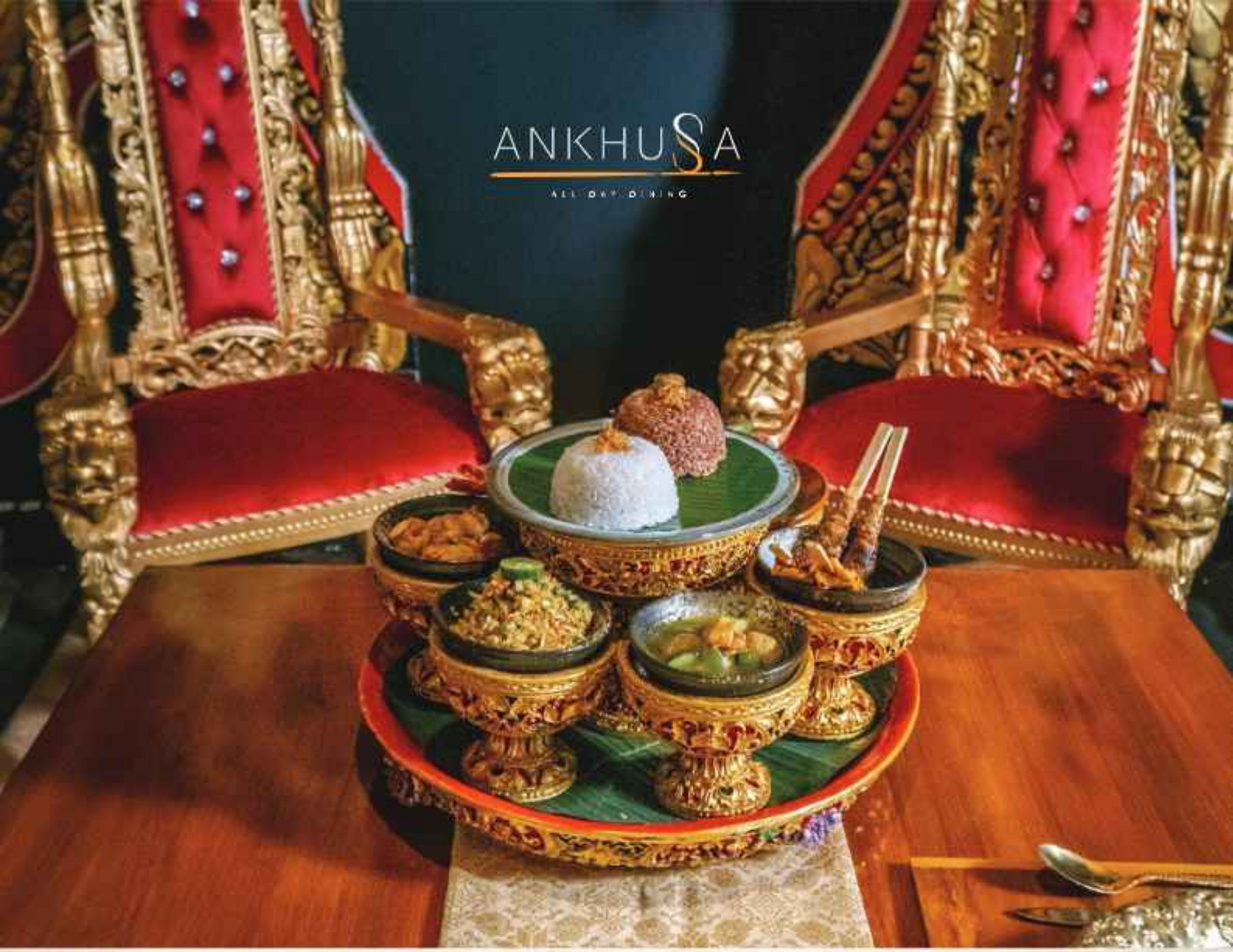
# ANKHUSA

ALL DAY DINING




# Royal Dining Feast

Megibung – Symphony of Balinese Flavors

*Welcome to an unforgettable Royal Dining experience in the heart of Ubud: Megibung, a cherished Balinese tradition that transforms a meal into a vibrant celebration of community and heritage. More than just a feast, Megibung is an art of sharing—guests gather around a generously laden platter, a visual symphony of Bali's freshest ingredients and time-honored culinary wisdom. Each meticulously prepared dish tells a story, offering an authentic taste of our island's rich gastronomic soul and taking you on a shared culinary journey that truly embodies the spirit of Bali.*

## OUR MEGIBUNG SELECTIONS

**To guide your culinary journey, we offer three distinct Megibung experiences, each crafted to showcase a unique facet of Balinese cuisine:**

- **Megibung Ulam Segara: A vibrant celebration of the ocean's bounty, featuring an array of exquisite seafood.**
- **Megibung Bali Dwipa: A comprehensive taste of our island's diverse culinary traditions, showcasing classic Balinese dishes.**
- **Megibung Perayunan Raja Bali: An opulent spread designed to reflect the grandeur and refined tastes of royal Balinese feasts.**

ANKHUSA

ALL DAY DINING



# Megibung Ulam Segara

## A Tribute to the Sea that Shaped Kingdoms

**1.250K**

In the days of ancient Bali, the sea was more than a horizon; it was a lifeline. Coastal villages like Jimbaran and Kuta thrived not only from their abundant catch but also from the spiritual and trade routes they offered. This menu is an homage to that maritime legacy, a ceremonial expression of gratitude once served in water temple rituals and royal seaside feasts.

**Menu Symbolism:**

- Prawn & Squid Satay: Skewered together as a symbol of harmony and abundance drawn from the ocean's depths.
- Grilled Clams: A sacred nod to temple offerings made by coastal communities in reverence to sea deities.
- Red & White Rice: Represents Rwa Bhineda, the sacred balance of life's dualities: land and sea, darkness and light, the seen and the unseen.

All prices are in thousand rupiah and subject to 21% tax and service

The Collection at Wantilan

ANKHUSA

ALL DAY DINING



# Megibung Bali Dwipa

## Flavors of the Land, Grounded in Ritual and Celebration

**1.350K**

This is the story of Bali told through soil, spice, and ceremony. Every bite pays homage to the island's deep connection with the earth and its spiritual cycles. It recalls the communal feasts of mountain villages and royal temples, shared between farmers, warriors, and priests beneath the watchful eye of the sacred volcanoes.

**Menu Symbolism:**

- Crispy Pork Belly: Hand-cut into 108 pieces, echoing the holy number found in mantras, beads, and cycles of rebirth.
- Pork Satay Lilit: A delicacy once reserved for noble rituals in the palaces of Klungkung and Karangasem, tender, smoky, and regal.
- Red Rice: Born from volcanic soil, this heirloom grain honors Dewi Sri, goddess of rice, fertility, and life.
- Lawar Pakis: A symbolic union of wild ferns and spices, offering ancestral harmony between nature and human spirit.

All prices are in thousand rupiah and subject to 21% tax and service

The Collection at Mandapa

ANKHUSA

ALL DAY DINING



# Megibung Perayuan Raja Bali

A Royal Courtship of Flavors, Bold and Poetic

**1.550K**

During Bali's ancient royal courtships, love was sealed not only with words but with sacred feasts. This menu channels the elegance of those moments, when two noble houses became one under the glow of oil lamps, gamelan rhythms, and the intoxicating scent of spices in the air.

**Menu Symbolism:**

- Slow-Roasted Sapi Base Genep: A dish that speaks of leadership, marinated in the island's foundational base genep spice blend, rich with depth and wisdom.
- Beef Satay Lilit: Crafted with finesse and balance, representing devotion and unwavering loyalty, the virtues of a noble soul.
- Jukut Ares: Made from banana stem, traditionally served to cleanse and center the spirit, preparing hearts for sacred union and transformation.

