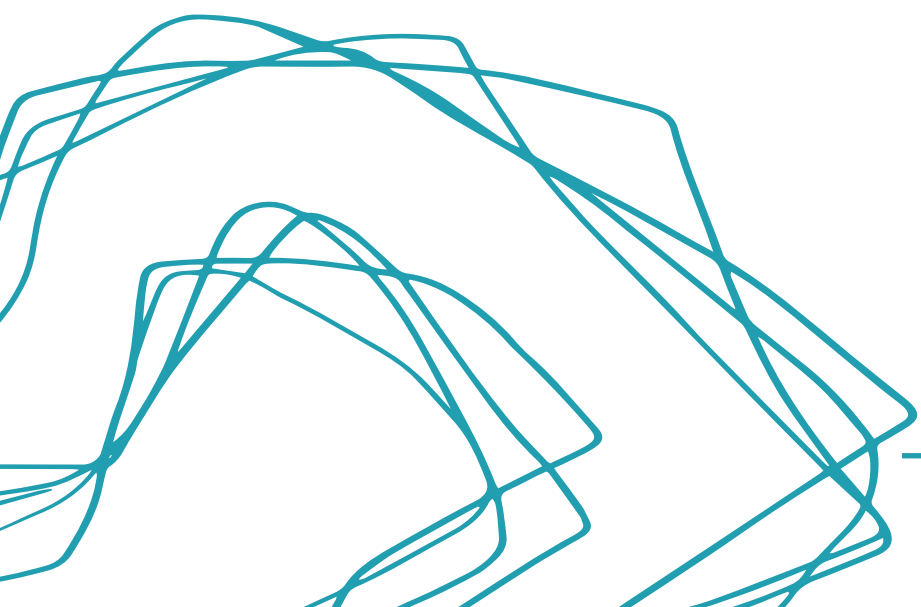


# MENU



# BREAKFAST

AVAILABLE BETWEEN 07.30 AM - 11.00 AM

<b>Seasonal Fruit Salad</b> 🌿	60 k
Passionfruit, Honey, Labna	
<b>Banana &amp; Raisin Bread</b> 🌿 🥛 🌱	60 k
Salted Palm Sugar Butter	
<b>Homemade Granola</b> 🌿 🥛	70 k
Cashews, Milk, Papaya, Yoghurt, Honey	
<b>Local Berry Smoothie Bowl</b> 🌿 🌱	80 k
Coconut, Banana, Chia Seeds	
<b>Acai Bowl</b> 🌿	100 k
Dragon Fruit, Banana, Granola	
<b>Sweet Corn Fritters</b> 🌱	80 k
Poached eggs, Bacon, Chili Jam, Rocket	
<b>Smashed Avocado</b> 🌿 🌱	80 k
Feta, Basil, Tomatoes	
<b>Local Mushroom Omelet</b> 🌱	80 k
Ham, Cheddar, Slow Roast Tomatoes	
<b>Smoked Salmon or Ham</b>	100 k / 90 k
<b>Eggs Benedict</b> 🌱	
Hollandaise, Spinach	
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<b>Continental Breakfast</b> 🌿 🥛 🌱	95 k
Warm Croissant, Danish, Banana Bread, Toast & Homemade Jams served with Fresh Fruit, Juice, Tea or Coffee	
<b>Indonesian Breakfast</b> 🌱	95 k
Chicken & vegetable Fried Rice or Noodles, Pickles, Krupuk served with Fresh Fruit, Juice, Tea or Coffee	
<b>English Breakfast</b> 🥛 🌱	110 k
Scrambled Eggs, Toast, Bacon, Sausage, Beans, Tomatoes served with Fresh Fruit, Juice, Tea or Coffee	

🌿 Vegetarian   🌱 Vegan   🥛 Lactose   🌱 Gluten

PRICES ARE IN Rp.000' (THOUSANDS RUPIAH) | PRICES ARE SUBJECT TO 10% GOVERNMENT TAX & 5% SERVICE CHARGE

# LUNCH & DINNER

AVAILABLE BETWEEN 11.00 AM - 21.30 PM

## SMALL PLATES

<b>Tuna Crudo Tostada</b> , Cabbage, Rocket, Rempeyek	<b>85 k</b>
<b>Crispy Potatoes</b> , Paprika, Aioli	<b>45 k</b>
<b>Sweet Corn Fritters</b> , Labna, Mint, Sumac	<b>55 k</b>
<b>Klyf Fried Chicken</b> , Chili, Leek, Curry Mayo	<b>80 k</b>
<b>Sweet Potato Wedges</b> , Chili Jam, Sour Cream	<b>50 k</b>

