

Breakfast Menu

SUGARSAND BREAKFAST

HOT

Vegetarian Rice Bowl, Japanese rice, 95
beetroots, avocado, cucumber, corn, wasabi
lime marination, crème fraîche, furikake (L)

Chawanmushi, Egg custard, crab, 90
edamame, chives, dashi broth

Okonomiyaki with Egg, Poached egg, 110
pork bacon, tonkatsu, mayo, sesame,
spring onion, katsuobushi (P) (L)

Breakfast Your Way, boiled egg, poached, 125
omelette, scrambled or fried egg with bacon,
potatoes, sausage, roasted tomato, baked bean,
mushroom & toast (P)

Breakfast Toast Three Ways, smashed avocado, 115
sauté mushrooms, corn salsa, heirloom tomatoes,
sumac & salmon

Eggs on Toast, poached egg, smashed avocado, 105
and salsa (N)

Healthy Breakfast, asparagus, avocado, egg white, 105
tomato & corn (V)

 **Benedict or Florentine**, poached eggs, kale, 105
hollandaise, pork ham (V) (P)

Breakfast Sandwich, scrambled egg, smoked 145
salmon, fried capers, bronze fennel, yuzu cream
cheese, pickled, asparagus, potato chips,
avocado dip (*Choice of bagel, croissant, brioche,*
sourdough)

Meat & Egg, hot smoked cure short plate, 135
potato chips, sunny side-up, mushroom,
BBQ sauce, chimichurri, pickled cucumber

Gluten Free Oatmeal, caramelized banana, 90
raspberry, cream peanut butter, blueberry, mint,
almond milk, sliced almond

 **Bak Mi Goreng**, egg noodles, chicken, 105
pork char siew, bean sprouts, soy bean crackers (P)

 **Chifa Fried Rice**, chicken, pork belly, sunny egg, 110
pickles, soya bean crackers (P)

Bubur Ayam, cakwe, boiled egg, chicken broth, 85
prawn cracker

COLD

Granola, yogurt, seasonal fruits (V) (N) 80

Bircher Muesli, almond nuts, berries, 80
caramel sauce, chia seed, banana (V) (N)

Baker's Basket, danish pastries (V) 80

Pitaya Bowl, pineapple, almonds, coconut, 90
matcha powder, roasted almond (V) (N)

SWEET

Waffle, classic Belgian waffle with honey, 90
strawberry compote & caramel sauce (L)

Cilembu Brûlée, local sweet potato, 80
vanilla diplomat, granola, orange pickle,
vanilla ice cream, pistachio (L) (N)

Japanese Pancakes, caramel sauce, fresh 80
berries, seasonal fruits, almonds (L) (N)

French Toast, Caramelized honey butter, 90
milk bread, mix berries, vanilla gelato,
almond (L) (N)

Fruit Platter, seasonal fresh fruits 65

SIDE

Bacon Pork or Beef 55

Sausage Beef or Chicken 45

Hash Browns 35

Sautéed Mushroom 40

Sautéed Asparagus 55

(VE) VEGAN

(V) VEGETARIAN

(GF) GLUTEN FREE

(P) CONTAINS PORK

(N) CONTAINS NUTS

(L) CONTAINS LACTOSE

 CAN BE MADE VEGETARIAN

All prices are subject to 10% service charge
& 11% government tax.

Should you have any dietary requirements
please inform your waiter.

Lunch Menu

STARTER

前菜

EDAMAME (VE)(GF) Steamed / grilled, rock salt, teriyaki glazed, lime	45
TUNA TAR-TAR (L) Avocado, tobiko, crème fraîche, micro cress, wasabi lime soy, crackers	155
SALMON TAR-TAR (L) Avocado, tobiko, crème fraîche, micro cress, wasabi lime soy, crackers	175
POPCORN SHRIMP Rock shrimp tempura, honey spicy mayo, sesame seed	120
WAGYU GYOZA (L) Steamed gyoza, mushroom, spring onion, lime ginger dressing, Kewpie mayo	130
SALMON CRUDO Thin slices, pickled apple, spring onion, leek, black tobiko, ponzu, sesame seeds, shiso oil, micro cress	175
TEMPURA MORIAWASE Prawn tempura with seasonal vegetables, ten shoyu, harissa mayo	175
CRISPY RICE SPICY TUNA Tuna marination, spring onion, avocado, yuzu mayo, sesame, black tobiko, jalapeño	135
KANI CROQUETE (L) Spring onion, yuzu mayo, purple potato mousse, micro cress	115
CHICKEN WING Japanese marination, robata style, lime, rock salt, togarashi	105
EBI TACOS Shrimp marination, avocado crema, pico de gallo, shredded nori	155
TACOS 3 WAY Tuna, salmon and crab, sesame soy sauce, avocado, crispy nori	135
GLAZED CHICKEN Chicken karaage, sweet chili marination, sesame seed, micro cress	110
PRAWN SALAD (L) Lettuce, charred broccoli, radish, edamame, avocado, apple, parmesan cheese, quail egg, wasabi mayo dressing	155
CRAB STICK SALAD Crab tempura, mango, avocado, cucumber, micro cress, citrus ginger dressing	105

