

AMICI

BY ENRICO BARTOLINI



TRADIZIONE, CREATIVITÀ, E IDENTITÀ

Tradition, creativity, and identity are what best describe Enrico Bartolini's philosophy to celebrate the Italian kitchen, with a reinterpretation of his own simplicity in modern dishes. The constant search for the best quality ingredients and innovative cooking techniques are symbolic for Enrico Bartolini's style.

Chef Bartolini, as a contemporary artisan, searches for perfection in every dish to provide an unforgettable gastronomic experience of flavours, colours and perfumes to our guests.



ANTIPASTI *Starters*

TONNO E N'DUJA - 195 🐷🐟🌿

Yellow Fin Tuna Tartare, Spicy Pork “N’duja”, Lemon Mayonnaise

VITELLO TONNATO - 175 🐟🥚🌿🍷

Wagyu Tokusen Chuck Tender MB5 Sliced Beef, Tonnata Sauce, Caper Fruit

IL POLPO - 175 🐟🦑🍷

Grilled Octopus, Saffron Potato, Sweet and Sour Bell Pepper, Black Ink Sauce

LA MIA PARMIGIANA - 160 🌿🍷🌿

Deep Fried Aubergines, Tomato Sauce, Grana Padano Cheese, Basil

TARTARE DI MANZO E MIDOLLO - 195 🐟🥚🌿

Wagyu Tokusen Chuck Tender MB 5, Dijon Mustard, Ketchup, Gherkins, Shallot, Anchovies, Worcestersire Sauce, Cured Egg, Tabasco, Caper, Sweet and Sour Shallot, Marrow Bone

BURRATA CON GUAZZETTO DI DATTERINO - 165 🌿🍷🌿

Burrata Cheese, Marinated Cherry Tomatoes, Basil Oil

UOVO 62° E TARTUFO - 170 🥚🌿🍷🌿

Slow Cooked Egg, Pecorino Cheese Cream, Spinach, Fresh Black Italian Truffle

CARPACCIO DI RICCIOLA E ARANCE - 175 🐟🦑🍷

Sliced Raw Hamachi, Fresh Fennel, Orange, Clams Foam

BARBABIETOLA E RICOTTA - 115 🍷🥚🌿

Marinated Beetroot, Lemon Ricotta Cheese, Fresh Orange, Rocket Salad, Almond

FRITTI *Fried*

FRITTO VEGETARIANO - 120 🍷🌿🌿🥚

Deep Fried Mix Vegetables

FRITTURA DI PESCE - 190 🍷🦑🐟🌿🥚

Deep Fried Calamari, Prawns, Sardines

FIORI DI ZUCCA - 120 🍷🐟🌿🥚

Deep Fried Zucchini Flowers stuffed with Mozzarella Cheese and Anchovies

Price are intended in thousand rupiah and subject to 10% tax and 7.5% service charge



PIZZA

MARGHERITA AMICI - 210 🌿🍷🌿

Tomato Sauce, Fresh Mozzarella Cheese, Basil, Basil Oil

4 FORMAGGI - 220 🌿🍷🌿

Mozzarella Cheese, Gorgonzola Cheese,
Smoked Scamorza Cheese, Emmental Cheese

TARTARE DI TONNO E STRACCIATELLA - 220 🐟🍷🌿

Tomato Sauce, Stracciatella Cheese, Tuna Tartare,
Lime Zest, Sesame Seeds, Basil Oil

FIORI DI ZUCCA E ALICI - 230 🐟🍷🌿

Mozzarella Cheese, Stracciatella Cheese, Zucchini Flower,
Crunchy Zucchini, Anchovies

AUTUNNO - 210 🍷🌿🌿🍄

Pumpkin Cream, Mozzarella Cheese,
Marinated Zucchini and Cherry Tomatoes,
Sweet and Sour Shallot, Roasted Hazelnut

MORTADELLA - 330 🍷🌿🐷🍄

Stracciatella Cheese, Mortadella Bologna IGP,
Pistachios, Lemon Zest, Black Pepper

CRUDO E BURRATA - 260 🐷🍷🌿

Tomato Sauce, Burrata Cheese,
Prosciutto Crudo “Levoni” Aged 20 Months,
Rocket Salad, Oregano, Basil Oil

I RAVIOLI DI AMICI *Amici's Ravioli*

Historical dish from Piemonte, the legend says that “Ravioli al Tovagliolo” born when people would carry napkin-wrapped ravioli to the workers in the field a century ago. Intended to be eaten with hands, sauce-less Ravioli di Amici hold all their magic inside.

