

MORNINGS

I welcome you to breakfast, to the best part of your day, a time in the day to break – fast a time to energize and recharge your mind and body for what your day may hold, a time to make plans, a time to break plans and a time just for you.

James viles – Culinary Director, The Ungasan

TONICS & SHOTS

RISE & SHINE

ginger + buddas hand + celery

EARLY BIRD ELIXER

turmeric + ginger + green apple + lemon

FEELING DUSTY

tomato water + paprika + tabasco + celery

OR

JUICE CLEANSE

CAROTENE

carrot + turmeric + celery + ginger + coconut h2o

NEATBEET

beetroot + cacao + lemon + apple + ginger + chia

VITAL GREENS

spinach + celery + green apple + mint +
AG1 greens + coconut h2o

OR

SUPERFOOD SMOOTHIES

TINY BANANA

banana + cinnamon + dates + cashews + virgin coconut + BCAA

AH SIGH MEEE

sugar free acai + blueberries + cinnamon + creatine + magnesium

PINK DRAGON

dragonfruit + rambutan + strawberries + bioactive collagen

MANGFLAX

mango + coconut h2o + lemon + organic pea protein + flax

BRIGHT SPARK

watermelon + passionfruit + raspberry + collagen + coconut h2o

ESSENTIALS

house baked goods	v
toasted sourdough + a selection of preserves	v
assorted sliced fruits	vg
superfood gluten free granola or house toasted granola with organic yoghurt + berries	v
EXPAT coffee & tea	

CHOOSE ONE

BREAKFAST BOWLS

bloomed chia + mango + coconut yoghurt + toasted honey granola	vg
antioxidant berry bowl + acai + golden kiwi + raw almonds + grated coconut	vg n
post workout protein bowl + overnight oats + cacao + banana + granola + dates	vg n
fruit salad + seasonal local fruits dressed in passionfruit + lime + organic yoghurt	v
sashimi salmon + sushi rice + soft boiled egg + avocado + crunchy iceberg	

PLATES

eggs your way + mushrooms + spinach + bacon + sausage + hash	p
avocado smash + rye toast + poached egg + fetta + coriander + dukkah	v n
bacon & egg muffin + house tomato chutney + rocket + cheddar	p
crispy potato and onion fritter + smoked salmon + fetta + rocket	
wood fired frittata + zucchini + fetta + basil + chilli oil	v

MORNINGS

I welcome you to breakfast, to the best part of your day, a time in the day to break – fast a time to energize and recharge your mind and body for what your day may hold, a time to make plans, a time to break plans and a time just for you.

James viles – Culinary Director, The Ungasan

TONICS & SHOTS

RISE & SHINE ginger + buddas hand + celery	70
EARLY BIRD ELIXER turmeric + ginger + green apple + lemon	70
FEELING DUSTY tomato water + paprika + tabasco + celery	70

JUICE CLEANSE

CAROTENE carrot + turmeric + celery + ginger + coconut h2o	100
NEATBEET beetroot + cacao + lemon + apple + ginger + chia	100
VITAL GREENS spinach + celery + green apple + mint + AG1 greens + coconut h2o	120

SUPERFOOD SMOOTHIES

TINY BANANA banana + cinnamon + dates + cashews + virgin coconut + BCAA	120
AH SIGH MEEE sugar free acai + blueberries + cinnamon + creatine + magnesium	120
PINK DRAGON dragonfruit + rambutan + strawberries + bioactive collagen	120
MANGFLAX mango + coconut h2o + lemon + organic pea protein + flax	120
BRIGHT SPARK watermelon + passionfruit + raspberry + collagen + coconut h2o	120

ESSENTIALS

house baked goods	v	50
toasted sourdough + a selection of preserves	v	40
assorted sliced fruits	vg	100
superfood gluten free granola or house toasted granola with organic yoghurt + berries	v	120
EXPAT coffee & tea		50

