




BREAKFAST

served all day

Charcoal chia pudding, frozen yogurt, mixed berry, matcha rice cracker  , GF	155
French toast, lemon curd, mixed berry, maple syrup	150
Ricotta hot cake, fresh banana, honeycomb butter, maple syrup	165
Dragon fruit smoothie bowl, coconut, chia seed, seasonal fruit GF	145
Peanut butter, chocolate, banana smoothie bowl GF	130
Avocado toast, halloumi, cherry tomato V	165
Soft scrambled eggs, rocket, tomato, slaw san danielle ham & sourdough P, GO	170
Umami omelette, prawn, scallop, bocconcini, bottarga GO	185
Pan seared salmon & unagi fried rice, tobiko, crab stick GO	215

 Spicy

 Pork

 Signature

 Vegetarian

 Gluten Free

 Gluten Free Optional

** Please advise our server if you have any allergies or dietary requirements
Many dishes can be made gluten free or vegan,
feel free to inquire*


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A LA CARTE

12 pm - 3 pm and 6 pm - 10.30 pm


STARTER

Crispy tuna tempe, truffle aioli, caramelized onion, microgreen	 , GF	135
Deep fried calamari & prawn, black ink aioli	GF	145
Soft shell fish tacos, pickled red cabbage, mango salsa		140
Wagyu beef satay, sweet soy, peanut sauce		200
Chicken wings, spicy sriracha caramel	S, GF	145
Chicken quesadilla, cheese, jalapeno, sour cream		140
Wild mushroom soup, umami broth	V, GF	75

SALAD

Freekeh grain salad, quinoa, barley, pomegranate, raisin, cumin yogurt, pumpkin	 , GF	150
Caesar salad, chicken breast, kale, baby romaine, bacon, avocado	P	145
Sesame grilled chicken, kale salad	GF	135
Baby spinach, tofu, wakame seaweed, ginger dressing, edamame	V	105


POWER BOWL

Pan seared salmon, edamame, pickled ginger, wakame	 , GF	175
Quinoa, lentils, chickpeas, grilled avocado, tofu, corn, coriander, black sesame dressing	V	140
Poke bowl, sushi rice, seaweed, pickled ginger, salmon or tuna, edamame, avocado	GO	165

SUSHI ROLL

Manarai roll, crab, avocado, salmon, tobiko, dynamite		145
Dragon, prawn tempura, unagi, avocado	GF	135
Spicy tuna		115
Babi guling sushi roll with sambal matah mayo	P, GF	120

SANDWICH

Club sandwich, ham, chicken breast, avocado, tomato, bacon, cheese, egg	P	150
Bikini grilled cheese, San danielle ham, manchego cheese, black truffle	 , P	165
Sugar daddy cheeseburger, cheddar, crispy onion, truffle mushrooms		190

 Spicy

 Pork

 Signature

 Vegetarian








 Gluten Free

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PASTA & PIZZA

Hand-rolled cavatelli, porcini mushroom, pea puree, burrata 	145
<i>Additional escargot 15</i>	
Spinach fettuccine, wagyu meatballs, pomodoro tomato sauce	170
Tagliolini, truffle butter, fresh black truffle 	220
Mixed seafood linguine aglio olio	190
Four cheese pizza, mozzarella, brie, parmesan, gorgonzola, walnut, rocket, truffle honey 	180
Seafood Aglio Olio pizza, tomato chilli, garlic, parsley lemon 	195
San Daniele ham pizza, mozzarella, tomato, rocket 	200
Garlic cheese pizza, mozzarella 	120
Mie goreng sambal matah with barramundi & rice cracker 	145


MAIN

Iga bakar sambal idjo, grilled US beef short rib, green chili	285
Indian chicken spinach curry, paneer cheese, garlic naan	220
Oven roasted chicken, roma tomato, herb, black kalamata olive	220
Fish & chips, tartar sauce	215
Pan fried seabass, caper white wine sauce 	355
Pan seared salmon & unagi fried rice, tobiko, crab stick 	215
Manarai nachos with betutu chicken, pico de gallo salsa, melted cheddar & fresh guacamole	160
<i>Vegetarian options available</i>	







