

## WINES

### MERLOT & MALBEC

<b>DUCKHORN "NAPA VALLEY"</b> (Merlot) Napa - USA 2016	1,400
<b>KAIKEN "ULTRA"</b> (Malbec) Argentina 2017	775
<b>PLANETA</b> (Merlot) Sicily - Italy 2013	985
<b>STERLING VINEYARD "VINTNER'S COLLECTION"</b> (Merlot) - California - USA 2017	700
<b>CATENA ZAPATA</b> (Malbec) Mendoza - Argentina 2016	800
<b>ZUCCARDI "TITO ZUCCARDI"</b> (Malbec) Uco - Argentina 2016	1,650

### PRIMITIVO & ZINFANDEL

<b>FANTINI "ZOLLA PRIMITIVO DI MANDURIA"</b> (Primitivo) - Puglia - Italy 2016	800
<b>LUCCARELI "IL BACCA PRIMITIVO DI MANDURIA, OLD VINE"</b> (Primitivo) Puglia - Italy 2016	1,400

### SHIRAZ

<b>MAISON NICOLAS PERRIN "CORNAS"</b> (Syrah) Rhone - France 2013	1,300
<b>MOLLY DOOKER "THE BOXER"</b> (Shiraz) McLaren Vale - Australia 2017	1,130
<b>MOLLY DOOKER "BLUE EYED BOY"</b> (Shiraz) McLaren Vale - Australia 2017	1,750
<b>PENFOLDS "MAX'S SERIES"</b> (Shiraz) South Australia - Australia 2016	850

### OTHER GRAPE VARIETALS

<b>CASA SANTOS LIMA "COLOSSAL RISERVA"</b> (Syrah Blends) Lisboa - Portugal 2015	600
<b>CH. MUSAR "JEUNE RED"</b> (Cinsault Blends) Bekaa - Lebanon 2013	875
<b>CRAGGY RANGE "SOPHIA"</b> (Cabernet Blends) Hawke's Bay - NZ 2014	1,675
<b>DEETLEFS</b> (Pinotage) BreedeKlof - SA 2016	700
<b>DUCKHORN "PARADUXX"</b> (Cabernet Blends) Napa - USA 2016	1,300
<b>GRUPO PESQUERA "CONDADO DE HAZA CRIANZA"</b> (Tempranillo) Ribera del Duero - Spain	775
<b>KILIKANOON "PRODIGAL"</b> (Grenache) Clare - Australia 2016	925

### SOMMELIER'S COLLECTION

<b>LASCOMBES</b> (Cabernet Blends) Margaux - France 2010	4,950
<b>CH. MARGAUX</b> (Cabernet Blends) Margaux - France 2007	10,500
<b>LATOUR "LES FORTS DE LATOUR"</b> (Cabernet Blends) Pauillac - France 2008	6,500
<b>MOUTON ROTHSCHILD "LE PETIT MOUTON"</b> (Merlot Blends) Pauillac - France 2008	6,500

### CABERNET SAUVIGNON

<b>ARGENTO</b> (Cabernet Sauvignon) Mendoza - Argentina	600
<b>AVONDALE "LA LUNA"</b> (Cabernet Sauvignon Blends ) Paarl - SA 2011	975
<b>CARPINETO "FARNITO"</b> (Cabernet Sauvignon) Tuscany - Italy 2012	975
<b>DUCKHORN "NAPA VALLEY"</b> (Cabernet Sauvignon) Napa - USA 2015	1,875
<b>YALUMBA "THE CIGAR"</b> (Cabernet Sauvignon) Coonawarra - Australia 2015	1,100
<b>ZUCCARDI "Q SERIES"</b> (Cabernet Sauvignon) Uco - Argentina 2015	850

<b>RIDGE "EAST BENCH"</b> (Zinfandel) St. Cruz - USA 2017	1,100
<b>RIVERA "TRIUSCO PRIMITIVO DI MANDURIA"</b> (Primitivo) Puglia - Italy 2016	850

<b>SHAW &amp; SMITH</b> (Shiraz) Adelaide - Australia 2015	985
<b>TWO HANDS "ANGEL'S SHARE"</b> (Shiraz) Barossa - Australia 2017	950
<b>TYRREL'S "SINGLE VINEYARD STEVEN'S SHIRAZ"</b> (Shiraz) Hunter - Australia 2016	1,250