## SALADS

<b>Quinoa</b> , Broccoli, Pumpkin, Coconut, Leafy Greens	<b>75 k</b>
<b>Yellow Fin Tuna Poke</b> , Red Rice, Soy, Ginger, Radish, Sesame	<b>90 k</b>
<b>Char Grilled Prawns</b> , Vermicelli, Shallots, Chili, Herbs	<b>100 k</b>
<b>Fried Duck Leg</b> , Watermelon, Mint, Nuoc Cham	<b>95 k</b>
<b>Crispy Pork</b> , Green Papaya, Tamarind Caramel	<b>80 k</b>

## LARGE PLATES

<b>Barramundi Filet</b> , Cauliflower, Shellfish Laksa, Coriander	<b>140 k</b>
<b>Angus Beef Cheese Burger</b> , Caramelized Onions, Fried Potatoes	<b>100 k</b>
<b>Grilled Chicken Sandwich</b> , Cheddar, Aioli, Cabbage, Sweet Potatoes	<b>100 k</b>
<b>Soy Glazed Pork Belly</b> , Radish, Onions, Cuciwis, Steamed Rice	<b>140 k</b>
<b>Angus Beef Cheek Curry</b> , Coconut, Pumpkin, Jasmine Rice	<b>140 k</b>

 Vegetarian  Vegan  Lactose  Gluten

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# LUNCH & DINNER

AVAILABLE BETWEEN 11.00 AM - 21.30 PM

## PASTA, RICE & NOODLES

<b>Spaghetti</b> , Tiger Prawns, Chili, Olive Oil, Parsley 🌿 🥛 🌾	<b>95 k</b>
<b>Tagliatelle</b> , Local Mushrooms, Truffle, Parmesan Cream 🌿 🥛 🌾	<b>90 k</b>
<b>Orecchiette</b> , Pork Sausage, Broccoli, Chili, Parmesan 🥛 🌾	<b>95 k</b>
<b>Duck Noodles</b> , Soy, Greens, Local Mushrooms 🌿	<b>100 k</b>
<b>Pork &amp; Prawn Fried Rice</b> , Baby Corn, Chili, Egg	<b>90 k</b>

## DESSERTS

<b>Coconut Pannacotta</b> 🌿 🥛 Caramelized Pineapple Crumble	<b>70 k</b>
<b>Crème Brulee</b> 🌿 🥛 Vanilla, Caramelized Brown Sugar	<b>70 k</b>
<b>Chocolate Tart</b> 🌿 🥛 🌾 Salted Caramel, Vanilla Ice Cream	<b>70 k</b>
<b>Banana &amp; Raisin Cake</b> 🌿 🥛 🌾 Coconut, Caramelized Bananas	<b>60 k</b>
<b>Seasonal Fruit Platter</b> 🌿 Honey, Labna	<b>60 k</b>

## ICE CREAMS by GELATO SECRETS

**Gelato** : Vanilla, Rocher (Chocolate and Hazelnut), Salted Caramel, Pistachio 🥛  
**Sorbetto** : Strawberry, Coconut, Mango 🌿

<b>1 Scoop</b>	<b>35 k</b>
<b>2 Scoops</b>	<b>65 k</b>
<b>3 Scoops</b>	<b>85 k</b>

🌿 Vegetarian   🌿 Vegan   🥛 Lactose   🌾 Gluten

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# BEVERAGES

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## BEER & CIDER

<b>Bintang or Radler</b>	<b>40 k</b>
<b>Albens Cider</b>	<b>75 k</b>
<b>Bundaberg Ginger Beer</b>	<b>60 k</b>
<b>Krating Daeng</b> Local Energy Drink	<b>35 k</b>

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## MOCKTAILS

<b>Paradise Dream</b> Orange, Mango, Strawberry	<b>50 k</b>
<b>Banana Moon</b> Banana, Strawberry, Lime	<b>50 k</b>
<b>Tropical Booster</b> Mango, Pineapple, Ginger, Lime	<b>50 k</b>
<b>Ginger Sour</b> Ginger, Homemade Ginger Syrup, Lime, Ginger Ale	<b>50 k</b>
<b>Virgin Sangria</b> Fresh Fruits, Juices, Lemonade, Homemade Rosella Syrup	<b>50 k</b>