GRILL

Catch of the Day <i>Balinese or Western</i> 	595
Mixed seafood platter, lobster, prawn, mussel, fish (Balinese/Western)	2,795
Lemongrass marinated pork chop, pomelo salad, chili lime sauce 	280
US grain-fed skirt steak, pico de gallo - tomato onion salsa 	295
Wagyu sirloin 9+, chimichurri sauce 	445
Stockyard wagyu beef ribeye 300gr with nori butter, asparagus & kombu mushroom gravy	545

SIDE DISH

Truffle fries, cracklings, crispy garlic 	70	Sautéed wild mushroom, pine nuts, truffle 	45
Roasted pumpkin, blue cheese sauce 	65	Halloumi cheese wedges, pomegranate, truffle honey, dukkha spice 	75
Creamed corn, thyme, Spanish red onion	50	Potato chips	45

BALINESE CLASSIC

Ayam betutu, slow braised half chicken, urap, sambal matah	190
Nasi campur Bali, crispy pork, satay, cracklings, sambal matah, lawar  	180
<i>Vegan or Chicken option available</i>	
Babi guling, waroeng style suckling pig, satay, cracker 	195
Sweet soy glazed premium pork ribs, traditional Balinese recipe 	290
Jimbaran-style whole red snapper  	315
<i>All Balinese Classic comes with a choice of red, white or hainan rice</i>	

-  Spicy
-  Pork
-  Signature
-  Vegetarian
-  Gluten Free

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ALL DAY MENU

STARTER

Deep fried calamari & prawn, black ink aioli GF	145
Chicken wings, spicy sriracha caramel S, GF	145
Chicken quesadilla, cheese, jalapeno, sour cream	140
Truffle fries, cracklings, crispy garlic P	70
Soft shell fish tacos, pickled red cabbage, mango salsa	140
Potato chips	45

SALAD & POWER BOWL

Caesar salad, chicken breast, kale, baby romaine, bacon, avocado P	145
Freekeh grain salad, quinoa, barley, pomegranate, raisin, cumin yogurt, pumpkin V	150
Pan seared salmon, edamame, pickled ginger, wakame, miso dressing	175
Poke bowl, sushi rice, seaweed, pickled ginger, salmon or tuna, edamame, avocado	165

SANDWICH, PIZZA & MAIN

Garlic cheese pizza, mozzarella V	120
Four cheese pizza, mozzarella, brie, parmesan, gorgonzola, walnut, rocket V	180
Seafood aglio olio pizza, tomato, chilli, garlic, parsley, lemon S	195
San Daniele ham pizza, mozzarella, tomato, rocket	200
Club sandwich, ham, chicken breast, avocado, tomato, bacon, cheese, egg	150
Sugar daddy cheeseburger, cheddar, crispy onion, truffle mushroom	190
Bikini grilled cheese, San daniele ham, manchego cheese, black truffle	165
Fish & Chips, tartar sauce	215
Mixed seafood linguine aglio olio	190
Pan seared salmon & unagi fried rice, tobiko, crab stick	215
Ayam Betutu, slow braised half chicken, urap, sambal matah	190

KIDS MENU

Cheese burger, beef patty, melted cheese, burger bun, french fries	100
Linguini pasta, meat ball, tomato sauce, grated parmesan	
Breaded chicken legs, white rice, teriyaki sauce	

Spicy	Pork
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DESSERT All dessert are vegetarian

Peanut butter, chocolate, banana smoothie bowl	130
Banana split, strawberry-chocolate-vanilla, gelato	145
Coconut pudding, jelly, coco cream, boba pearl, gelato	140
Affogato frozen yogurt, nutella, granola	140
Island of the gods tropical fruit offering	100
Banana pudding, salted caramel	135
Ricotta hot cake, fresh banana, honeycomb butter, maple syrup	165
Wingko babat with chocolate ganache, fresh berries, coconut ice cream	135