BREAKFAST BOWLS

bloomed chia + mango + coconut yoghurt + toasted honey granola	vg	150
antioxidant berry bowl + acai + golden kiwi + raw almonds + grated coconut	vg n	150
post workout protein bowl + overnight oats + cacao + banana + granola + dates	vg n	150
fruit salad + seasonal local fruits dressed in passionfruit + lime + organic yoghurt	v	120
sashimi salmon + sushi rice + soft boiled egg + avocado + crunchy iceberg		180

PLATES

eggs your way + mushrooms + spinach + bacon + sausage + hash	p	150
avocado smash + rye toast + poached egg + fetta + coriander + dukkah	v n	170
bacon & egg muffin + house tomato chutney + rocket + cheddar	p	150
crispy potato and onion fritter + smoked salmon + fetta + rocket		130
wood fired frittata + zucchini + fetta + basil + chilli oil	v	120

vegetarian v vegan vg contains nuts n contains pork p

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service

BITES

⌚	fries with condiments	v	90
⌚	guacamole + corn chips + jalapeno + lime		110
	California hand roll + salmon + avocado + cucumber + nori		120
	pork belly bao + cabbage + shezuan pickles + qp	p	160
⌚	Tennessee fried chicken wings + dill yoghurt		160
	chilled cooked ocean prawns + cocktail sauce + lemon	gf	350
⌚	hummus + woodfired fired flatbread + fresh date salsa	vg n	90
	stix by Waatu – assorted yakitori plate and condiments	n	360
	<i>8 skewers – chefs choice</i>		

SALADS

⌚	caesar salad + eggs + parmesan + croutes + bacon	p	160 /200
	<i>add chicken</i>		
⌚	chilled soba noodle salad + peanuts + sesame + tahini + soy + shiso	v n	150
	crab & coconut salad + mango + nuoc nam + local herbs + bean sprouts	gf n	210
⌚	chilled cucumber salad + sesame + local leaves + wakame + mint	vg gf	160
	baked cauliflower salad + dukkah + cashew crunch + labneh + rocket	v n	160
⌚	mixed market leaves + simple lemon vinaigrette	vg gf	120

BOWLS

enjoy a selection of our nutritional bowls, developed with a measured approach to cleaner eating

POACHED CHICKEN	n	180
kale + cabbage + chilli + red onion + tamari almonds + cucumber + wasabi mayo		
394.4 calories 22.9 protein 14.2 carbs 26.9 fat		
SASHIMI TUNA BOWL	gf	190
sushi rice + avocado + tobiko + nori + house furikake + sesame dressing + cucumber		
446.9 calories 23.7 protein 18.6 carbs 29.5 fat		
FIVE SPICE PULLED BEEF	n	190
sushi rice + cashew crunch + sesame miso dressing + slaw + house furikake		
557 calories 35 protein 41 carbs 26 fat		
MISO BAKED SALMON	n	200
sushi rice + cashew chilli crunch + sesame miso dressing + slaw + cucumber		
540 calories 27 protein 51 carbs 25 fat		

SANGAS & BURGERS

Ⓣ	toasted ham & cheese + mustard mayo + crunchy iceberg	p	150
	chilled chopped chicken deli banh mi + mayo + celery + white loaf		110
Ⓣ	smash beef burger + double cheese + pickles + truffle big mac sauce		210
	sourdough baguette + jamon + rocket + manchego + anchovy sauce	p	320
Ⓣ	grilled fish burger + tartare + pickles + crunchy iceberg		180
	open style grilled pumpkin & fetta on rye + leaves + dukkah	v	110

MAIN DISHES

	spaghetti cacio e pepe + parmesan + olive oil	v	180
Ⓣ	grilled stockyard striploin + rosemary potatoes + creamed spinach + jus	gf	900
	whole roasted market fish + tomato + green olives + basil + capers + EVO	gf	380
Ⓣ	pork cotoletto + white cabbage slaw + kombu butter	p	260
	orrechetti pasta + spinach sauce + torn burrata + basil	v	180
Ⓣ	spicy tantanmen ramen + egg + radish + ramen noodle + peanuts	p n	180
	half roast peking duck + egg noodles + master stock		310

NUSANTARA

11am – 11pm

Inspired dishes from the Indonesian Archipelago by **Chef Kreshna Payana**. All dishes are served with a choice of white / turmeric or Tabanan heritage red rice.