All prices are in thousand rupiah and subject to 21% tax and service

The Collection at Warisan

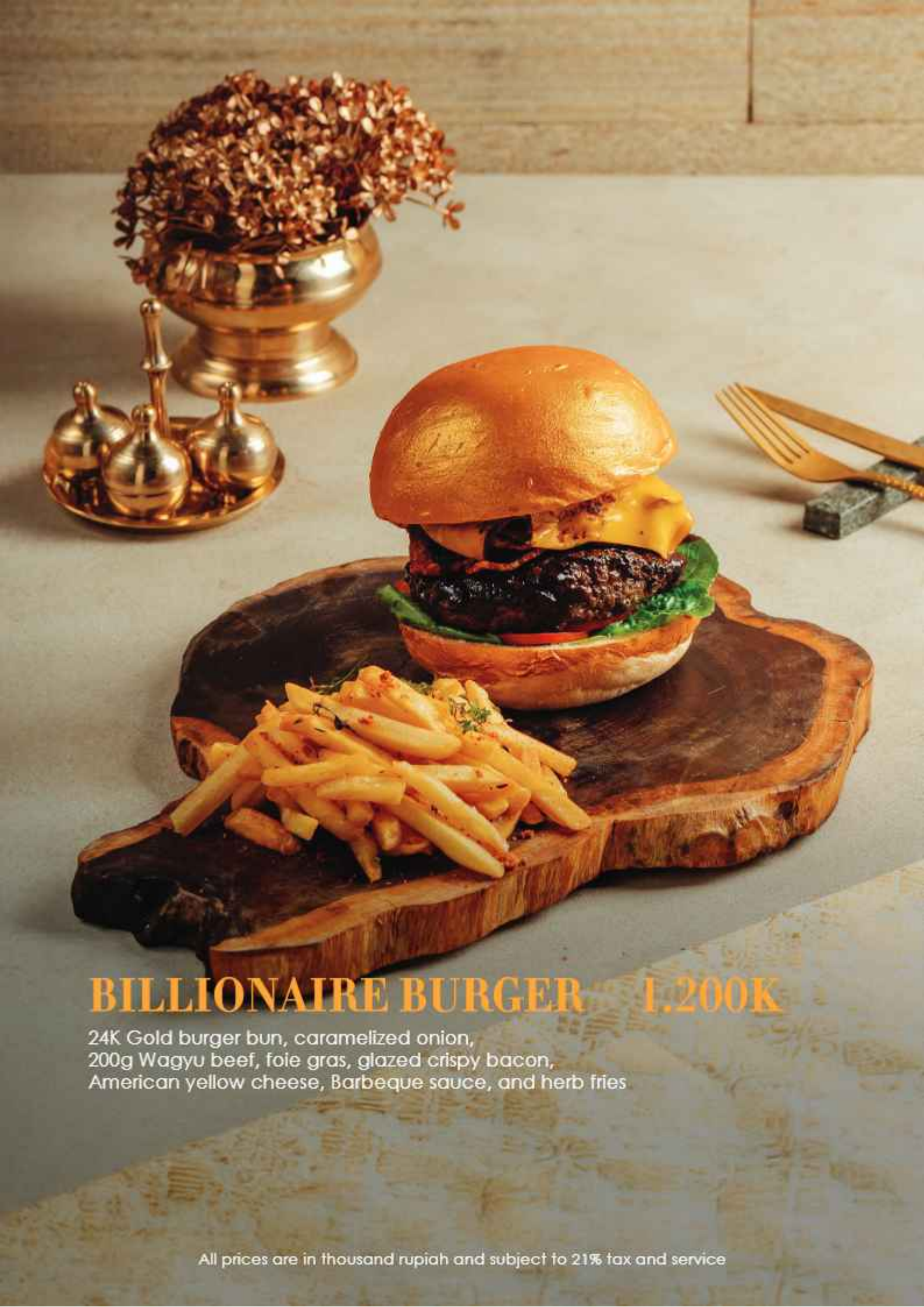


# CHEF SPECIALITY

## TOMAHAWK 2.300K

1.3kg Tomahawk **MB3+**, served with trio sauce
(chimichurri, chutney, gravy), grilled zucchini and corn,
baby cherry tomatoes, roasted garlic

All prices are in thousand rupiah and subject to 21% tax and service



# BILLIONAIRE BURGER 1.200K

24K Gold burger bun, caramelized onion,
200g Wagyu beef, foie gras, glazed crispy bacon,
American yellow cheese, Barbeque sauce, and herb fries

All prices are in thousand rupiah and subject to 21% tax and service



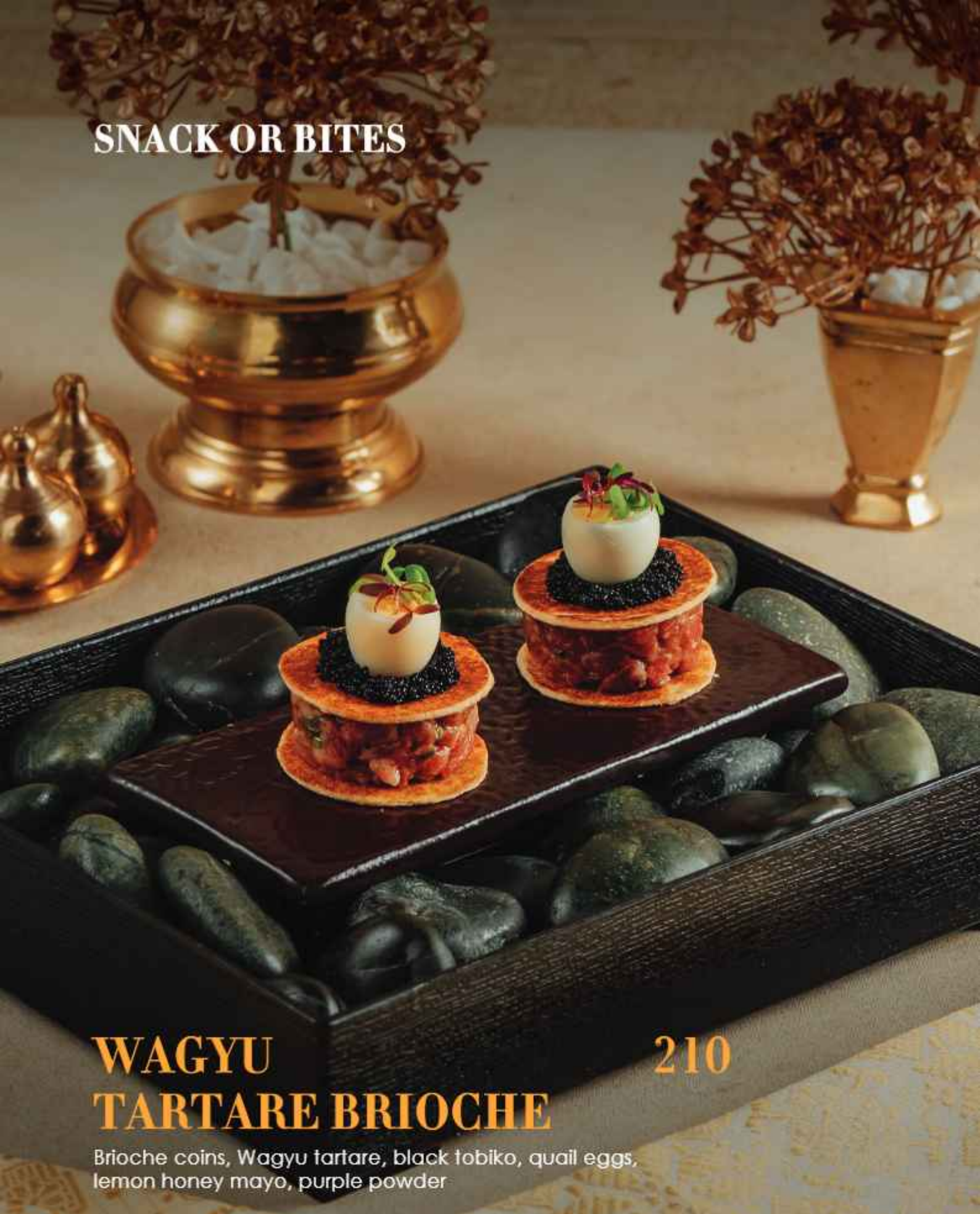
# BLACK ANGUS RIB EYE BEEF MB5+

1.100K

200g Angus Rib Eye **MB5+**, matchstick potatoes,
Café de Paris & truffle sauce

All prices are in thousand rupiah and subject to 21% tax and service

# SNACK OR BITES



## WAGYU TARTARE BRIOCHE 210

Brioche coins, Wagyu tartare, black tobiko, quail eggs,
lemon honey mayo, purple powder

All prices are in thousand rupiah and subject to 21% tax and service



## PRAWN LAVA STONE 195

Charcoal prawn beer butter, green powder, lemon aioli on the side



## CRISPY BABY CALAMARI 180

Breaded baby calamari, fried Italian parsley, lemon garlic mayo, citrus powder



## NASI GORENG 180

Fried rice ball, filled with parmesan, cheddar, mozzarella, cream cheese sauce, purple powder, smoked paprika powder

