

## BITES

Ⓜ fries with condiments	v	95
Ⓜ guacamole + corn chips + jalapeno + lime		110
pork belly bao + cabbage + shezuan pickles + qp	p	160
Ⓜ Tennessee fried chicken wings + dill yoghurt		160
chilled cooked ocean prawns + cocktail sauce + lemon	gf	375
Ⓜ hummus + woodfired flatbread + fresh date salsa	vg n	115
stix by Waatu – assorted yakitori plate and condiments 8 skewers – chefs choice	n	360

## SALADS

Ⓜ caesar salad + eggs + parmesan + croutes + bacon <i>add chicken</i>	p	160 /190
Ⓜ chilled soba noodle salad + peanuts + sesame + tahini + soy + shiso	v n	150
Ⓜ chilled cucumber salad + sesame + local leaves + wakame + mint	vg gf	150
baked cauliflower salad + dukkah + cashew crunch + labneh + rocket	v n	180
Ⓜ mixed market leaves + simple lemon vinaigrette	vg gf	95
chilled burrata salad + cucumber + dill + green olives vinaigrette	v gf	180

## BOWLS

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

<b>POACHED CHICKEN</b>	n	180
kale + cabbage + chilli + red onion + tamari almonds + cucumber + wasabi mayo 394.4 calories   22.9 protein   14.2 carbs   26.9 fat		
<b>SASHIMI TUNA BOWL</b>	gf	215
sushi rice + avocado + tobiko + nori + house furikake + sesame dressing + cucumber 446.9 calories   23.7 protein   18.6 carbs   29.5 fat		
<b>FIVE SPICE PULLED BEEF</b>	n	215
sushi rice + cashew crunch + sesame miso dressing + slaw + house furikake 557 calories   35 protein   41 carbs   26 fat		
<b>MISO BAKED SALMON</b>	n	215
sushi rice + cashew chilli crunch + sesame miso dressing + slaw + cucumber 540 calories   27 protein   51 carbs   25 fat		

## SANDWICHES & BURGERS

chicken + romaine lettuce + bacon + mayonnaise	140
honey ham + emmental cheese + lettuce + mayonnaise	140
chilled curried egg sando + rocket + parmesan	120
shaved beef pastrami + pickles + butter lettuce + ranch dressing	160
club sandwich + bacon + egg + chicken + tomato + lettuce	180
nashville chicken burger + pickles + hot sauce + milk bun	170
croque monsieur + leg ham + gruyere + sourdough	180
chicken katsu sando + qp slaw + mayonnaise	140
'royal with cheese' beef burger + pickles + cheese + bacon	180
'classic' beef burger + burger sauce + lettuce + tomato + onion	190

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## MAIN DISHES

grilled stockyard striploin + rosemary potatoes + creamed spinach + jus	gf	990
whole roasted market fish + tomato + green olives + basil + capers + EVO	gf	380
orrechetti pasta + spinach sauce + basil	v	180
black pepper beef hofun rice noodle + spring onion		180
<sup>(24)</sup> spicy tantanmen ramen + egg + radish + ramen noodle + peanuts	p n	230
half roast peking duck + egg noodles + master stock		360

# 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.

IGA BABI BAKAR COLO COLO	p	280
smoked pork ribs + sambal 'colo colo' + cassava leaves + lime		
GULAI UDANG PANCET	gf	350
tiger prawn + spiced coconut curry + fiddlehead fern + kale		
②4 SOTO AYAM LAMONGAN	n	190
Javanese style clear chicken broth + 'koya' powder + cabbage + lime		
OPOR AYAM	n	190
fragrant Javanese chicken curry + turmeric + lime		
②4 RENDANG SAPI	gf n	300
slow braised beef + baby potato + kidney bean		
②4 THE UNGASAN NASI OR MIE GORENG	n	165
chicken/pork/seafood/vegetarian		
The Ungasan signature 'sambal matah' stir-fried rice + peanuts + sunny side up		

# WOODFIRED PIZZA

11am – 11pm

margherita + tomato + fior di latte + basil	v	185
sausage + chilli + broccoli + mozzarella + rocket	p	200
bianco + potato + fior di latte + garlic + lemon + oregano	v	200
Jono's pepperoni mozzarella + rocket		200
<i>gluten free base</i>		50