RAVIOLO RAGÙ BOLOGNESE - 160 (5 PCS) 🐷🌿🍷🍄

Hand-made Ravioli stuffed with Bolognese Ragù

RAVIOLO PESTO GENOVESE - 160 (5 PCS) 🍄🌿🌿🍷🍄

Hand-made Ravioli stuffed with Home-made Basil Pesto Genovese Style

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PRIMI *Pasta, Risotto & Zuppe*

RAVIOLI DI GRANCHIO - 210 🍤🍷🥔🌿

Home-made Crab and Potato Ravioli, Beurre Blanc and Crab Reduction

RAVIOLI D'ANATRA - 230 🌿🍷🥔

Hand-made Duck Ravioli, Saffron Sauce, Mustard Pear

RAVIOLI AL TARTUFO - 330 🌿🍷🥔🌿

Hand-made Potatoes and Herbs Ravioli,
Grana Padano Cheese, Sliced Fresh Italian Truffle

RAVIOLI ALLA VACCINARA - 230 🌿🍷🥔

Soffritto*, Wagyu Tokusen Oxtail Ragu Ravioli,
Taleggio Cheese Cream, Kale Foam

SPAGHETTO QUADRATO ARAGOSTA E GAMBERI - 250 🥔🌿🐟🍤🍷

Home-made Spaghetti Quadrato Pasta, Lobster and Prawn Sauce, Lime Zest

RIGATONI ALLA NORMA - 180 🌿🍷🌿

Rigatoni, Tomato Sauce, Deep Fried Eggplant, Salty Ricotta Cheese, Fresh Basil

SPAGHETTONE ALLA CARBONARA DI MARE - 230 🥔🌿🐟🍤🍷

Liguori Spaghettoni Pasta, Pecorino Romano DOP Cheese, Black Pepper,
Raw Egg Yolk, Prawns, Tuna Tartare

SAPORI DI SORRENTO - 210 🥔🐟🌿🍷

Liguori Spaghettoni Pasta, Sicilian Anchovies, Lemon Butter,
Smoked Herring Caviar, Home-made Bread Crumble

ZUPPA DI LENTICCHIE - 160 🌿🌿

Traditional Lentil Soup, Mix Vegetables, Croutons

RISOTTO SELVAGGINA E FUNGHI - 230 🍷🍄

Carnaroli Rice Risotto Mantecato with Grana Padano Cheese, Wild Game Ragu',
Mix Wild Mushrooms and Porcini Mushrooms

RISOTTO VELLUTO NERO - 230 🐟🍤🍷

Carnaroli Rice Risotto Mantecato with Butter and Extra Virgin Olive Oil,
Black Squid Ink Sauce, Mix Blended Seafood, Pecorino Romano DOP Cheese,
Saffron Sauce and Basil

ZUPPA DI PESCE - 190 🍤🐟🌿

Mix Local Seafood Soup, Clam, Prawn, Octopus

**Soffrito is THE base preparation of true Italian tradition,
made with onion, celery, carrot and EVO oil.*

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ALLA GRIGLIA *From the grill*

WAGYU TOKUSEN MB5 TENDERLOIN 300gr.....	750
WAGYU TOKUSEN MB5 TOMAHAWK From 1kg.....	1.450
WAGYU TOKUSEN MB5 T-BONE 500gr.....	790
WAGYU TOKUSEN MB5 STRIPLOIN 250gr.....	490
WAGYU TOKUSEN MB5 RIBEYE LIP-OFF 250gr.....	520
WAGYU TOKUSEN MB6 CHUCK ROLL 300gr.....	450
YELLOWFIN TUNA STEAK 300gr.....	350
MARLIN STEAK 300gr.....	350
RED SNAPPER 500gr.....	380
SEA BASS 500gr.....	380
JUMBO PRAWN 200gr/2pc.....	180
ROCK LOBSTER 500gr.....	690
RED PRAWN CARABINEROS / 1pc.....	200
HALIBUT WITH TRUFFLE SAUCE 1kg.....	900