COMFORT

コンフォート・フード

AHI TUNA SLIDER (L) Japanese slaw, yuzu mayo, citrus teriyaki and tonkatsu, crispy potato, milk bun	155
JAPANESE CHICKEN CURRY Potato, carrot, onion, katsu style, fried quinoa, beni sogha	170
CHICKEN TERIYAKI FLATBREAD (L) Chicken teriyaki, Japanese mayo, mozzarella, furikake, katsuobushi, shredded nori	165
TUNA MAGURO PIZZA (L) Yellowfin tuna, truffle mayo, yuzu mayo, pickled onion, furikake, micro cress	175
WAGYU BEEF BURGER (L) Cheddar cheese, pickles, camote ketchup, milk bun	195
CHICKEN KATSU SANDWICH (L) Slaw, Japanese mayo, brioche	170
OCTOPUS (L) Yuzu mitsuba sauce, cherry tomato, potato mousse, crispy capers, micro cress	155
YAKITORI WAGYU BEEF KIWAMI 9+ Baby leeks, smoked BBQ sauce, sesame seed	255
CHICKEN YAKITORI Baby leeks, sweet yakitori sauce, sesame seed	125

MORE SERIOUS

メインメニュー

PORK RAMEN (P) Bok choy, spring onion, sweet corn, pork chashu, onsen egg, narutomaki, creamy pork broth	155
CHICKEN TERIYAKI (L) Homemade teriyaki sauce, corn pure, eryngii mushroom, asparagus	170
BABY CHICKEN (L) Herbs marination, yoghurt dip, micro cress	185
YAKISOBA Squid, prawn and scallop, seasonal vegetable, Japanese sauce, rice crackers	190
KIWAMI WAGYU BOLLAR BLADE marbling 9+ 250 gram, charred baby kailan, eryngii mushroom	415
YAKIMESHI WAGYU Wagyu Beef, cabbage, shimeji mushroom, corn, edamame, crisply garlic, rice crackers	240
KING PRAWN (GF)(L) Mango salsa, yuzu kosho, corn purée	255

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MAKI ROLLS

巻き寿司

TUNA CRISPY ROLL	165
Crispy tuna tempura, cream cheese, avocado, spring onion, eel sauce, honey spicy mayo, furikake	
SALMON ABURI ROLL	185
Avocado, cucumber, cream cheese, salmon on top, tobiko, mentaiko aioli	
RAINBOW	175
Salmon, tuna, prawn, avocado, micro cress, crispy tempura flake, tobiko, Japanese mayo	
PRAWN & CRAB AVOCADO	175
Crabstick, avocado, prawn on top, micro cress, honey spicy mayo, tobiko	
CALIFORNIA	135
Crab, avocado, cucumber, tobiko, harissa mayo,crispy crab	
VOLCANO	135
Avocado, cucumber, tempura flake, torch crab, tobiko, Japanese mayo	
SHRIMP TEMPURA	165
Avocado, harissa mayo, tobiko, micro cress	
SALMON AVOCADO	185
Avocado, mango coulis, sweet chili sauce, eel sauce, crispy kale, micro cress, tobiko	
SALMON TEMPURA	165
Avocado, cream cheese, truffle mayo, salmon pomelo coulis, au nori, eel sauce	
SOFT SHELL CRAB	175
Avocado, takuwan, chipotle mayo, tobiko. eel sauce, micro cress	

SIDES サイドメニュー

Charred baby carrot (VE)	50
Sweet potato strip (VE)	55
Charred broccoli (GF)(VE)	55
Japanese rice (GF)(VE)	50
Miso soup (GF)	75

PICK YOUR SAUCEソースをお選びください

Chimichurri (VE)
House bbq
Teriyaki

SWEET ENDING

デザート

CAPPUCCINO FONDANT (L)	110
Coffee cream, white coffee gelato, sesame chips	
JAPANESE APPLE PIE (GF)	110
Spiced sponge, miso caramel, soy milk ice cream	
CHOCOLATE BAR (L)(N)	110
Caramelized white chocolate, peach jam, calamansi peach sorbet	
YUZU CHEESE TART (L)(N)	105
Yuzu cheese tart, mango passion sauce, coconut sorbet, yuzu curd, dehydrated zest meringue	
FRUIT PLATTER (GF)(VE)	85
Selection of seasonal fruits	

SUSHI SESSION

EXPERIENCE A REFINED OMAKASE-STYLE 5-COURSE INTERACTIVE MENU LIKE NEVER BEFORE WITH CHEF RIZAL'S MASTERFUL CRAFTSMANSHIP AND PREMIUM INGREDIENTS.

