

# REFRESHMENTS

## COFFEE BAR

SINGLE ESPRESSO	25
LATTE   ICED LATTE   LONG BLACK	35
CAPPUCINO   FLAT WHITE   PICCOLO	35
- EXTRA SHOT	10
- SOY MILK	15
BALINESE COFFEE	25
HOT CHOCOLATE	40

## TEA

ENGLISH BREAKFAST   EARL GRAY	35
GREEN TEA   JASMINE	35
LEMONGRASS (ICED)	40
FRESH GINGER AND LEMONGRASS (HOT)	40

## INFUSED TEAS

100% NATURAL & LOCALLY SOURCED	45
HEALING TEAS : RELAXING /CALMING /	
HEALING/ DIGESTIVE	

JAMU - TRADITIONAL INDONESIAN	45
DRINK WITH HERBS & SPICES	

## NON ALCOHOLIC

STILL OR SPARKLING BOTTLED WATER	35
----------------------------------	----

## SOFT DRINKS

SODA   DIET COKE   COCA COLA	30
SPRITE   TONIC	

## SMOOTHIES/JUICES

BANANA & OAT	60
BANANAS / ICE / MILK / HONEY / DATES/	
OATS / CINNAMON	
- ADD SOY MILK	15

## TROPICAL BERRY

BERRIES / BANANA / APPLE JUICE /	60
HONEY / PINEAPPLE	

## CLEAN GREEN

BANANA / BOK CHOY / CUCUMBER /	60
PINEAPPLE / ORANGE / APPLE JUICE	

## IMMUNE BOOSTER

ORANGE, TURMERIC, GINGER, LIME, APPLE	60
JUICE.	

## GREEN BOOST

BOK CHOY, PINEAPPLE, ORANGE & A LITTLE	60
HONEY	

## DETOX JUICE

CAPSICUM, CUCUMBER, ORANGE, TUMERIC,	60
GREEN APPLE & A LITTLE HONEY	

## FRESHLY SQUEEZED JUICES

ORANGE/WATERMELON/PINEAPPLE/MIXED	50
-----------------------------------	----

## FRESH COCONUT

	40
--	----

## MOCKTAILS

PASSIONFRUIT FIZZ	60
FRESHLY MUDDLED LYCHEES, PASSIONFRUIT,	
LIME AND SODA	

## VIRGIN MOJITO

SMASHED MINT, LIME, SODA AND LOTS OF ICE	60
--	----

## ALCOHOLIC

BINTANG - SMALL	
BINTANG - LARGE	40
HEINEKEN	60
KURA KURA LAGER	70
	70

## SPIRITS - LOCAL

GIN   VODKA   RUM   TEQUILA   BRANDY	60
WHISKY	

## SPIRITS - IMPORT

APEROL   CAMPARI   JOSE CUERVO TEQUILA	90
BOMBAY GIN	

## WHISKY - IMPORT

JAMESON / CHIVAS REGAL / GENTLEMAN JACK	95
/ BLACK BUSH / BLACK LABEL	

# COCKTAILS

<b>NEGRONI</b> CAMPARI/GIN/VERMOUTH/ORANGE	<b>130</b>
<b>ESPRESSO MARTINI</b> VODKA/COFFEE LIQUEUR/ESPRESSO COFFEE	<b>120</b>
<b>ELDERFLOWER &amp; ROSEMARY G&amp;T</b> GIN/TONIC/ELDERFLOWER/CUCUMBER/ROSEMARY	<b>120</b>
<b>COSMOPOLITAN</b> VODKA/TRIPLE SEC/CRANBERRY/LIME	<b>120</b>
<b>SPICED MULE</b> SPICED LIGHT RUM/GINGER SYRUP/LIME/GINGER	<b>120</b>
<b>GINGER &amp; BASIL MARGARITA</b> TEQUILA/TRIPLE SEC/BASIL/LIME/GINGER	<b>120</b>
<b>MOJITO</b> RUM/GINGER/LIME/MINT/SODA	<b>120</b>
<b>LYCHEE &amp; LIME FIZZ</b> VODKA/LYCHEE/LIME/HONEY/MINT	<b>120</b>
<b>APEROL SPRITZ</b> APEROL/BUBBLES/SODA/ORANGE	<b>130</b>
<b>PINA COLADA</b> RUM/COCO LIQUEUR/COCO MILK/PINEAPPLE	<b>120</b>
<b>FROZEN DAQUIRI</b> RUM/CURACAO/ STRAWBERRIES/LIME JUICE	<b>130</b>
<b>PASSIONFRUIT FIZZ</b> GIN/LYCHEE/LIME /PASSIONFRUIT	<b>120</b>
<b>ASRI MUD SLIDE</b> WHISKY/BAILEYS/COFFEE LIQUOR/ CHOCOLATE/MILK	<b>130</b>

# WINE MENU

## LOCAL WINES

TWO ISLANDS SOURCE GRAPES FROM SOUTH AUSTRALIA'S MOST CELEBRATED VITICULTURAL REGIONS. THE GRAPES ARE THEN BROUGHT TO SANUR - BALI WHERE THEY ARE VINIFIED.