<b>MARCHESI DI BAROLO "BARBARESCO SERRAGRILLI"</b> (Nebbiolo) Piedmont - Italy 2013	1,650
<b>MICHELE CHIARLO "BAROLO TORTONIANO"</b> (Nebbiolo) Piedmont - Italy 2011	1,950
<b>MONTES "PURPLE ANGEL"</b> (Carmenere, Petit Verdot) Colchagua - Chile 2014	1,875
<b>PAUL JABOULET AINE "LES CEDRES CHATEUNEUF DU PAPE"</b> (Grenache Blends) Rhone - France 2015	1,500
<b>ARGIOLAS "ISELIS ROSSO" MONICA</b> (Carignano) Sardinia - Italy	850

<b>CH. PAVIE DECESSE</b> (Merlot Blends), St. Emilion - France 2007	3,800
<b>CH. L'EVANGILE</b> (Merlot Blends) Pomerol - France 2012	4,950
<b>CH. MALECSOT ST.</b> (Exupery Cabernet Blends), Margaux - France 2001	3,500

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RESTAURANT • BAR • WINEPOST

### SOUP & SALAD

<b>CLASSIC CAESAR SALAD</b> 105 baby romaine, boiled egg, croutons, creamy caesar dressing <b>choice of: chicken / bacon crumbs</b>	105	<b>MUSHROOM SOUP</b> 60 shitake, shimeji, king oyster mushroom, clear broth 🍄	60
<b>QUINOA POWER BOWL</b> 90 bicolor quinoa, poached egg, sweet potatoes, potato crisps 🍄	90	<b>SESAME CHICKEN SALAD</b> 95 roast chicken, kale, beansprouts, peanut sesame dressing	95

### SMALL PLATES

<b>FRIED CALAMARI</b> 90 thai chili sauce	90	<b>HONEY MUSTARD CHICKEN WINGS</b> 90 spicy diablo sauce 🌶️	90
<b>KOREAN FRIED CHICKEN</b> 85 gochujang glaze, kimchi ketchup	85	<b>NACHOS EL LOCO</b> 125 chili corn carne, guacamole, sour cream, jalapeno, cheese	125
<b>YAKI GYOZA</b> 85 prawn, pork, spicy ponzu 🍷	85	<b>SAVORY GRANOLA CRUNCH</b> 75 warm sweet potatoes, nuts, pumpkin seed, mayo	75
<b>MUSHROOM SKEWERS</b> 95 charred oyster mushrooms, spinach pesto, paratha 🍷🍄	95		

### RICE & NOODLES

<b>PORK BELLY FRIED RICE</b> 125 crispy pork, school prawns, chinese sausage, sunny side up egg, wonton crisps 🍷	125	<b>EBI XO NOODLES</b> 115 umami XO sauce, chicken, school prawns, crispy chicken crackling 🍷	115
<b>HOT STONE BIBIMBAP</b> 130 wagyu beef yakiniku, japanese curry rice, poached egg, tobiko	130		

### PASTA

<b>SPAGHETTI AGLIO OLIO</b> 115 grilled chicken, mushroom, garlic, red pepper flakes	115	<b>WOOD-FIRED PIZZA</b>	
<b>CRISPY PORK BELLY CARBONARA</b> 125 egg cream sauce, parmesan cheese, pork bacon, black pepper 🍷	125	<b>SALSICCIA</b> 105 homemade pork / beef sausage, salsa verde, crispy breadcrumbs, mozzarella 🍷	105
<b>MENTAIKO SPAGHETTI</b> 135 cod roe, school prawns, tobiko, seaweed 🍷	135	<b>CARNIVORE</b> 125 sausage, bacon, salami, mozzarella	125
<b>SPAGHETTI VONGOLE</b> 120 clams, garlic, white wine sauce	120	<b>SPICY PEPPERONI</b> 125 pork/beef pepperoni, mozzarella, basil 🌶️🍷	125
<b>TRUFFLE MUSHROOM FETTUCCHINE</b> 105 mushroom cream sauce, tarragon, parmesan 🍄	105	<b>DIABLO CHICKEN</b> 115 bell peppers, red onions, spicy diablo sauce 🌶️	115
<b>LOADED LASAGNA</b> 120 ragu, turkey ham,boiled egg, spicy beef salami, bechamel sauce	120	<b>QUATTRO FORMAGGI</b> 125 brie, mozzarella, gorgonzola, parmesan, mushroom, sun-dried tomatoes, honey 🍄	125