One day advance reservation is required.
Minimum order of 6 persons.
Cocktail pairing package available at
IDR 2,000,000 / couple

NIGIRI & SASHIMI

Ask our team for the best available fish of the day

(VE) VEGAN

(V) VEGETARIAN

(GF) GLUTEN FREE

(P) CONTAINS PORK

(N) CONTAINS NUTS

(L) CONTAINS LACTOSE

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Dinner Menu

STARTER

スターター

- 45 EDAMAME (VE)(GF)
Steamed / grilled, rock salt,
teriyaki glazed, lime
- 155 SCALLOP MISO (L) (each)
Butter yuzu miso, pineapple salsa,
potato mousse, tobiko, micro cress
- 155 EBI TACOS
Shrimp marination, avocado crema,
pico de gallo, shredded nori
- 135 CRISPY RICE SPICY TUNA
Tuna marination, spring onion, avocado,
yuzu mayo, sesame, black tobiko, jalapeño
- 115 KANI CROQUETTE (L)
Spring onion, yuzu mayo, purple potato
mousse, micro cress
- 105 CHICKEN WINGS
Japanese marination, robata style, lime,
rock salt, togarashi
- 175 TEMPURA MORIAWASE
Prawn tempura with seasonal vegetables,
ten shoyu, harissa mayo
- 120 POPCORN SHRIMP
Rock shrimp tempura, honey spicy mayo,
sesame seed
- 130 WAGYU GYOZA (L)
Steamed gyoza, mushroom, spring onion,
lime ginger dressing, Kewpie mayo
- 135 TACOS 3 WAY
Tuna, salmon and crab, sesame soy sauce,
avocado, crispy nori
- 125 PRAWN COD GYOZA (L)
Gindara, prawn, saikyo miso, mushroom, lime
ginger dressing, wasabi mayo
- 110 GLAZED CHICKEN
Chicken karaage, sweet chili marination,
sesame seed, micro cress
- 110 CRISPY SQUID
Green chili, rock salt, lime zest
- 105 CHAR GRILLED ASPARAGUS (VE)
Wafu sauce, sesame seed
- 85 CHAR GRILLED SWEET CORN (VE)(L)(GF)
Shiso butter sauce
- 150 PRAWN TEMPURA
Crispy prawn, harissa mayo, ten soyu



SIGNATURE

シグネチャーメニュー

- 95 WAKAME SALAD (V)(GF)
Seaweed, daikon, baby gem, pear, tomato cherry,
goma wafu dressing
- 155 PRAWN SALAD
Lettuce, charred broccoli, radish, edamame,
avocado, apple, parmesan cheese, quail egg,
wasabi mayo dressing
- 105 CRAB STICK SALAD
Crab tempura, mango, avocado, cucumber,
micro cress, citrus ginger dressing
- 255 OCEAN'S PARCEL
Chef's creation of aromatic Japanese sea flavors,
served table side, feast for your taste buds
and your eyes
- 245 GINDARA MISO (L)
Saikyo marination, charred baby kailan, eryngii
mushroom, yuzu miso
- 255 KING PRAWN (GF)(L)
Mango salsa, yuzu kosho, corn purée
- 185 BABY CHICKEN (L)
Herbs marination, yoghurt dip, micro cress
- 295 SALMON
House teriyaki, charred baby kailan, eryngii
mushroom and pickled shimeji
- 245 SEABASS
Burnt herbs tomato, charred baby kailan,
shiso miso sauce
- 640 STOCKYARD GOLD ANGUS BEEF SIRLOIN
250 gram, charred baby kailan, eryngii mushroom
- 745 AUSTRALIAN O'CONNOR RIB EYE
250 gram, charred baby kailan, eryngii mushroom
- 415 KIWAMI WAGYU BOLLAR BLADE marbling 9+ (GF)
250 gram, charred baby kailan, eryngii mushroom
- 2100 US PRIME T BONE 1 kilogram
Suitable to be shared, served with sweet potato
strips & 2 sauces selection
- OUR STEAKS ARE SERVED WITH CHIMICHURRI
& HOUSE BBQ SAUCE

WOK AND KUSHIYAKI

中華鍋と串焼き

- 255 YAKITORI WAGYU BEEF KIWAMI 9+
Baby leeks, smoked bbq sauce, sesame seed
- 125 CHICKEN YAKITORI
Baby leeks, sweet yakitori sauce, sesame seed
- YAKISOBA
- 190 Squid, prawn and scallop, seasonal vegetable,
Japanese sauce, rice crackers
- YAKIMESHI WAGYU
- 240 Wagyu Beef, cabbage, shimeji mushroom, corn,
edamame, crispy garlic, teriyaki, rice crackers

SUSHI SPECIAL 特別な寿司

- 175 SALMON CRUDO
Thin slices, pickled apple, spring onion, leek, black tobiko, ponzu, sesame seeds, shiso oil, micro cress
- 160 SCALLOP NEW STYLE
Thin slices, lemon puree, pickled radish, crispy nori crackers, shiso yuzu oil, tobiko, micro cress
- 315 OMAKASE
6 pieces of sashimi, 4 pieces of nigiri, and 8 pieces maki rolls of Chef's pick
- 425 CHEF'S SELECTION
Taste today's best selections of 4 sushi rolls, served on an insta friendly presentation
- 165 SALMON NEWSTYLE
Thin sliced, ginger, garlic, sesame yuzu soy, micro cress, tobiko
- 155 TUNA TATAKI
Yellow fin, braised onion, crispy garlic, truffle ponzu, daikon fresh, micro cress, caviar
- 175 TUNA MAGURO PIZZA (L)
Yellow fin tuna, truffle mayo, yuzu mayo, pickled onion, furikake, micro cress
- 155 TUNA TAR-TAR (L)
Avocado, tobiko, crème fraiche, micro cress, wasabi lime soy, cracker
- 175 SALMON TAR-TAR (L)
Avocado, tobiko, crème fraiche, micro cress, wasabi lime soy, cracker

