

A-La Carte Breakfast




07.00 - 11.00





Traditional Fusions

Pulled Pork Benedict    90
Braised pork leg, poached eggs, apple salad, and hollandaise sauce.




Smoked Salmon Florentine   90
Poached eggs, salmon, spinach, and creamy parsley sauce.




Mexican Eggs    80
Red bean, tortilla, avocado, tomato salsa and scramble eggs.




Burrito Egg   85
Fresh vegetables, scrambled eggs, avocado, pork bacon in tortilla.

Breakfast Egg in Sweet Bun   75
Fried eggs, pork bacon, cheddar cheese, lettuce, and tomato salad.




Madawa Fried Egg Rice   60
Japanese-style fried rice with chicken, eggs, diced vegetables, and crackers.



Mie Goreng    60
Indonesian fried noodle, cay sin, chili, leek, sweet soya, and "acar".

Bakso Ayam    55
Meat balls, noodles, celery, fried shallot, poached eggs, and chicken broth.



Bubur Ayam    60
Indonesian rice congee, shredded chicken poached eggs, and coconut broth.

Madawa Breakfast Specialties

Poached Eggs on Smashed Avocado    80
Sourdough bread, avocado, mixed green, pumpkin seed, and soya essence.

Egg white Omelets   80
Eggs, mushroom, spinach, tomato, feta cheese, and micro herbs.

Breakfast Beef Sandwich   90
Two fried eggs, pork bacon, tomato, cheddar cheese, and lettuce on sourdough.


Saltillo Eggs   80
Poached eggs, paprika, potato, tomato, olive salad and white cheese sauce.




Smoked Salmon Melted   90
Cheesy salmon, avocado, lettuce in tortilla rolls.

Fruits and Grains

Exotic Fruits Platter     45
Contains island seasonal tropical sliced fruits.

Yoghurt and Granola    85
Organic fresh yoghurt, diced fresh fruits, granola, and coconut flakes.

Madawa Daily Pastry Fresh  75
A plate of pastry : plain croissants, danish, chocolate croissant.

Waffle and Banana Caramel    70
Mixed berry confit, icing sugar dush, vanilla ice cream and maple syrup.

Pancake Strawberry   70
Mixed berry confit, icing sugar dush, vanilla ice cream and maple syrup.

Croque Monsieur  80
Grilled bread, cheese, chicken ham, poached egg and creamy cheese sauce.

A Glossary Two Egg and Toast   55
Whether you like your eggs firm or runny, fried, poached or boiled with pickled organic tomato salad.

Side Dishes

Choices on the Side Meats / Seafoods / Vegetarian



Sausages of :  45
Pork / Chicken / Beef sausage

Bacon of :  70
Pork / Chicken / Beef bacon

Smoked Fish of :   100
Salmon / Tuna / Marlin

Salads of :    35
Mixed green / Vegetables / Pasta

Indonesian of :    35
Fried rice / Fried noodle / Steamed rice







Potatoes of :   35
Mashed potato / Cheesy potato / French fries











Madawa Menu





Starters



Thai Beef Salad       125
Grilled Australian beef, cucumber, onion, tomato, chili, micro green salad, and coriander root dressing.





Tuna and Papaya Salad       105
Fresh tuna, papaya, mango, avocado, mint leaves, spicy sweet garlic sauce.

Caesar Salad   130
Grilled chicken, baby romaine, tomato, croutons, parmigiana dressing.

Sea Scallop     150
Beef bacon, sea scallops, edamame puree, and fried seaweed.

Salted Salmon Belly     130
Roasted salmon belly, edamame beans salad, shoyu dressing.

Sauteed Octopus Salad   140
Potato, tomato cherry, basil, olives, and crouton.

Mixed Green Salads     125
Feta cheese, watermelon pickled, tomato, olive and ranch dressing.


Prawns and Mango Rolls      125
Prawns, vegetables, and mango wrapped in rice paper served with Thai dipping.

Madawa Signature Dish

Bajra - Iswara      165
Jumbo seafood skewers of squid, mahi-mahi and prawns.