### LAND & SEA

<b>CHICKEN TERIYAKI</b> 130 sauteed mushroom, teriyaki sauce, jasmine rice	130	<b>ROAST CHICKEN</b> 135 yogurt marinade, roasted potatoes, fresh tzatziki sauce	135
<b>RED CURRY LAMB SHANK</b> 210 thick thai red curry, herbs salad, crispy tempe, jasmine rice	210	<b>JOSPER-GRILLED RIB EYE STEAK</b> 265 herb butter, roasted potatoes, roasted garlic 🍷	265
<b>RENDANG SHORT RIBS</b> 245 US prime beef ribs, daun singkong, nasi gurih, emping crackers 🍷	245	<b>OVEN-ROASTED BARRAMUNDI</b> 195 blue mussels, garlic potatoes, white wine butter sauce	195
<b>IGA BAKAR SAMBAL IJO</b> 245 US prime beef ribs, green chili, urap sayur, nasi gurih 🌶️	245	<b>BEER-BATTERED FISH &amp; CHIPS</b> 145 french fries, pea puree, tartare sauce	145
<b>KOREAN BBQ BEEF</b> 215 US chuck short ribs, gochujang glaze, roasted onions, jasmine rice	215	<b>CREAMY MUSHROOM CHICKEN</b> 140 pan-fried chicken breast, mushroom cream sauce, roasted potatoes	140
<b>CRISPY PORK BELLY BUMBU BALI</b> 185 nasi gurih, sambal kecap, sambal merah 🍷	185		
<b>GRILLED US PORK BELLY</b> 135 bulgogi sauce, caramelized onions, coriander, jasmine rice 🍷	135		
<b>WAGYU BEEF TONGSENG</b> 155 coconut beef broth, jasmine rice, emping crackers	155		

## SOCIAL DINER

<b>ALL AMERICAN CHEESEBURGER</b> 100 angus beef patty, caramelized onions, butter lettuce, cheddar cheese, potato chips	100	<b>FILET O'FISH</b> 115 crispy battered fish, tartaresauce, pickled onions, homemade brioche bun, potato chips	115
<b>BLACK ANGUS BIG BURGER</b> 165 180g beef patty, crispy beef/ pork bacon, onion rings, cheese sauce, french fries 🍷🍷	165	<b>CRISPY CHICKEN STACK</b> 95 spicy nashville fried chicken, homemade brioche bun, pickled cabbage, purple sweet potato chips 🌶️	95



### DESSERT

<b>PANDAN GULA MERAH CAKE</b>	69
<b>MOCHA NOUGAT CAKE</b>	75
<b>PANDAN SRIKAYA CAKE</b>	65
<b>CHOCO HAZELNUT CRUNCH CAKE</b>	85
<b>TIRAMISU</b>	85
<b>CREME CARAMEL</b>	65

🍷 recommendation 🍷 contains pork 🌶️ spicy 🍄 vegetarian

## SIGNATURE COCKTAILS

<b>MANGO TIKI CRUSH</b> fresh and punchy tiki style representation of 50's era	135
<b>PROHIBITION</b> secret concoction of blended grapes, apple cider and maple syrup	135
<b>BURNED AMAZON SAZERAC</b> rye whiskey and cocoa liquer, secret aphrodisiac	135
<b>BOURBON &amp; SOUR PLUM</b> <i>(SERVED IN 250ML CAN)</i> bourbon, sour plum cordial, earl grey tea	180
<b>NEGRONI NO.3</b> <i>(SERVED IN 250ML CAN)</i> campari, aperol bitter, london dry gin, sweet vermouth	180
<b>SPRITZ ITALIANO</b> <i>(SERVED IN 250ML CAN)</i> italian amaro, blood orange, sparkling wine	180
<b>CUBAN ESPRESSO MARTINI</b> <i>(SERVED IN 250ML CAN)</i> djournal coffee, salted caramel, orange, vodka	180
<b>TSUNAMI G&amp;T</b> <i>(SERVED IN 250ML CAN)</i> yuzu, bitter seltzer, london dry gin	180

