

MORNINGS

A special time of the day to break – fast, a time for planning, energizing and nourishing

TONICS & SHOTS

RISE & SHINE

ginger + buddas hand + celery

EARLY BIRD ELIXER

turmeric + ginger + green apple + lemon

FEELING DUSTY

tomato water + paprika + tabasco + celery

OR

SUPERFOOD SMOOTHIES

TINY BANANA

banana + cinnamon + dates + cashews + virgin coconut + BCAA

AH SIGH MEEE

sugar free acai + blueberries + cinnamon + creatine + magnesium

PINK DRAGON

dragonfruit + rambutan + strawberries + bioactive collagen

MANGFLAX

mango + coconut h2o + lemon + organic pea protein + flax

BRIGHT SPARK

watermelon + passionfruit + raspberry + collagen + coconut h2o

OR

JUICE CLEANSE

CAROTENE

carrot + turmeric + celery + ginger + coconut h2o

NEATBEET

beetroot + cacao + lemon + apple + ginger + chia

VITAL GREENS

spinach + celery + green apple + mint +
AG1 greens + coconut h2o

ESSENTIALS

house baked goods

v

toasted sourdough + a selection of preserves

v

assorted sliced fruits

vg

superfood gluten free granola or house toasted granola with organic yoghurt + berries

v

EXPAT coffee & tea

CHOOSE ONE FROM THE FOLLOWING MENU

BREAKFAST BOWLS

bloomed chia + mango + coconut yoghurt + toasted honey granola

vg

antioxidant berry bowl + acai + golden kiwi + raw almonds + grated coconut

vg n

post workout protein bowl + overnight oats + cacao + banana + granola + dates

vg n

fruit salad + seasonal local fruits dressed in passionfruit + lime + organic yoghurt

v

sashimi salmon + sushi rice + soft boiled egg + avocado + crunchy iceberg

OR

PLATES

eggs your way + mushrooms + spinach + bacon + sausage + hash

p

avocado smash + rye toast + poached egg + fetta + coriander + dukkah

v n

bacon & egg muffin + house tomato chutney + rocket + cheddar

p

crispy potato and onion fritter + smoked salmon + fetta + rocket

v

wood fired frittata + zucchini + fetta + basil + chilli oil

MORNINGS

A special time of the day to break – fast, a time for planning, energizing and nourishing

TONICS & SHOTS

RISE & SHINE ginger + buddas hand + celery	70
EARLY BIRD ELIXER turmeric + ginger + green apple + lemon	70
FEELING DUSTY tomato water + paprika + tabasco + celery	70

JUICE CLEANSE

CAROTENE carrot + turmeric + celery + ginger + coconut h2o	100
NEATBEET beetroot + cacao + lemon + apple + ginger + chia	100
VITAL GREENS spinach + celery + green apple + mint + AG1 greens + coconut h2o	120

SUPERFOOD SMOOTHIES

TINY BANANA banana + cinnamon + dates + cashews + virgin coconut + BCAA	120
AH SIGH MEEE sugar free acai + blueberries + cinnamon + creatine + magnesium	120
PINK DRAGON dragonfruit + rambutan + strawberries + bioactive collagen	120
MANGFLAX mango + coconut h2o + lemon + organic pea protein + flax	120
BRIGHT SPARK watermelon + passionfruit + raspberry + collagen + coconut h2o	120

ESSENTIALS

house baked goods	v	50
toasted sourdough + a selection of preserves	v	40
assorted sliced fruits	vg	100
superfood gluten free granola or house toasted granola with organic yoghurt + berries	v	120
EXPAT coffee & tea		50

BREAKFAST BOWLS

bloomed chia + mango + coconut yoghurt + toasted honey granola	vg	150
antioxidant berry bowl + acai + golden kiwi + raw almonds + grated coconut	vg n	150
post workout protein bowl + overnight oats + cacao + banana + granola + dates	vg n	150
fruit salad + seasonal local fruits dressed in passionfruit + lime + organic yoghurt	v	120
sashimi salmon + sushi rice + soft boiled egg + avocado + crunchy iceberg		180