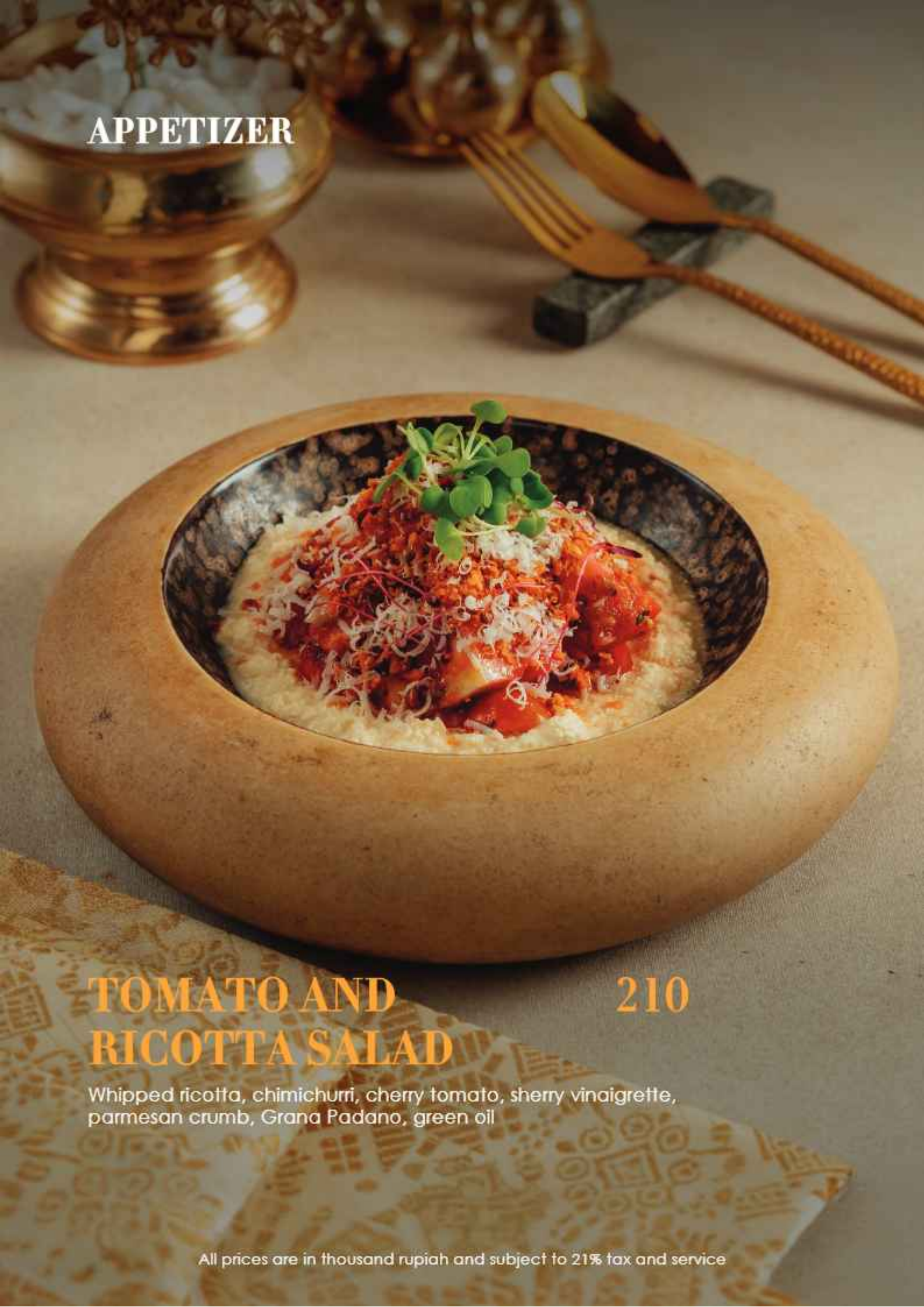


## CHICKEN SNOW 180

Boneless marinated chicken leg, coated with snow, garlic lemon aioli

All prices are in thousand rupiah and subject to 21% tax and service

# APPETIZER



## TOMATO AND RICOTTA SALAD 210

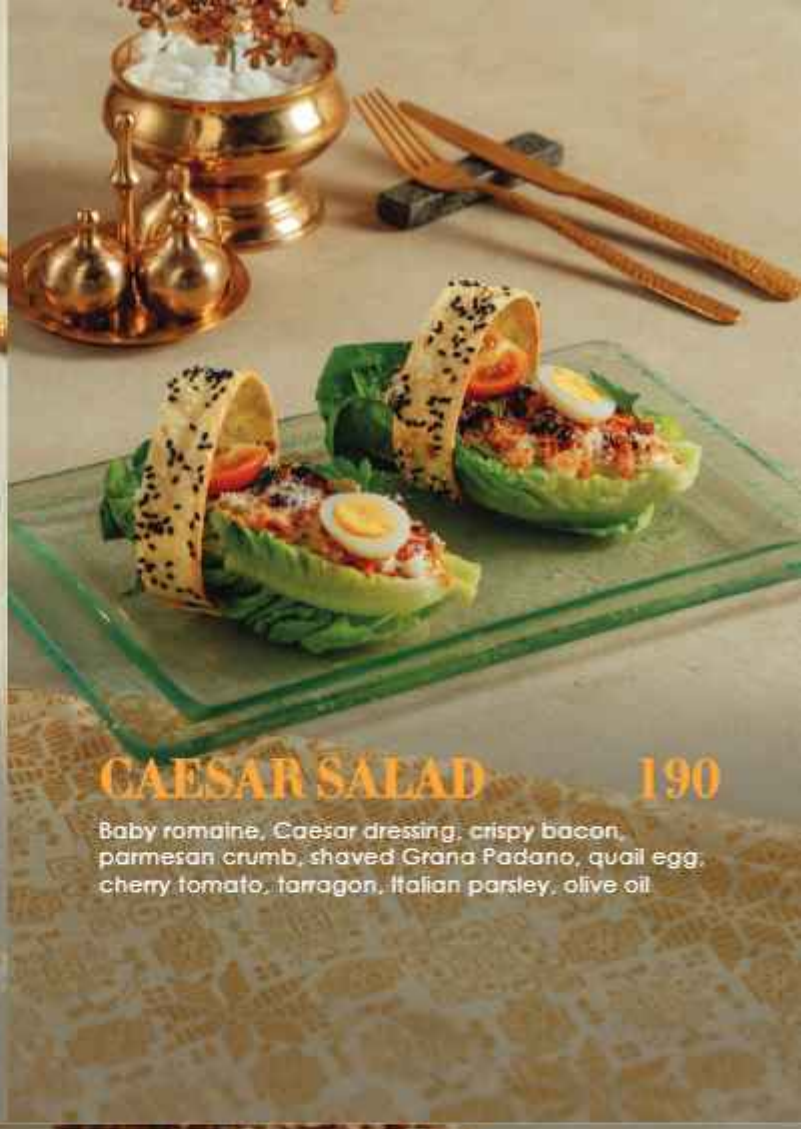
Whipped ricotta, chimichurri, cherry tomato, sherry vinaigrette, parmesan crumb, Grana Padano, green oil

All prices are in thousand rupiah and subject to 21% tax and service



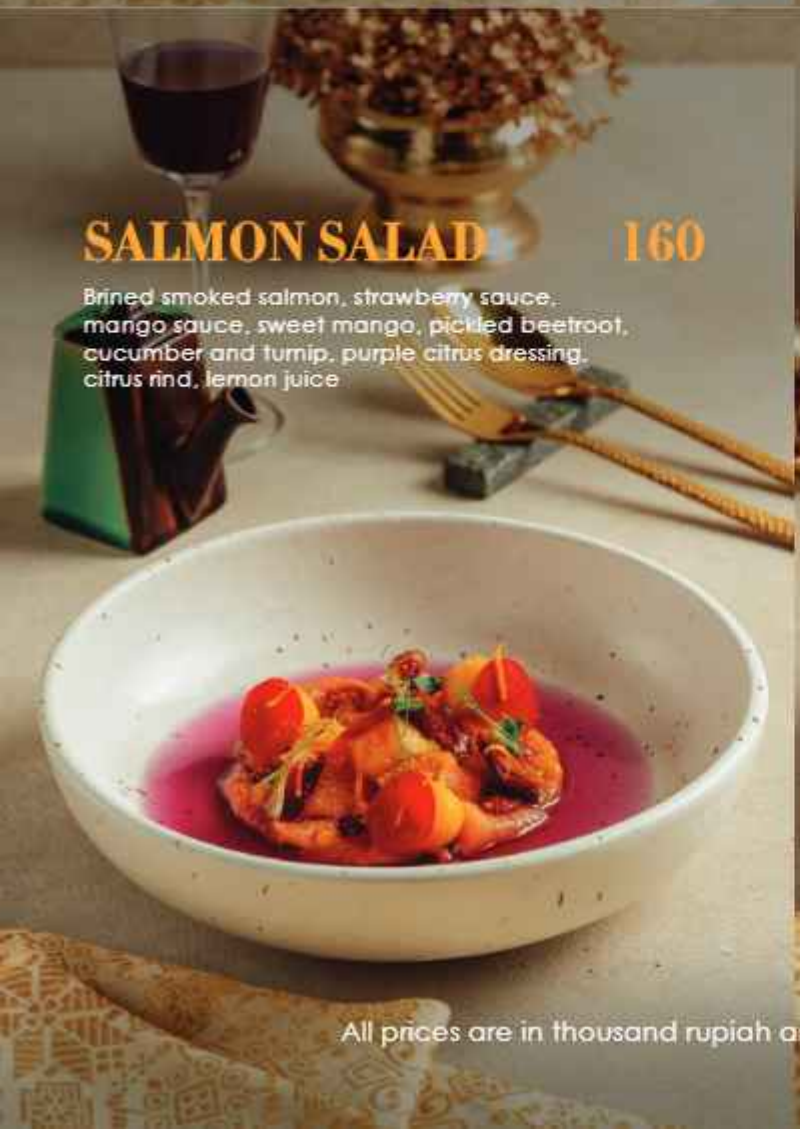
## TROPICAL CEVICHE 180

Mango and avocado salsa,
brined vannamei prawn and white fish,
pickled cucumber and turnip, tropical coconut
cream dressing, purple powder, citrus dressing



## CAESAR SALAD 190

Baby romaine, Caesar dressing, crispy bacon,
parmesan crumb, shaved Grana Padano, quail egg,
cherry tomato, tarragon, Italian parsley, olive oil



## SALMON SALAD 160

Brined smoked salmon, strawberry sauce,
mango sauce, sweet mango, pickled beetroot,
cucumber and turnip, purple citrus dressing,
citrus rind, lemon juice



## WATERMELON FETA SALAD 150

Grilled watermelon, pickled cucumber,
feta cheese, rocket, mint leaves,
lemon yuzu dressing, parmesan crumb,
pistachio crunch

All prices are in thousand rupiah and subject to 21% tax and service

# SOUP



## SOTO AYAM 180

Indonesian chicken soup, rice noodles, chicken breast,
soy-marinated quail egg, cabbage, bean sprouts, fried shallot,
kaffir lime, yellow chicken broth

All prices are in thousand rupiah and subject to 21% tax and service



## WATERCRESS SOUP 180

Watercress soup, poached egg, brined smoked salmon, cream, olive oil, purple powder



## ROASTED GARLIC SOUP 170

Creamy garlic soup with Grana Padano, onion and pancetta jam, dill leaves, garlic oil, sourdough

All prices are in thousand rupiah and subject to 21% tax and service

# PIZZA & PASTA



## SPICY KING PRAWN SPAGHETTI 220

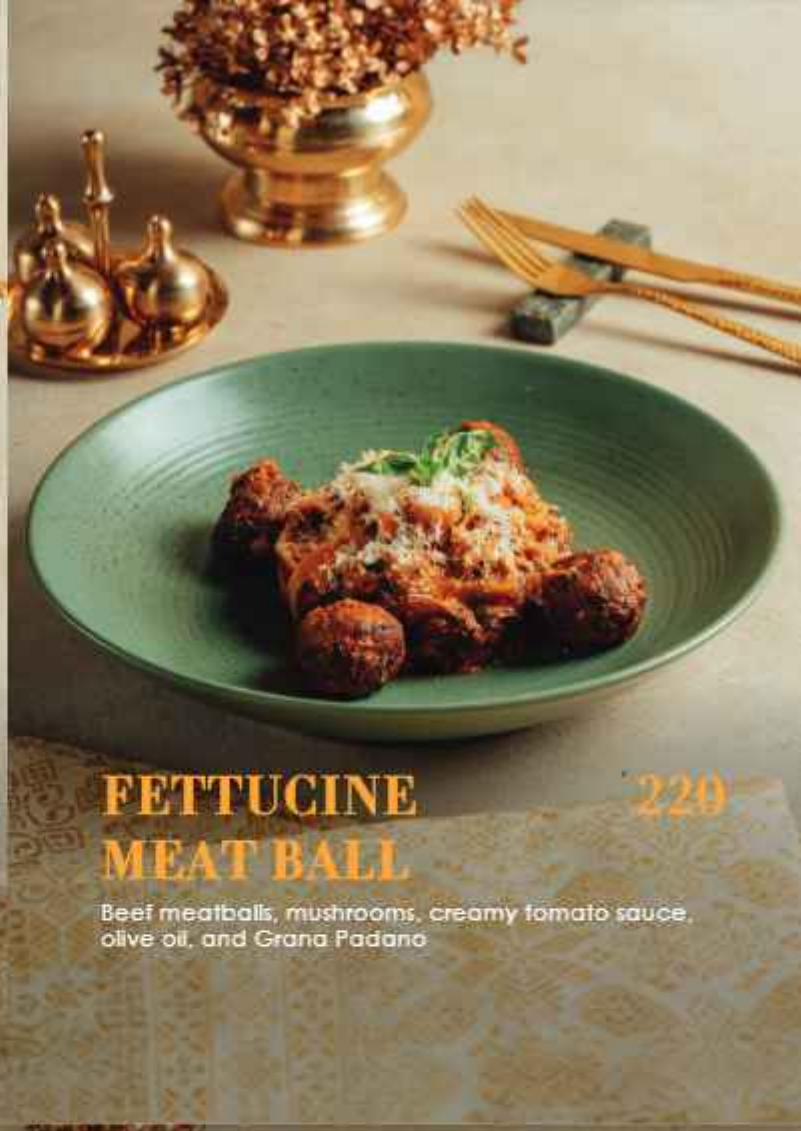
Grilled king prawns, chili butter, parmesan, lemon juice, garlic chili sauce, Italian parsley, olive oil