## BEERS

<b>HEINEKEN DRAUGHT</b>	75
<b>LITTLE CREATURES PALE ALE</b>	85
<b>TUATARA SEASON IPA</b>	105
<b>KONIG WEISSBIER</b>	120

## SPIRITS

### VODKA & GIN

<b>ABSOLUT BLUE</b>	95	1,500	<b>BELUGA NOBLE HENDRICKS</b>	110	2,200
<b>ABSOLUT ELYX</b>	100	2,000	<b>MONKEY 47 DRY</b>	120	2,400
<b>BELVEDERE</b>	120	2,200		160	2,100
<b>CIROC</b>	110	2,200			

### COGNAC & WHISKY

<b>MARTELL CORD BLEU</b>	350	6,500	<b>SINGLE BARREL MAKERS MARK</b>	100	2,000
<b>MARTELL XO</b>	405	7,500	<b>BULLEIT BOURBON</b>	120	2,200
<b>MARTELL NCF</b>	145	2,700	<b>BULLEIT RYE</b>	120	2,200
<b>MARTELL REDBARREL</b>	145	2,700	<b>WOODFORD RESERVE</b>	120	2,400
<b>HENNESSY XO</b>	435	8,000	<b>YAMAZAKI 12</b>	450	8,500
<b>HENNESSY VSOP</b>	155	2,900	<b>HIBIKI 12</b>	450	8,500
<b>CHIVAS 12</b>	95	1,900	<b>NIKKA TAKETSURU</b>	300	5,600
<b>CHIVAS 18</b>	170	3,400	<b>NIKKA COFFEYGRAIN</b>	165	3,000
<b>CHIVAS MIZUNARA</b>	145	2,600	<b>TENJAKU</b>	120	2,300
<b>CHIVAS EXTRA</b>	110	2,200	<b>GLENLIVET 12</b>	125	2,500
<b>JW BLACK LABEL</b>	120	2,200	<b>THE GLENLIVET 18</b>	230	4,200
<b>JW GOLD LABEL</b>	140	2,800	<b>LONGMORN 16</b>	290	5,500
<b>MONKEY SHOULDER</b>	120	2,200			
<b>JOHN JAMESON</b>	105	1,900			
<b>JACK DANIELS</b>	100	2,200			

### LIQUOR

<b>BAILEYS</b>	90	1,800	<b>COINTREAU</b>	90	
<b>CAFFE BORGHETTI</b>	90		<b>AMARETTO DISARONNO</b>	90	2,000
<b>MALIBU</b>	90				

### TEQUILA & RUM

<b>AVION SILVER</b>	110	2,000	<b>HERRADURRA PLATA</b>	100	2,000
<b>AVION REPOSADO</b>	120	2,200	<b>HAVANA 3 ANOS</b>	95	1,500
<b>DON JULIO ANEJO</b>	130	3,000	<b>DIPLO MANTUANO</b>	155	2,900
<b>PATRON REPOSADO</b>	120	2,800	<b>NUSA CANA</b>	100	1,800
<b>PATRON SILVER</b>	110	2,400	<b>SAGATIBA PURA</b>	100	1,500

Prices quoted in thousands of Rupiah and subjected to 21% service charge and Government tax

### MOCKTAILS & JUICES

<b>TAMARILLO</b> tamarillo puree, cranberry juice, lemon juice, homemade marmalade, lychee syrup	60
<b>MANGO TANGO</b> mango puree, fresh passion fruit, fresh basil	60
<b>COOKIE ROOKIE</b> red velvet ganache, half and half, oreo crumble, cheese foam	60
<b>SOCIAL COLADA</b> fresh pineapple, fresh basil, coconut syrup, pineapple juice, coconut cream	60
<b>TROPICAL AFFAIR</b> fresh mango, fresh passion fruit, fresh lime, brown sugar, ginger soda	60
<b>TUMMY TUCKER</b> granny smith apple, kale, pear, mango	60
<b>IMMUNE BOOSTER</b> orange, pineapple, granny apple, chia seeds, goji	60
<b>JUICE ORANGE / WATERMELON</b>	60