	PERKEDEL JAGUNG DABU DABU	gf v	130
	corn fritter + sambal 'dabu dabu' + virgin coconut oil + lime		
	IGA BABI BAKAR COLO COLO	p	260
	smoked pork ribs + sambal 'colo colo' + cassava leaves + lime		
	GULAI UDANG PANCET	gf	350
	tiger prawn + spiced coconut curry + fiddlehead fern + kale		
Ⓣ	SOTO AYAM LAMONGAN	n	185
	Javanese style clear chicken broth + 'koya' powder + cabbage + lime		
	KRESHNA'S SATE KAMBING	n	260
	our signature grilled lamb sate + rice cakes + sambal acar		
Ⓣ	RENDANG SAPI	gf n	300
	slow braised beef + baby potato + kidney bean		
Ⓣ	THE UNGASAN NASI OR MIE GORENG	n	165
	chicken/pork/seafood/vegetarian		
	The Ungasan signature 'sambal matah' stir-fried rice + peanuts + sunny side up		

available 24 hours Ⓣ vegetarian v gluten free gf contains nuts n contains pork p

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service

WOODFIRED PIZZA

11am – 11pm

margherita + tomato + fior di latte + basil	v	185
sausage + chilli + broccoli + mozzarella + rocket	p	185
bianco + potato + fior di latte + garlic + lemon + oregano	v	200
prawn + calamari + tomato + chilli + endive + fior di latte		220
<i>gluten free base</i>		30

AFTER

11am – 11pm

The Ungasan ultimate fruit salad + hung coconut yoghurt + honey + lime	v gf	120
steamed orange cake + local citrus sorbet	v	120
double chocolate mud cake + vanilla ice cream	v	85
organic carrot & walnut cake	v n	85
⁽²⁴⁾ ice cream & sorbet – 3 flavours <i>pandan, double chocolate, vanilla, coconut, dragonfruit sorbet, mango sorbet</i>	v/vg gf	90
yuzu curd tart + coconut yoghurt	v	120

KIDS MENU

QUIET TIME SNACKS

crunchy snack plate + crudites + cheese cubes + baby tomatoes + crackers	v	65
popcorn chicken + mayo		65
tempura vegetables + soy sauce	v	65
sweet potato + sweet chilli sauce + sour crème	v	65

LUNCH AND DINNER

spaghetti bolognese + parmesan cheese		90
penne pasta + choice of napoli or pesto sauce	vg	80
margherita pizza + mozzarella + napoli sauce	v	80
kids burger + lettuce + tomato + cheese + brioche bun + fries		85
maki roll + teriyaki chicken or cucumber & avocado		85
toasted ham & cheese sandwich + fries	p	65
chicken schnitzel + steamed vegetables + gravy		90
grilled minute steak + broccoli + fries + gravy	gf	100
cheese & chicken quesadilla + sour crème + guacamole		70
fried rice or noodles + chicken & prawn chip		75
chicken satay skewers + crunchy vegetables + steamed rice	n	75
beef nachos + avocado + three beans + cheese + sour crème	gf	65

SOMETHING SWEET

banana split + chocolate fudge sauce	v	70
chocolate mousse cup + berries + crème + chocolate crackles	v	75
fruity icy pole - flavour of the day	v	50
tropical fruit salad + berry yoghurt	v	65

vegetarian v vegan vg gluten free gf contains nuts n

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service

JIMBARAN-STYLE COCONUT GRILLED SEAFOOD

6 guests IDR 4,500,000++

IDR 600,000++ per additional person

Please give us 24 hours prior notice so we can source the freshest seafood

Jimbaran is known for its delicious & romantic beachfront seafood restaurants. At sunset, the coast of Jimbaran is filled with aromas of coconut grilled seafood & the flickering lights of candle lit tables. Let us bring that experience closer to you, cooked & served in the comfort of your own villa.