AL CARTOCCIO *Fish Baked in a Packet*

Showcasing the art of cooking fish in foil. With its origin rooted in Mediterranean cuisine, this cooking technique has been practiced for centuries, allowing the fish to retain its moisture and absorb the flavors of the accompanying ingredients (cherry tomatoes, olives, herbs, spices, and a drizzle of olive oil)

CATCH OF THE DAY (ASK YOUR SERVER) 1kg.....	800
RED SNAPPER / SEA BASS 500gr.....	580

CONTORNI *Sides*

65 each

PUREA DI PATATE AL BURRO 🍷🌿🌱
Mashed Potatoes, Salted Butter,
Grana Padano Cheese, Nutmeg

RADICCHIO E MISTICANZA 🌿🌱
Radicchio, Mix Salad, Vinegrette

WILD MUSHROOM 🌿🌱
Sautèed Wild Mushroom,
Garlic, Parsley

FAGIOLINI AL VAPORE 🌿🌱
Steamed Green Beans, Citronette

BROCCOLETTI ALL'AGLIO 🐟🌱
Steamed Broccoli, Garlic,
Anchovies, Chili

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DOLCI *Desserts*

PISTACCHIO - 150 🥜🥛🌿

Pasta Choux, Pistachios Namelaka, Pistachios Paste, Pistachios Nuts

TRIBUTO A BALI - 110 🥛🌿

Coconut Mousse, Jackfruit Compote, Brown Sugar Syrup,
Pandan Home-made Gelato

TIRAMISÙ - 110 🥛🌿🥚

Hand-made Lady Finger Biscuits, Mascarpone Cream, Caffe Espresso Illy

AFFOGATO AL CAFFÈ - 90 🥛🌿🥚

Home-made Vanilla Gelato, Single Espresso Illy

CIOCCOLATO E CARMELLO - 120 🥛🥜🌿💧

Home-made Tart, Chocolate and Almond Praline, Caramel, Orange Gel,
Banana and Baylis Home-made Gelato

SPUMA AL CIOCCOLATO - 110 🥛🌿🥚

Salted Caramel Gelato, Callebaut Dark Chocolate 54% Foam

GELATI E SORBETTI

Home-Made Gelato & Sorbets

65 each

SORBETTO DI MANGO 🌿🌿

SORBETTO DI LIMONE 🌿🌿

SALTED CARAMEL 🌿🌿🥛🥚

CALLEBAUT DARK CHOCOLATE 54% 🌿🌿🥛🥚

VANILLA 🌿🌿🥛🥚



GLUTEN



VEGETARIAN



GLUTEN FREE



NUTS



DAIRY



DAIRY FREE



EGG



SOY



FISH



MOLLUSC / SHELLFISH



PORK



ALCOHOL

Price are intended in thousand rupiah and subject to 10% tax and 7.5% service charge

BEVERAGES

SIGNATURE COCKTAILS

OVER BOUNDARIES Kakubin Suntory Whiskey Washed 55% Dark Chocolate, Artichoke Water, Cynar, Cherry Brine, Citrus <i>Notes : Bittersweet – Savory – Bright</i>		185
GOLDEN AMORE Blended Whisky Sous-vide Chamomile, Orange Bitters, Rosemary-Citrus Soda <i>Notes : Fresh – Floral – Zesty</i>		180
GUAVA MAMA Guava Vodka, Citrus, Cucumber Gin, Thyme, Sugar <i>Notes : Fruity – Herb – Alive</i>		165
ROSSO MARO Gin Sous-vide Cucumber, Jagermeister Infused Strawberry and Szechuan Pepper, Sweet Balsamic Vinegar Reduction, Lemon, Salt <i>Notes : Elegance – Fruity – Bold</i>		170
OMBRA ROSA Teremana Reposado, Jagermeister, Clarified Lychee and Cranberry, Lemon, Bitter <i>Notes : Citrusy - Floral - Quietly Complex</i>		170
BIANCO TARTUFO White Rum Washed Truffle, Italicus, Vodka Infused Sweet Corn, Orange Bitters, Salt <i>Notes : Bittersweet – Savory – Balance</i>		165
UNDERNOTTE Vodka, Coffee Liqueur, Pandan, Mascarpone Cheese, Coconut-Pandan Coldbrew Coffee <i>Notes : Bittersweet – Creamy – Rich</i>		165
SOLE-UTION Vodka, Fruit Nut Base, Citrus, Amaretto, Mango Sorbet <i>Notes : Fruity – Refreshing – Bright</i>		175
DIRTY PICCANTE Teremana Reposado Sous Vide Jalapeno, Balsamic and Black Grapes Shrub, Lemon, Sugar <i>Notes : Spicy – Savory – Kick</i>		170