GELATO All gluten free

Mango yoghurt	45
Coconut	
Strawberry yoghurt	
Vanilla custard	
Pineapple	
Chocolate	
Coconut	
Charcoal frozen yoghurt	

PALETAS WEY POPSICLE

Banana Nutella | Watermelon Lime | Strawberry Kiwi | Vanilla Oreo

50



MANARAI'S SIGNATURE COCKTAILS

Snakecharmer , Rum, Aperol, rosso cinnamon, pineapple snakefruit cordial	145
Rum & LoCola , Jamaican rum, Manarai cola syrup, orange tincture	145
Sandy Bottoms , Bourbon, homemade ginger honey, mint, bitters	155
Sparkling Sangria , Spice infused Cognac, Cointreau, red wine, acid mix	155
Peas Out , Vodka, St. Germain, cucumber juice, garden green pea cordial	125
Twisted Tiki , Bourbon, homemade mango rooibos, laksa cordial, bitter	155
Jamaican Me Horney , Rum Anejo, Jamaican rum, Cointreau, pineapple, honey, bitters	155
Girlfriend, Yes!! , Coconut sorbet and prosecco	155
Tan Lines , Gin, watermelon, pink peppercorn syrup, bitters	125
Pina Colada Shaken , Rum, coconut cream, fresh pineapple	155
Manarai Spritz , Gin, Bali pomelo cordial, guava, prosecco, basil	155
Watermelon Frose , Vodka, vermouth, fresh watermelon juice, rosé wine	155
Michelada , Sambal spice mix, fresh lime, beer, dried chili	125
Kecak Loco , Tequila Blanco, maraschino, twisted mix, lime	155
C-Cup's , Vodka, coconut sorbet, coconut water, homemade vanilla syrup	155

BRUNCH COCKTAIL

Mimosa , Fresh orange juice, prosecco	125
Bellini , Peach puree, prosecco	125
Spritz , Aperol, prosecco and soda	155

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PUNCH BOWL

550

Manarai Sangria Punch, arak, rum, red wine, lychee liqueur, fresh mixed fruit

BEER

Bintang Draft	65	Bintang Radler	55
Erdinger Dunkel	135	Heineken Lager	75
Singha	85	Heineken Light	65
Corona	95	Apple cider	75

MOCKTAIL

65

Mango Tango, Mango, hazelnut syrup, lychee, lime

Spiced Apple Fizz, Green apple, pomelo cordial, pineapple juice, cinnamon and soda

Very Berry Nolada, Strawberry puree, pineapple juice, coconut cream

Ginger Sparks, Lemon, lime, homemade ginger honey, mint, and ginger beer



CHOCOLATE & WELLNESS LATTE

65

Campfire Hot Chocolate, chocolate ganache, fresh milk, marshmallow

Green Tea Chia Seeds, matcha green tea, almond, chia seed

Spice Coconut Latte, almond milk, coconut, grounded goji berry, fresh dried nutmeg

Spice Choco Latte, organic cacao, bali spice, ginger, pandan leaf

COFFEE by

Espresso <i>single/double</i>	35/45	Batavia coffee	50
Machiato <i>single/double</i>	35/45	Ice Shaken espresso	50
Long black <i>regular/decaf</i>	45	Hot café mocha	55
Cappuccino	45	Hazelnut mocha	65
Café latte	45	Caramel latte	65
Piccolo latte	50	Green tea latte	65

TEA *hot/ice*

Classic Tea, jasmine | lemon tea 40

Specialty Tea, camomile | royal earl grey | green tea | minty breeze | english breakfast 40