Sate Ambengan Mekotek      145
Madawa-style minced chicken in bamboo skewers, sauteed vegetables and trio sambals.





Pancala Gangga      155
Arak flavor braised pork belly, garlic, chili, spring onion, and "kuah Cram-cram".

Sangkara - Wilis  95
Fried banana topped melt cheese, ice cream and palm sugar essence.

Madawa Chef Recommends to Share    1250
1200-gram Australian beef tomahawk and condiments.
Green bean vegetables
Cheesy baked potato
Selection of sauces

Soup



Creamy Pumpkin Soup    105
Roasted pumpkin, coconut cream, ginger, and prawn.


Organic Mushroom Soup     105
Sea scallop salad, crouton, and truffle paste.

Main Courses

Pan Fried White Snapper Fish Fillet  185
Jimbaran white fish fillet, asparagus, blackfish eggs, mashed potato in saffron aioli.



Poached Norwegian Salmon    315
Health salmon fillet, Japanese gingered rice, nori rolls, asparagus, and miso sauce.

Lobster Risotto   475
250-gram bambu lobster, organic rice, spinach, asparagus and parmigiana sauce.

500 gram Braised Lamb Shank Bone-in   375
Carrot, asparagus, spinach, mashed potato, and lamb Jus.

Grilled Beef Tenderloin   315
Australian beef tenderloin, prawn, potato puree, baby carrot, and red wine reduction.



Pan-Seared Chicken Breast    175
Slow-cooking chicken, asparagus, rainbow tomato and roasted garlic sauce.



Grilled Smoked Pork Chop    195
4 hours slow cooking smoked pork rib, pumpkin gnocchi mushroom, Asian salad, star anise, and orange sauce.

Blackened Beef Rib-Eye    295
Black paper beef rib-eye, edamame bean, baby carrot, truffle sauce.

Sandwiches

Classic Club Sandwich    155
Grilled chicken, eggs, bacon, avocado, tomato, and potato fries.

Chicken Quesadillas   155
Shredded chicken, jalapeno, cheese, paprika, coriander, and red bean.

Flame-Grilled Angus Beef Burger   165
Bacon, egg, double cheese, truffle mushroom, onion, lettuce, gherkin, and fries.





Madawa Menu

Pastas

- Fettuccini Beef Ragout**  165
Braised beef-mushroom ragout, truffle oil.
- Linguine Aglio Olio**  ★ 175
Prawns, green mussels, white wine, and butter sauce.
- Penne Arabiata**     145
Sautéed penne pasta, species tomato sauce, cheese and olive oil.
- Spaghetti Carbonara**  155
Onion, bacon, basil, cheese and creamy sauce.
- Black-Ink Ravioli Pasta**   165
Sautéed green mussels, garlic, onion, tomato, and dried chili.
- Spinach Fettucine**    145
Creamy cheese sauce, roasted paprika, and garlic bread.

Indonesian Notable

- Lumpia**    105
Deep fried vegetables spring rolls, sweet sour and mango sauce.
- Sup Ikan Sari Laut**     115
Balinese spicy seafood broth, prawns, fish, calamari cucumber, coriander, and tomato.
- Soto Ayam**    115
Indonesian soup with glass noodle, boiled eggs, celery, shredded chicken in clear herbal broth.
- Sop Buntut**    165
Fragrant clear beef soup, nutmeg flavor, potato, carrot, celery, and emping.
- Udang Tumis Kemangi**    ★ 175
Wok fried prawns, spicy sweet basil, and steamed rice in banana leaf.
- Ikan Bumbung**     155
Braised mahi-mahi fish fillet, warm vegetables, and selection sambals.
- Ayam Taliwang**    135
Grilled chicken leg sautéed spinach, garlic, chili, steamed rice, and condiments.
- Iga Babi Panggang**   165
Grilled baby pork ribs in Balinese spice, sautéed water spinach, and steamed rice.
- Nasi Goreng Kambing**    ★ 175
Indonesian fried rice, with lamb meat, green peas, carrots, and condiments.