# AFTER

11am – 11pm

The Ungasan ultimate fruit salad + hung coconut yoghurt + honey + lime	v gf	95
double chocolate mud cake + vanilla ice cream	v	95
organic carrot & walnut cake	v n	95
②4 ice cream & sorbet – 3 flavours	v/vg gf	95
<i>pandan, double chocolate, vanilla, coconut, dragonfruit sorbet, mango sorbet</i>		
tiramisu	v	150

# KIDS MENU

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## QUIET TIME SNACKS

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

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## LUNCH AND DINNER

spaghetti bolognese + parmesan cheese		90
penne pasta + choice of napoli or pesto sauce	vg	90
margherita pizza + mozzarella + napoli sauce	v	80
kids burger + lettuce + tomato + cheese + brioche bun + fries		90
maki roll + teriyaki chicken or cucumber & avocado		85
toasted ham & cheese sandwich + fries	p	75
chicken schnitzel + steamed vegetables + gravy		100
cheese & chicken quesadilla + sour crème + guacamole		85
fried rice or noodles + chicken & prawn chip		95
chicken satay skewers + crunchy vegetables + steamed rice	n	75

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## SOMETHING SWEET

banana split + chocolate fudge sauce	v	85
chocolate mousse cup + berries + crème + chocolate crackles	v	75
tropical fruit salad + berry yoghurt	v	65

# IN-VILLA EXPERIENCES

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## ULTIMATE CHEFS BBQ

**IDR 2,600,000++ /person**

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

Experience the ultimate BBQ by our in-house BBQ masters. Asado and open flame cooking at its core showcasing skill, the way a chef would cook and eat, the real deal, not tame and not lighthearted, showcasing the islands best produce, A theatrical experience shared amongst family and friends in your own private villa.

garlic flatbreads and wood smoked dips

lamb kofta + spiced yoghurt + flatbread

grilled sea scallops + champagne sauce

grilled leeks + truffle butter + crispy onions

bbq lobster tail + chive hollandaise

tokusan wagyu beef + black pepper sauce

bbq pineapple + whiskey caramel + coconut sorbet

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## WESTERN STYLE BBQ

**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

**YELLOWFIN TUNA CRUDO** | papaya, coconut, lemongrass

**BUTTERFLIED PRAWN** | cauliflower, xo sauce

**SLIPPER LOBSTER** | miso café de paris butter, citrus

**TOKUSAN WAGYU SIRLOIN** | brown butter emulsion, beef jus

**HALF BBQ CHICKEN** | herb sauce, lemon, rocket

**CORN** | chilli jam, cultured butter

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

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

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

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# JIMBARAN-STYLE SEAFOOD BBQ

6 guests IDR 6,000,000++

IDR 1,000,000++ per additional person

*Please allow 24 hours prior notice*

Jimbaran is known for its delicious 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

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## BABI GULING OVER COALS

8-10 people IDR 900,000++ / person

*Please allow 24 hours prior notice*

Experience an authentic tradition like no other, babi guling, roast suckling pig with all the trimmings. Cooked over lychee and coconut husk by our experienced team of Balinese chefs.

salted pork crackling

roast suckling pork, stuffed with local herbs and spices

chicken satay + peanut sauce

plecing kangkung water spinach with Balinese spices

lawar salad of coconut + vegetable and pork

nasi goreng + mie goreng

sambal selection

selection of traditional Balinese sweets

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# BACKYARD PIZZA PARTY

**IDR 450,000++ / person - minimum 6 persons**

There's nothing better than a relaxed and lazy afternoon by the pool. made tasty with a selection of pizzas made from our specially fermented dough and cooked live in your villa.

Our dough is made on 00 Farina / Natural ferment / 60% hydration.  
GF bases available