SWEET ENDING デザート

- 110 CAPPUCCINO FONDANT (L)
Coffee cream, white coffee gelato, sesame chips
- 110 JAPANESE APPLE PIE (GF)
Spiced sponge, miso caramel, soy milk ice cream
- 110 CHOCOLATE BAR (L)(N)
Caramelized white chocolate, peach jam, calamansi peach sorbet
- 105 YUZU CHEESE TART (L)(N)
Yuzu cheese tart, mango passion sauce, coconut sorbet, yuzu curd, dehydrated zest meringue
- 85 FRUIT PLATTER (GF)(VE)
Selection of seasonal fruits



MAKI ROLLS 巻き寿司

- 185 SALMON ABURI ROLL (L)
Avocado, cucumber, cream cheese, salmon on top, tobiko, mentaiko aioli
- 175 PRAWN AND CRAB AVOCADO
Crabstick, avocado, prawn on top, micro cress, honey spicy mayo, tobiko
- 165 TUNA CRISPY ROLL (L)
Crispy tuna tempura, cream cheese, avocado, spring onion, eel sauce, honey spicy mayo, furikake
- 175 RAINBOW
Salmon, tuna, prawn, avocado, micro cress, crispy tempura flake, tobiko, Japanese mayo
- 135 CALIFORNIA
Crab, avocado, cucumber, tobiko, harissa mayo, crispy crab
- 135 VOLCANO
Avocado, cucumber, tempura flake, torch crab, tobiko, Japanese mayo
- 185 SALMON AVOCADO
Avocado, mango coulis, sweet chili sauce, eel sauce, crispy kale, micro cress, tobiko
- 185 KIWAMI WAGYU 9+
Asparagus, wagyu beef, chipotle mayo, sesame ginger dressing, micro cress
- 125 SPICY TUNA
Tuna chunky, honey spicy mayo, sesame oil, spring onion, tongarashi, leek fried, tobiko, sesame seed, avocado, kyuri
- 165 SHRIMP TEMPURA
Avocado, harissa mayo, tobiko, micro cress

SIDE DISH 惣菜

- 60 POTATO MASHED (V)(L)
55 SWEET POTATO STRIP (V)
50 JAPANESE RICE (VE)(GF)
50 CHARRED BABY CARROT (GF)(VE)
55 CHARRED BROCCOLI (GF)(VE)
75 MISO SOUP (GF)



NIGIRI AND SASHIMI

Ask our team for the best available fish of the day

SUSHI SESSION

- 1,600 EXPERIENCE A REFINED OMAKASE-STYLE 5-COURSE INTERACTIVE MENU LIKE NEVER BEFORE WITH CHEF RIZAL'S MASTERFUL CRAFTSMANSHIP AND PREMIUM INGREDIENTS. One day advance reservation is required. Minimum order of 6 persons. Cocktail pairing package available at IDR 2,000,000 / couple

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(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (L) CONTAINS LACTOSE
(P) CONTAINS PORK (N) CONTAINS NUTS



Beverage Menu



KANPAI! **HOMMAGE TO JAPANESE** **COCKTAIL CULTURE**

Transporting you to a tropical and izakaya artisanal cocktails bespoke experience, where the sun always shines and good time never ends.

Our concoctions are crafted using unique and locally sourced ingredients, inspired by the flavor of Japanese culture and tropical weather on the Island of Gods.



SPARKLE WITH STYLE

Composed of alcoholic base spirit with the additional dilution of carbonated beverage, easy to drink and one of the crowd pleasers.



CHA-NO-YU

165

Inspired from the Japanese tea ceremony, this cocktail is intended to embody the warm and welcoming experience using Japanese tea ingredients and whisky to create a unique character.

Tenjaku Blended Whisky, Amaretto, homemade carbonated matcha.



HANA - ME

165

The beauty of Sakura flowers during the spring season in Japan inspired us to deliver the floral notes from Sakura blooms and rich botanical hints from the Japanese gin

Tenjaku Japanese Gin, Italian bitter, Sakura, yuzu, Angostura orange bitter, tonic water.



SUIKA-WARI

165

"Suika-wari" is a blindfolded watermelon-splitting game in Japan, traditionally played in the summertime.

Tequila Reposado, yuzu & pomelo cordial, homemade carbonated watermelon.



MIZU-NARA

165

Deeply rooted in Japanese whisky history back in the 1920s, "Mizunara", or water oak, was a native oak highly sought after for its balance of flavors and scarcity.

Dewars Japanese Smooth, apple & elderflower cordial, tonic water.