CLASSIC COCKTAILS - 180

“Some cocktails are too timeless for menus.
Just let us know — we’ll stir up your
classic romance.”

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ITALIAN HERRITAGE

NEGRONI <i>(By bottle 500ml)</i> London Dry Gin, Campari, Sweet Vermouth	185
APEROL SPRITZ <i>(By bottle 300ml)</i> Aperol, Sparkling Wine, Soda	185
SORRENTO SPRITZ <i>(By bottle 300ml)</i> Home-made Limoncello, Sparkling wine, Soda	185
AMICI AMERICANO <i>(By bottle 300ml)</i> Campari, Guava, Sakura syrup, Lemon, Tonic	185

MOCKTAILS

BLOOMING FLOWER Elderflower syrup, Apple, Lime, Foam	90
COCO BERRY Strawberry, Pineapple, Thyme Syrup, Lemon, Coconut.	90
PASSION SENSATION Passion Fruit, Basil, Honey, Lemon, Tonic.	90

ZOZO ZERO CALORIES MIXER

CRISP SODA	40
LEMON SODA	40
CLASSIC COLA	40

BEERS AND CIDER

PROST PILSNER ON TAP	98
ISLAND BREWING PILSNER	98
SAN MIGUEL LIGHT	90
ALBENS CIDER ORIGINAL	90

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WINE BY THE GLASS

SPARKLING

NV	FANTINEL PROSECCO EXTRA DRY DOC Glera / Friuli-Venezia Giulia, Italy	195
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WHITE WINE

2022	BARTON & GUESTIER RESERVE Sauvignon Blanc / Languedoc, France	190
2023	LEONARDO DA VINCI DOC Pinot Grigio Delle Venezie / Veneto, Italy	195
2022	1502 DA VINCI LA ROMAGNA “DUOMO DI FAENZA” DOC Trebbiano / Emilia-Romagna, Italy	195
2023	RIVERA "PRELUDIO NO.1" Chardonnay / Puglia, Italy	200

ROSE WINE

2023	ROCHE MAZET ROSE Grenache-Cinsault / Languedoc, France	190
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RED WINE

2022	BARTON & GUESTIER RESERVE Pinot Noir / Languedoc, France	190
2022	MARCHESI DI FRESCOBALDI "REMOLE" IGT Sangiovese / Toscana, Italy	195
2022	BODEGA TRIVENTO Malbec / Mendoza, Argentina	195
2019	FELLINE “PIETRALUNA” DOC Negroamaro / Puglia, Italy	210

CORAVIN

CHAMPAGNE

NV	MONTAUBRET BRUT Pinot Noir-Pinot Meunier-Chardonnay / Épernay, France	520
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WHITE WINE

2022	MARCHESI DI FRESCOBALDI “CASTELLO DI POMINO” POMINO BIANCO DOC Pinot Bianco-Chardonnay / Toscana, Italy	350
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RED WINE

2018	CHÂTEAU MAGNOL “CRU BOURGEOIS” Cabernet Sauvignon-Merlot / Bordeaux, France	380
2018	IL BORRO "POLISSENA" VALDARNO DI SOPRA DOC Sangiovese / Toscana, Italy	680