From the Garden-Vegetarian

- Beetroot and Feta Cheese Roll**    130
Beetroot, yoghurt coulis, honey, onion, and salad.
- Asparagus and Spinach Soup**     125
Spinach cheese poke, creamy truffle mushroom paste, and grissini.
- Pesto Risotto Rice**     135
Sautéed risotto rice, spinach poke and parmigiana cheese.
- Pumpkin Gnocchi**    120
Cheese grissini, spinach, tomato confit, rosemary and olive oil.
- Ricotta Cheese & Young Spinach Tortellini** 130
Tomato confit, organic herbs, parmesan cheese, and basil oil.    ★

Desserts

- Madawa Exotic Fruit Platter**    95
Selection tropical fruits and mint, honey, yoghurt.
- Mango Panna Cotta**    85
Traditional slow-cooked cream, sugar, and vanilla essence.
- Chocolate Fondant**    ★ 105
An exquisitely rich cream, vanilla, salt, eggs, and caramel.
- Mango Cheese Cake**    ★ 115
Baked cream cheese, mango, marinated strawberry.
- Layer Chocolate Cake**    120
Creamy chocolate, marinated strawberry and vanilla sauce.
- Bali Coffee Tiramisu**    115
Creamy mascarpone cheese, Bali coffee, and topping cinnamon.



Japanese Ala-Carte

- Lunch Only | 12.00 - 17.00 -



Warm Entrances

- Edamame** 55
With spicy chili flakes or sea salt.
- Avocado and Green Salad** 75
Lettuce, tomato, cucumber, avocado with ginger soy dressing.
- Seaweed Salad** 75
Japanese seaweed, tofu, nori, organic green and wafu dressing.
- Kane Salad** 75
Crab stick, cucumber, katsuobushi tuna, mixed green and spicy mayo.

Hot Entrances

- Miso Soup** 75
Tofu, leek, spring onion, kombu, and miso broth.
- Gyoza Soup** 105
Pan-fried mixed dumplings, leek, spring onion, and hon dashi broth.
- Pork - Shrimp Gyoza** 115
Pan-fried pork, shrimp dumplings sesame dressing.
- Money Bag** 105
Deep fried cream cheese, crab meat, spring onion wonton, sweet-sour.

Sushi And Maki Rolls

- Salmon Aburi Roll** 160
Salmon, cream cheese, avocado, cucumber, nori, tare sauce, and red tobiko.
- Pepper Tuna Roll** 145
Tuna, rice, cucumber, sushi vinegar, wasabi, tobiko, cream cheese, and nori sheet roll.
- Californian Roll** 145
Crab stick, avocado, Japanese rice, wasabi, tobiko salmon roe roll.
- Madawa Roll** 145
Cucumber, crab meat, mayo, tobiko, rice, avocado, wrapped in a nori sheet.
- Shrimp Tempura Roll** 145
Tempura shrimps. bread crumb, cucumber, avocado, wasabi-mayo roll.
- Futo Maki** 155
Crab stick, cream cheese, sesame seeds, cucumber, avocado, and wasabi.

Rice Bowl

- Dory Fillet Katsu** 115
Fried tilapia fish fillet, egg and nori on top of Japanese rice, donburi sauce.
- Chicken Teriyaki** 125
Grilled chicken leg, ginger soya sauce, and Japanese rice.
- Sukiyaki Beef** 145
Grilled thinly sliced soya beef, sesame seed, onion, carrot, eggplant, leek rice bowl.

Teppanyaki Set

- Teppanyaki Osaka Set**  550
120gr Edamame | 80gr Diced salad
160gr Yasai itame | 120gr Tiger prawns
80gr Scallops | 120gr Beef striploin
160gr Fried rice | 200ml Miso shiru
3 items Pickles | 3 items Dessert.

- Teppanyaki Kyoto Set**  550

- 120gr Edamame | 80gr Diced salad
160gr Yasai itame | 120gr Tiger prawns
80gr Barramundi | 120gr Salmon
160gr Fried rice | 200ml Miso shiru
3 items Pickles | 3 items Dessert.