THE GAIJIN

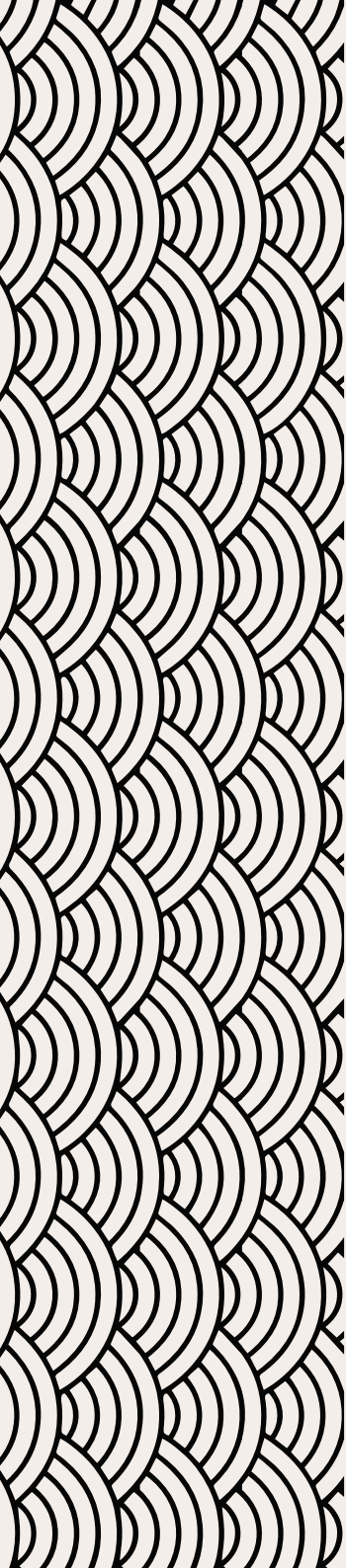
150

Meaning foreigners residing in Japan, this cocktail is an interesting spin and harmonious blend of Japanese and other distinctive ingredients.

White rum-infused pear, umeshu, shiso cordial, soda water.

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TANGY LIBATION

Composed of alcoholic base spirit with additional citrus or acidic solutions to manifest a fresh and bright character in every sip.



UMAI SOUR

155

The Whiskey sour was first mentioned in The Bartenders Guide by Jerry Thomas in 1862. Sip on SugarSand's spin on the classic whiskey sour with the enhancement of matcha and ginger.

Jim Beam Bourbon, yuzu liqueur, lemon, matcha ginger, Angostura aromatic bitters.



PINEAPPLE PASSION

140

Tropical shakes and strains of fresh pineapple light rum, yuzu liqueur, passion, and spices – an authentic rendition of the classic daiquiri cocktail.

White rum, yuzu liqueur, pineapple, passion fruit, orange spice.



THE RI-KISHI

165

Inspired by the great WWE wrestler named Rikishi, this cocktail represents the balance of sweetness, sour, salty, a hint of spice and bitterness that resemble Rikishi's distinctive appearance and quirky character.

Tequila reposado, umeshu, pomelo, yuzu pepper, lime.



YIN & YANG

145

An ancient Chinese philosophy of balance, harmony, and vital energy – was transmitted to Japan around 1500 years ago. A sublime juxtaposition of the fiery chili and the subtle floral notes of the elderflower, celebrating the best of both worlds.

Dry Gin-infused lemongrass, sake, chili, lemon, vanilla, elderflower.



WABI SABI

145

Wabi-sabi is a Japanese philosophy that values imperfection and the natural cycles of growth and decay, inspiring this tittle to be crafted of unconventional ingredients in pursuit of an elevated new experience.

Vodka-infused kombu & shiso, lemongrass-infused gin, miso, ginger, lemon.



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THE SUNDOWNER

**Tropical concoctions using exotic ingredients,
inspired by the flavors of the sunny archipelagos.**



TROPIKALIA

145

Fresh pineapple chunks, banana water, bar-made falernum, and a generous serving of rich spiced rum, blending to the perfection of tropical tonics with a kick.

Spiced rum SV peanut butter, banana water, homemade falernum, fermented pineapple, coconut, lime, Aromatic bitters.



KIWI COOLER

145

We love kiwis, the human, and fruit varieties. This flashy and zesty refresher combines fresh kiwi fruit, cucumber, and pandan rum, made to quench the thirst amidst tropical warmth.

Rum-infused pandan, coconut liqueur, kiwi, cucumber, lime.



SOUL QUENCHER

150

Indulge in the breeze of the Island of the Gods' rays with this icy watermelon refreshment, sprinkled with a dash of ginger for extra spice.

Vodka, watermelon, vanilla, ginger, lemon.



ELEVATION

145

A full sensory elevation mainly crafted out of the Swiss army knife of the plant kingdom; the coconuts. Sip on the familiar taste of mango, tangerines, and white chocolate in this nutrient-rich magical fruit tippie.

Vodka, coconut liqueur, mango, orange, vanilla, honey, homemade cheese cream foam.



SHISO JULEP

160

The word 'julep' is best believed to be derived from the ancient Persian 'gulab', meaning the distilled rose petal concoction. Much loved as the Mint Julep, this cocktail blends lychee and lemongrass for an exotic Eastern twist.

Dewars Japanese smooth, shiso, lychee, lemongrass, Angostura Aromatic Bitters.

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SPINS OF THE CLASSICS

Extraordinary concoctions crafted from a single spirit.
Additional liqueur or cordial is occasionally
added as supporting elements.