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SPARKLING

NV	LOUIS PERDRIER BRUT Ugni Blanc-Colombard-Chenin Blanc / France	950
NV	FANTINEL PROSECCO EXTRA DRY DOC Glera / Friuli-Venezia Giulia, Italy	975
NV	CODORNIU CAVA CLASSICO BRUT Macabeo-Parellada-Xarel-lo / Penedes, Spain	1.300
2020	ENRICO SERAFINO “OUDEIS” ALTA LANGA DOCG Pinot Noir-Chardonnay / Piemonte, Italy	2.300
NV	CA’DEL BOSCO “CUVÉE PRESTIGE” FRANCIACORTA DOCG Chardonnay / Lombardy, Italy	3.200
NV	VEUVE DU VERNAY ICE ROSÉ DEMI SEC Pinot Noir-Chenin Blanc / Burgundy, France	980

CHAMPAGNE

NV	MONTAUBRET BRUT Pinot Noir-Pinot Meunier-Chardonnay / Épernay, France	2.500
NV	LAURENT PERRIER “LA CUVÉE” BRUT Chardonnay-Pinot Noir-Pinot Meunier / Marne, France	3.200
NV	MOËT & CHANDON IMPÉRIAL BRUT Pinot Noir-Pinot Meunier-Chardonnay / Reims, France	4.800
NV	VEUVE CLICQUOT “PONSARDIN” BRUT Pinot Noir-Pinot Meunier-Chardonnay / Reims, France	5.000
2009	POL ROGER “SIR WINSTON CHURCHILL” BRUT Pinot Noir-Chardonnay / Reims, France	10.000
2013	DOM PÉRIGNON BRUT Pinot Noir-Chardonnay / Reims, France	16.500

ROSE CHAMPAGNE

NV	BILLECART-SALMON BRUT ROSÉ Pinot Noir-Pinot Meunier-Chardonnay / Reims, France	4.900
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CHAMPAGNE MAGNUM

NV	MOËT & CHANDON IMPÉRIAL BRUT Pinot Noir-Pinot Meunier-Chardonnay / Reims, France	7.800
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WHITE *Italy*

2022	BENI DI BATASIOLO GAVI COMUNE DI GAVI GRANEE DOCG Cortese / Piemonte	1.300
2023	MAURO MOLINO “ROERO” DOCG Arneis / Piemonte	1.500
2022	MASI LEVARIE “SOAVE CLASSICO” DOC Garganega-Trebbiano / Veneto	1.200
2022	PASQUA “PASSIONE SENTIMENTO” Garganega / Veneto	1.300
2021	TOMMASI “LE ROSSE” DOC Pinot Grigio Delle Venezie / Veneto	1.150
2023	LEONARDO DA VINCI DOC Pinot Grigio Delle Venezie / Veneto	975
2020	FANTINEL “SUN GODDESS” DOC Sauvignon Blanc / Friuli-Venezie Giulia	1.300
2022	ELENA WALCH DOC Pinot Bianco / Alto Adige	1.800
2022	5102 DA VINCI LA ROMAGNA “DUOMO DI FAENZA” DOC Trebbiano / Emilia-Romagna	975
NV	TENUTE ROSSETI IGT Vermentino-Malvasia-Trebbiano / Toscana	1.100
2022	MARCHESI DI FRESCOBALDI “CASTELLO DI POMINO” POMINO BIANCO DOC Pinot Bianco-Chardonnay / Toscana	1.650
2021	TENUTA ULISSE PASSERINA D’ABRUZZO Passerina d’Abruzzo	1.000
2021	BARBERANI VALLESANTA “ORVIETO CLASSICO” DOC Grechetto-Procanico / Umbria	1.300
2022	VESEVO “GRECO DI TUFO” DOCG Greco / Campania	1.300
2023	RIVERA “PRELUDIO NO. 1” Chardonnay / Puglia	1.000
2020	MAZZEI “ZISOLA ARISA”, GRILLO-CATARRATTO Grillo - Catarratto / Sicilia	1.200

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WHITE *France*

2022	BARTON & GUESTIER RESERVE Sauvignon Blanc / Languedoc, France	950
2021	GUSTAVE LORENTZ RESERVE Gewurztraminer / Alsace, France	1.400
2023	M. CHAPOUTIER “ADUNATIO” Marsanne / Rhône, France	1.400
2017	PATRIARCHE “ST. VERAN” Chardonnay / Mâconnais, France	1.800
2023	PASCAL JOLIVET “ATTITUDE” Sauvignon Blanc / Loire, France	1.400