  

<b>THE GOOD OLD DAYS</b>	
<b>HOMEMADE GRANDMA ICE TEA</b>	60
<b>KALAMANSI LEMONADE</b>	60
<b>CAMPFIRE CHOCOLATE</b> <i>[hot/iced]</i>	55
<b>NUTELLA MILKSHAKE</b>	60

<b>ROKU GIN</b>	110	2,200	<b>LONDON NO. 1</b>	120	2,400
<b>TANQUERAY NO.10</b>	120	2,400			

<b>SINGLETON 12</b>	150	2,800	<b>GLENMORANGIE 10</b>	140	2,600
<b>AUCHENTOSHAN 12</b>	150	2,800	<b>AUCHENTOSHAN 18</b>	245	4,500
<b>GLENFIDDICH 12</b>	150	2,800	<b>GLENFIDDICH 18</b>	245	4,500
<b>TALISKER 10</b>	125	2,300	<b>BOWMORE 12</b>	150	2,800
<b>MACALLAN 12</b>	185	3,400	<b>MACALLAN 18</b>	405	7,500
<b>OBAN 14</b>	155	2,900	<b>CAOL ILA 12</b>	150	2,800
<b>LAGAVULIN 16</b>	155	2,900			

<b>JAGERMEISTER</b>	105	2,000
<b>PATRON XO CAFE</b>	100	1,800

<b>DIPLOMATICO PLANAS</b>	145	2,700
<b>DIPLOMATICO RESERVA EXCLUSIVA</b>	200	3,700
<b>BRUGAL ESPECIAL</b>	100	1,700
<b>ZACAPA 23</b>	160	3,200
<b>PLANTATION DARK</b>	100	1,800

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### TEA

<b>BROWN MILK TEA</b>	40	<b>HAZELNUT FRAPPE COFFEE</b>	60
<b>HOT TEA</b>	40	<b>GREEN TEA LATTE</b> <i>[hot/iced]</i>	40
<b>ENGLISH BREAKFAST/CHAMOMILE</b>		<b>LEMON TEA</b> <i>[hot/iced]</i>	40
<b>EARL GREY/MOROCCAN MINT</b>		<b>ICED TEA</b>	40
<b>SENCHA/CREME CARAMEL</b>		<b>AVOCADO CHOCO MILK TEA</b>	40
<b>FLAVORED TEA</b>	50		
<b>LYCHEE/ STRAWBERRY/ PEACH</b>			

### COFFEE BY

<b>ESPRESSO</b> <i>[shot/single/double]</i>	10/35/45	<b>CAFFÉ LATTE</b> <i>[hot/iced]</i>	45/45
<b>MACCHIATO</b> <i>[single/double]</i>	40/45	<b>CAFFÉ MOCHA</b> <i>[hot/iced]</i>	50/50
<b>LONG BLACK</b> <i>[hot/iced]</i>	45/45	<b>PICOLLO LATTE</b>	40
<b>CAPPUCCINO</b> <i>[hot/iced]</i>	45/45		

### OTHERS

<b>AQUA REFLECTIONS</b> <i>[380ml/750ml]</i>	35/75	<b>SOFT DRINKS</b>	40
<b>AQUA SPARKLING</b> <i>[380ml/750ml]</i>	35/75	<b>POKKA GREEN TEA</b>	45

## WINES

### WINE BY GLASS

<b>SELBACH OSTER "FEINHERB"</b> (Riesling) Mosel - Germany 2015	140
<b>CRAGGY RANGE "TE MUNA ROAD VINEYARD"</b> (Sauvignon Blanc) Martinborough - NZ 2019	140
<b>CH. STE MICHELLE</b> (Chardonnay) Columbia Valley - USA 2017	140
<b>LOUIS JADOT "BOURGOGNE CONVENT DES JACOBINS"</b> (Pinot Noir) Burgundy - France 2015	165