PLATES

eggs your way + mushrooms + spinach + bacon + sausage + hash	p	150
avocado smash + rye toast + poached egg + fetta + coriander + dukkah	v n	170
bacon & egg muffin + house tomato chutney + rocket + cheddar	p	150
crispy potato and onion fritter + smoked salmon + fetta + rocket		130
wood fired frittata + zucchini + fetta + basil + chilli oil	v	120

BITES

(24)	fries with condiments	v	90
(24)	guacamole + corn chips + jalapeno + lime	vg	120
	pork belly bao + cabbage + shezuan pickles + qp	p	160
	tennessee fried chicken wings + dill yoghurt		160
	chilled cooked ocean prawns + cocktail sauce + lemon	gf	350
	sashimi tuna plate + longon + ponzu + chives		250
(24)	hummus + woodfired fired flatbread + fresh date salsa	vg n	90
(24)	mini shawarma + arabic spiced chicken + toum + pickles		120

SALADS

(24)	caesar salad + eggs + parmesan + croutes + bacon <i>add chicken</i>	p	160 / 200
(24)	chilled soba noodle salad + peanuts + sesame + tahini + soy + shiso crab & coconut salad + mango + nuoc nam + local herbs + bean sprouts	v n gf	150 210
(24)	chilled cucumber salad + sesame + local leaves + wakame + mint baked cauliflower salad + dukkah + cashew crunch + labneh + rocket	vg gf	160
(24)	mixed market leaves + simple lemon vinaigrette vine tomato + buffalo mozzarella + basil + balsamic + good EVO	vg gf	120
		v gf	150

BOWLS

enjoy a selection of our nutritional bowls, developed with a measured approach to cleaner eating

POACHED CHICKEN	n	180
kale + cabbage + chilli + red onion + tamari almonds + cucumber + wasabi mayo		
394.4 calories 22.9 protein 14.2 carbs 26.9 fat		
SASHIMI TUNA BOWL	gf	190
sushi rice + avocado + tobiko + nori + house furikake + sesame dressing + cucumber		
446.9 calories 23.7 protein 18.6 carbs 29.5 fat		
FIVE SPICE PULLED BEEF	n	190
sushi rice + cashew crunch + sesame miso dressing + slaw + house furikake		
557 calories 35 protein 41 carbs 26 fat		
MISO BAKED SALMON	n	200
sushi rice + cashew chilli crunch + sesame miso dressing + slaw + cucumber		
540 calories 27 protein 51 carbs 25 fat		
NORI CAESAR	v	180
kale + nori + edamame + caesar dressing + crispy shallots + roast sweet potato		
513 calories 28.8 protein 25 carbs 32 fat		

available 24 hours (24) vegetarian v vegan vg gluten free gf contains nuts n contains pork p

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service

SANGAS & BURGERS

(24)	toasted ham & cheese + mustard mayo + crunchy iceberg	p	150
	smoked beef reuben sandwich + rye + ranch + slaw + pickles		180
	chilled chopped chicken deli banh mi + mayo + celery + white loaf		110
(24)	smash beef burger + double cheese + pickles + truffle big mac sauce		210
(24)	BLT - bacon + lettuce + tomato + seeded bagel	p	120
	crispy fish burger + tartare + pickles + crunchy iceberg		180
	open style grilled pumpkin & fetta on rye + leaves + dukkah	v	110
	assorted sandwich plate 4 kinds		350
	smoked salmon & crème cheese / chicken & celery / smoked ham & cheese / curried egg		