WHITE *Australia & New Zealand*

2023	BLACK COTTAGE Sauvignon Blanc / Marlborough, New Zealand	995
2023	ŌHAU “GRAVELS” Sauvignon Blanc / Kapiti Coast, New Zealand	1.400
2020	ASHBROOK Semillon / Margaret River, Australia	1.300

WHITE *Others Countries*

2022	DR. LOOSEN “DR. L” Riesling / Mosel, German	1.200
2021	SCHIEFERKOOPF TROCKEN Gewurztraminer / Pfalz, German	1.450
2022	MARQUES DE RISCAL Verdejo / Rueda, Spain	1.100
2021	BODEGA MATSU “LA JEVA” Malvasia / Toro, Spain	2.500
2023	SEPP MOSER Grüner Veltliner / Weindlan, Austria	1.300
2021	DEETLEFTS “STONECROSS” Chenin Blanc / Western Cape, South Africa	900
2021	LA CREMA Chardonnay / Monterey, United State	1.800
2024	VIÑA VENTISQUERO Sauvignon Blanc / Central Valley, Chile	900
2023	COUSINO MACUL “ANTIGUAS RESERVA” Chardonnay / Central Valley, Chile	1.000

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ROSE

2023	ROCHE MAZET ROSE Grenache-Cinsault / Languedoc, France	900
2022	BLACK COTTAGE ROSE Pinot Noir / Marlborough, New Zealand	1.000
2022	BARTON & GUESTIER “TOURMALINE” ROSE Syrah-Grenache / Côtes de Provence, France	1.000
2023	WHISPERING ANGEL Syrah-Grenache-Cinsault / Côtes de Provence, France	1.900

RED *Italy*

2022	MAURO MOLINO “BARBERA DI ALBA” DOC Barbera / Piemonte	1.350
2019	PIO CESARE “BARBARESCO” DOCG Nebbiolo / Piemonte	4.900
2019	ENRICO SERAFINO “MON CLIVIO BAROLO” DOCG Nebbiolo / Piemonte	3.200
2019	CA’BOLANI Cabernet Franc / Friuli	980
2019	TOMMASI “RIPASSO DELLA VALPOLICELLA” DOC Corvina-Rondinella-Corvinone / Veneto	1.800
2018	ZONIN “AMARONE DELLA VALPOLICELLA” DOCG Corvina-Rondinella-Molinara / Veneto	4.000
2022	MARCHESI DI FRESCOBALDI "REMOLE" IGT Sangiovese / Toscana	1.100
2020	IL BORRO "POLISSENA" VALDARNO DI SOPRA DOC Sangiovese / Toscana	3.300
2020	MARCHESI DI FRESCOBALDI “CASTELLO DI NIPOZZANO” MONTESODI DOCG Sangiovese / Toscana	3.800
2018	TUA RITA “GUSTO DI NOTRI” IGT Cabernet Sauvignon-Merlot-Cabernet Franc / Toscana	6.700
2022	TENUTA SETTE PONTI “ORMA” IGT Merlot-Cabernet Sauvignon-Cabernet Franc / Toscana	8.000
2020	TENUTA SAN GUIDO “SASSICAIA” BOLGHERI DOC Cabernet Sauvignon-Merlot-Sangiovese / Toscana	20.000
2022	TALAMONTI “MODA” DOC Montepulciano / Abruzzo	1.100
2020	FELLINE “SUM” DOC Susumaniello / Puglia	1.200

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NV	EDIZIONE CINQUE AUTOCTONI Primitivo-Negroamaro-Montepulciano-Malvasia / Puglia	2.500
2019	FELLINE “PIETRALUNA” DOC Negroamaro / Puglia	1.100
2020	LUCCARELLI Primitivo / Puglia	995
2019	FEUDI DI SAN GREGORIO Aglianico / Taurasi DOCG, Campania	2.400
2019	ZISOLA “NOTO ROSSO” DOC Nero d’Avola / Sicilia	1.700
2021	FANTASCIA Syrah / Sicilia	1.200