All prices are in thousand rupiah and subject to 21% tax and service



## RIGATONI BEEF RAGU 220

Braised beef ragù, green olives, olive oil, grana padano, basil



## FETTUCINE MEAT BALL 220

Beef meatballs, mushrooms, creamy tomato sauce, olive oil, and Grana Padano



## SPICY CHORIZO PIZZA 220

Tomato sauce, chorizo, chili flakes, fried capers, red onion, pickled jalapeño, parmesan, mozzarella, olive oil



## CLASSIC CARBONARA 210

Spaghetti pasta, Grana padano, egg yolk, pork pancetta, olive oil

All prices are in thousand rupiah and subject to 21% tax and service



## AMERICAN CHICKEN PIZZA 210

Chicken strip, red onion, sweet corn, american barbeque sauce, parmesan, mozzarella cheese, rocket, olive oil



## FUNGHI TRUFFLE PIZZA 200

Truffle béchamel sauce with shimeji and oyster mushrooms, garlic confit, parmesan, mozzarella, fried Italian parsley, olive oil



## PIZZA A LA MARGHERITA 195

Tomato, bocconcini, tomato sauce, parmesan, cheddar, mozzarella, olive oil, basil



## AGLIO E OLIO 195

Rigatoni pasta, chili flakes, dried chili, lemon juice, parmesan, garlic chips, Italian parsley, parmesan crumb

All prices are in thousand rupiah and subject to 21% tax and service

# BURGER & SANDWICH



## CHILI CHEESE WAGYU BURGER 270

Brioche bun, American cowboy dressing, baby romaine,
tangy cucumber, smashed minced Wagyu,
American yellow cheese, chili cheese sauce, herb fries

All prices are in thousand rupiah and subject to 21% tax and service



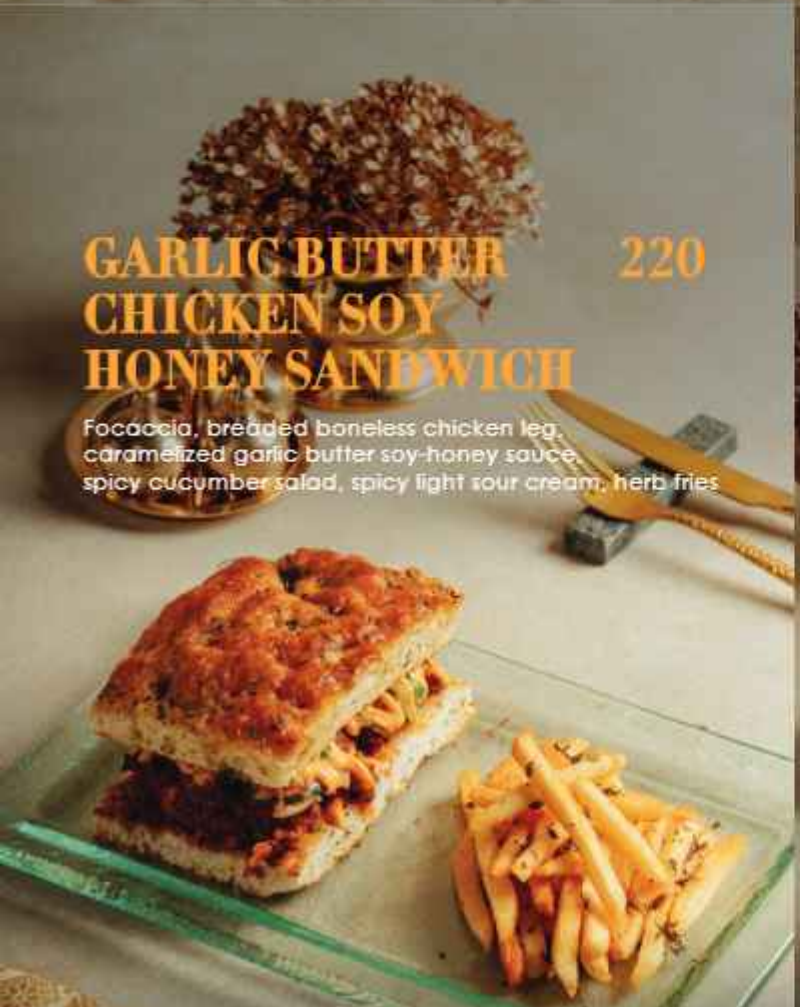
## KIMCHI BEEF BURGER 260

Brioche bun, kimchi, gochujang mayo, yellow cheddar, beef patty, tomato, fried shallot, herb fries



## FALAFEL BURGER 250

Brioche bun, guacamole, caramelized onion, falafel, tomato, yellow cheddar, herb fries



## GARLIC BUTTER CHICKEN SOY HONEY SANDWICH 220

Focaccia, breaded boneless chicken leg, caramelized garlic butter soy-honey sauce, spicy cucumber salad, spicy light sour cream, herb fries

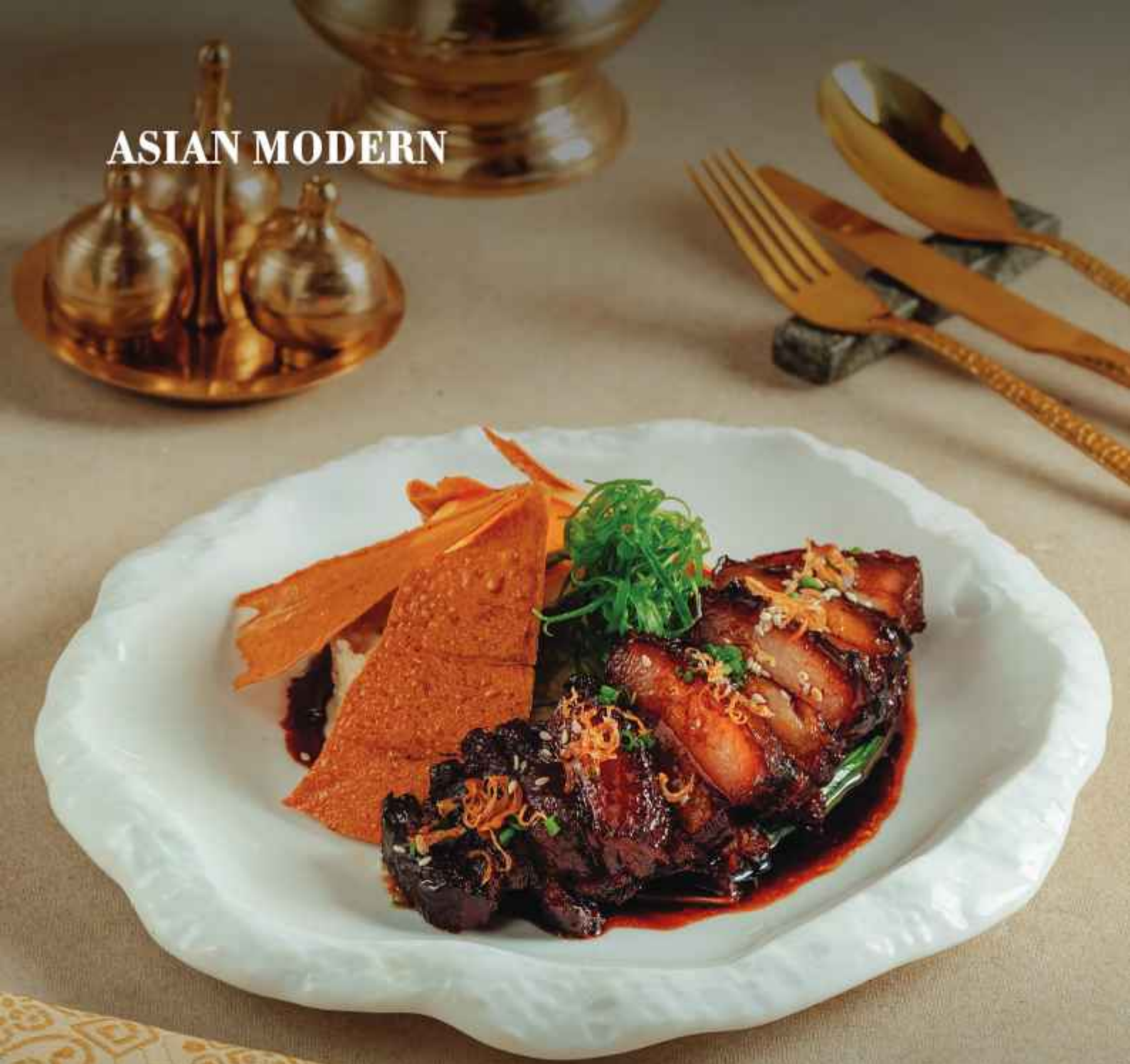


## FISH FINGER SANDWICH 210

Crunchy brioche, American cowboy dressing, baby romaine, cucumber, fish finger, caramelized onion, fried egg, herb fries