LARGER

(24)	spaghetti cacio e pepe + parmesan + olive oil	v	180
	orrechetti pasta + spinach sauce + torn burrata + basil		180
	spicy tantanmen ramen + egg + radish + ramen noodle + peanuts	p n	180
	yuyu mekalas - soft shell crab tempura simmered in coconut curry	n	250
(24)	ayam rica rica - slow braised chicken in chilies + lemongrass + kemangi	n	190

BECOME THE CHEF

create your own main course with some of the best locally sourced produce

CHOOSE YOUR PROTEIN

grilled free range chicken breast	gf	180
grilled Australian heritage breed pork chop	gf p	190
grilled market fish of the day	gf	180
grilled stockyard beef striploin	gf	320

CHOOSE YOUR SIDES

snake bean & local herb salad	v gf	120	CHOOSE YOUR CONDIMENTS	
hand cut fries	gf	90	peppercorn sauce	40
slow roast potatoes + rosemary		95	red wine beef jus	40
steamed broccolini + salsa verde	v gf n	110	bearnaise sauce	40
chopped salad + cucumber + tomato	vg gf	95	seeded mustard sauce	40
			curry leaf butter sauce	40

WOODFIRED PIZZA

11am – 11pm

margherita + tomato + fior di latte + basil	v	185
sausage + chilli + broccoli + mozzarella + rocket	p	185
bianco + potato + fior di latte + garlic + lemon + oregano	v	200
prawn + calamari + tomato + chilli + endive + fior di latte		220
gluten free base		30

AFTER

11am – 11pm

The Ungasan ultimate fruit salad + hung coconut yoghurt + honey + lime	v gf	120
steamed orange cake + local citrus sorbet	v	120
double chocolate mud cake + vanilla ice cream	v	85
organic carrot & walnut cake	v n	85
ice cream & sorbet – 3 flavours	v/vg gf	90
pandan, double chocolate, vanilla, coconut, dragonfruit sorbet, mango sorbet		
yuzu curd tart + coconut yoghurt	v	120

available 24 hours (2) vegetarian v vegan vg gluten free gf contains nuts n contains pork p

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NUSANTARA

11am – 11pm

Inspired dishes from the Indonesian Archipelago by **Chef Kreshna Payana**. All dishes are served with a choice of white / turmeric or Tabanan heritage red rice.

PERKEDEL JAGUNG DABU DABU	gf v	130
corn fritter + sambal 'dabu dabu' + virgin coconut oil + lime		
IGA BABI BAKAR COLO COLO	p	260
smoked pork ribs + sambal 'colo colo' + cassava leaves + lime		
GULAI UDANG PANCIET	gf	350
tiger prawn + spiced coconut curry + fiddlehead fern + kale		
SOTO AYAM LAMONGAN	n	185
Javanese style clear chicken broth + 'koya' powder + cabbage + lime		
KRESHNA'S SATE KAMBING	n	260
our signature grilled lamb sate + rice cakes + sambal acar		
GULAI KAMBING	gf	230
lamb curry + emping melinjo + pickles		
② RENDANG SAPI	gf n	300
slow braised beef + baby potato + kidney bean		
② THE UNGASAN NASI OR MIE GORENG	n	165
chicken/pork/seafood/vegetarian		
The Ungasan signature 'sambal matah' stir-fried rice + peanuts + sunny side up		

RIJSTTAFEL (serves 2)

1,200

IDR 600,000++ per additional person

Rijsttafel in Dutch translates into "rice table" & is a traditional Indonesian meal. A Rijsttafel is usually enjoyed as a communal dining experience among friends & families, where a spread of different small dishes & flavors are laid out on a long table. This communal style of dining encourages a social & interactive atmosphere, making the Rijsttafel not just a meal but a shared celebration.