- Teppanyaki Fuji Set**  550

- 20gr Edamame | 80gr Diced salad
160gr Yasai itame | 120gr Tiger prawns
80gr Chicken leg | 120gr Beef striploin
160gr Fried rice | 200ml Miso shiru
3 items Pickles | 3 items Dessert.





Japanese Easy Tuesday

All You Can Eat - Every Tuesday
275 / Person

Warm Entrances

Edamame

With spicy chili rake or sea salt.

Avocado and Green Salad

Lettuce, tomato, carrot, cucumber, avocado with ginger soy dressing.

Seaweed Salad

Japanese seaweed, tofu, nori, organic green, and wafu dressing.

Kane Salad

Crab stick, cucumber, katsuobushi tuna rake, mixed green salad, and spicy mayo.

Hot Entrances

Miso Soup

Tofu, leek, spring onion, kombu, and miso broth.

Gyoza Soup

Pan-fried mixed dumpling, leek, spring onion and hon dashi broth.

Pork and Shrimp Gyoza

Pan-fried mixed minced pork, and shrimp in gyoza sheets, sesame dressing.

Money Bag

Cream cheese, crab meat, sesame oil, spring onion wrapped in wonton skin, sweet sour dip.

Haru Maki

Japanese-style vegetable spring rolls, and sweet-sour dip.

Dessert

Seasonal Fruit Platter

Mango, strawberry, papaya, watermelon, and pineapple.

Dorayaki

Japanese pancake with sweet red bean paste.

Japanese Cheese Cake.

Strawberry, cream cheese, and mango sauce.

Green Tea Ice Cream

Gelato green tea ice cream.

Free Flow of Juices or Soft Drinks.

Sushi And Maki Rolls

Pepper Tuna Roll

Tuna, rice, cucumber, sushi vinegar, wasabi, and nori sheet roll.

Californian Roll

Crab stick, avocado, japanese rice, wasabi, tobiko salmon roe roll

Madawa Roll

Tempura shrimp, bread crumb, cucumber, avocado, wasabi-mayo roll.

Shrimp Tempura Roll

Prawn tempura, cucumber, avocado, sesame seeds, fried shallot, and tare sauce.

Futo Maki

Crab stick, seaweed, cucumber, avocado, mayo wasabi roll, teppanyaki meats, and rice's.

Dory Fillet Katsu

Fried tilapia fish fillet, egg on top of steamed rice, donburi sauce.

Chicken Teriyaki

Grilled chicken leg, ginger soya sauce, and Japanese rice.

Sukiyaki Beef

Grilled thinly sliced soya beef, sesame seed, rice bowl, and mirin sauce.

Sautéed Vegetable

White cabbage, asparagus paprika, baby corn, carrot, beansprout, garlic butter sauce.

Egg and Vegetable Rice

Sauteed Japanese rice, onion, carrot, green capsicum, egg, steamed rice, garlic, butter, and soya.





Afternoon Tea

15.00 - 18.00 | Everyday | 250 / Couple

Salty, Savory and Sweets

Tuna wasabi mayo on french baguette (2 pcs)

Chicken and nuts on an English muffin (2 pcs)

Egg and cucumber sandwich (2 pcs)

Vegetables samosa (2 pcs)

Crispy shrimp roll (2 pcs)

Fruit skewer in glass (2 pcs)

Mango cheese cake (2 pcs)

Banana cake (2 pcs)

Assorted pastry

Fruit and cream cheese strawberry and
marmalade

Coffee or tea options

Vegetarian

Mozarella on french baguette (2 pcs)

Grilled vegetable on an English muffin (2 pcs)

Egg and cucumber sandwich (2 pcs)

Vegetables samosa (2 pcs)

Vegetable spring roll (2 pcs)

Fruit skewers (2 pcs)

Mango cheese cake (2 pcs)

Banana cake (2 pcs)