All prices are in thousand rupiah and subject to 21% tax and service

# ASIAN MODERN



## CHINESE PORK BELLY 310

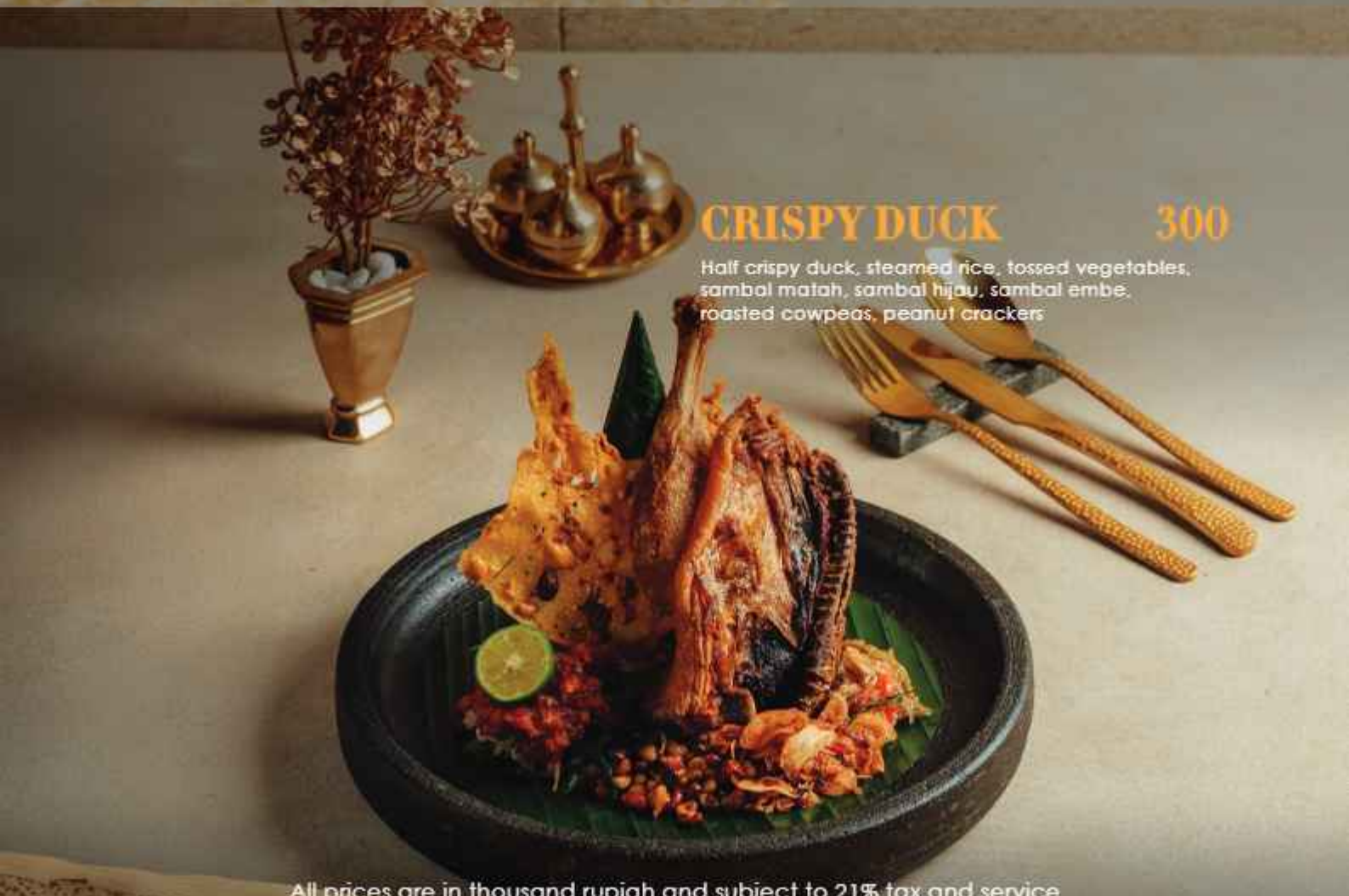
Slow-cooked pork belly, fried kaffir rice, ajitama egg,
shredded leek, sesame seeds, fried shallots, char siu broth

All prices are in thousand rupiah and subject to 21% tax and service



## TONGSENG RIB EYE BEEF 290

Seared Angus rib eye **MB5+**, Indonesian tongseng sauce, cream foam, cauliflower purée, purple powder



## CRISPY DUCK 300

Half crispy duck, steamed rice, tossed vegetables, sambal matah, sambal hijau, sambal embe, roasted cowpeas, peanut crackers

All prices are in thousand rupiah and subject to 21% tax and service

## PAPEDA BARRAMUNDI KUAH KUNING 230

Yellow sauce pan shared barramundi, papeda, mushroom, tomato, chili oil, citrus powder

## AYAM BAKAR KENDERAN 220

Grilled chicken leg with Chef's sambal, kaffir rice, piecing vegetables, peyek, fried shallots, roasted black-eyed peas

## TEGALALANG FRIED RICE 190

Fried rice, ajitama egg, chicken skewers, chicken popcorn, pickles, sambal, peanuts, peanut crackers

All prices are in thousand rupiah and subject to 21% tax and service

# INTERNATIONAL MENU



## BRAISED BEEF CHEEK 310

Cauliflower purée, roasted almonds,
braised cabbage, braised beef cheek, sticky jus

All prices are in thousand rupiah and subject to 21% tax and service



## FLATHEAD LOBSTER BOUILLABAISSE SAUCE 310

Poached flathead lobster, braised red cabbage, bitterballen, tuile, bouillabaisse sauce, chili oil



## GRILLED SALMON 290

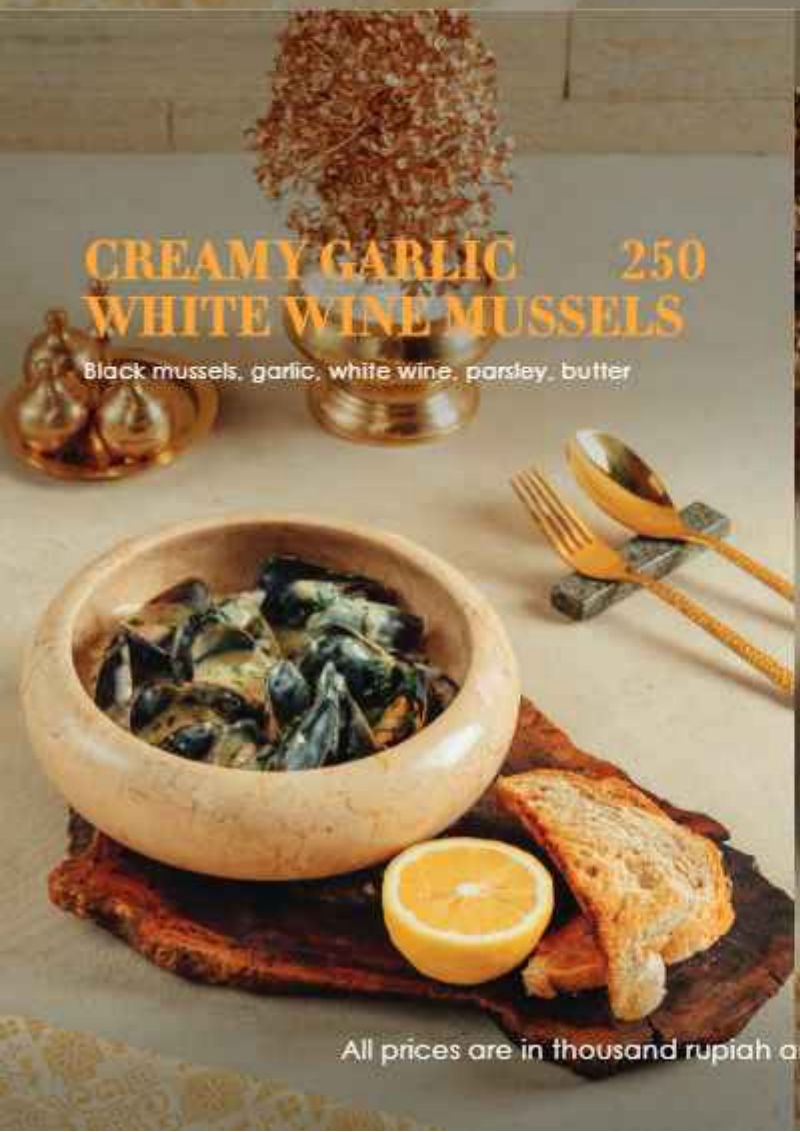
Buttermilk cheese sauce, chimichurri, cauliflower purée, braised red cabbage, citrus powder, purple powder, green oil

All prices are in thousand rupiah and subject to 21% tax and service



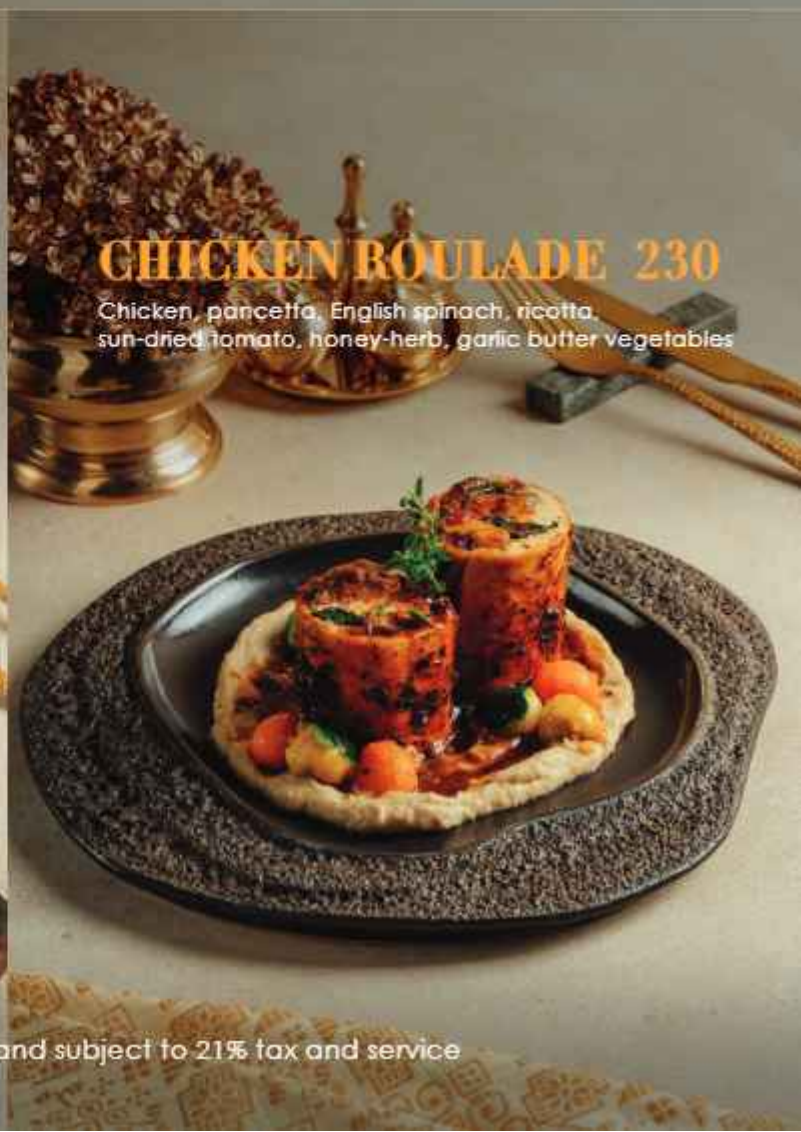
## PULLED PORK CROQUETTE 280

Whipped avocado, charred sweet corn salsa, pickled radish, ricotta, cassava tuile