Ubud Tranquil, black tea with yellow osmanthus 40

Temple of Rose, black tea with rose petal 40



COLD PRESS JUICE

75

Dehydration Remedy, watermelon, pineapple, coconut water, lime

Hangover Hero, granny smith apple, sunkist orange, ginger, carrot

Bloat Be Gone, lemongrass, lemon, sunkist orange, packham pear, mango

Fibre Active, beetroot, granny smith apple, sunkist orange

Tummy Tucker, granny smith apple, mango, baby spinach, packham pear

Immune Booster, sunkist orange, granny smith apple, pineapple, goji berry, chia seed

BLENDED SHAKES

65

Chunky Monkey, fresh bananas, chocolate, almond, milk

Frozen Campfire Hot Chocolate, chocolate ganache, cream, marshmallow

Vanilla Flipper, vanilla ice cream, almond, milk

Tropical Dragon, dragon fruit, vanilla, mango rooibos, lemon

FRESH JUICE

65

Whole Coconut | Kiwi | Melon | Orange | Watermelon | Pineapple | Strawberry | Orange honey

DJAMU (Javanese herbal drink) 90ml

Natural Detox, turmeric, tamarind, bali spices, pandan leaf, coconut sugar

45

Stamina Booster, rice ginger, lemongrass, pandan leaf, cinnamon,
coconut sugar, alkaline water

45

Cold Relief, aromatic ginger, coconut sugar, pandan leaf, alkaline water

45

Djamu Platter

60



HAPPY KOMBUCHA

Probiotic functional tea

Turmeric Apple | Coffee Tiramisu | Pink Chia Lemonade | Happyella Ginger | Hawaiian Mojito 60

Kombucha Platter 80

WATER & SOFTIES

Balian *still/sparkling* 380ml 40

Balian *still/sparkling* 750ml 90

San Pellegrino 750 ml 90

Coca Cola 45

Sprite 45

Diet Coke 45

Fever Tree Tonic 75

Fever Tree Ginger Ale 75

Pokka Green Tea 45

Kratingdaeng Pro 45

Red Bull 60



HOUSE WINE

SPARKLING

glass/bottle

Chateau Ste. Michelle, Brut Cuvee {Chardonnay}

170/850

Columbia Valley, USA NV

Delicate aromas of orange and lemon zest, this elegant wine reveals flavors of apples and pears with delicate bubbles

WHITE

Catena Zapata {Chardonnay}

180/900

Mendoza, Argentina 2017

Balanced and deeply sophisticated notes of orchard, nuts and tropical fruits, with creamy and immaculate finish.

Wild Rock, Elevation {Sauvignon Blanc}

170/850

Marlborough, New Zealand 2018

A classic New Zealand Sauvignon Blanc with the characteristic tones of herbs and gooseberry, it is vivid and fresh

La Vieille Ferme {Bourboulenc - Grenache Blanc - Ugni Blanc - Vermentino}

130/650

Rhône, France 2017

Fresh and bright, star fruit and melon flavors, followed by a honeysuckle echo

ROSÉ

Famille Perrin Ventoux “La Vieille Ferme Rosé” {Cinsault, Grenache, Syrah}

160/800

Rhône, France 2017

a fragrant nose of fresh red fruit and cherries, lively and long in the palate, it is smooth and balance great for a sunny day at manarai



RED

glass/bottle

Columbia Crest, Grand Estate {Merlot}

180/900

Columbia Valley, USA 2014

A merlot with a rich aromatic profile with hints of chocolate and ripe cherries, is velvet and smooth with a pleasant finish

Wynns, Estate {Shiraz}

180/900

Coonawarra, Australia 2016

Lovely softness and amazing intensity, nose of red and black fruits as blackberry, cigar box, thyme and black tea

Wild Rock, Gravel Pit {Merlot - Malbec}

180/900

Hawke's Bay, New Zealand 2013

A vibrant red with nose of cassis, violets and the finest toasted oak. A richness of fruit with beautifully integrated oak creates a long and delicious finish.