## HOT DRINKS

<b>Espresso</b> Single or Double	<b>30 k / 55 k</b>
<b>Cappuccino</b> Hot or Iced	<b>45 k</b>
<b>Latte</b> Hot or Iced	<b>45 k</b>
<b>Tea</b> Hot or Iced	<b>25 k</b>

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## COLD DRINKS

<b>Fresh Fruit Juice</b> Orange, Pineapple, Watermelon, Melon, Papaya, Own Mixes	<b>35 k</b>
<b>Soft Drinks</b> Soda Water, Tonic Water, Coke, Diet Coke, Sprite, Ginger Ale	<b>35 k</b>
<b>Small Water</b> Refill from Gallon	<b>10 k</b>

## SANGRIA PITCHERS 1 L

<b>Red Sangria</b> Red wine, Homemade Vanilla Liquor, Fresh Fruits, Soda	<b>400 k</b>
<b>White Sangria</b> White wine, Homemade Lemongrass Liquor, Fresh Fruits, Soda	<b>400 k</b>
<b>Rose Sangria</b> Rose wine, Homemade Rosella Liquor, Fresh Fruits, Soda	<b>400 k</b>

# WINES

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## WHITE WINES

	Glass <small>125ml</small>	Bottle
<b>House White</b> , Hatten Aga White - Indonesia	65 k	
<b>Pinot Grigio</b> , Hatten Two Islands - Indonesia	90 k	475 k
<b>Sauvignon Blanc</b> , Brampton - South Africa - 2017	110 k	550 k
<b>Chardonnay</b> , Grey Rock - New Zealand - 2018	130 k	700 k
<b>Viognier</b> , Maray Reserva - Chile - 2015		750 k
<b>Riesling</b> , Eden Trail - Australia - 2018		850 k
<b>Bordeaux</b> , Chateau Chevalier Clos des Lunes Blanches - France 2013		950 k

## RED WINES

<b>House Red</b> , Hatten Aga Red - Indonesia	65 k	
<b>Shiraz</b> , Hatten Two Islands - Indonesia	90 k	475 k
<b>Cabernet Sauvignon</b> , Yali Wild Swan - Chile - 2017	110 k	550 k
<b>Merlot</b> , Lindeman's Bin 40 - Australia - 2017	120 k	650 k
<b>Carmenere</b> , Tabali Pedgregoso Gran Reserva - Chile - 2016		750 k
<b>Pinot Noir</b> , Grey Rock - New Zealand - 2018		850 k
<b>Cotes du Rhone</b> , Lavau - France - 2015		950 k

## ROSE

<b>House Rose</b> , Hatten Aga Rose - Indonesia	65 k	
<b>Rose</b> , Hatten Two Islands - Indonesia	90 k	475 k
<b>Rose</b> , The Beach House - South Africa - 2017	110 k	550 k

## SPARKLING / CHAMPAGNE

<b>Sparkling Chardonnay</b> , Hatten Two Islands - Indonesia	120 k	650 k
<b>Blanc de Blancs</b> , Veuve du Vernay - France	150 k	900 k
<b>Ice Rose</b> , Veuve du Vernay - France	150 k	900 k
<b>Brut Premier</b> , Louis Roederer - France		1.900 k
<b>Brut</b> , Moet & Chandon - France		2.200 k