UMEGRONI

165

The Negroni cocktail was created in Italy in 1920 when an aristocrat named Camillo Negroni asked a bartender to add gin to his Americano at Café Casoni in Florence. At Sugarsand, we created UMEGRONI as a twist that includes Japanese plum wine and roasted orange peels.

Dry Gin infused Ume, Campari, Rosso Vermouth, plum wine.



LITTLE KYOTO

145

Beyond its recognition for rich green tea history, Kyoto is also zesty for a sublime coffee culture. Mature, creamy, and smooth.

Spiced rum FW brown butter, Licor 43, coconut liqueur,
Pottery Blend espresso, cheese cream.



STRAWBERRY SPRITZ

155

There is no "Aperitivo" without the Spritz. We take the classic Italian after-work wind-down drink and give it a fruity tropical twist.

Aperol, butterscotch, strawberry, Prosecco.



DARUMA

165

Daruma is a Japanese hollow doll, typically colored in red and depicting the Indian monk. Rich in symbolism and oftentimes regarded as a talisman of good luck to the Japanese.

Tenjaku Japanese Gin, Licor 43, raspberry, strawberry, cheese cream, yuzu.



SHIN-KAN-SEN

165

Inspired by the Shinkansen or bullet train in Japan, a high-speed connection railway line in Japan, this cocktail is the perfect conversation starter.

Tenjaku Japanese Gin, vermouth secco, strawberry chocolate cordial.

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SHARING IS CARING

600

RED SPICE SANGRIA

Tall Horse Pinotage, spiced rum, tangerine, mulled spiced, lemon, orange, soda water.

ROSE SPLASH SANGRIA

Black Cottage Rose, tangerine liqueur, vodka, honey, guava, apple, sprite.

WHITE BREEZE SANGRIA

Haha Sauvignon Blanc, lychee liqueur, vodka, citrus, elderflower, Sunkist, apple, mint, sprite.

SLOW COOKED INFUSED G & T

125

Our exquisite slow cooked gin concoctions have an exact preparation process using precise temperature control and a combination of Tonic water and locally sourced ingredients, blended to exotic perfection.

Red Apple + Cinnamon

Slowly infused dehydrated apple and gin, topped with cinnamon and tonic.

Lemongrass + Lemon

Slowly infused lemongrass and gin, topped with lemon peel and tonic.

Basil + Lychee

Slowly infused basil and gin, topped with fresh lychee and tonic.

Chamomile + Strawberry

Slowly infused chamomile and gin, topped with fresh strawberry and tonic water.

Cucumber + Shiso

Slowly infused cucumber and gin, topped with Shiso and tonic.

SAKE & SHOCHU

Shot Bottle

Choya Umeshu	145	2300
Ozeki Hana Awaka (Sparkling sake) 250mls		680
Ozeki Hana Fuga Yuzu (Sparkling sake) 250mls		680
Shiokawa Cowboy Junmai Ginjo Genshu 300 mls		950
Ozeki Honjozo Kara Tamba 300mls		850
Gekkeikan Nigori Sake 300ml		800

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RUM

	Shot	Bottle
Captain Morgan White	110	1800
Captain Morgan Spiced	110	1800
Bacardi Carta Blanca	110	1800
Plantation 3 Star	120	2500
Plantation Dark	125	2600
Havana Club 3 Star	125	2600
Myers Dark	125	2600
Cacacha Sagatiba Cristalina	130	2650
Brugal Anejo	135	2850
Saint James Royal	135	2850
Ambre Agricole		
Kraken Spiced	165	3700
Cacacha Sagatiba Velha	180	3800
Ron Zacapa 23	260	5800
Ron Zacapa XO	350	7800

VODKA

	Shot	Bottle
Smirnoff Red	110	1800
Stolichnaya	135	2800
Ketel One	135	2850
Haku Vodka	165	3450
Ciroc	170	3650
Beluga	170	3650
Grey Goose	175	3750
Belvedere	180	3800

BOURBON / RYE SOUR MASH WHISKEY

	Shot	Bottle
Jim Beam White	125	2400
Bullet Bourbon	140	2950
Bullet Rye	140	2950
Makers Mark	145	3100
Jack Daniel No. 7	150	3300
Jack Daniel Single Barrel	235	5400

GIN

Gordon's	110	1800
Tenjaku Gin	120	2200
Beefeater	125	2400
Citadelle	130	2650
Bobby's Schiedam Gin	130	2650
Bombay Sapphire	135	2850
Brocksman	140	2950
London No. 1	140	2950
Boodles	140	2950
Tanqueray	140	2950
Opihr Oriental Spiced	160	3500
Bulldog	165	3600
Four Pillars Rare Dry Gin	165	3600
Four Pillars Bloody Shiraz	165	3600
Roku Suntory	180	3800
Tanqueray 10	180	3800
Hendrick's	200	4000
Monkey 47	255	4000