MANARAI'S SPECIAL COLLECTION

WHITES

by bottle

Ridge Estate {Chardonnay}

2.000

Santa Cruz California, USA 2013

Henschke, Julius {Riesling}

1.650

Eden Valley, Australia 2016

Clos Henri {Sauvignon Blanc}

1.200

Marlborough, New Zealand 2015

Louis Chadot, Chassagne Montrachet {Chardonnay}

2.100

Burgundy, France 2011

Gaja, Rossj Bass {Chardonnay-Sauvignon Blanc}

2.400

Piedmont, Italy 2015

Gaja, Gaia & Rey {Chardonnay} 375ml

2.600

Piedmont, Italy 2014



MANARAI'S SPECIAL COLLECTION

RED

Prunotto, Barolo <i>{Nebbiolo}</i> Piedmont, Italy 2011	1.975
Château Sociando-Mallet <i>{Cab. Sauvignon - Cab. Franc - Merlot}</i> Bordeaux, France 2006	3.500
Château de Beaucastel, Châteauneuf du Pape <i>{Cinsault - Counoise - Grenache - Mourvèdre - Syrah}</i> Rhône, France 2011	3.850
Château Troplong Mondot <i>{Merlot - Cab. Sauvignon - Cab. Franc}</i> Bordeaux, France 2012	4.700
Château Calon Segur 3rd Grand Cru Classé <i>{Cab. Sauvignon - Merlot}</i> Bordeaux, France 2003	5.500
Tim Mondavi Continuum <i>{Cab. Sauvignon - Cab. Franc - Merlot - Petit Verdot - Malbec}</i> California, USA 2013	5.600



WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

Pol Roger Brut {Chardonnay - Pinot Noir - Pinot Meunier} Épernay, Champagne, France NV	2.200
Moët & Chandon, Moët Impérial {Chardonnay - Pinot Noir - Pinot Meunier} Épernay, Champagne, France NV	2.250
Moët & Chandon, "Ice" Impérial {Pinot Noir - Pinot Meunier - Chardonnay} Épernay, Champagne, France NV	2.200
Moët & Chandon, Moët Impérial "The Golden Magnum" {Chardonnay - Pinot Noir - Pinot Meunier} Épernay, Champagne, France NV	4.500
Barons de Rothschild Brut {Chardonnay - Pinot Noir - Pinot Meunier} Marne, Champagne, France NV	1.700
Dom Pérignon {Pinot Noir - Chardonnay} Épernay, Champagne, France 2009	6.000
Chateau Ste. Michelle, Brut Cuvee {Chardonnay} Columbia Valley, USA NV	850

ROSÉ CHAMPAGNE

Barons de Rothschild Rosé {Chardonnay - Pinot Noir} Marne, Champagne France NV	2.850
Jacquesson, Dizy Terres Rouge Rosé {Pinot Noir} Marne, Champagne France 2008	2.700
Billecart Salmon Rosé {Chardonnay - Pinot Meunier - Pinot Noir} 375 ml Marne, Champagne France NV	1.550



WHITE

CHARDONNAY

Wild Rock, Pania Hawke's Bay, New Zealand 2014	775
Columbia Crest, Grand Estates Columbia Valley, USA 2014	875
Catena Zapata, Catena Mendoza, Argentina 2017	900
Craggy Range, Kidnappers Vineyard Hawke's Bay, New Zealand 2016	975
Decoy Sonoma County, USA 2016	995
St Martin, Domaine Laroche Burgundy, France 2010	1.300
Catena Alta, Catena Zapata Mendoza, Argentina 2012	1.700
William Fevre, Chablis 1er Cru Montmains Burgundy, France 2011	1.875
Louis Jadot, Meursault Burgundy, France 2012	2.500



SAUVIGNON BLANC

Wild Rock, Elevation Marlborough, New Zealand 2018	850
Craggy Range, Te Muna Road Vineyard Marlborough, New Zealand 2016	975
Clos Henri Marlborough, New Zealand 2015	1.200
Henri Bourgeois, La Demoiselle de Bourgeois Pouilly-Fumé Loire, France 2011	1.700