**MARGHERITA**

**BBQ MEAT LOVERS**

**JONO'S PEPPERONI WITH MOZZARELLA & ROCKET**

**GARLIC PRAWN BIANCO**

**CAPRESE SALAD**

**ROCKET & PEAR SALAD**

served with condiments of chili, anchovy oil and salsa verde

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# BEVERAGE MENU

## COCKTAILS

<b>PENICILLIN</b> whiskey + honey liqueur + yuzu + lime + honey + ginger	200
<b>HUGO</b> elderflower liqueur + lime + mint + prosecco + elderflower tonic	200
<b>PISCO SOUR</b> pisco + yuzu + albumen + agave nectar + lime juice + saline	200
<b>KINTAMANI VOJITO</b> vodka + passion fruit + tangerine + lime + mint leaf	200
<b>APEROL SPRITZER</b> aperol + soda + prosecco + orange	200
<b>PALOMA</b> tequila + pomelo slice + saline + grapefruit soda	200
<b>OLD FASHIONED</b> age barrel whiskey + aromatic bitters + palm sugar	200
<b>TALIWANG</b> mezcal + bloody mary mix + chili Lombok + rice crackers	200
<b>NEGRONI</b> aged gin + vermouth di torino + campari	200
<b>CUBAN EXPRESS</b> dark rum + coconut liqueur + Nusantara coldbrew + palm nectar + patria double espresso	200

## BREWS

<b>BINTANG</b>	<i>ZERO</i>	80
<b>BINTANG</b>	<i>CRYSTAL</i>	80
<b>SAN MIGUEL</b>	<i>LIGHT LAGER</i>	100
<b>ISLAND BREW</b>	<i>SUMMER PALE ALE</i>	120
<b>CORONA</b>	<i>LAGER</i>	120
<b>ASAHI</b>	<i>LAGER</i>	170
<b>ISLAND OF IMAGINATION</b>	<i>BRUT LAGER</i>	120
<b>ISLAND BREW</b>	<i>PILSNER</i>	120
<b>SINGARAJA</b>	<i>PILSNER</i>	80
<b>BINTANG</b>	<i>PILSNER</i>	80
<b>BINTANG</b>	<i>RADLER</i>	80
<b>ALBENS</b>	<i>APPLE CIDER</i>	100

## JUICE CLEANSE

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

## FRESH JUICES

orange, mango, honeydew melon, pineapple, strawberry, watermelon, young coconut	75
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## SOFTDRINK

coke, coke zero, sprite, tonic water, soda water, ginger ale	55
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## PREMIUM SODAS

candid imperial tonic candid ginger ale	70
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## RED BULL

	75
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## ZERO

<b>YUZU NOJITO</b> mint + lime + lemon + yuzu + soda + lime mint syrup	100
<b>BEDUGUL FLOAT</b> hibiscus syrup + grapefruit soda + strawberry gelato	100
<b>COKE FLOAT</b> coke zero + coconut gelato + coconut flakes	100
<b>EASY HUGO</b> elderflower syrup + mint + sour + elderflower tonic	100
<b>TEMULAWAK</b> temulawak root puree + ginger ale	80

## SUPERFOOD SMOOTHIES

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

## EXPAT. COFFEE h/i

<b>ESPRESSO</b>	40	<b>CAPPUCCINO</b>	50
<b>AMERICANO</b>	50	<b>CHOCOLATE</b>	50
<b>FLAT WHITE</b>	50	<b>MATCHA LATTE</b>	50
<b>LATTE</b>	50		
<b>add on soy, almond, oat, coconut milk</b>			35
<b>extra shot</b>			35
<b>add syrup hazelnut   caramel   vanilla to your coffee</b>			35

## TEA SELECTION h/i

lemongrass delight, temple of rose, chamomile, royal earl grey, jasmine green tea, mint breeze, Bali breakfast	60
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## FLAVOR ICE TEA

<b>HIBISCUS</b> hibiscus tea + honey + cranberry	80
<b>PASSION</b> black tea + passionfruit syrup + passionfruit fresh	
<b>LITCHI</b> earl grey + lychee juice + lychee syrup + lychee fruit	
<b>YUZU</b> black tea + yuzu + lemon + honey	

## WATER SELECTION

	330 ML	750 ML
<b>EQUIL NATURAL</b>	60	100
<b>EQUIL SPARKLING</b>	60	100
<b>POCARI SWEAT ION WATER</b>	60	

# WINE LIST

## WINE SELECTIONS

### SPARKLING

			GLASS	BOTTLE
NV	Ponte Prosecco DOC	Veneto, Italy	200	1000
NV	Richebel Sparkling Brut	Vin De France, France	250	1200

### WHITE

2022	Canyon Road Chardonnay	California, USA	180	900
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### ROSÉ

2023	Cousino Macul, Gris Rose	Maipo Valley, Chile	170	800
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### RED

2022	Roche Mazet Merlot Sustainable Farming	Languedoc-Roussillon, France	170	800
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## CHAMPAGNES / SPARKLING