SCOTCH WHISKY

BLENDED MALT

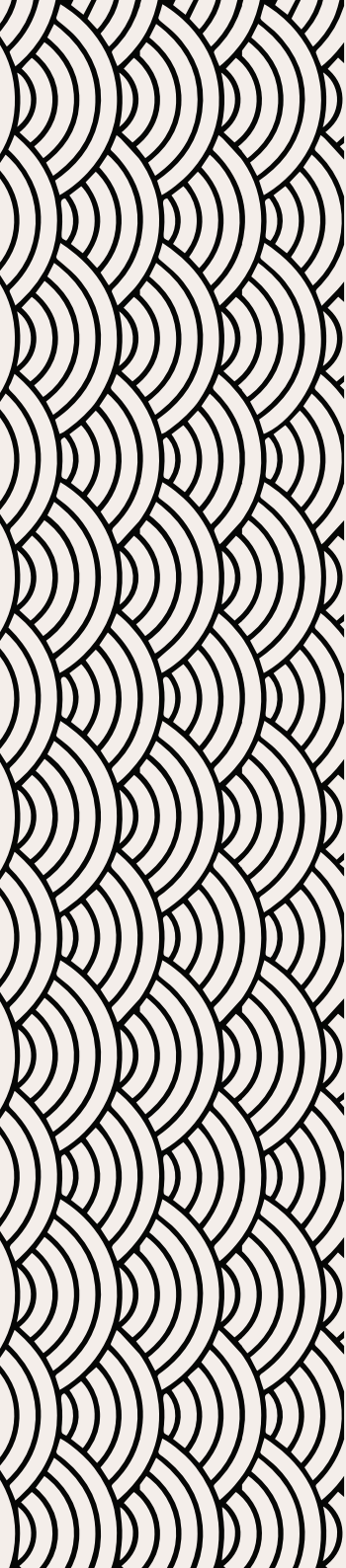
Johnnie Walker Red Label	125	2400
Johnnie Walker Black Label	145	3100
Dewar's Japanese Smooth	145	3100
Chivas Regal 12	145	3200
Monkey Shoulder	165	3700
Chivas Regal 18	275	6100

SINGLE MALT

Glen Turner Heritage Double Cask	155	3450
Singleton 12	210	4200
Talisker 10	230	5300
Bowmore 12	260	5800
Auchentoshan 12	270	6000
Auchentoshan Three Wood	380	8800
Macallan 12	390	9200

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IRISH WHISKY

Bushmills	125	2400
Jameson	125	2400

OTHER WHISKY

Tenjaku Blended Whisky	120	2200
Canadian Club	125	2400
Suntory Whisky	160	3600
Mars Iwai Tradition	145	3100
Mars Maltage Cosmo	255	5650

TEQUILA

El Jimador Reposado	135	2700
Patron Silver	175	3900
Patron Reposado	225	4950
Patron Anejo	235	5400
Don Julio Blanco	175	3900
Don Julio Reposado	225	4950
Don Julio Anejo	235	5400
1800 Repasado	175	3900
1800 Coconut	160	3500

MEZCAL

Machetazo Espadin	160	3500
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GRAPPA

Saba grappa	150	3000
Amarone grappa	180	3800

COGNAC / BRANDY

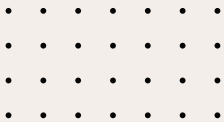
St. Remy V.S.O. P	140	2950
Remy Martin V.S.O. P	325	7200

AMARO / LIQUEUR

Licor 43	120
Fernet Branca	120
Campari	120
Vermouth	120
Kahlua	120
Baileys	120
Malibu	120
Antica Formula	125
Luxardo Maraschino	125
Drumbuie	130
Pernod	130
Amaretto Disaronno	130
Jägermeister Ice Cold Shot	130
Midori	130
Vaccari Sambuca	135
Cointreau	145
St. Germain	150
Frangelico	160
Benedictine D.O.M	185

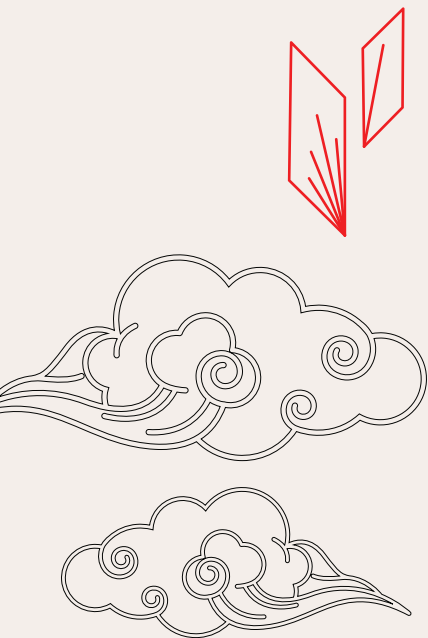
BEERS

Bintang	70
Bintang Radler Lemon	70
Bintang Crystal	70
Bintang Zero	65
Heineken	85
San Miguel light	85
Albens Apple Cider	120
Corona	140
Asahi Super Dry	140



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MOCKTAILS 70

PINEAPPLE PALM

Pineapple, basil, palm sugar, lemon, homemade ginger beer

GET FRESH

Cucumber, mint, elderflower, lime, tonic water

BERRY BREEZE

Strawberry, cranberry, earl grey, lemon, passion fruit

YOU-ZU

Yuzu, homemade strawberry jam, pineapple, lemon nectar

MAI THAI TEA

Thai tea, yogurt, lemon, mango, orange, orgeat

FRESH JUICE 70

Choose up to 3 fruits

WATERMELON, ORANGE,
DRAGON FRUIT, APPLE, LEMON,
LIME, BEETROOT, CARROT,
CUCUMBER

YOUNG COCONUT

CHILLED JUICE 60

GUAVA

LIME

LEMON

STRAWBERRY

CRANBERRY

HEALTHY TONICS 70

A traditional Indonesian concoction with healing properties that have been passed from our ancestors down through the generations as an elixir of life. Served chilled with creative twists,