Assorted pastry

Fruit and cream cheese strawberry and
marmalade

Coffee or tea options














Kids Menu

Chick-A-Doodle Soup Boiled egg noodles, diced vegetables and herbal clear chicken broth.	75
Fish-Tastic Fries ★ Deep-fried tilapia fish, potato fries and tartar sauce.	75
Spaghetti Circus Sautéed spaghetti pasta in chunky tomato sauce and parmesan cheese.	75
Burger Buddies Grilled 120gr minced beef, yellow cheddar cheese, tomato, lettuce in English muffin, potato fries, and mayonnaise.	75
Little Grill Masters Grilled choices of chicken/ beef/ pork sausage, sautéed vegetables, potato fries, and tomato sauce.	75
Rice Adventure Soya fried rice with vegetables, egg, and chicken sausages.	75
Banana Treats A platter of vanilla and strawberry gelato ice cream, sliced banana, chocolate, and strawberry sauce.	75
Sweet Scoops Two scoops choices gelato ice cream vanilla / strawberry / chocolate.	75

Pizzalicious

A Slice of Heaven

Margarita Pizza   Tomato sauce, mozzarella, basil, and olive oil.	95
Four Cheeses Pizza   ★ Mozarella, cheddar, feta, and permesan cheese.	110
Madawa Pizza   ★ Salmon belly, spinach, mozzarella, and sambal matah.	110
Seafood Marinara Pizza  Mozarella, prawns, calamari, and fish fillet.	115
Meat Lover   ★ Bacon, salami, beef ham, tomato sauce, and mozzarella.	115





Madawa Surf & Turf BBQ

IDR. 300++ Per Pax | Min. 2 Pax

The Salad Will Be Served on Table

Spicy prawns and mango salad with wasabi dressing.
Grilled chicken and vegetables, lemon, and honey sauce.

Fish and Seafood to Grill

150 gram king prawns
150 gram squid skewers
150 gram mahi mahi fillet
180 gram beef steak
600 gram spring chicken
300 gram pork ribs

Condiment Sauce

Barbeque, garlic butter, chili and lime sauce, sambal matah, dijon mustard, tomato ketchup.

Accompanied by :

Steamed rice, grilled vegetable, garlic bread.

Dessert

Fresh fruit salad, Mango pannacota

Note : Barbeque price only in restaurant.

Shabu-Shabu

IDR. 200++ Per Pax | Min. 2 Pax

2 Portion steamed rice
300 gram beef and mushroom roll
120 gram beef / pork bacon
120 gram beef sirloin
120 gram chicken breast
120 gram chicken meat ball
120 gram prawns whole
80 gram fish cake
80 gram crab stick
500 gram Bedugul mixed seasonal vegetables
150 gram steamed edamame
160 gram egg noodle
Tom yam and miso flavours
Yakiniku and sweet chili dipping





BBQ in Villa

IDR. 900K Per Couple

Madawa International BBQ

Appetizer

Spicy minced chicken and noodle salad.
Prawns and avocado salad.
Seared peppered tuna, grilled vegetables, lemon reduction sauce.

Meat and Fish to Grill

110 gram marinated squid | 150 gram tiger prawn | 160 gram atlantic salmon fillet | 150 gram corn-fed chicken breast | 180 gram angus rib eye | 300 gram lamb chops.

Condiments Sauce

Barbeque, garlic butter, chili, and lime sauce, spicy tamarind sauce, peppercorn, dijon mustard, and mint jelly.

Accompanied By :

Baked potato, grilled vegetable, corn on the cob, crispy garlic bread.

Dessert

Fresh fruit salad, madawa cheese cake, mango sticky rice.

Madawa Sure of the Sea

Appetizer

Spicy prawn and mango salad
Steamed sea bass, sliced lemon, chili lime sauce
Seared peppered tuna, grilled vegetables, lemon reduction sauce.

Fish and Seafood to Grill

120 gram tiger prawns | 120 gram marinated squid | 120 gram gran black mussel | 150 gram red snapper | 150 gram atlantic salmon fillet.

Condiments Sauce

Barbeque, garlic butter, chili, and lime sauce, spicy tamarind sauce, peppercorn, dijon mustard, and mint jelly.

Accompanied By :

Baked potato, grilled vegetable, corn on the cob, crispy garlic bread.

Dessert

Fresh fruit salad, madawa cheese cake, mango sticky rice.