RED *France*

2017	PATRIARCHE PÈRE ET FILS Pinot Noir / Gervrey Chambertin, Bourgogne, France	4.000
2022	BARTON & GUESTIER RESERVE Pinot Noir / Languedoc, France	950
2018	BARTON & GUETIER CHÂTEAU MAGNOL “CRU BOURGEOIS” Cabernet Sauvignon-Merlot / Bordeaux, France	1.900
2011	CHÂTEAU MONTROSE GRAND CRU CLASSÉ Cab. Sav-Merlot-Cab. Franc-Petit Verdot / Saint-Estèphe, Bordeaux, France	9.700
2003	CHÂTEAU PICHON LONGUEVILLE COMTES DE LALANDE GRAND CRU CLASSÉ Cab. Sauvignon-Merlot-Petit Verdot / Pauillac, Bordeaux, France	17.800
2011	CHÂTEAU CHEVAL BLANC PREMIER GRAND CRU CLASSÉ A Merlot-Cab. Franc-Cab. Sav / Saint-Emilion, Bordeaux, France	29.000
2020	NO. 3 D’ANGELUS Merlot-Cab. Sauvignon-Cab. Franc / Saint-Emilion, Bordeaux, France	5.700
2022	TRENEL BEAUJOLAIS - VILLAGE Gamay / Beaujolais, France	1.200

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RED *Australia & New Zealand*

2023	KIM CRAWFORD Pinot Noir / Marlborough, New Zealand	1.600
2022	TYRELL’S “OLD WINERY” Shiraz / Hunters Valley, Australia	950
2022	VASSE FELIX “FILIUS” Cabernet-Merlot / Margaret River, Australia	1.300

RED *Other Countries*

2021	BODEGA MATSU “EL RECIO” Tempranillo / Toro, Spain	1.700
2023	VIÑA MORANDE “PIONERO RESERVA” Pinot Noir / Casablanca Valley - Chile	900
2022	BODEGA TRIVENTO Malbec / Mendoza, Argentina	1.000
2021	COUSINO MACUL Merlot / Casablanca, Chile	900
2018	STAG’S LEAP Petite Syrah / California, United State	2.600
2022	STONECROSS Pinotage / Western Cape, South Africa	900

SEMI SWEET AND FORTIFIED WINE

NV	HATTEN “PINO DE BALI” DEMI Muscat St. Vallier-Alphonse Lavallee / Bali, Indonesia	650
2008	FELLINE “PRIMO AMORE PRIMITIVO DI MANDURIA DOLCE” Primitivo / Puglia, Italy	1.300
2022	BATASIOLO “BOSC DE LA REI” MOSCATO D’ASTI DOC Moscato d’Asti / Piemonte, Italy	1.200

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GIN		
	30ML	BTL.
EAST INDIES POMELO GIN	110	2.000
EAST INDIES ARCHIPELAGO	110	2.000
GREENALL’S	120	1.950
TANQUERAY	125	3.000
BOMBAY SAPPHIRE	130	2.500
GIN MARE	160	2.500
FOUR PILLARS BLOODY SHIRAZ	170	2.800
ROKU	175	3.000
SIPSMITH DRY	180	3.300
MALFY ORIGINALE	180	3.300
MALFY CON LIMONE	180	3.300
HENDRICK’S	185	3.300
MONKEY 47	230	2.700
POLI	250	5.000
NIKKA	130	2.500
THREE PEAKS	100	1.500
FINSBURRY DRY GIN	100	1.500

VODKA		
	30ML	BTL.
SKYY	100	1.500
NIKKA	115	2.500
TITO’S	115	2.500
ABSOLUTE	115	2.500
GREY GOOSE	160	3.000
BELVEDERE	200	3.559

RUM		
	30ML	BTL.
BACARDI LIGHT	100	1.500
DIPLOMATICO PLANAS	155	3.000
MALIBU COCONUT	110	2.000
BLACK TEARS SPICED	120	2.000
BACARDI RESERVA 8 AÑOS	150	2.650
MYER’S	150	2.900
TAKAMAKA KOKO	130	2.300
NUSACANA SPICED	100	1.500
NUSACANA WHITE	100	1.500