KERANG PANGGANG | grilled local clams with Jimbaran style sauce

IKAN BAKAR | BBQ whole snapper with sambal

CUMI BAKAR | BBQ squid with Jimbaran traditional spices

UDANG BAKAR | BBQ prawns with sambal matah

TROPICAL PAINTED LOBSTER | sambal ulek

PLECING KANGKUNG | water spinach with balinese spices

NASI | steamed rice

served with kecap manis, chopped chili, sambal matah, sambal ulek, sambal embe

BUAH-BUAHAN | seasonal tropical fruit platter

CHEF'S BBQ MENU

6 guests IDR 6,000,000++

IDR 800,000++ per additional person

Please give us 24 hours prior notice to source and prepare the freshest produce

FLATBREAD | hummus, brown butter, dukkah

RICE CRISPS | togarashi, miso emulsion

YELLOWFIN TUNA CRUDO | papaya, coconut, lemongrass

BUTTERFLIED PRAWN | cauliflower, xo sauce

SLIPPER LOBSTER | miso café de paris butter, citrus

20-DAY AGED RANGERS VALLEY WAGYU SIRLOIN | brown butter emulsion, beef jus

JERK CHICKEN | ranch, preserved lemon & cumin butter

CORN | chilli jam, cultured butter

POTATO | gherkin, pickled red onion, boiled egg, garlic aioli

COS LETTUCE | radish, cucumber, fennel, crispy shallot, sherry vinaigrette

COMPRESSED WATERMELON | mint sorbet, lemongrass syrup

CHOCOLATE CRÉMEUX | white chocolate, berries, crème fraîche, vanilla bean ice cream

BEVERAGE MENU

COCKTAILS

PENICILLIN	185
whiskey + honey liqueur + yuzu + lime + honey + ginger	
HUGO	180
elderflower liqueur + lime + mint + prosecco + elderflower tonic	
PISCO SOUR	180
pisco + yuzu + albumen + agave nectar + lime juice + saline	
KINTAMANI VOJITO	180
vodka + passion fruit + tangerine + lime + mint leaf	
APEROL SPRITZER	185
aperol + soda + prosecco + orange	
PALOMA	185
tequila + pomelo slice + saline + grapefruit soda	
OLD FASHIONED	190
age barrel whiskey + aromatic bitters + palm sugar	
TALIWANG	190
mezcal + bloody mary mix + chili Lombok + rice crackers	
NEGRONI	190
aged gin + vermouth di torino + campari	
CUBAN EXPRESS	180
dark rum + coconut liqueur + Nusantara coldbrew + palm nectar + patria double espresso	

BREWS

BINTANG	<i>ZERO</i>	75
BINTANG	<i>CRYSTAL</i>	75
SAN MIGUEL	<i>LIGHT LAGER</i>	100
ISLAND BREW	<i>SUMMER PALE ALE</i>	120
CORONA	<i>LAGER</i>	120
ISLAND OF IMAGINATION	<i>BRUT LAGER</i>	120
ISLAND OF IMAGINATION	<i>PADI LUWIH LAGER</i>	120
ISLAND BREW	<i>PILSNER</i>	120
SINGARAJA	<i>PILSNER</i>	75
BINTANG	<i>PILSNER</i>	75
BLACK SAND BREWERY	<i>KOLSCH</i>	120
BINTANG	<i>RADLER</i>	75
ALBENS	<i>APPLE CIDER</i>	100

FRESH JUICES

75
orange, mango, honeydew melon, pineapple, strawberry, watermelon, young coconut