Choose 5 mains from the above dishes to be sent in sampling portions

available 24 hours ② vegetarian v vegan vg gluten free gf contains nuts n contains pork p

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KIDS MENU

QUIET TIME SNACKS

crunchy snack plate + crudites + cheese cubes + baby tomatoes + crackers	v	65
popcorn chicken + mayo		65
tempura vegetables + soy sauce	v	65
sweet potato + sweet chilli sauce + sour crème	v	65

LUNCH AND DINNER

spaghetti bolognese + parmesan cheese		90
penne pasta + choice of napolitan or pesto sauce	vg	80
margherita pizza + mozzarella + napolitan sauce	v	80
kids burger + lettuce + tomato + cheese + brioche bun + fries		85
maki roll + teriyaki chicken or cucumber & avocado		85
toasted ham & cheese sandwich + fries	p	65
chicken schnitzel + steamed vegetables + gravy		90
grilled minute steak + broccoli + fries + gravy	gf	100
cheese & chicken quesadilla + sour crème + guacamole		70
fried rice or noodles + chicken & prawn chip		75
chicken satay skewers + crunchy vegetables + steamed rice	n	75
beef nachos + avocado + three beans + cheese + sour crème	gf	65
soft tacos + beef mince + cheese + sour crème		65

SOMETHING SWEET

banana split + chocolate fudge sauce	v	70
chocolate mousse cup + berries + crème + chocolate crackles	v	75
fruity icy pole - flavour of the day	v	50
tropical fruit salad + berry yoghurt	v	65

vegetarian v vegan vg gluten free gf contains nuts n contains pork p

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JIMBARAN-STYLE COCONUT GRILLED SEAFOOD

6 guests IDR 4,500,000++

IDR 600,000++ per additional person

Please give us 24 hours prior notice so we can source the freshest seafood

Jimbaran is known for its delicious & romantic beachfront seafood restaurants. At sunset, the coast of Jimbaran is filled with aromas of coconut grilled seafood & the flickering lights of candle lit tables. Let us bring that experience closer to you, cooked & served in the comfort of your own villa.

KERANG PANGGANG | grilled local clams with Jimbaran style sauce

IKAN BAKAR | BBQ whole snapper with sambal

CUMI BAKAR | BBQ squid with Jimbaran traditional spices

UDANG BAKAR | BBQ prawns with sambal matah

TROPICAL PAINTED LOBSTER | sambal ulek

PLECING KANGKUNG | water spinach with balinese spices

NASI | steamed rice

served with kecap manis, chopped chili, sambal matah, sambal ulek, sambal embe

BUAH-BUAHAN | seasonal tropical fruit platter

CHEF'S BBQ MENU

6 guests IDR 6,000,000++

IDR 800,000++ per additional person

Please give us 24 hours prior notice to source and prepare the freshest produce

FLATBREAD | hummus, brown butter, dukkah

RICE CRISPS | togarashi, miso emulsion

YELLOWFIN TUNA CRUDO | papaya, coconut, lemongrass

BUTTERFLIED PRAWN | cauliflower, xo sauce

SLIPPER LOBSTER | miso café de paris butter, citrus

20-DAY AGED RANGERS VALLEY WAGYU SIRLOIN | brown butter emulsion, beef jus

JERK CHICKEN | ranch, preserved lemon & cumin butter

CORN | chilli jam, cultured butter

POTATO | gherkin, pickled red onion, boiled egg, garlic aioli

COS LETTUCE | radish, cucumber, fennel, crispy shallot, sherry vinaigrette

COMPRESSED WATERMELON | mint sorbet, lemongrass syrup

CHOCOLATE CRÉMEUX | white chocolate, berries, crème fraiche, vanilla bean ice cream