Additional Selection

110 gram tiger prawns (4 pieces)	130
400 gram bambu lobster	325
180 gram chicken or pork satay (6 pieces)	120
180 gram scallop (6 Pieces)	150
200 gram Australian angus beef	110
200 gram red snapper fillet	115





Drink List

Smoothies

Green Day Banana, mineral water, dates, spirulina, coconut flakes, passion fruit.	75
Berry Blast Blueberry, raspberry, strawberry, banana, and bee pollen.	80
Crazy Monkey ★ Banana, almonds, dates, homemade granola, cacao nibs, mineral water, coconut flakes, honey. Cold brew coffee +15	85
Buzz Lightyear ★ Banana, matcha, vegan protein powder, cacao cold brew coffee, almond milk, dates, cacao nibs.	85
Madawa Magic Banana, passion fruit, coconut milk, bee pollen mango, protein powder, collagen.	95
Madawa Forest Smoothie Acai, banana, orange juice, mineral water, dates strawberries, mint.	90

Coffee

Flat White / Latte / Cappuccino Soy milk / Almond +15k	50
Espresso / Long Black / Americano	35/45
Macchiato / Piccolo Soy milk / Almond +15k	45
Hot Chocolate / Mocha Soy milk / Almond +15k	50
Bulletproof Coffee Espresso with grass fed unsalted butter, and coconut oil.	50
Cold Brew Slow cold extraction, super smooth, low acidity poured over ice.	35
Babychino Cacao powder with milk. Soy milk / Almond +15k	35
<i>For any flavor : tiramisu / cheese cake / popcorn / caramel +10k</i>	

Bottled Water

Aqua Reflection Still	30
Aqua Reflection Sparkling	35

Hot Tea, Infusions and Iced Tea

A Fresh Pot Brewed to Order	
Black English breakfast / Early grey.	40
Green Jasmine green tea / Pure green tea.	40
Herbal Infusions Peppermint / Chamomile.	40
<i>For any flavor : lemon / peach / lychee +10k</i>	

Fresh Juices

Fresh Squeezed Orange Watermelon Mango Pineapple Lime	65
Mixed Juice Combo	75

Chilled Juices

Orange Apple Mango Pineapple Lemon Lime	45
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Ready To Drink

Coca Cola Diet Coke Sprite Tonic Water Green Tea Jasmine	30
Red Bull	40

Milkshakes

Mango / Strawberry / Banana / Chocolate / Vanilla	50
Mixed with milk, fresh fruits, ice cream. Soy milk / Almond +15	

Local and Imported Beer

Bintang	75
Sapporo	75



Drink List

Madawa Signature

Madawa Mule ★

Gin shaken with kaffir leaves, lime, orange bitter, and served with sparkling ginger beer.

New Hook ★

Rum sous vide jackfruit pandan stirred with clear lemon, mead wine, salted coconut meringue.

Miyabi

Cucumber gin mixed with wasabi nori vermouth, saline solution.

Itami No Kaori

Sake stirred with plum liqueur, passion lychee milk washed.

Banana Caffeine

Vodka mixed with dark rum, milk washed coffee banana, chocolate bitter.

Bloody Fall

Scotch whiskey build with lime and topped with watermelon peach soda.

She's So Mad ★

Vodka shaken with lemon yuzu, shiso tincture, orange bitter, and peach.

Sweet of Darkness

Mezcal, sweet vermouth, campari, matured inside our american oak barrel for 30 days.

Booze Free

Green Card

Fresh cucumber with mint, lemon topped with tonic.

Tropical Hit ★

Served with mango oleo, lemon, and lychee water.

Ginger Spritzes

Served with house-made sparkling ginger and aromatic bitter.

Brewing Me Up

Served with cold brew coffee, orange juice, mint syrup and lime juice.

Watermelon Crush

Served with fresh watermelon juice, green apple syrup, mint syrup and lime juice.

Sweet As Your Wish

Served with mango oleo, orgeat syrup, pineapple and lime juice.