SOFTDRINK

55
coke, coke zero, sprite, tonic water, soda water, ginger ale

WATER SELECTION

	330 ML	750 ML
BALIAN STILL	40	80
BALIAN SPARKLING	40	80
POCARI SWEAT ION WATER	60	

ZERO

YUZU NOJITO	100
mint + lime + lemon + yuzu + soda + lime mint syrup	
BEDUGUL FLOAT	100
hibiscus syrup + grapefruit soda + strawberry gelato	
COKE FLOAT	100
coke zero + coconut gelato + coconut flakes	
EASY HUGO	100
elderflower syrup + mint + sour + elderflower tonic	
TEMULAWAK	80
temulawak root puree + ginger ale	

SUPERFOOD SMOOTHIES

TINY BANANA	120
banana + cinnamon + dates + cashews + virgin coconut + BCAA	
AH SIGH MEEE	120
sugar free acai + blueberries + cinnamon + creatine + magnesium	
PINK DRAGON	120
dragonfruit + rambutan + strawberries + bioactive collagen	
MANGFLAX	120
mango + coconut h2o + lemon + organic pea protein + flax	
BRIGHT SPARK	120
watermelon + passionfruit + raspberry + collagen + coconut h2o	

JUICE CLEANSE

CAROTENE	100
carrot + turmeric + celery + ginger + coconut h2o	
NEATBEET	100
beetroot + cacao + lemon + apple + ginger + chia	
VITAL GREENS	120
spinach + celery + green apple + mint + AG1 greens + coconut h2o	

EXPAT. COFFEE h/i

ESPRESSO	35
AMERICANO	50
FLAT WHITE	50
LATTE	50
CAPPUCCINO	50
CHOCOLATE	50
MATCHA LATTE	50
add on soy, almond, oat, coconut milk	35
extra shot	35

TWG TEA h/i

50
English breakfast, vanilla bourbon, chamomile, royal darjeeling, French earl grey, jasmine queen, Moroccan mint, sencha

FLAVOR ICE TEA

HIBISCUS	80
hibiscus tea + honey + cranberry	
PASSION	
black tea + passionfruit syrup + passionfruit fresh	
LITCHI	
earl grey + lychee juice + lychee syrup + lychee fruit	
YUZU	
black tea + yuzu + lemon + honey	

WINE LIST

WINES BY THE GLASS

CHAMPAGNE

			GLASS	BOTTLE
NV Montaubret Brut	<i>P. Noir, Chardonnay</i>	<i>Champagne - France</i>	400	1.900

SPARKLING

NV Veuve Du Vernay Ice	<i>Trebbiano</i>	<i>Bourgogne - France</i>	180	900
NV Cascine Prosecco	<i>Glera</i>	<i>Veneto - Italy</i>	200	1.000
NV The 7° Generation	<i>Chardonnay, P. Noir</i>	<i>Central Valley - Chile</i>	200	1.000

WHITE

2019 Louis Latour Chablis	<i>Chardonnay</i>	<i>Bourgogne - France</i>	650	3.000
2022 Cloudy Bay	<i>Sauvignon Blanc</i>	<i>Marlborough - New Zealand</i>	550	2.700
2021 Dr Loosen	<i>Riesling</i>	<i>Mosel - Germany</i>	350	1.500
2022 Protos	<i>Verdejo</i>	<i>Rueda - Spain</i>	280	1.300
2022 Babich	<i>Sauvignon Blanc</i>	<i>Marlborough - New Zealand</i>	200	1.000
2022 Piccin	<i>Pinot Grigio</i>	<i>Northern - Italy</i>	180	800

ROSÉ

2022 Minuty M	<i>Syrah, Grenache</i>	<i>Province - France</i>	360	1.800
2022 Mount Rozier	<i>Pinotage, C. Sauvignon</i>	<i>Western Cape - South Africa</i>	185	850

RED

2014 Marques De Caceres, Gran Reserva	<i>Tempranillo</i>	<i>Rioja - Spain</i>	500	2.200
2019 Robert Mondavi	<i>Pinot Noir</i>	<i>Napa Valley - Usa</i>	650	3.200
2016 Castello Banfi Chianti Classico	<i>Sangiovese</i>	<i>Toscana - Italy</i>	330	1.500
2019 Lala Land	<i>Pinot Noir</i>	<i>Victoria - Australia</i>	190	900
2019 Maison Riviere Les Alyses	<i>Merlot</i>	<i>Pay D'oc - France</i>	180	900
NV Two Island Reserve	<i>Shiraz</i>	<i>Bali - Indonesia</i>	170	700