BEVERAGE MENU

COCKTAILS		ZERO	
PENICILLIN whiskey + honey liqueur + yuzu + lime + honey + ginger	180	YUZU NOJITO mint + lime + lemon + yuzu + soda + lime mint syrup	100
HUGO elderflower liqueur + lime + mint + prosecco + elderflower tonic	180	BEDUGUL FLOAT hibiscus syrup + grapefruit soda + strawberry gelato	100
PISCO SOUR pisco + yuzu + albumen + agave nectar + lime juice + saline	180	COKE FLOAT coke zero + coconut gelato + coconut flakes	100
KINTAMANI VOJITO vodka + passion fruit + tangerine + lime + mint leaf	180	EASY HUGO elderflower syrup + mint + sour + elderflower tonic	100
APEROL SPRITZER aperol + soda + prosecco + orange	180	TEMULAWAK temulawak root puree + ginger ale	80
PALOMA tequila + pomelo slice + saline + grapefruit soda	185	SUPERFOOD SMOOTHIES	
OLD FASHIONED age barrel whiskey + aromatic bitters + palm sugar	190	TINY BANANA banana + cinnamon + dates + cashews + virgin coconut + BCAA	120
TALIWANG mezcal + bloody mary mix + chili Lombok + rice crackers	190	AH SIGH MEEE sugar free acai + blueberries + cinnamon + creatine + magnesium	120
NEGRONI aged gin + vermouth di torino + campari	190	PINK DRAGON dragonfruit + rambutan + strawberries + bioactive collagen	120
CUBAN EXPRESS dark rum + coconut liqueur + Nusantara coldbrew + palm nectar + patria double espresso	180	MANGFLAX mango + coconut h2o + lemon + organic pea protein + flax	120
BREWS		BRIGHT SPARK watermelon + passionfruit + raspberry + collagen + coconut h2o	120
BINTANG ZERO	70	JUICE CLEANSE	
BINTANG CRYSTAL	70	CAROTENE carrot + turmeric + celery + ginger + coconut h2o	100
SAN MIGUEL LIGHT LAGER	80	NEATBEET beetroot + cacao + lemon + apple + ginger + chia	100
ISLAND BREW SUMMER PALE ALE	100	VITAL GREENS spinach + celery + green apple + mint + AG1 greens + coconut h2o	120
CORONA LAGER	120	EXPAT. COFFEE h/i	
ISLAND OF IMAGINATION BRUT LAGER	120	ESPRESSO AMERICANO FLAT WHITE LATTE CAPPUCCINO CHOCOLATE MATCHA LATTE	35
ISLAND OF IMAGINATION PADI LUWIH LAGER	120	add on soy, almond, oat, coconut milk extra shot	20 35
ISLAND BREW PILSNER	100	TWG TEA h/i	
SINGARAJA PILSNER	70	FRESH JUICES orange, mango, honeydew melon, pineapple, strawberry, watermelon, young coconut	75
BINTANG PILSNER	70	English breakfast, vanilla bourbon, chamomile, royal darjeeling, French earl grey, jasmine queen, Moroccan mint, sencha	
BLACK SAND BREWERY KOLSCH	120	SOFTDRINK coke, coke zero, sprite, tonic water, soda water, ginger ale	55
BINTANG RADLER	70	FLAVOR ICE TEA HIBISCUS hibiscus tea + honey + cranberry	80
ALBENS APPLE CIDER	100	PASSION black tea + passionfruit syrup + passionfruit fresh	
WATER SELECTION		LITCHI earl grey + lychee juice + lychee syrup + lychee fruit	
BALIAN STILL	40	YUZU black tea + yuzu + lemon + honey	
BALIAN SPARKLING	40		

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WINE LIST

WINES BY THE GLASS

CHAMPAGNE

			GLASS	BOTTLE
NV Montaubret Brut	P. Noir, Chardonnay	Champagne - France	400	1.900

SPARKLING

NV Veuve Du Vernay Ice	Trebbiano	Bourgogne - France	180	900
NV Cascine Prosecco	Glera	Veneto - Italy	200	1.000
NV The 7° Generation	Chardonnay, P. Noir	Central Valley - Chile	200	1.000