AROMATIC GRAPE VARIETY

Donnafugata, Lighea <i>{Muscat d'Alexandria}</i> Sicily, Italy 2015	900
Mario Schiopetto, Pinot Bianco Collio DOC <i>{Pinot Blanc}</i> Friuli-Venezia Giulia, Italy 2014	1.100
Brokenwood <i>{Semillon}</i> Hunter Valley, Australia 2013	1.175
Trimbach Reserve <i>{Pinot Gris}</i> Alsace, France 2011	1.250
Chateau Ste Michelle, Eroica <i>{Riesling}</i> Columbia Valley, USA 2015	1.300



BLENDS AND OTHER WHITE GRAPE

La Vieille Ferme { <i>Bourboulenc - Grenache Blanc - Ugni Blanc - Vermentino</i> } Rhône, France 2017	650
Franck Massard, Herbis { <i>Verdejo - Viura</i> } Rueda, Spain 2012	715
Marchesi Antinori, Guado al Tasso { <i>Vermentino</i> } Tuscany, Italy 2017	900
Mouton Cadet Blanc { <i>Sauvignon Blanc-Sémillon - Muscadelle</i> } Bordeaux, France 2015	800
Mouton Cadet, Réserve Graves Blanc { <i>Sémillon - Sauvignon Blanc - Muscadelle</i> } Bordeaux, France 2014	925
Cembra, Vigna delle Forche { <i>Muller Thurgau</i> } Trentino, Italy 2015	895
Marchesi Antinori, Villa Antinori Bianco { <i>Trebbiano - Malvasia - Pinot Blanc - Pinot Grigio - Riesling</i> } Tuscany, Italy 2015	945
Molly Dooker, The Violinist { <i>Verdelho</i> } McLaren Vale, Australia 2016	925
Yalumba, Eden Valley { <i>Viognier</i> } Eden Valley, Australia 2014	950



BLENDS AND OTHER WHITE GRAPE

Chateau de la Tuilerie { <i>Grenache Blanc - Viognier</i> } Rhône, France 2011	950
Michele Chiarlo, Gavi DOCG { <i>Cortese</i> } Piedmont, Italy 2015	1.000
Mario Schiopetto Collio DOC { <i>Friulano</i> } Friuli-Venezia Giulia, Italy, 2014	995
Palacios Remondo, Placet { <i>Viura</i> } Rioja, Spain 2011	1.200
Henschke, Tilly's Vineyard { <i>Semillon - Sauvignon Blanc - Chardonnay</i> } Barossa Valley, Australia 2012	1.350
Grosset, Alea { <i>Riesling</i> } Clare Valley, Australia 2013	1.400
Nicolas Perrin Condrieu Blanc { <i>Viognier</i> } Rhône, France 2014	1.750

ROSÉ

Franck Massard, Epicure Mas Amor { <i>Garnacha - Carignan - Sumoll</i> } Catalunya, Spain 2015	750
Perrin & Fils, Famille Perrin Tavel Rose { <i>Cinsault - Grenache - Mourvedre</i> } Rhône, France 2012	1.200
Famille Perrin Ventoux "La Vieille Ferme Rosé" { <i>Cinsault, Grenache, Syrah</i> } Rhône, France 2017	800



RED

PINOT NOIR

Philip Shaw, The Wire Walker

Orange, Australia 2017

1.050

Bouchard Pere et Fils, Pommard

Burgundy, France 2012

1.900

Goldeneye

Anderson Valley, California, USA 2012

1.995

Erath, Prince Hill

Oregon, USA 2011

2.200

MALBEC & MERLOT

Craggy Range, Gimblett Gravels Vineyard {Merlot}

Marlborough, New Zealand 2013

1.150

Moss Wood, Ribon Vale {Merlot}

Margaret River, Australia 2013

1.575

Duckhorn {Merlot}

California, USA 2013

1.995

Columbia Crest, Grand Estate {Merlot}

Columbia Valley, USA 2014

900



SHIRAZ

Wynns, Estate { <i>Cab. Sauvignon - Shiraz - Merlot</i> } Coonawarra, Australia 2013	900
Columbia Crest, Grand Estate Columbia Valley, USA 2014	875
Bird in Hand Adelaide Hills, Australia 2013	1.400
Cornas Rouge, Maison Nicolas Perrin Rhône, France 2013	1.525
Two Hands, Sophie's Garden Pathaway, Australia 2012	2.650