			BOTTLE
NV	0% Alc AMO Love Potion	Spain	750
NV	Veuve du Vernay Ice Demi Sec	Burgundy, France	900
NV	Cocchi Asti DOCG Demi Sec	Asti Hills, Italy	1200
NV	Montaubret Brut	Champagne, France	1900
NV	Duval Leroy Reserve Brut	Côte des Blancs, Champagne, France	2200
NV	Duval Leroy Premier Cru Brut	Côte des Blancs, Champagne, France	2400
NV	G.H Mumm Cordon Rouge Brut <i>Pinot Noir</i>	Champagne, France	3500
NV	Laurent-Perrier La Cuvee Brut	Tours-sur-Marne, Champagne, France	4000
NV	Moët & Chandon Brut Impérial	Epernay, Champagne, France	4500
NV	Duval Leroy Rose Prestige Premier Cru	Côte des Blancs, Champagne, France	4500
NV	Drappier Brut Nature <i>Pinot Noir</i>	Champagne, France	4700
NV	Barons de Rothschild Blanc de Blancs <i>Chardonnay</i>	Champagne, France	5000
2014	Louis Roederer Cristal Brut	Reims, Champagne, France	9500
2012	Dom Perignon Brut	Champagne, France	12500
NV	Krug Grande Cuvee <i>Chardonnay, Pinot Meunier, Pinot Noir</i>	Champagne, France	17000

## WHITE WINE

2022	Estimulo <i>Sauvignon Blanc</i>	Mendoza, Argentina	800
2022	Piccini <i>Pinot Grigio</i>	Alto Adige, Italy	800
2021	Ramon Bilbao Verdejo <i>Tempranillo</i>	Rueda, Spain	800
2019	Barton & Guestier Reserve <i>Sauvignon Blanc</i>	Pays d'Oc, France	850
2023	Babich <i>Sauvignon Blanc</i>	Marlborough, New Zealand	900
2022	Luis Felipe Edwards Gran Reserva <i>Chardonnay</i>	Central Valley, Chile	900
2021	B&G <i>Chardonnay</i>	Bordeaux, France	900
2020	Antigal Uno <i>Sauvignon Blanc</i>	Mendoza, Argentina	1000
2022	Roche Mazet Sustainable Farming <i>Sauvignon Blanc</i>	Languedoc-Roussillon, France	1000
2021	Boschendal <i>Chenin Blanc</i>	Western Cape, South Africa	1000
2019	Leo Buring <i>Riesling</i>	Clare Valley, Australia	1100
2019	Cousino Macul Reservas <i>Chardonnay</i>	Maipo Valley, Chile	1200
2023	Callia <i>Torrontes</i>	Tullum Valley, Argentina	1200
2018	Evans & Tate Breathing Space <i>Pinot Gris</i>	Margaret River, Australia	1300
2022	Antinori Guado al Tasso <i>Vermentino</i>	Toscana, Italy	1400
2022	Bava Thou Blanc, Piemonte DOC <i>Chardonnay</i>	Piemonte, Italy	1500
2020	Schloss Volrads Sommer <i>Riesling</i>	Rheingau, Germany	1500
2022	Beni Di Batasiolo Gavi DOCG Del Comune Di Gavi <i>Grane, Cortese</i>	Gavi Di Gavi, Italy	1600
2022	Cloudy Bay <i>Sauvignon Blanc</i>	Marlborough, New Zealand	2700
2019	Andre Goichot Pouilly Fuisse <i>Chardonnay</i>	Pouilly Fuisse, France	2900
2019	Donnafugata Chiaranda <i>Chardonnay</i>	Sicily, Italy	2900
2021	Bouchard Pere et Fils Corton Charlemagne <i>Chardonnay</i>	Cote De Beaune, France	9900