WHITE

2019 Louis Latour Chablis	Chardonnay	Bourgogne - France	650	3.000
2022 Cloudy Bay	Sauvignon Blanc	Marlborough - New Zealand	550	2.700
2021 Dr Loosen	Riesling	Mosel - German	350	1.500
2022 Protos	Verdejo	Rueda - Spain	280	1.300
2022 Babich	Sauvignon Blanc	Marlborough - New Zealand	200	1.000
2022 Piccin	Pinot Grigio	Northern - Italy	180	800

ROSÉ

2022 Minuty M	Syrah, Grenache	Province - France	360	1.800
2022 Mount Rozier	Pinotage, C. Sauvignon	Western Cape - South Africa	185	850

RED

2014 Marques De Caceres, Gran Reserva	Tempranillo	Rioja - Spain	500	2.200
2019 Robert Mondavi	Pinot Noir	Napa Valley - Usa	650	3.200
2016 Castello Banfi Chianti Classico	Sangiovese	Toscana - Italy	330	1.500
2019 Lala Land	Pinot Noir	Victoria - Australia	190	900
2019 Maison Riviere Les Alyses	Merlot	Pay D'oc - France	180	900
NV Two Island Reserve	Shiraz	Bali - Indonesia	170	700

AFTER

NV Penfolds Grandfather 20 YO	Mourvedre	Barossa - Australia	6.500	
2012 Oremus Tokaji Aszú 3 Puttonyos	Hárslevelü, Furmint	Tokaj - Hungray	5.500	
NV Churchills 10 Yo Tawny Superior	Touriga Nacional	Porto - Portugal	3.000	
NV Whistler Paradise Ranch	Late Harvest Merlot	Okanagan Valley - Canada	3.200	
NV Tio Pepe	Palomino	Jerez - Spain	300	1.500
2010 Chateau Monteils	S. Blanc, Sémillon	Sauternes - France	360	1.800
2021 Balbi Soprani Moscato d'Asti	Moscato	Piemonte - Italy		950

CHAMPAGNE

NV Krug Grande, Cuvee	Chardonnay, P. Noir, P. Meunier	Champagne - France	17.000	
NV Louis Roederer Cristal	Pinot Noir, Chardonnay	Champagne - France	14.500	
2012 Dom Pérignon Brut	Pinot Noir	Champagne - France	12.500	
NV Barons de Rothschild	Blanc de Blancs	Champagne - France	5.000	
NV Duval Leroy Rose Prestige	Pinot Noir	Champagne - France	4.500	
NV Duval Leroy Premier Cru	Chardonnay, Pinot Noir	Champagne - France	2.400	
NV Moet & Chandon Brut	Chardonnay, P. Noir, P. Meunier	Champagne - France	4.500	
NV G.H Mumm Cordon Rouge Brut	Pinot Noir	Champagne - France	3.500	

SPARKLING

NV Domaine Chandon, Brut	Chardonnay, Pinot Noir	Victoria - Australia	1.000	
NV Fantini Swarovski, Gran Cuvee	Rose Aglianico	Basilicata - Southern - Italy	1.500	
NV Fantini Gran Cuvee Bianco	Montepulciano	Abruzzo - Central Italy	1.500	
NV Valdivieso Brut	Chardonnay	Central Valley - Chile	700	

WINE LIST

WHITE

LIGHT AROMATIC

2013 Peter Lehmann The Master's Collection	Semillon	Barossa - Australia	2.500
2017 Trimbach Reserve	Pinot Gris	Alsace - France	2.300
2012 Domaine Fournier Pere Et Fils	Sauvignon Blanc	Loire Valley - France	2.300
2016 Garofoli Fiorese, Riserva Classico	Verdicchio	Marche - Italy	2.100
2019 Penfolds, Bin 51	Riesling	South - Australia	2.000
2016 Vega Sicilia Oremus, Mandolas	Furmint	Tokaj - Hungary	1.700
2018 Schieferkopf, Trocken-Sec	Gewurztraminer	Pfalz - German	1.600
2021 Schloss Vollrads, Feinherbs	Riesling	Rheingau - German	1.500
2022 Antinori Guado al Tasso	Vermentino	Toscana, Italy	1.400
2018 Leo Buring, Dry	Riesling	Clare Valley - Australia	1.300
2021 Boschendal	Chenin Blanc	Western Cape - South Africa	1.000