Clasic Selection

110	Martini Tailored to your taste, ask our bartender for details.	150
110	Moscow Mule ★ Vodka shaken with lime, oleo saccharum, and sparkling ginger beer.	120
110	Whiskey Sour Bourbon whiskey shaken with lemon, spiced syrup, egg white, and a few drops of aromatic bitter.	120
110	Mai Tai ★ Light rum shaken with lime, orgeat, pineapple juice and layered with dark rum.	120
110	Gimlet Gin shaken with fresh mint, lime juice and gomme.	120
110	Espresso Martini Vodka shaken with coffee liqueur, palm sugar and a shot of espresso.	120
110	Manhattan Bourbon whiskey stirred with sweet vermouth, a few drops of aromatic bitter.	120
170	Margarita Tequila shaken with lime, orange liqueur, and gomme.	120
	Negroni Gin stirred with sweet vermouth, and campari	130
60	Boulevardier Bourbon stirred with sweet vermouth, and campari	130
60		
60		
60		
60		



Wine List

White Wine

France

Chaetau Bel Air Gallier Blanc Sauvignon Blanc	1000
Macon-village 'Chameroy'-Chardonnay	950
Chablis-Maison Louis Latour-Chardonnay	1200

Italy

Albaluna Moscato	600
Cusumano Insolia Terre Siciliane	850
Zonin Zoave Clasiccio	800

Chile

VM Vitral Reserva Sauvignon Blanc	500
Cono Sur 20 Barrel Sauvignon Blanc NV	1400
Luis Felipe Edwards Chardonnay	600

Argentina

Grand Albarda Chardonnay	550
Terrazas Alto Del Plata Chardonnay	1100

Spain

El Coto Blanco 2020	600
Valdubon Verdelho 2019	850
Familia Torres Vinasol	800

New Zealand

Villa Maria Private Bin Sauvignon Blanc	1100
Monkey Bay-Sauvignon Blanc	550
Cloudy Bay Sauvignon Blanc	1850

Australia

WB Eaglehawk Sauvignon Blanc	500
Cape Mentelle Sauvignon Blanc Semillon	1250
WB Bilyara Chardonnay	450

Indonesia

Two Island Pinot Grigio	450/93
Two Island Riesling	450/93
Two Island Sauvignon Blanc	450/93
Isola Bianco	450/93
Hatten Aga White	300/80
Two Island Chardonnay	450/93

Red Wine

France

Louis Latour Cote De Beaune Village	1400
Louis Latour Beaujolasi Superieur	950
Henry Fessy Cote-De-Brouilly-Gamay 2015	1000
Chateu Lilian Ladouys	2000

Italy

Castello Banfi Col-Di-Sasso	850
Castello Banfi Chianti Classico	1350

Argentina

Fuzion Varietal Malbec 2020	600
Clos De Los Siete 2019	1350

Chile

Luis Felipe Edwards Dona Bernarda	1800
Luis Felipe Edwards Malbec 2021	650

New Zealand

Kim Crawford Pinot Noir	1100
Cloudy bay Pinot Noir	2000

Spain

Familia Torres Sangre De Toro	850
Familia Torres Altos Ibericos Reserva	1200
Marques De Murrietta Reserva	1800

Australia

Yering Station Pinot Noir 2019	1200
Xanadu Margaret River Australia 2018	1000
Cliff Edge Cabernet Merlot 2018	1200
Cape Mentelle Cabernet Merlot	1400

Indonesia

Hatten Aga Red	300/80
Two Island Grenache	450/93
Isola Syrah Malvasia Nera	450/93
Two Island Cabernet Merlot	450/93
Two Island Shiraz	450/93



Wine List

Champagne

Veuve Clicquot Brut	3000
Taittinger Brut Prelude Grand Cru	2500

Sparkling Wine

Albaluna Prosecco NV	750/160
Chandon NV	1300
Chandon Rose NV	1500
Lindemans Sparkling Rose	550

Rose Wine

Indonesia

Isola Rosato Malvasia Nera	450/93
Hatten Sweet Alexandria	300/80

France

Whispering Angel, France Rose 2019	1300
Minuty M	1400
Minuty Prestige	1900

Sweet Wine

Albaluna Moscato	600
Castello Banfi Sciandor Moscato D'Asti	850
Zonin Moscato Vino Spumante	900
Robert Mondavi Woodbridge Moscat	850
Castello Banfi rosa Regale	1200