# WINE LIST

## WHITE WINE

2022	Yalumba Y Series <i>Viognier</i>	Barossa Eden Valleys, Australia	1200
2021	Dr Loosen <i>Riesling</i>	Mosel, Germany	1500
2022	Sons of Wine Gw Inspiration <i>Gewurztraminer</i>	Alsace, France	1800
2016	Garofoli Serra Fiorese C.J.DOC Riserva <i>Verdicchio</i>	Marche, Italy	2100
2019	Louis Latour Puligny Montrachet <i>Chardonnay</i>	Cote De Beaune, France	6000
2019	Penfolds Bin 51 <i>Riesling</i>	Eden Valley, Australia	2000
2017	Trimbach <i>Pinot Gris</i>	Alsace, France	2300
2013	Peter Lehmann The Master's Collection Margaret <i>Semillon</i>	Barossa Valley, Australia	2500
2018	Penfolds Yatarna Bin 144 <i>Chardonnay</i>	Adelaide Hills, Australia	6000
2021	William Fevre Chablis Grand Cru <i>Chardonnay</i>	Chablis Grand Cru, France	6500

## ROSÉ

2022	Mount Rozier Rosé	Stellenbosch, South Africa	900
2022	Roche Mazet, Cinsault & Grenache Sustainable Farming	Languedoc-Roussillon, France	900
2022	Chateau d'Esclans, Whispering Angel	Côtes de Provence, France	1350
2025	Delinquente Pretty Boy 2025 <i>Nero d'Avola</i>	Riverland Australia	1500

## RED WINE

2018	Tall Horse Pinotage <i>Shiraz Cabernet</i>	Western Cape, South Africa	750
2020	Norton Colección <i>Malbec</i>	Mendoza, Argentina	750
2022	Mount Rozier <i>Pinot Noir</i>	Stellenbosch, South Africa	900
2020	Yvon Mau <i>Cabernet Sauvignon</i>	Aude, France	900
2023	Roche Mazet Sustainable Farming <i>Cabernet Sauvignon</i>	Languedoc-Roussillon, France	900
2022	Cousino Macul <i>Cabernet Sauvignon</i>	Maipo Valley, Chile	900
2017	Splash <i>Cabernet Sauvignon</i>	Yarra Valley, Australia	900
2019	Rawsons Retreat <i>Shiraz Cabernet</i>	Barossa Valley, Australia	900
2020	Maison Rivière, Les Alysés <i>Merlot</i>	Pays d'Oc, France	1000
2021	Gabriel Mefre, Crozes hermitage <i>Shiraz</i>	Rhone, France	1400
2021	Casa Silva <i>Merlot</i>	Colchagua Valley, Chile	1400
2018	Antigal Aduentes <i>Malbec</i>	Mendoza, Argentina	1500
2014	Chianti Classico DOCG Castello Banfi Tuscany <i>Sangiovese</i>	Italy	1500
2014	Churchills Estates Grande Reserva <i>Douro Blends</i>	Portugal	1700
2015	La Roncaia Fusco <i>Merlot</i>	Friuli-Venezia Giulia, Italy	2000
2014	Marques de Caceres Gran Reserva Rioja <i>Tempranillo</i>	Rioja, Spain	2000
2017	Matua Lands & Legends <i>Pinot Noir</i>	New Zealand	2200
2017	Beni di Batasiolo Barolo <i>Nebbiolo</i>	Barolo, Italy	2200
2013	Coldstream Hill Yarra Valley <i>Pinot Noir</i>	Yarra Valley, Australia	2200
2016	Brigaldara Amarone della Valpolicella Classico	Valpolicella, Italy	2250
2020	Cantina Negrar Amarone Valpolicella <i>Corvina, Rondinella</i>	Valpolicella, Italy	2400
2015	Babich Wine Maker's Reserve <i>Single Region Merlot</i>	Marlborough, New Zealand	2500
2018	Andre Goichot Nuits saint George <i>Pinot Noir</i>	Bourgogne, France	2700
2020	Cloudy Bay Marlborough <i>Pinot Noir</i>	New Zealand	2700
2013	Kracher Reserve <i>Qualitätswein Blend</i>	Burgendland, Austria	2700
2016	Luis Felipe Edwards Reserva <i>Pinot Noir</i>	Leyda Valley, Chile	2800
2019	Frei Brothers <i>Cabernet Sauvignon</i>	Alexander Valley, Sanoma County, USA	3000
2015	Bodegas Beronia 198 Barricas <i>Tempranillo, Garnacha</i>	Rioja, Spain	3000
2019	Robert Mondavi <i>Pinot Noir</i>	California, USA	3200
2018	Chateau La Croix Montlabet Grandcru	St. Emillion, France	3500
2019	Bava Barbaresco, DOCG	Piemonte, Italy	3500
2018	Chateau Montlabet Saint-Emillion Grandcru	St. Emillion, France	4000
2019	Chateau Kirwan Margaux <i>Merloa, Carbenet Sauvignon</i>	Bordeaux, France	4200
2019	Penfolds BIN 407 <i>Cabernet Sauvignon</i>	Barrosa Valley, Australia	4200
2015	Bava Scarrone, Barolo DOCG Cru	Piemonte, Italy	4500
2016	Chateau De Ferrand Grand Cru Classe <i>Bordoux Blend</i>	Saint Emillion, France	4800
2018	Penfolds St. Henri <i>Shiraz</i>	South Australia	6000
2019	Almaviva <i>Cabernet Sauvignon</i>	Puente Alto, Chile	12000
2017	Opus One Cabernet Sauvignon 750 MI - Btl	Napa Valley, USA	24000

