



DRINKS MENU

Cocktails

Gin Sunset

- Gin, Lemon juice, Raspberries, Grapefruit juice and Soda _____ 10

Pina Colada - Rum, Cocos milk, Milk and Pineapple juice _____ 10

Mai Tai - Rum, Cointreau, Syrup, Lemon juice and Red Grenadine _____ 10

Mango Daisy

- Organic Coconut Rum, Mango Juice, Lime Juice and Syrup _____ 10

"Tirta" Holy Water

- Bourbon, Bols Kirsch, Soda water, Honey and Bitters _____ 10

Lychee tini - Bols Lychee, Vodka, Lime Juice and Syrup _____ 10

Blue Lagoon - Vodka, Blue Curacao, Lime juice and Sprite _____ 10

Lady killer

- Gin, Orange Liquor, Apricot Brandy, Pineapple juice and Passion Fruit ____ 10

Rumbandu

- Rum, Malibu, Pisang Ambon, Pineapple juice, Lime and Banana _____ 10

MARTINIS

Espresso/Dirty/Cosmopolitan/Lemon drop/Dry/Gin Martini _____ 10

BEERS

Blue Moon (Belgium) _____ 7

Red Stripe (Jamaica) _____ 7

Apple Cider _____ 6

Hard Seltzer _____ 6

Heineken _____ 5

Amstel Bright _____ 5

Polar _____ 4

Balashi _____ 4

Chill _____ 4

Magic Mango _____ 4

Heineken 0.0 _____ 4

Ginger Beer _____ 4

AFTER DINNER PLEASURE

Amaretto Disaronno _____ 8

Baileys _____ 8

Cointreau _____ 8

Frangelico _____ 8

Grand Marnier _____ 8

Kahlua _____ 8

Licor43 _____ 8

Sambuca _____ 8

Tia Maria _____ 8

OWNER FAVORITES

Hendricks Gin & Q-mixers Tonic _____ 9

Old Parr & Q-mixers Soda _____ 9

Black Label On The Rocks _____ 9

Hennessy Straight Up _____ 9

All prices are in \$ and included Taxes





WINE MENU

SPARKLING

Lamarca Prosecco Italy _____ 45

WHITE WINES

Nobilo Sauvignon Blanc New Zealand _____ 45

Drumheller Chardonnay USA _____ 38

Casa Rojo Verdejo Spain _____ 49

Erath Pinot Gris USA _____ 49

Ste Michelle Riesling USA _____ 39

Eroica Dr. Loosen Riesling USA _____ 59

Ritter Gruner Veltliner Austria _____ 36

ROSE WINES

Aix Rose Provence France _____ 45

RED WINES

Josh Pinot Noir USA _____ 39

Paul Mas Merlot France _____ 35

Norton Cabernet Sauvignon Argentina _____ 49

Fleurie Cru Beaujolais France _____ 39

HOUSEWINE BY THE GLASS/BOTTLE

Sparkling _____ 8.50/33

White _____ 7.50/29.50
(Sauvignon Blanc/Chardonnay/Pinot Grigio/Moscato)

Rose _____ 7.50/ 29.50

Red _____ 7.50/29.50

(Pinot Noir/Merlot/Cabernet Sauvignon)

SANGRIA GLASS/PITCHER

Sparkeling _____ 10/35

White _____ 9/30

Red _____ 9/30

All prices are in \$ and included Taxes





FOOD MENU 菜單

Starter and Soup 前菜和汤

Kroepoek with Peanut Sauce 1p 花生醬炸蝦片	3,75
Soto Ayam 印尼鸡汤	7,50

Dinner Ricetable (minimum of 2p) 晚餐飯桌 (最少或者兩份)

Ricetable 5 dishes (選5道菜)	24,50 p.p.
Ricetable 7 dishes (選7道菜)	32,50 p.p.
Ricetable 9 dishes (選9道菜)	39,50 p.p.

Choice from these 16 dishes:

- Pulled Ayam - Pulled Chicken - 去骨雞
- Bali Ribs - Wayan's Ribs - 巴厘島排骨 - 韋恩的排骨
- Bebek Panggang - Grilled Duck - 烤鴨
- Kare Ikan - Fish Curry (can also V) - 咖喱魚
- Lumpia Ayam - Chicken Spring Roll - 雞肉春卷
- Lumpia Vega - Vegetarian Spring Roll (V) - 蔬菜春卷
- Sayur Boncis - Stir Fried Green Beans (V) - 炒青豆
- Rendang Kambing - Goat stew - 炖山羊肉
- Rendang - Beef Stew - 炖牛肉
- Telur Balado - Smothered Eggs (V) - 鹵蛋
- Sayur Lodeh - Vegetables in Coconutmilk (V) - 椰奶蔬菜
- Sateh Babi - Pork Skewer - 豬肉串
- Sateh Udang - Shrimp Skewer - 蝦串
- Sateh Ayam - Chicken Skewer - 雞肉串
- Babi Panggang Goreng - Fried Pork Belly - 炸五花肉
- Pastechi Indonesia - Fusion Pastry (can also V) - 融合糕點

Sateh Platter - Mixed Skewer Platter - 混合烤串	24,50
Nasi Campur - Mini Ricetable 1p - 小份炒飯	17,50
Nasi or Bami Goreng Sidedish - 炒飯或者炒麵	3,75 p.p.
Extra Dish - 額外的菜	5,00 p.p.

Dessert 甜點

Dadar Gulung - Balinese pancakes with icecream 巴厘島煎餅配冰淇淋	8,50
Pisang Goreng - Fried Banana with icecream 炸香蕉配冰淇淋	9,50
Exotic Fruit with icecream 異国情調的水果配冰淇淋	7,50