# COCKTAILS

## FROZEN

**Frozen Berry Margarita** 120 k

Tequila, Mixed Berries, Triple Sec, Lemon

**Strawberry Bliss** 120 k

Gin, Lime, Sugar, Black Pepper, Strawberries, Ginger Ale

**Frozen Mojito** 120 k

Dark Rum, Lime, Mint, Sugar, Soda Water

**Mango Daiquiri** 120 k

Dark Rum, Triple Sec, Mango, Lime, Sugar

## SIGNATURES

**Angel Billabong** 140 k

Bourbon, Lime, Apricot Jam, Honey

**Mangrove Point** 140 k

Gin, Lime, Sugar, Mint, Cucumber, Salt, Tonic Water

**Yellow Bridge** 140 k

Dark Rum, Lime Sugar, Chili, Pineapple, Ginger Ale

**Crystal Bay** 140 k

Gin, Blue Curacao, Litchi Liquor, Pineapple, Litchi

**Devil's Tear** 140 k

Vodka, Dark Rum, Gin, Jägermeister, Cranberry, Krating Daeng

## CLASSICS

**Pina Colada** 110 k

Dark Rum, Coconut Milk, Pineapple, Sugar

**Mojito** 110 k

Dark Rum, Lime, Mint, Sugar, Soda Water

**Espresso Martini** 110 k

Vodka, Coffee Liquor, Espresso, Sugar

**Litchi Martini** 110 k

Vodka, Litchi Liquor, Lime, Litchi

**Passion Collins** 110 k

Gin, Passion Fruit, Lemon Juice, Tonic Water

# SPIRITS

## VODKA

	Glass	Bottle
Gilbeys	80 k	
Smirnoff	100 k	750 k
Finlandia	120 k	1.300 k
Seagrams	140 k	1.800 k
Belvedere 70cl	170 k	2.200 k
Crystal Head 1.75L	200 k	4.500 k

## WHITE RUM

	Glass	Bottle
Captain Morgan	80 k	900 k
Brugal Blanco	140 k	1.800 k
Brugal Extra Dry	140 k	1.900 k

## AMERICAN WHISKEY

	Glass	Bottle
Jim Beam	120 k	1.300 k
Jack Daniel's	140 k	1.800 k
Makers Mark	150 k	2.000 k
Jack Daniel's Honey	160 k	2.000 k
Woodford Reserve	180 k	2.400 k

## COGNAC

	Glass	Bottle
Hennessy VSOP	180 k	3.200 k
Hennessy XO		8.500 k

## OTHERS

	Glass	Bottle
Homemade Liquors	65 k	
Jagermeister	100 k	1.200 k
Sambuca, Amaretto	120 k	1.500 k

## GIN

	Glass	Bottle
Gilbeys	80 k	
Greenals, Seagrams	140 k	1.800 k
Bombay Sapphire	150 k	1.900 k
London No1, Mom	170 k	2.200 k
Roku, Opihr	200 k	2.800 k
Bloom		3.200 k
Thomas Dakin		3.500 k

## AGED RUM

	Glass	Bottle
Captain Morgan	80 k	900 k
Ron Barcelo Gran Anejo	120 k	1.300 k
Ron Barcelo Imperial	160 k	2.000 k
Ron Barcelo Imperial Blend		4.500 k

## SCOTCH

	Glass	Bottle
Black Douglas	120 k	1.300 k
Macallan 12 Sherry Oak	200 k	4.000 k
Macallan 12 Double Cask	200 k	4.000 k
Macallan 12 Fine Oak	200 k	4.000 k
Auchentoshan - 3 Wood	200 k	4.000 k

## TEQUILA

	Glass	Bottle
El Jimador	120 k	1.300 k
Herradura Plata	150 k	2.000 k
Herradura Reposado	170 k	2.200 k
Herradura Anejo	200 k	2.800 k

PRICES INCLUDE 1 MIXER PER GLASS AND 6 MIXERS PER BOTTLE

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# CIGAR MENU

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## **PARTAGAS**

### **Mille Fleurs**

**240 k**

The aromatic analysis reveals a first third invading mouth leather touches and scents of cedar, nutmeg, coffee and earth. Woody and spicy aromas are easily noticed during the second third. They are accompanied by earthy, musky tones and a leather undertone. In the last third, the cigar pleases the palate by its simplicity. The smoke is sweet while distilling a leathery taste, a woody smell (cedar), a scent of musk and a nutty flavour.

## **ROMEO Y JULIETA**

### **Romeo No. 2**

**310 k**

A taste of chocolate spreads in the mouth from the first draws of the first third. There is also a nutty taste and a cedar scent. It is a Cuban cigar that it is wiser to smoke in the morning, because it is not strong and releases a slight sweet taste. The tip of the tongue is touched by some spicy spikes. The second third continues with these same aromas except for the spicy touch that disappears. The cigar softens for a moment before regaining effect. Salty tastes and leather land on the palate. The third third is a summary of all the previous flavors.

## **MONTECRISTO**

### **No. 5**

**320 k**

The vitola is impregnated with a sweet tobacco aroma mixed with a small barnyard smell and a slight aroma of cocoa. When the cigar is lit, the 1st third marks the smoker's palate with a shy sweet taste combined with light spices. It also feels a creamy sensation in the late 1st third. During the second third, the spicy note evaporates to give way to cocoa, coffee and cream. The spicy touch is back in the third third accompanied by a smell of leather, toast and musk.