BLENDS AND OTHER RED GRAPE

Luciano Sandrone { <i>Dolcetto D'Alba</i> } Piedmont, Italy 2015	875
Wild Rock, Gravel Pit { <i>Merlot - Malbec</i> } Hawke's Bay, New Zealand 2013	900
Catena Zapata { <i>Cab. Sauvignon</i> } Mendoza, Argentina 2014	1.000
Yalumba, Old Bush Vine { <i>Grenache</i> } South Australia 2014	900
Chateau Ste. Michelle { <i>Syrah - Viognier - Mourvedre - Grenache</i> } Columbia Valley, USA 2013	975



BLENDS AND OTHER RED GRAPE

Domaine Anne Gros & Jean Paul Tollot, 50/50 Cotes du Brian { <i>Grenache, Syrah, Carignana</i> } Burgundy, France 2014	950
Telmo Rodriguez, Gaba Do Xil { <i>Mencia</i> } Galicia, Spain 2010	975
Mouton Cadet, Réserve St. Émilion { <i>Merlot - Petit Verdot</i> } Bordeaux, France 2015	995
Craggy Range, Tekahu { <i>Merlot - Cab. Sauvignon - Cab. Franc - Malbec</i> } Marlborough, New Zealand 2013	1.150
Decoy { <i>Zinfandel</i> } California, USA 2016	1.200
Telmo Rodriguez, Lanzaga { <i>Tempranillo - Graciano</i> } Rioja, Spain 2009	1.625
Prunotto, Barbaresco { <i>Nebbiolo</i> } Piedmont, Italy 2013	1.800
Alvaro Palacios, Gratallops { <i>Garnacha - Carignan</i> } Priorat, Spain 2014	1.750
Ridge, Lytton Springs { <i>Zinfandel - Petit Syrah - Carignan - Mataro</i> } California, USA 2008	1.850
Gaja, Camarcanda Promis { <i>Merlot - Syrah - Sangiovese</i> } Tuscany, Italy 2013	1.850
Yalumba, The Signature { <i>Cab. Sauvignon - Shiraz</i> } Barossa Valley, Australia 2010	2.400
C.V.N.E Pagos de Viña Real { <i>Tempranillo</i> } Rioja, Spain 2010	2.400
Donnafugata, Mille e una Notte { <i>Nero d'Avola</i> } Sicily, Italy 2011	2.550
Yarra Yerring, Red No. 2 { <i>Shiraz - Viognier - Marsanne</i> } Yarra Valley, Australia 2007	2.750



SWEET & FORTIFIED WINE

De Bortoli, Noble One *{Semillon}*

Riverina, Australia 2013

1.250

Telmo Rodriguez, Molino Real *{Moscatel}*

Malaga, Spain 2008

1.900

Warre's Vintage Port 2003

4.200



SPIRIT

VODKA

	<i>glass/bottle</i>		<i>glass/bottle</i>
Ketel One	100/1.800	Ciroc	105/2.100
Absolut Elyx	105/2.100	Tito's handcraft	100/1.800
Belvedere	110/2.100	Finlandia	100/1.800
Grey Goose	110/2.100		

RUM

Nusa Caña	105/1.900	Pyrat XO	140/2.800
Plantation 3 Star	100/1.600	Appleton Estate 12 y.o	150/3.000
Plantation Dark	100/1.600	Diplomatico Reserva Exclusiva	160/3.000
Plantation Pineapple	130/2.400	Kraken	105/1.900
Bacardi Superior	105/1.600	Sagatiba Pura	105/1.600
Myer's Dark	100/1.600	Ron Zacapa 23 y.o	170/3.400