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TEQUILA

	30ML	BTL.
EL JIMADOR REPOSADO	120	2.500
ESPOLON BLANCO	130	2.700
IGNITE BLANCO	180	4.400
VOLCAN BLANCO	150	2.850
CODIGO ROSA	200	4.500
DON JULIO REPOSADO	190	4.500
MACHETAZO ESPADIN MEZCAL	155	3.000
CLASE AZUL REPOSADO	650	10.000
MILAGRO REPOSADO	195	3.800
PATRON SILVER	190	3.500
DON JULIO 1942	650	10.000
HERRADURA PLATA	130	2.700
TEREMANA BLANCO	125	2.600
TEREMANA REPOSADO	140	2.800
TEREMANA ANEJO	155	3.300
CORACHO BLANCO	180	4.400
SIERRA REPOSADO	120	2.500
ROOSTER ROJO MEZCAL JOVEN	150	2.850

COGNAC

	30ML	BTL.
HENNESSY VSOP	270	4.300
HENNESSY XO	650	11.500
MARTELL VSOP	230	3.200

SCOTCH SINGLE MALT

	30ML	BTL.
GLENFFIDICH 15	230	4.500
MACALLAN 12	350	5.500
SINGLETON 12	200	3.500
GLENMORANGIE ORIGINAL	195	3.500
ABERFELDY 12	220	4.400
DALMORE 12	240	4.600
JURA 12	270	5.300

BLENDED SCOTCH

	30ML	BTL.
MONKEY SHOULDER	175	3.300
DEWAR’S 12	120	2.800
BALLANTINE’S	120	2.800
NAKED GROOSE	175	3.500

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IRISH & JAPANESE

	30ML	BTL.
JAMESON	130	2.400
JAMESON BLACK BARREL	175	3.900
SUNTORY KAKUBIN	140	2.500
HIBIKI	750	13.000
NIKKA DAYS	140	2.500
NIKKA FROM THE BARREL	160	3.000

BOURBON

	30ML	BTL.
JIM BEAM	120	1.800
JACK DANIEL’S N°. 7	130	2.200
JACK DANIEL’S APPLE	120	2.000
WILD TURKEY 81	160	2.500
MAKER’S MARK	150	3.000
CARSON	100	1.500

APERITIFS, DIGESTIFS & LIQUEUR

	30ML	BTL.
JÄGERMEISTER ICE COLD	150	2.300
BAILEYS	150	2.000
BORGHETTI SAMBUCA	150	2.000
KAHLUA	150	2.000
FRANGELICO	150	2.200
NUSANTARA COLD BREW	150	1.700
AMARETTO DISARONNO	150	2.200
APEROL	150	2.000
CAMPARI	150	2.300
COINTREAU	160	2.000
DOM BENEDICTINE	170	2.700
CYNAR	150	2.300
COCCHI GRAPPA BIANCA	170	2.700
AVERNA	200	2.700
RINOMATO	150	2.700
BRAULIO	200	2.700
FERNET BRANCA	150	3.000
AMARO MONTENEGRO	150	2.700
ITALICUS	200	4.000
YELLOW CHARTEUS	210	4.200
GREEN CHARTEUS	210	4.200
LILLET BLANC	150	2.300
LILLET ROSE	150	2.300

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CHILLED JUICES

ORANGE	65
PINEAPPLE	65
GUAVA	65
MANGO	65
APPLE	65

TEA & INFUSION

DARJEELING	35
JASMINE GREEN	35
PURE PEPPERMINT	35
EARL GREY	35
PEACH TEA	35
HOME-MADE GINGER TEA	35
HOME-MADE LEMON TEA	35

COFFEE

ESPRESSO	35
DOUBLE ESPRESSO	40
MACCHIATO	35
CAFFE LATTE	40
CAPPUCCINO	40
AMERICANO	40
LONG BLACK	40
DECAF	40
FLAT WHITE	40

SOFTS AND WATER

REFLECTION STILL <i>750ml</i>	75
REFLECTION SPARKLING <i>750ml</i>	75
ACQUA PANNA <i>750ml</i>	95
SAN PELLEGRINO <i>750ml</i>	95
SOFT DRINKS <i>(Coca-Cola, Coke Zero, Sprite, Tonic, Soda)</i>	35
REDBULL	55
FEVER TREE GINGER ALE	95
FEVER TREE TONIC	95

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