## **BOLIVAR**

### **Royal Coronas**

**340 k**

The Royal Coronas Bolivar aromas make it a generous cigar. The spicy scent (Asian spice) is dominant and lets shyly escape from the smoke a hint of fruity bouquet and a slight scent of cedar and coffee. When the Royal Coronas Bolivar is cold-smoked, the most discerning will recognize a smell of hay mixed with that of a barnyard. The woody flavor and cocoa monopolize the palatability of this cigar.

## **HOYO DE MONTERREY**

### **Petit Robustos**

**350 k**

Petit Robusto has a particularly wide range of flavors. But in addition to being heady, its aromas are plentiful. The 1st third brings together a peppery scent, a woody note, an earthy touch and a smell of leather. In the second third, a fruity fragrance combines with a pleasant smell of hay. A tobacco aftertaste makes its appearance. The finish is unique: all the previous aromas are present with a taste of meat and sautéed mushrooms. No bitterness is felt by the palate.

## **TRINIDAD**

### **Reyes**

**380 k**

The cape is soft and has some veins barely visible. It gives off a discreet musty smell. The foot of the cigar smells currants and when put in the mouth, it leaves a little salty taste on the lips. The aromatic journey begins with the ignition of the vitola. When you taste this cigar, you realize that the woody note is dominant. The first third delights the palate with spicy and woody aromas, accompanied by a nutty taste. The second third spreads the flavor of Twang's salt beer on the smoker's palate. The nut continues to be present in the smoke. Finally, the third third diffuses a rich aroma of oak.

# CIGAR MENU

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## **HOYO DE MONTERREY**      **Epicure No. 2**      **410 k**

Before being lit, the cigar has a scent of cinnamon and the foot is earthy. After ignition, the smoker is invaded by a strong smell of tobacco at the start of the first third. In addition, there is an earthy touch of moist soil and a concentration of spices. After a few draws, the cigar softens. The spicy side disappears to be replaced by a taste of dried fruits and a scent of flowers. The earthy side continues to dominate. In the second third, the initial aromas give way to shades of leather, honey and cocoa. The cigar is creamy. Finally, the third third coats the palate in a caramelized sugar flavor with a touch of tobacco and leather.

## **COHIBA**      **Siglo I**      **430 k**

When placed in the mouth cold, the foot offers a delicate aroma of toast, embellished with a slight floral shade and a copious smell of tobacco. In addition, the cold draft is a bit tight, and offers a wide range of subtle flavors, in which are noticeable notes of citrus, grass, chocolate and a cream with a smooth texture. Once the Cohiba Siglo 1 cigar is lit, the general trend is that of a spicy aroma. The first third reveals all the elegance of this cigar: each print is followed by a nice thick and creamy smoke. Aromas of cocoa, citrus and hay spread over the smoker's palate. A spicy aftertaste is omnipresent. The second and third thirds are filled with the same flavors of chocolate, lemon and flowers. Black mushrooms, cedar and sweet coffee are added.

## **PARTAGAS**      **Serie D No. 4**      **490 k**

The Robusto aromas develop fully and envelop the smoker's palate in all their intensity. Its 1st third begins with aromas of coffee and chocolate on an aromatic background of leather and tobacco. Woody, earthy and sweet nuances then appear. In the second third, these same aromas intensify and are more intense in the third third. The result is a complex and refined vitola with rich and corpulent aromas.

## **MONTECRISTO**      **Edmundo**      **540 k**

Habanos Edmundo are strong. The vitola is imbued with floral aromas when pulled or inhaled cold. After lighting, the smoker feels a sweet spicy fragrance, a nutty taste and a leathery smell. The latter is persistent in the second third and combines with a touch of tannin, proof that Montecristo Edmundo ages very well. The last third evokes a hot pepper and spices with a strong taste.

## **COHIBA**      **Siglo IV**      **670 k**

The Cohiba Siglo 4 have a unique taste and fragrance. This is a rich cigar. Raw, it awakes hints of honey combined with a smell of moisture and a floral fragrance quite pronounced. The first third brings together the following aromatic trio: wood, tobacco and espresso. The second third is characterized by an undeveloped aroma of coffee beans and a taste of tobacco. As for the last third, it delights palates with a sweet slightly spicy fragrance reminiscent of that of cedar wood. We also guess the taste of freshly baked bread forming a tasty alliance with chocolate and coffee. All this together develops around a velvety and creamy sensation.