GIN

Beefeater	100/1.600	Monkey 47	175/2.300
Bombay Sapphire	100/1.600	Opihr Oriental Spiced	145/2.700
Tanqueray No. 10	130/2.600	Tanqueray	105/1.600
Hendrick's	130/2.400	Bloom	155/2.900



TEQUILA

	<i>glass/bottle</i>		<i>glass/bottle</i>
Jose Cuervo Traditional	100/1.700	Patron Reposado	130/2.600
Jose Cuervo Reposado	100/1.700	Patron Silver	120/2.400
Don Julio Anejo	135/2.700	Patron Anejo	135/2.700
Don Julio Reposado	130/2.600	Herradura Plata	125/2.500
El Jimador Reposado	100/1.700		

WHISKY

Johnnie Walker Black Label	115/ 2.300	Bulleit Bourbon	110/2.000
Johnnie Walker Gold Label	135/ 2.700	Bulleit Rye	110/2.000
Johnnie Walker Blue Label	345/ 6.900	Jack Daniels	110/2.000
Chivas Regal 12	115/2.300	Woodford Reserva	120/2.400
Chivas Regal 18 y.o	180/3.600	Wild Turkey 81	100/2.000
Chivas Regal 21 y.o	225/4.700	Wild Turkey 101	120/2.400
Chivas Regal Extra	130/2.600	John Jameson Irish	110/2.000
Ballantines 17 y.o	195/3.600	Canadian Club	100/1.700
Ballantines Finest	100/1.600		

SINGLE MALT

Glenlivet 12 y.o	135/2.700	Talisker Storm	135/2.500
Singleton 12 y.o	145/2.700	Talisker 10 y.o	135/2.500
Glenfiddich 18 y.o	255/4.700	Highland Park 12 y.o	160/3.000
Macallan Malt 12 y.o	195/3.600	Oban 14 y.o	165/3.100
Macallan Malt 18 y.o	415/7.900	Glen Elgin 12 y.o	180/3.300
Glenmorangie Original 10 y.o	150/2.800	Lagavulin 16 y.o	165/3.100
Glenkinchie 12 y.o	160/3.000	Auchentoshan Three Wood	160/3.000

*** Prices are in thousands of Rupiah and are subject to government tax & service charge*



JAPANESE WHISKY glass/bottle

Yamazaki 12 y.o	450/8.500	Hibiki 12 y.o	450/8.500
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BRANDY & COGNAC

Martell VSOP	160/2.900	Martell XO	415/7.900
Martell Cordon Bleu	375/6.900	Hennessy XO	430/7.900

LIQUEUR

Chambord Liqueur Royale	95/1.600	Frangelico Liqueur	110/2.100
Baileys Irish Cream	95/1.600	Patron XO Cafe Tequila	105/2.100
Cointreau	95/1.600	Sambuca Vaccari	95/1.600
Benedictine D.O.M	95/1.600	Grand Marnier	110/2.100
Southern Comfort	95/1.600	Amaretto Di Saronno	95/1.600
Malibu Coconut Rum	95/1.600	Luxardo Maraschino	105/1.600
Drambuie Liqueur	95/1.600	St Germain	105/2.100
Jagermeister	110/2.100	Caffe Borghetti	95/1.600
Midori	110/1.800	Galliano	110/2.150

VERMOUTH & ABSINTHE

Mancino Bianco	95/1.500	Aperol Aperitivo Liqueur	95/1.300
Mancino Extra Dry	95/1.500	Fernet Branca	135/1.600
Mancino Rosso Amaranto	95/1.500	Punt e Mes	105/1.400
Campari Bitter	95/1.600	Antica Formula	110/1.900
Pernod Aperitif	95/1.300		

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