FULL BODIED DRY

2021 Bouchard Pere & Fils, Corton Charlemagne Grand Cru		Bourgogne - France	9.900
2021 Domaine William Fèvre Chablis	Grand Cru Chardonnay	Bourgogne - France	6.500
2019 Louis Latour, Puligny Montrachet	Chardonnay	Bourgogne - France	6.000
2018 Penfolds Yatarna, Bin 144	Chardonnay	Adelaide Hills - Australia	5.900
2019 Andre Goichot, Pouilly Fuisse	Chardonnay	Bourgogne - France	2.900
2021 Jean Claude Boisset Chablis	Chardonnay	Bourgogne - France	2.200
2019 Donnafugata, Chiaranda	Chardonnay	Sicily - Italy	2.200
2022 Yalumba Y Series	Viognier	South Australia - Australia	1.200
2020 Antigal Uno	Chardonnay	Mendoza - Argentina	1.000

ROSÉ

2022 Babich	Pinot Noir	Marlborough - New Zealand	1.600
2021 Chateau d'Esclans Whispering Angel	Grenache	Province - France	1.350
2021 Carte Noir Heritage	Rose Blends	Cotes de Provence - France	1.100
2021 Caprice Vignerons De Saint-Tropez	Syrah	Province - France	1.100

RED

LIGHT-MEDIUM BODIED

2016 Luis Felipe Edwards Reserva	Pinot Noir	Leyda Valley - Chile	2.800
2020 Cloudy Bay	Pinot Noir	Marlborough - New Zealand	2.700
2018 Andre Goichot Nuits Saint George	Pinot Noir	Bourgogne - France	2.700
2017 Matua Land & Legends	Pinot Noir	Central Otago - New Zealand	2.200
2013 Cold Stream Hill Yarra Valley	Pinot Noir	Barossa - Australia	2.200
2019 Undurraga Founder's Collection	Carmenere	Maipo Valley - Chile	2.200
2013 Kracher Reserve Qualitätswein	Sweigelt, Blaufrankisch	Burgenland - Austria	2.200
2021 Stoneburn	Pinot Noir	Marlborough - New Zealand	1.250
2018 Kendall Jackson	Pinot Noir	California - USA	1.200
2021 Baron Philippe de Rothschild Escudo	Pinot Noir	Pay D'oc - France	1.150

FULL BODIED

2008 Penfolds Grange, Bin 95	Syrah	South - Australia	29.000
2017 Opus One	C. Sauvignon	Napa Valley - USA	24.000
1998 Château Léoville Las Cases, Saint-Julien	C. Sauvignon	Medoc - France	17.000
2013 Tenuta San Guido, Sassicaia	Cabernet Sauvignon	Bolgheri - Italy	12.000
2019 Almaviva	C. Sauvignon	Puente Alto - Chile	12.000
2018 Penfolds St. Henri	Shiraz	South - Australia	6.000
2018 Penfolds, Mataro BIN 138	Shiraz, Grenache	Barossa - Australia	5.500
2016 Chateau De Ferrand, Grand Cru Classe	Bordeaux blend	Saint Emilion - France	4.800
2019 Chateau Kirwan Margaux	Merlot, C. Sauvignon	Margaux - France	4.200
2019 Penfolds, BIN 407	Cabernet Sauvignon	South - Australia	4.200
2015 Bodegas Beronia 198 Barricas, Reserva	Tempranillo, Garnacha	Rioja - Spain	3.000
2017 Beni Batasiolo, Barolo Briccolina	Nebbiolo	Barolo - Italy	2.200
2015 Babich Wine Maker's Reserve	Merlot	Marlborough - New Zealand	2.500
2020 Cantina Negrar Amarone Valpolicella	Corvin, Rondinella	Veneto - Italy	2.400
2017 Pepper Jack Saltram	Shiraz	Barossa - Australia	2.000
2015 La Roncaia Fusco	Merlot	Northern - Italy	2.000
2018 Mouton Cadet Reserve	C. Sauvignon	Margaux - France	1.800
2014 Churchills Estates Grande Reserva	Nacional, Franca, Tinto	Douro - Portugal	1.700
2022 Ruffino Chianti	Sangiovese	Toscana - Italy	1.500
2017 Torbreck Woodcutter's	Shiraz	Barossa Valley - Australia	1.400
2021 Gabriel Mefre Crozes Hermitage	Shiraz	Rhone Valley - France	1.400
2019 Antigal Aduentes	Malbec	Uco Valley - Argentina	1.500
2020 Norton Collection	Malbec	Mendoza - Argentina	750