Spirit List

Single Malt Whiskey

Talisker	4500/220
Glenfiddich 12	3500/160
Glenfiddich 18	6000/280
Glen Moray 18	6000/280
Aberfeldy 16	5000/260
Glen Grant 18 Y.O	8000/350
Glenmorangie X	4500/220
Singleton 12	3500/160
Glenlivet 18	6000/280
Lagavulin 16	6000/280
Macallan 12 Y.O Double Cask	7500/220
Balvenie 12	6000/250
Oban 14	4500/200

Liqueurs

1757 Vermouth Di Torino Rosso	2000/110
Campari	2000/110
Baileys	2000/110
Cointreau	2000/ -
Kahlua	2000/110
Nusantara Coldbrew	2000/110
Cinzano Extra Dry	2000/ -
Cinzano Rosso	2000/110
Cinzano Bianco	2000/ -
Arak Bali Dewi Sri	2000/ -
Cynar	2000/ -
Luxardo Maraschino	2000/ -
Fernet Branca	2000/110
Arak Selaka Ning	2000/110
Aperol	2000/110

Sake

Serve 150ml by Carafe

Sesshu Otokoyama	2000/300
Konishi Daiginjo Hiyashibori	2000/300
Hakkaisan Tokubetsu Junmai	2000/300
Shifuku No Kaori	2000/300
Daiyame Sweet Potato	2000/300
Hakkaisan Tokubetsu Honjozo	2000/300



Spirit List

Vodka

Ketel One	2000/110
Beluga Noble	2000/130
Grey Goose	2000/120
Haku	2500/130
Ciroc	3000/130
Finlandia	1500/100

Rum

Plantation 3 Stars	2500/120
Bacardi Ocho 8 Years	3500/150
Brugal Blanco Supremo	2500/120
Havana 3 Anos	1900/100
Bacardi Carta Blanca	1900/100
Myers's Dark Rum	1900/100
Malibu Coconut	1900/100
Black Tears Cuban Spiced Rum	2200/100
Sailor Jerry Spiced Rum	2400/120
Diplomatico Mantuano	3500/155
Ron Zacapa 23	5500/210
Appleton Special	1900/100

Gin

Tanqueray 10	3200/150
Tanqueray	2500/120
Bombay Sapphire	2500/120
Sipsmith London Dry	3200/150
Sipsmith Sloe Gin	2500/120
Hendrick's Gin	3200/150
Roku Japanese Craft Gin	3200/150
Handcrafted Etsu Gin	3200/150
Monkey 47 Dry Gin	3200/150
Four Pillars Bloody Shiraz Gin	3200/150
Four Pillars Rare Dry Gin	3200/150
Four Pillars Spiced Negroni	3200/150
Four Pillars Olive Leaf	3200/150
London No. 1	3000/140
Mom Gin Raspberry	3000/140
Bulldog	2500/120
East Indies	2000/120
Pink Pomelo East Indies	2000/120

Tequila and Mezcal

El Jimador Silver	2000/120
Espolon Silver	3200/150
Herradura Plata	3000/140
Don Julio Blanco	3500/155
Don Julio Reposado	4000/200
Machetazo Mezcal Cupreata	4000/200
Montelobos Mezcal Joven	3500/155
Don Ramon Mezcal Salmiana	3500/155
Avion Reserva 44	7000/-
Clase Azul Reposado	10.000/-
Avion Silver	3500/155
Avion Reposado	4000/200
1800 Silver	3500/155
1800 Reposado	4000/200

American Whiskey

Bulleit Rye	3000/120
Jack Daniel's No. 7	2500/120
Marker's Mark	3000/140
Knob Creek, Kentucky Straight	3500/150

Blended Scotch

Monkey Shoulder	2500/120
Naked Grouse	3000/140
Chivas 12	3000/140

Japanese Whiskey

Tenjaku	2500/120
Chita Single Grain Whiskey	3500/160
Suntory Kakubin	3000/140

Cognac

Hennessy Vsop	3500/160
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