## CREAMY GARLIC WHITE WINE MUSSELS 250

Black mussels, garlic, white wine, parsley, butter

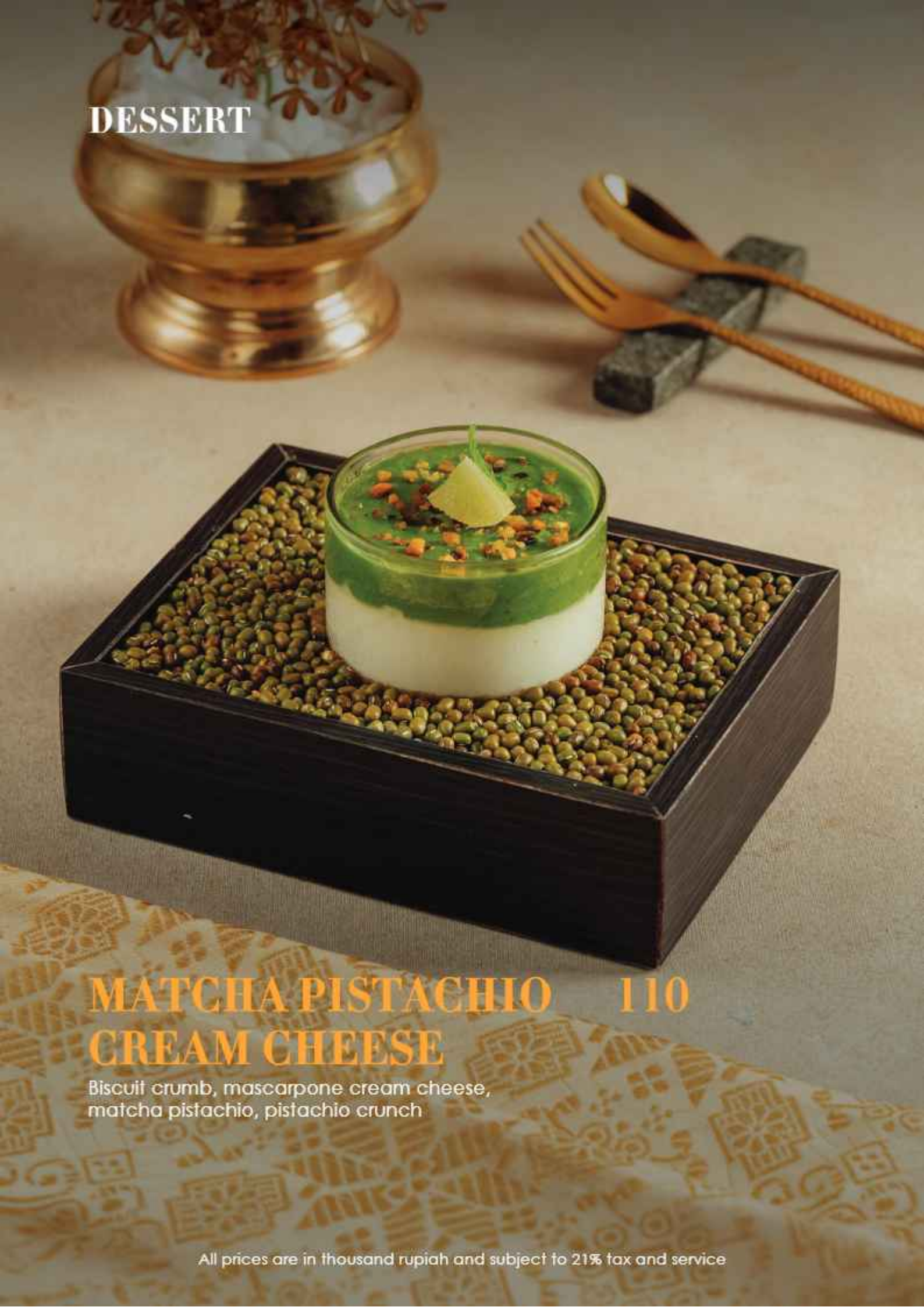


## CHICKEN ROULADE 230

Chicken, pancetta, English spinach, ricotta, sun-dried tomato, honey-herb, garlic butter vegetables

All prices are in thousand rupiah and subject to 21% tax and service

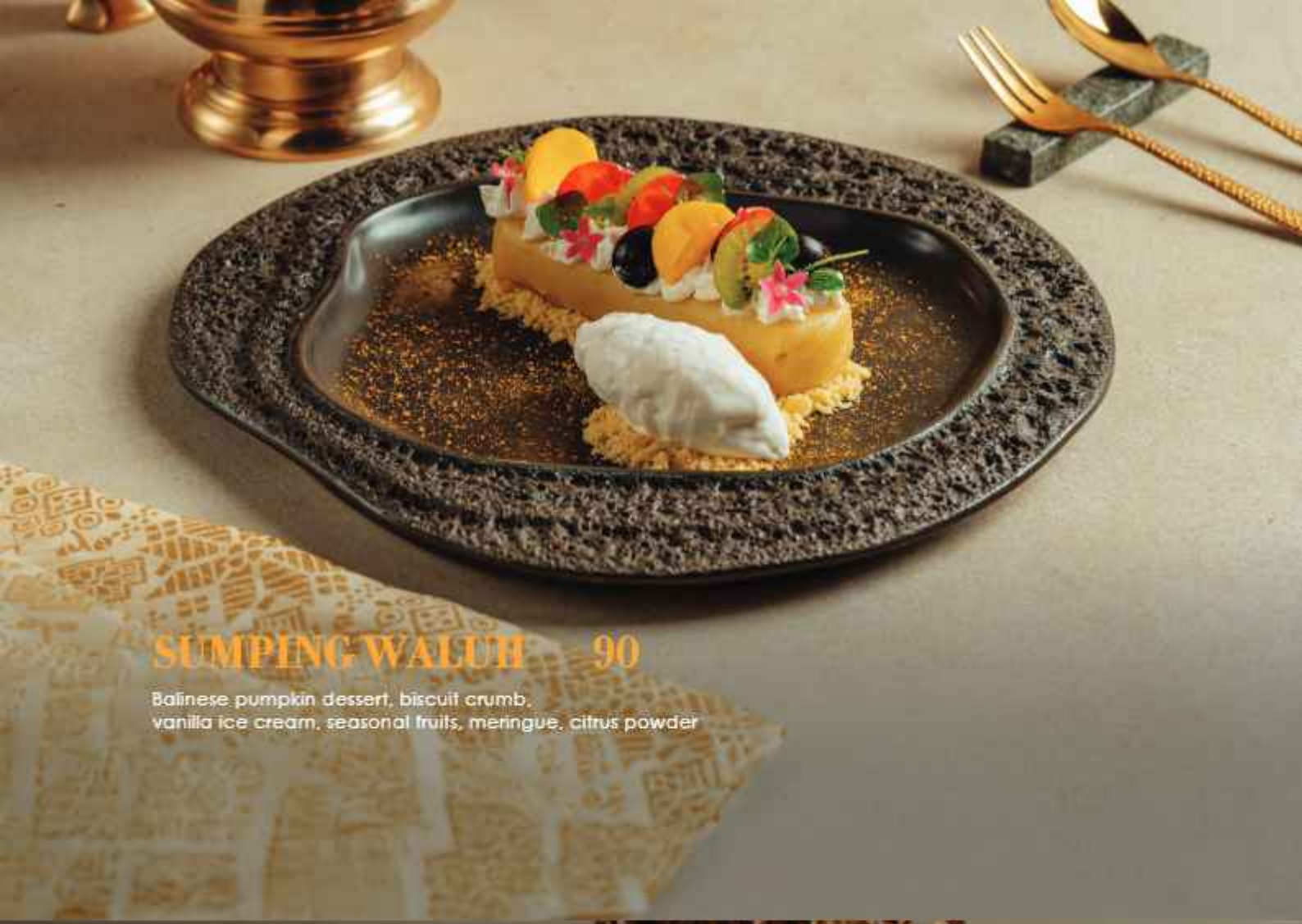
# DESSERT



## MATCHA PISTACHIO CREAM CHEESE 110

Biscuit crumb, mascarpone cream cheese,
matcha pistachio, pistachio crunch

All prices are in thousand rupiah and subject to 21% tax and service



## SUMPING WALUH 90

Balinese pumpkin dessert, biscuit crumb,
vanilla ice cream, seasonal fruits, meringue, citrus powder