# WINE LIST

## RED WINE

2017	Pepperjack Saltram Shiraz	Barrosa Valley, Australia	2000
2019	Undurraga Founder's Collection Carmenere	Maipo Valley, Australia	2200
2022	Robert Mondavi Napa Valley Pinot Noir	Napa Valley, United States	2300
2018	Penfolds Mataro BIN 138 Shiraz Grenache	Barrosa Valley, Australia	5500
2008	Penfolds Grange Shiraz Bin 95 Syrah	Barrosa Valley, Australia	29000

## DESSERT WINE

2021	Balbi Soprani Moscato D'asti	Piemonte, Italy	1200
2016	Mouton Cadet Reserve Sauternes	Sauternes, France	1400
2018	Paradise Ranch, Late harvest Merlot	Okanagan Valley, Canada	2200
2012	Oremus Tokaj Aszú 3 Puttonyos Furmint	Tokaji Harslevelu, Hungary	5500

# SPIRITS LIST

## SINGLE MALT

	GLASS	BOTTLE
Singleton 12 Yo	250	3500
Currach Kombu Cask	300	3800
Glendronach 12 Year Old	250	4000
Glennfiddich 12 Yo	300	4000
Coil Ila 12 Yo	290	4500
Oban 14 Yo	300	4900
Macallan 12 Yo	500	6500
Laphroaig 10 Yo	430	7000
Jura 18 Yo	480	7900
Royal Brackla 18 Yo	720	12000
Dalmore King Alexander	1000	17000

## JAPANESE WHISKY

Kakubin Suntory	200	2200
The Hakushu 12 Yo	1.500	22000

## BLENDED WHISKY

Chivas Regal 12 Yo	200	2500
Johnnie Walker Black Label	225	3000
Johnnie Walker Blue Label	800	10500

## BOURBON AND RYE

Wild Turkey 81	180	2000
Jim Beam Bourbon	175	2000
Bulleit Bourbon	180	2200
Wild Turkey 101	200	2300
Jack Daniel	200	2500
Yellow Rose Outlaw	350	4900

## TEQUILA AND MESCAL

Espolon Blanco	300	2800
Machetazo Espadin	300	3000
Machetazo Cupreata	300	3000
Espolon Reposado	300	3000
Codigo Rosa Blanco	280	3800
Don Julio Anejo	300	4500
Codigo Barrel Strength	600	9900

## COGNAC

	GLASS	BOTTLE
Martell VSOP	350	4000
Hennessy VSOP	400	4500
Hennessy XO	950	13000

## RUM

Nusa Cana Tropical	175	2000
Nusa Cana Spices	175	2000
Nusa Cana Coconut	175	2000
Angostura 1919	200	2800
Flor De Cana 12 Yo	220	3200
Angostura 1824	300	3800
Plantation XO	300	4000

## GIN

East Indies Archipelago Dry	150	1200
Tanqueray London Dry	200	2500
Opihr	200	2500
Malfy Rosa	200	2700
Hendrick's Neptunia	220	3000
Monkey 47 Gin	300	3000
Tanqueray No.10	250	3000
Roku	225	3000
Four Pillar Gin Shiraz	250	3200
Ornabrak Single malt	450	3500
Star Of Bombay	250	3500
Hendrick's	250	3500
Botanist Dry Gin	350	4500

## VODKA

Ketel One	200	2500
Grey Goose	225	3000
Haku	210	3000
Belvedere	230	3200

## OTHERS

1615 Puro Quebranta Pisco	180	2200
Karusotju 38	180	2400