AVAILABLE IN TWO OPTIONS:

HONEY GINGER

TAMARIND & TURMERIC

COFFEE & TEA

COFFEE

ESPRESSO 40

LONG BLACK 55

CAPPUCCINO 60

LATTE 60

HOT CHOCOLATE 60

MOCHACINNO 65

TEA

EARL GREY 45

ENGLISH BREAKFAST 45

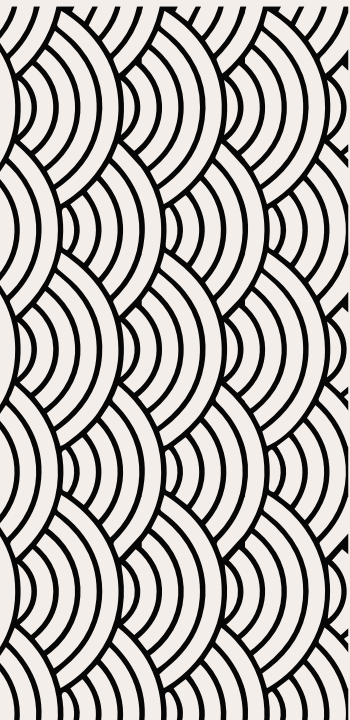
GREEN TEA 45

PEPPERMINT TEA 45

JASMINE 45

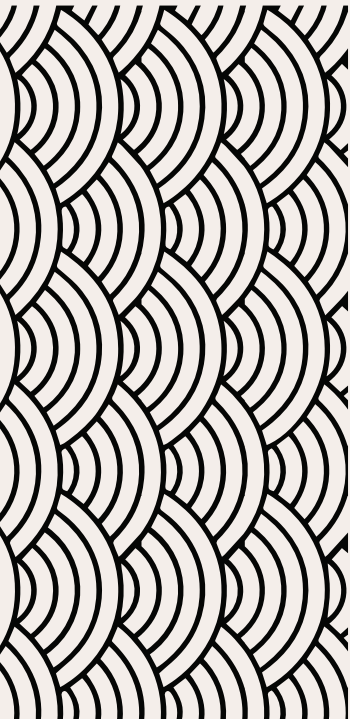
CHAMOMILE 45

JAPANESE GREEN TEA 50



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WATER

	330ml	750ml
Balian Still Water	50	80
Balian Sparkling Water	50	80

SODA / SOFT DRINK

Coca Cola	50
Coca Cola Zero	50
Sprite	50
Schweppes Tonic water	50
Polaris Soda water	50
Red Bull	75

ZERO PROOF

70

GESHI JULEP

Red orange juice, lychee & lemongrass cordial, grenadine, mint, lemon

RINGO & YUZU SMASH

Apple juice, yuzu, vanilla, elderflower, tarragon, mint

SHISO SUIKA

Bitter concentrate, shiso cordial, homemade watermelon soda

SLEEPING NINJA

Mango, passion, yuzu, agave, coconut cream, homemade ginger beer

DRAGONARA

Dragon fruit, apple, coconut water, honey, elderflower, lemon

TEA EDITION

70

AMA MIZU

Japanese Green tea, yuzu & pomelo cordial, homemade matcha soda, top with cream cheese foam

SHU RI KEN

Homemade Pineapple tea, honey ginger, lemon

RIKKA & TONIC

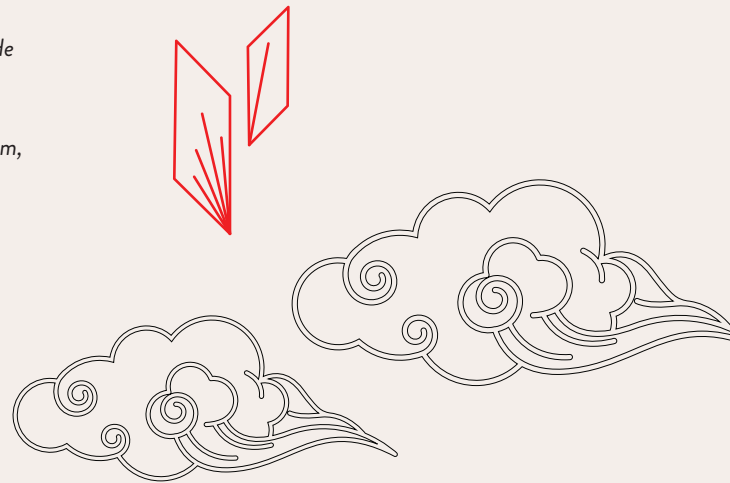
Japanese Green tea, cucumber, mint, tonic water

KOMBUCHI BREWING 75

APPLEBEET SPARKLING TEA

GUAVA SPARKLING TEA

GINGER SPARKLING TEA



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Digital Menu

