

3

THE TRINITY

GEISHA

Light & Floral

Smooth floral gin, bright Yuzu, and a hint of cherry blossoms – light and refined.

180

BLOOD ORANGE PALOMA

Balanced & Citrusy

Bright, refreshing citrus and smooth Tequila, with a bold finish of blood orange and grapefruit.

170

LUMEIRA

Deep & Bold

Bold Aperol, tropical mango, and raspberry, with a touch of sparkling wine for a layered, complex finish.

195

6

SIX ELEMENTS

IRISH MULE

Earth - Herbal & Grounded

A refreshing blend of Irish whiskey and cool mint reduction, lifted with the natural spice of ginger-honey soda and finished with a touch of aromatic bitters. Smooth, bright, and lightly herbal with a warm ginger finish.

170

HIBISCUS SPRITZ

Air - Light & Bubbly

A cocktail that reflects the light lychee, hibiscus and pomegranate With bubbly Prosecco.

185

SPICY PINA

Fire - Spicy & Bold

A cocktail that finds perfect harmony between citrus, smoke pineapple Tequila, and chilli blossoms.

175

TAMARIND ALMOND COOLER

Refreshing - Tropical & Refined

Tamarind and passion fruit layered with Jameson Irish Whiskey and a delicate touch of amaretto, finished light and sparkling.

175

THE CRYSTAL

Water - Cool & Refreshing

A cocktail that reflects the refreshing watermelon Vodka base and cool citrusy ginger beer.

175

OLIVE SOUR

Light - Bright & Refreshing

A silky signature sour featuring banana rum, brandy, amaretto, fresh lemon, and a touch of extra virgin olive oil. Smooth, citrusy, and nutty with subtle banana sweetness and a velvety finish.

170

9

THE UNIVERSE

REFRESHING & BRIGHT

Cosmopolitan

Lychee Martini

Aperol / Campari Spritz

CLASSIC

Classic Martini - Gin / Vodka

Luna Sangria - Red / White / Rose

Amareto Sour

DEEP & INTENSE

Espresso Martini

Beer Americano

New York Sour

WINE

BOLD, SMOOTH, TIMELESS

SPARKLING

Riunite Prosecco Brut

Veneto, Italy NV

160

Veuve du Vernay Ice Rosé

Bordeaux, France

155

ROSÉ

Maison Mirabeau “Forever Summer”

Côtes de Provence, France

155

M. Chapoutier Marius Rosé d’Oc

Pays d’Oc, France

155

RED

Baron Phillipe de Rothschild Pays d’Oc Pinot Noir

Languedoc, France 2024

160

Masseria Pietrosa “Prima Voce”, Negroamaro

Puglia, Italy 2022

160

Finca Las Moras Intis Malbec

San Juan, Argentina 2024

155

WHITE

Hāhā, Sauvignon Blanc

Marlborough, New Zealand 2025

165

Tomassi “Le Rosse”, Pinot Grigio

Veneto, Italy 2022

160

M. Chapoutier Marius Vermentino

Pays d’Oc, France

155

Les Jamelles, Chardonnay

Languedoc, France

155

Please ask our friendly staff for our complete menu library.

ICE COLD BEER

Corona

Asahi

Sapporo

Bottle

150

130

130

Black Sand Lager

Kura Kura Lager

Kura Kura Session Hazy

Heineken

Bottle

90

90

90

80

San Miguel Light

König Dunkel

König Weissbier

Bottle

80

75

75

Heineken

On Tap

80

CIDER

Albens Apple

Bottle

120

SWEETS

Affogato

60

Add Extra:
Frangelico 50 | Baileys 50 | Amaretto 50 | Kahlua 50 | Cointreau 50

Coco Coffee

Fangelico, Baileys, Amarreto, Kahlua, Sambuca

100

Dirty Latte

75

SANTAI HARD SELTZER

Passion Fruit & Guava

Lemon & Lime

Lychee Rose

Bucket (3 pcs)

100

100

100

275

HOT/ICED COFFEE

Flat White / Latte

45

Americano / Long Black / Macchiato / Double Espresso

35

Espresso

25

Choose Your Add Ons:

10

Oat Milk | Almond Milk | Soy Milk | Skim Milk

LUXURY TEA by TWG

Green Tea Sencha

Grassy, Umami, Sweet, Fresh

65

Moroccan Mint Tea

Minty, Malry

65

Jasmine Tea

Floral, Classic

65

English Breakfast Tea

Cocoa, Malty, Bold & Strong

65

Earl Grey Tea

Bergamot, Citrusy, Malty & Smooth

65

Indian Chai Black Tea

Ginger, Cinnamon, Sweet & Spicy

65

Chamomile Tea (Flower)

Flowery, Honey & Mildy Sweet

65

Vanilla Bourbon Tea

Mildy Sweet & Warm

65

MOCKTAIL & TROPICAL TEA

Elysium

Mango - Passion - Lemon Soda

85

Oshom

Strawberry - Vanilla - Lemon Soda

85

Lychee Ice Tea

75

Hibiscus Raspberry Tea

75

MINERAL WATER

Balian Still / Balian Sparkling

Small

Large

50

75

Bottled Infused Water 1L

-

60

Please ask our friendly staff for our juice, and mocktail selections.

PRICES ARE IN INDONESIAN RUPIAH EXCLUDING 16,2% GOVERNMENT TAX AND VENUE FEE, AND 7% SERVICE CHARGE