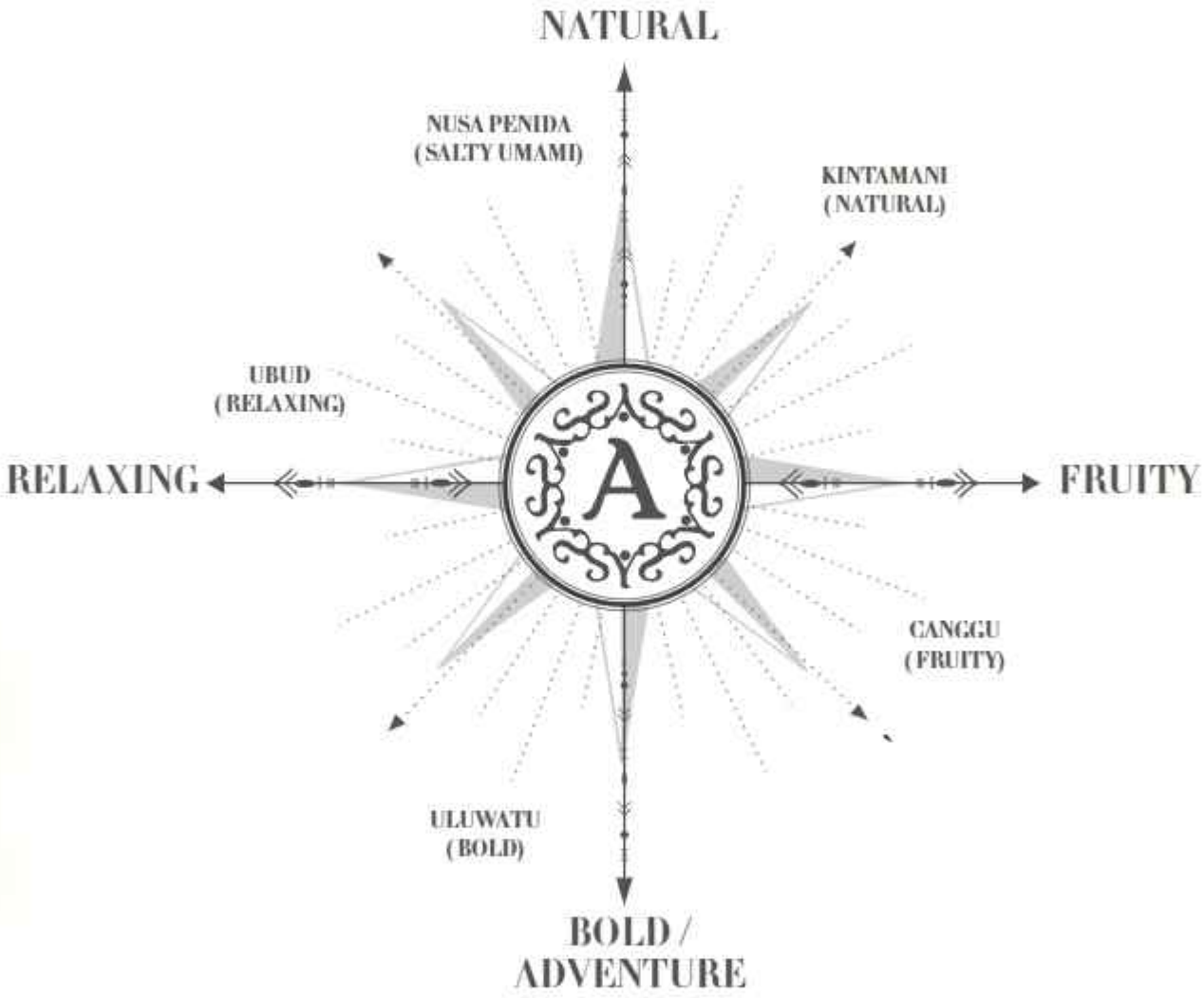
## VANILLA CHOUX 80

Vanilla cream, crème caramel, sponge cake,
meringue, citrus powder

All prices are in thousand rupiah and subject to 21% tax and service

ANKHUSA

ALL DAY DINING




# BALI IN EVERY SIP

A playful, mood-driven cocktail journey that connects you to the spirit of Bali. Match your personality to a signature drink and embark on a flavorful adventure, where every mix tells a story.

# NUSA PENIDA

## *Ocean's Whisper*

"In the golden shallows of Nusa Penida, where the seaweed farmers
of Ped Village dance with the tides, the ocean shares its secrets through this drink"



Seaweed-washed vodka, lemon juice, lemongrass syrup, ginger & lemongrass foam, soda water | **210K**

## *Diamond Marina*

"This cocktail captures the fresh aroma of citrus and the savory taste of nori,
combined with a touch of tamarind and Sunkist, creating a flavor fusion that won't be forgotten"



Tequila, nori orange liqueur, sunkist, tamarind juice, Lea & Perrins, pinch of sea salt | **190K**

All prices are in thousand rupiah
and subject to 21% tax and service charge

# ULUWATU

## The Celestial

**"A cocktail that reflects the Melirta Ceremony, a Balinese Hindu blessing where holy water purifies the soul, and the final bija (rice seed) symbolizes a new beginning"**



Pandanus rum, cinnamon arak, coconut liqueur, coconut water, crispy rice crackers | **220k**

## Kecak Blaze

**"Inspired by the vibrant colors of Uluwatu's sunset and the fiery spirit of the Kecak dancers"**



Light rum, Ancho Reyes, pineapple juice, lemon juice, tamarind juice, palm chili syrup, Angostura bitters | **220k**

All prices are in thousand rupiah
and subject to 21% tax and service charge

# CANGGU

## Surf Shack

"The 'golden hour' in a glass—passionfruit's tang, ginger's spice,and tequila's kick mirror the energy of beachside parties"



Tequila, passionfruit purée, lime juice, grapefruit syrup, ginger beer | **190K**

## Kelapan

"Inspired by a traditional Bali warung in Canggu selling local snacks—this cocktail celebrates palm sugar and young coconut in a refreshing blend that bursts with flavor"



Light rum, coconut liqueur, grated palm and pandan sugar, matcha powder, coconut water, coconut foam | **190K**

All prices are in thousand rupiah
and subject to 21% tax and service charge

# UBUD

## Sacred Forests

**"Inspired by Ubud's Sacred Monkey Forest, where blue pea flowers and dew-kissed foliage grow wild"**



Gin, elderflower liqueur, lemon juice, butterfly pea syrup, cucumber slice | **200K**

## Healing Rituals

**"Ubud is Bali's spiritual heart—where mist curls through jungle temples and healers craft remedies from turmeric and coconut"**



Vodka, coconut water, tamarind juice, lemon juice, turmeric juice, grated palm sugar, pinch of sea salt | **190K**

All prices are in thousand rupiah
and subject to 21% tax and service charge

# KINTAMANI

## *Mountain Bloom*

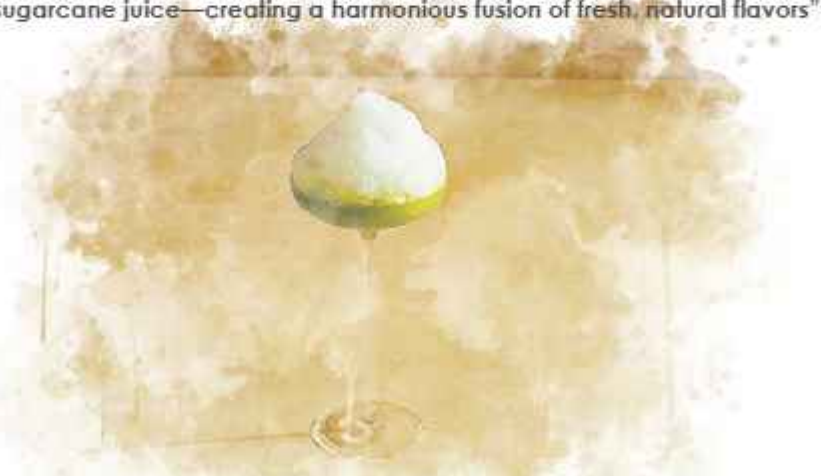
**"The misty highlands in a glass—wild rosemary and coffee liqueur pay homage to Balinese kopi tubruk"**



Whiskey, coffee liqueur, espresso, lemon juice, rosemary syrup | **210K**

## *Sayong*

**"Inspired by the lush greenery and cool, cloud-covered atmosphere of Kintamani village, this frozen cocktail blends the refreshing zest of lime and mint with the natural sweetness of sugarcane juice—creating a harmonious fusion of fresh, natural flavors"**



Vodka, triple sec, sugarcane juice, lemon juice, mint leaf | **200K**

All prices are in thousand rupiah
and subject to 21% tax and service charge

# CLASSIC COCKTAILS

**NEGRONI** 200
Gin, Campari, sweet vermouth

**APEROL SPRITZ** 195
Aperol, dry prosecco, soda water

**BLOODY MARY** 195
Vodka, tomato juice, lime juice, Worcestershire sauce, Tabasco

**MOJITO** 185
Rum, lime juice, simple syrup, lime, mint, soda water

**WHISKEY SOUR** 185
Whiskey, sweet & sour lemon juice , vegan foamee

**MARGARITA** 185
Tequila, triple sec, lime juice, salt

**CAIPIRINHA** 185
Rum, lime juice, granulated sugar

**COSMOPOLITAN** 185
Vodka, triple sec, lime juice, cranberry juice

**ESPRESSO MARTINI** 185
Espresso, vodka, coffee liqueur

**MIMOSA** 185
Orange juice, champagne

# ARABIC TEA

**ADENI TEA** 90
Fragrant black tea with ginger, cardamom, cinnamon, cloves, and evaporated milk

**MARRAKESH TEA** 90
Green tea infused with fresh mint and sugar

**SYAI HALEEEB** 90
Black tea with milk and warming spices

**CHAI MASALA** 90
Spiced milk tea with Indian masala blend

# COFFEE & TEA

| | |
|---|---|
| ESPRESSO | 70 |
| AMERICANO | 70 |
| CAPPUCCINO | 80 |
| FLAT WHITE | 80 |
| CAFÉ LATTE | 80 |
| MOCHACCINO | 80 |
| GREEN TEA, PEPPERMINT EBT, CHAMOMILE | 70 |
| GINGER TEA, LEMON TEA | 70 |
| LYCHEE ICED TEA | 75 |
| STRAWBERRY ICED TEA | 75 |
| PASSION FRUIT ICED TEA | 75 |