<b>KAIKEN "ULTRA"</b> (Malbec) Mendoza - Argentina 2017	160
<b>PENFOLDS "MAX'S SERIES"</b> (Shiraz) South Australia 2016	185

### SWEET & FORTIFIED WINES

<b>DOW'S "20 YEAR'S OLD PORT"</b> (Touriga Nacional Blends) Douro - Portugal NV	1,685
<b>DOW'S "LATE BOTTLED VINTAGE PORT"</b> (Touriga Nacional Blends) Douro - Portugal 2012	775
<b>MOLINO REAL "MOSCATEL MALAGA"</b> (Moscatel) Malaga - Spain 2008	1,500
<b>MOUTON CADET "RESERVE SAUTERNES"</b> (Sauvignon Blanc Blends) Bordeaux - France	975
<b>SCHLOSSGUT DIEL "SPATLESE"</b> (Riesling) Nahe - Germany 2007	1,550



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### SPARKLING & CHAMPAGNE

<b>DOMAINE STE MICHELLE "BRUT CUVEE"</b> (Chardonnay, Pinot Noir) Columbia - USA NV	600
<b>BOLLINGER "SPECIAL CUVEE"</b> (Pinot Noir, Chardonnay, Pinot Meunier) France 2006	2,100
<b>POL ROGER "ROSE"</b> (Pinot Noir, Chardonnay) Champagne - France 2006	2,500
<b>ST. JULIA "NATURAL SWEET SPARKLING ROSE"</b> (Malbec) Mendoza - Argentina NV	625
<b>BILLECART SALMON "DEMI SEC"</b> (Pinot Meunier, Pinot Noir, Chardonnay) Champagne - France	1,650

### SAUVIGNON BLANC

<b>CRAGGY RANGE "TE MUNA ROAD VINEYARD"</b> (Sauvignon Blanc) Martinborough - NZ 2019	700
<b>MOSS WOOD "RIBBON VALE"</b> (Semillon Sauvignon Blanc) Margaret River - Australia 2016	950
<b>PASCAL JOLIVET "POUILLY FUME"</b> (Sauvignon Blanc) Mendoza - Loire - France 2016	985
<b>SANTA CAROLINA "ESTRELLAS"</b> (Sauvignon Blanc) Central - Chile 2019	600

### CHARDONNAY

<b>CH. STE MICHELLE</b> (Chardonnay) Columbia Valley - USA 2017	700
<b>TRAPICHE "MEDALLA"</b> (Chardonnay) Mendoza - Argentina 2018	750
<b>VINA VENTISQUERO "GREY"</b> (Chardonnay) Central - Chile 2018	650
<b>WILLIAM FEVRE "CHABLIS IER CRU MONTMAINS"</b> (Chardonnay) Burgundy - France 2015	1,375

### AROMATIC & OTHER GRAPE VARIETIES

<b>CEMBRA</b> (Muller Thurgau) Alto Adige - Italy 2015	700
<b>SCHLOSSGUT DIEL "TROCKEN"</b> (Riesling) Nahe - Germany 2012	850
<b>SELBACH OSTER "FEINHERB"</b> (Riesling) Mosel - Germany 2015	700
<b>YALUMBA "Y SERIES"</b> (Pinot Grigio) South Australia - Australia 2015	750

### PINOT NOIR & GAMAY

<b>CH. DES JACQUES "MOULIN A VENT, CLOS DU GRAND CARQUELIN"</b> (Gamay) - Beaujolais - France 2015	985
<b>CRAGGY RANGE "AROHA"</b> (Pinot Noir) Martinborough - NZ 2014	2,150
<b>ERATH "OREGON"</b> (Pinot Noir) - Oregon - USA	850
<b>GROSSET</b> (Pinot Noir), Clare - Australia 2011	1,850
<b>JOSEPH DROUHIN "NUITS ST GEORGES"</b> (Pinot Noir) Burgundy - France 2015	1,950
<b>LOUIS JADOT "BOURGOGNE CONVENT DES JACOBINS"</b> (Pinot Noir), Burgundy - France 2015	800
<b>TE MATA ESTATES "GAMAY NOIR ESTATES VINEYARD"</b> (Gamay) Hawke's Bay - NZ 2018	625

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