SPIRITS LIST

SINGLE MALT		GLASS	BOTTLE	COGNAC		GLASS	BOTTLE
Dalmore King Alexander		1000	17.000	Martell VSOP		300	3.800
Royal Brackla 18 Yo		720	12.000	Hennessy VSOP		300	3.800
Jura 18 Yo		480	7.900	Hennessy XO		600	8.500
Laphroaig 10 Yo		430	7.000	RUM			
Oban 14 Yo		300	4.900	Angostura 1824		490	3.800
Macallan 12 Yo		290	4.500	Plantation XO		250	3.200
Coil Ila 12 Yo		290	4.500	Flor De Cana 12 Yo		250	3.200
Glendronach 12 Year Old		250	4.000	Angostura 1919		200	2.800
Currach Kombu Cask		300	3.800	Diplomatico Mantuano 8 Yo		190	2.500
Glennfiddich 12 Yo		220	3.000	Nusa Cana Tropical		150	1.200
Singleton 12 Yo		220	3.000	Nusa Cana Spices		150	1.200
JAPANESE WHISKY				Nusa Cana Coconut		150	1.200
The Hakushu 12 Yo		1.500	22.000	GIN			
Kakubin Suntory		180	2.000	Ornabrak Single malt		450	3.500
BLENDED WHISKY				Star Of Bombay		290	3.500
Johnnie Walker Blue Label		500	7.500	Four Pillar Gin Shiraz		250	3.200
Johnnie Walker Isley Origin		290	3.500	Botanist Dry Gin		220	3.200
Johnnie Walker Highland Origin		250	3.000	Hendrick's		220	3.000
Johnnie Walker Black Label		190	2.200	Hendrick's Neptunia		220	3.000
Chivas Regal 12 Yo		160	2.200	Monkey 47 Gin		220	3.000
BOURBON AND RYE				Tanqueray No.10		220	2.800
Yellow Rose Outlaw		350	4.900	Malfy Rosa		200	2.700
Wild Turkey 101		200	2.200	Roku		200	2.500
Wild Turkey 81		180	1.900	Tanqueray London Dry		190	2.000
Maker's Mark		180	1.900	Opihr		170	1.700
Bulleit Bourbon		180	1.900	East Indies Archipelago Dry		150	1.200
Jack Daniel		150	1.600	VODKA			
Jim Beam Bourbon		150	1.600	Belvedere		200	3.000
TEQUILA AND MESCAL				Grey Goose		210	3.000
Codigo Barrel Strength		350	7.900	Haku		210	3.000
Don Julio Anejo		290	3.600	Ketel One		190	2.800
Codigo Rosa Blanco		250	3.000	OTHERS			
Machetazo Espadin		195	2.800	Karusotju 38		180	2.400
Machetazo Cupreata		195	2.800	1615 Puro Quebranta Pisco		180	2.200
Espolon Reposado		190	2.200				
Espolon Blanco		180	2.200				

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service