# WATERS & SOFT DRINK

EQUIL STILL, EQUIL SPARKLING 80

COCA-COLA, COKE ZERO, SPRITE, TONIC WATER, SODA WATER 65

All prices are in thousand rupiah and subject to 21% tax and service charge

# REFRESHING MOCKTAILS, RELAXING JUICES & SMOOTHIES

## RELAXING JUICES

**SEASONAL FRUIT** 80
Watermelon, honeydew, papaya, tangerine, pineapple

**FRESH YOUNG COCONUT** 80
Naturally chilled and refreshing

## CHILL IT

**THE DETOX KONE** 100
Orange, carrot, ginger, lemon

**FROM UBUD WITH LOVE** 100
Apple, spinach, cucumber, celery

## REFRESHING MOCKTAILS

**GINGERITO** 95
Fresh Peppermint, fresh ginger, white honey, sugarcane, coconut milk

**COCO SMASH** 95
Coconut water, lemon mint, basil seed, carbonated

**LYCHEE BANSHEE** 95
Lychee, mango, coconut, lemon

**GINGER HOLY** 95
Sparkling Water, lemon juice, honey, lemongrass ginger foam

## SMOOTHIES

**STRAWBERRY COCO LOCO** 105
Strawberry, fresh milk, coconut milk, yoghurt

**GREEN DETOX** 105
Banana, spinach, pineapple juice, pineapple, yoghurt, honey

**TROPICAL SMOOTHIE** 105
Mango Purée, pineapple fruit, pineapple juice, orange juice, honey, yoghurt

All prices are in thousand rupiah and subject to 21% tax and service charge

ANKHUSA

ALL DAY DINING

## RED WINE *(Gls/Btl)*

| | |
|---|---|
| **CLOUDY BAY,** New Zealand, 2022 (Pinot Noir) | 2.180 |
| **FANTINI EDIZIONE, CINQUE AUTOCTONI** Italy, NV | 2.180 |
| **CANTINA NEGRAR AMARONE, VALPOLICELLA CLASSICO DOCG** Italy, 2020 | 1.780 |
| **TERRAZAS DE LOS ANDRES RESERVA,** Argentina, 2021 (Malbec) | 1.350 |
| **PIO CESARE IL NEBBIO LANGHE DOC,** Italy, 2022 | 980 |
| **PIO CESARE BARBERA D'ALBA DOC,** Italy, 2023 | 900 |
| **FANTINI MONTEPULCIANO D'ABRUZZO,** Italy, 2023 | 800 |
| **CANTINA LAVIS TRENTINO DOC,** Italy, 2023 (Pinot Nero) | 198 / 780 |
| **PRIMITIVO I MURI ,** Italy, 2023 | 750 |
| **CHIANTI DOCG DUCA DI SARAGNANO,** Italy, 2023 | 730 |
| **BPHR PAYS DÓC,** France, 2023 (Merlot) | 730 |
| **DE BORTOLI FAMILY SELECTION,** Australia, 2020 (Shiraz) | 730 |
| **FLM INTIS,** Argentina, 2024 (Malbec) | 600 |
| **SANTA RITA 3 TRES MEDALLAS,** Chile, 2023 (Cabarnet Sauvignon) | 178 / 600 |

## ROSE WINE *(Gls/Btl)*

| | |
|---|---|
| **FREIXENET,** Italy, 2023 (Rosé) | 780 |

## WHITE WINE *(Gls/Btl)*

| | |
|---|---|
| **CLOUDY BAY,** New Zealand, 2023 (Sauvignon Blanc) | 1.950 |
| **HAHA HAWKE'S BAY,** New Zealand, 2024 (Pinot Gris) | 800 |
| **BORDEAUX BPHR BLANC,** France, 2022 (Blanc) | 780 |
| **BPHR PAYS DÓC,** France, 2022 (Chardonnay) | 750 |
| **CANTINA LAVIS TRENTINO DOC,** Italy, 2022 (Pinot Grigio) | 198 / 750 |
| **CANTINA LAVIS TRENTINO DOC,** Italy, 2022 (Chardonnay) | 198 / 750 |
| **CORTE GIARA SOAVE D.O.C,** Italy, 2022 | 700 |
| **BANROCK STATION,** Australia, 2023 (Moscato) | 680 |
| **TALL HORSE,** South Africa, 2023 (Chenin Blanc) | 630 |
| **SANTA RITA 3 TRES MEDALLAS,** Chile, 2023 (Sauvignon Blanc) | 178 / 600 |
| **TWO ISLAND,** Indonesia, 2021 (Reisling) | 550 |

## CHAMPAGNE & SPARKLING WINE *(Gls/Btl)*

| | |
|---|---|
| **KRUG GRANDE CUVEE,** France, NV (Brut) | 10.800 |
| **TATTINGER,** France, NV (Brut Reserve) | 2.480 |
| **CA' DEL BOSCO FRANCIACORTA, CUVEE' PRESTIGE** Italy, NV (Chardonnay) | 2.480 |
| **MASCHIO PROSECCO DOCG,** Italy, NV | 178 / 700 |
| **MASCHIO ROSE' EXTRA DRY,** Italy, NV | 158 / 600 |

All prices are in thousand rupiah and subject to 21% tax and service charge

# ANKHUSA

ALL DAY DINING

## BEERS

| | (Btl) |
|---|---|
| KURA KURA ISLAND ALE | 135 |
| BINTANG | 115 |

## SOJU

| | (Btl) |
|---|---|
| JINRO CHAMISUL FRESH | 375 |
| JINRO PLUM | 375 |
| JINRO STRAWBERRY | 375 |
| JINRO GRAPEFRUIT | 375 |
| JINRO GREEN GRAPE | 375 |

## SAKE

| | (Btl) |
|---|---|
| OHKARAKUCHI JUNMAI | 855 |
| NANBU BIJIN PLUM 300ML | 810 |
| SESSHU OTOKOYAMA 300ML | 610 |
| NIGORI 300ML | 580 |

## VODKA

| | (Shot / Btl) |
|---|---|
| BELVEDERE | 150 |
| RUSSIAN STANDARD | 135 |
| GREY GOOSE IMPERIAL | 145 / 3.000 |
| HAKU PLATINUM | 150 / 3.000 |
| ABSOLUT | 120 / 2.000 |
| SKYY | 110 / 1.300 |

## SINGLE MALT WHISKEY

| | (Shot) |
|---|---|
| GLENFIDDICH 18 YO | 350 |
| MACALLAN 12 YO | 300 |
| GLENFIDDICH 12 YO | 220 |
| SINGLETON 12 YO | 220 |
| GLENLIVET RESERVE | 210 |
| GLENLIVET 12 YO | 200 |
| TALISKER STORM 10 YO | 200 |
| BALVENIE 12 YO | 200 |

## GIN

| | (Shot / Btl) |
|---|---|
| KI NO BI SEI KYOTO | 200 |
| MONKEY 47 | 200 |
| MALFY CON ARANCIA | 180 |
| TANQUERAY NO. 10 | 155 |
| SCAPEGRACE | 150 |
| NORDÉS | 150 |
| TANQUERAY | 150 |
| TENJAKU GIN | 145 |
| BOMBAY SAPPHIRE | 145 / 2.000 |
| EAST INDIES GIN | 138 / 1.800 |
| GORDON'S GIN | 138 / 1.600 |
| HENDRICK'S | 180 / 3.500 |
| ROKU GIN | 160 / 3.000 |

## RUM

| | | (Shot / Btl) |
|---|---|---|
| | PLANTATION 3 STARS | 135 |
| | BACARDI GOLD | 135 |
| | MYERS DARK | 126 |
| | BLACK TEARS SPICED | 115 / 2.000 |
| | NUSA CANA SPICED | 115 / 1.300 |
| v | BACARDÌ LIGHT | 110 / 1.300 |

## TEQUILA & MEZCAL

| | (Shot / Btl) |
|---|---|
| MONTELOBOS MEZCAL | 200 |
| CODIGO REPOSADO | 180 |
| CODIGO BLANCO | 160 |
| HERRADURA PLATA | 160 / 3.500 |
| JOSE CUERVO | 120 / 2.000 |

## SCOTCH WHISKEY

| | (Shot / Btl) |
|---|---|
| JOHNNIE WALKER GREEN LABEL | 250 |
| JOHNNIE WALKER DOUBLE BLACK | 180 |
| CHIVAS REGAL 18 YO | 180 |
| BALLANTINE'S 17 YO | 160 |
| JOHNNIE WALKER BLACK LABEL | 161 / 2.500 |
| MONKEY SHOULDER | 161 / 3.000 |
| CHIVAS REGAL 12 YO | 160 / 2.500 |
| JOHNNIE WALKER RED LABEL | 145 / 2.000 |

All prices are in thousand rupiah and subject to 21% tax and service charge

ANKHUSA

ALL DAY DINING

## JAPANESE WHISKEY

| | (Shot / Btl) |
|---|---|
| HIBIKI HARMONY | 350 |
| THE CHITA | 180 |
| KAKUBIN | 150 |
| MATSUI SAN-IN | 130 |
| TENJAKU BLENDED | 130 / 3.000 |

## AMERICAN WHISKEY

| | (Shot / Btl) |
|---|---|
| WILD TURKEY RARE BREED | 185 |
| MAKER'S MARK | 160 |
| GENTLEMAN JACK | 150 |
| JACK DANIEL'S | 150 / 2.000 |
| JIM BEAM WHITE | 145 / 1.800 |

## APERITIF

| | (Shot) |
|---|---|
| APEROL | 98 |
| MARTINI EXTRA DRY | 98 |
| MARTINI ROSSO | 98 |
| CAMPARI | 98 |

## BRANDY & COGNAC

| | (Shot) |
|---|---|
| Martell VSOP | 215 |
| Hennessy VSOP | 200 |
| Napoleon XO | 100 |

## IRISH & CANADIAN WHISKEY

| | (Shot) |
|---|---|
| JAMESON | 185 |
| CANADIAN CLUB | 138 |

## TEQUILA & MEZCAL

| | (Shot / Btl) |
|---|---|
| MONTELOBOS MEZCAL | 200 |
| CODIGO REPOSADO | 180 |
| CODIGO BLANCO | 160 |
| HERRADURA PLATA | 160 / 3.500 |
| JOSE CUERVO | 120 / 2.000 |

## LIQUEUR

| | (Shot) |
|---|---|
| AMARETTO DISARONNO | 110 |
| SHIFUKU NO KAORI | 100 |
| JÄGERMEISTER | 105 |
| MALIBU | 105 |
| COINTREAU | 100 |
| MIDORI | 90 |
| KAHLUA | 90 |
| DRAMBUIE | 90 |

All prices are in thousand rupiah and subject to 21% tax and service charge