**TWO ISLANDS - PINOT GRIGIO** - PLUMP FRUIT COVERING THE MID-PALATE AND MELTING ONTO THE BACK PALATE IN SWEET HARMONY. THE FINISH IS SPICY, AROMATIC, FULL AND COMPLEX 100/480

**TWO ISLANDS - SAVIGNON BLANC** - CRUNCHY FRUIT FLAVOURS OF KIWI, NECTARINE AND MANGOSTEEN. THE ACIDITY IS TIGHT, JUICY AND LINEAR. INTENSE FINISH WHICH IS FRESH AND DRY, WITH HINTS OF SPEARMINT AND FRUIT SALAD. 480

**TWO ISLANDS - CHARDONNAY** - MEDIUM FULL BODIED, LIGHT FRENCH OAK. DISTINCTIVE VARIETAL AROMAS OF FIG & MELON, WITH A SUBTLE HINT OF OAK. 480

**TWO ISLANDS - SHIRAZ** - RICH, RIPE DARK BERRIES, FULL AND SOFT TANNINS, LUSCIOUS TEXTURE. 120/480

**TWO ISLANDS - CAB MERLOT** - FULL BODIED. FRENCH OAK MATURATION RIPE PLUM AROMAS WITH A TOUCH OF VARIETAL LEAFINESS 480

**TUNJUNG - SPARKLING** - LEMON ZEST, GUAVA, FRESH CUT APPLE, TOAST, PASTRY, WHITE BLOSSOM. PALATE. A CREAMY TEXTURAL PALATE WITH A CLEAN CRISP CITRUS FINISH. 120/480

# WINE MENU

## IMPORTED WINES

LET US INTRODUCE YOU TO A SELECTION OF OUR FAVORITE HANDPICKED MOSTLY NEW ZEALAND WINES. THESE WINES COME FROM DISTINCTIVE WINE-GROWING REGIONS OF THE COUNTRY EACH HAVING UNIQUE SOILS AND CLIMATIC CONDITIONS. WE HAVE SUGGESTED PAIRING DISHES TO MAKE THE MOST OF YOUR WINE EXPERIENCE.

**WHITE MONKEY - SAVIGNON BLANC - (NEW ZEALAND)** AROMAS OF VIBRANT GRAPEFRUIT, KIWI, AND PINEAPPLE WITH A HINT OF FRESHLY CUT GRASS. THIS FULL, EASY-DRINKING WINE IS FRESH, LIVELY, AND PERFECT FOR SUMMER. BEST WITH AN APERITIF OR WITH WHITE MEATS, SALADS, OR LIGHTER SEAFOOD DISHES. 600

**ASTROLABE - CHARDONNAY - (NEW ZEALAND)** A WINE OF VERY ELEGANT TEXTURE WITH STONE FRUIT, VANILLA CREAMINESS, TOASTY OAK, PLEASING WEIGHT AND A LONG, DRY AND MINERAL FINISH. GREAT WITH POULTRY, PORK AND LIGHT GAME, CREAMY SEAFOOD, PASTA DISHES AND RISOTTO. 800

**SHEARWATER - PINOT GRIS - (NEW ZEALAND)** AROMAS OF PASSION FRUIT & ORANGE BLOSSOM. MEDIUM TO FULL BODIED, NECTARINE, QUINCE AND CITRUS BLOSSOM WITH A CLEAN LONG FINISH. BEST PAIRED WITH FISH, POULTRY, ASIAN CUISINE AND SALADS. 600

**TWO RIVERS - ROSE - (NEW ZEALAND)** THE ZESTY PALATE EXUDES ORANGE PEEL, WHITE PEACH, TOUCHES OF COCONUT AND RED LIQORICE. THIS ELEGANT ROSÉ IS PERFECTLY POISED WITH A GRAVELLY TEXTURE, DELIVERING A THIRST QUENCHING, GENEROUS AND DRY FINISH. PERFECT PAIRED WITH SUSHI, FISH, SALADS, CHEESE, AND LIGHT-COOKED WHITE MEATS. 700

**BLACK COTTAGE - PINOT NOIR - (NEW ZEALAND)** THIS WINE IS DARK WITH AROMAS OF FOREST FLOOR, BLACK CHERRY AND CHOCOLATE COATED COFFEE BEAN. IT HAS A SPICY, PEPPERY NOTE WITH THYME, VIOLET, AND CHAI. THE PALATE IS JUICY AND CRUNCHY EXPRESSING A GRAINY TEXTURE. THE PERFECT MATCH WITH SEAFOOD AND MEAT DISHES 700

**BABICH - CABERNET MERLOT - (NEW ZEALAND)** OPULENT AND WARM AROMAS WITH CASSIS, BLACK PLUM AND NUTMEG. PLUSH, DENSE AND CONCENTRATED. RIPE BLACK AND RED FRUITS - BLACKBERRY, PLUM AND A BIG HIT OF COCOA ON THE FINISH. PAIR WITH ANTIPASTO PLATTER OR ANY MEATY CASSEROLES. 800

**LOUIS PERDRIER - SPARKLING - (FRANCE)** - GENEROUSLY FLAVOURED FRENCH SPARKLER, EXQUISITELY BALANCED, LAYERED WITH CRISP ORCHARD FRUIT FLAVOURS, COMPLEXED BY EXQUISITE LEES COMPLEXITY, LINED WITH A CREAMY TEXTURAL MOUTHFEEL. PERFECT TO SHARE WITH YOUR LOVED ONE ON SPECIAL OCCASIONS. 650