AFTER

NV Penfolds Grandfather 20 YO	<i>Mourvedre</i>	<i>Barossa - Australia</i>		6.500
2012 Oremus Tokaji Aszú 3 Puttonyos	<i>Hárslevelű, Furmint</i>	<i>Tokaj - Hungary</i>		5.500
NV Churchills 10 Yo Tawny Superior	<i>Touriga Nacional</i>	<i>Porto - Portugal</i>		3.000
NV Whistler Paradise Ranch	<i>Late Harvest Merlot</i>	<i>Okanagan Valley - Canada</i>		3.200
NV Tio Pepe	<i>Palomino</i>	<i>Jerez - Spain</i>	300	1.500
2010 Chateau Monteils	<i>S. Blanc, Sémillon</i>	<i>Sauternes - France</i>	360	1.800
2021 Balbi Soprani Moscato d'Asti	<i>Moscato</i>	<i>Piemonte - Italy</i>		950

CHAMPAGNE

				BOTTLE
NV Krug Grande, Cuvee	<i>Chardonnay, P. Noir, P. Meunier</i>	<i>Champagne - France</i>		17.000
NV Louis Roederer Cristal	<i>Pinot Noir, Chardonnay</i>	<i>Champagne - France</i>		14.500
2012 Dom Pérignon Brut	<i>Pinot Noir</i>	<i>Champagne - France</i>		12.500
NV Barons de Rothschild	<i>Blanc de Blancs</i>	<i>Champagne - France</i>		5.000
NV Duval Leroy Rose Prestige	<i>Pinot Noir</i>	<i>Champagne - France</i>		4.500
NV Duval Leroy Premier Cru	<i>Chardonnay, Pinot Noir</i>	<i>Champagne - France</i>		2.400
NV Moët & Chandon Brut	<i>Chardonnay, P. Noir, P. Meunier</i>	<i>Champagne - France</i>		4.500
NV G.H Mumm Cordon Rouge Brut	<i>Pinot Noir</i>	<i>Champagne - France</i>		3.500

SPARKLING

NV Domaine Chandon, Brut	<i>Chardonnay, Pinot Noir</i>	<i>Victoria - Australia</i>		1.000
NV Fantini Swarovski, Gran Cuvee	<i>Rose Aglianico</i>	<i>Basilicata - Southern - Italy</i>		1.500
NV Fantini Gran Cuvee Bianco	<i>Montepulciano</i>	<i>Abruzzo - Central Italy</i>		1.500
NV Valdivieso Brut	<i>Chardonnay</i>	<i>Central Valley - Chile</i>		700

ROSÉ

2022 Babich	<i>Pinot Noir</i>	<i>Marlborough - New Zealand</i>		1.600
2021 Chateau d'Esclans Whispering Angel	<i>Grenache</i>	<i>Province - France</i>		1.350
2021 Carte Noir Heritage	<i>Rose Blends</i>	<i>Cotes de Province - France</i>		1.100
2021 Caprice Vignerons De Saint-Tropez	<i>Syrah</i>	<i>Province - France</i>		1.100

WINE LIST

WHITE			BOTTLE
LIGHT AROMATIC			
2013 Peter Lehmann The Master's Collection	Semillon	Barossa - Australia	2.500
2017 Trimbach Reserve	Pinot Gris	Alsace - France	2.300
2012 Domaine Fournier Pere Et Fills	Sauvignon Blanc	Loire Valley - France	2.300
2016 Garofoli Fiorese, Riserva Classico	Verdicchio	Marche - Italy	2.100
2019 Penfolds, Bin 51	Riesling	South - Australia	2.000
2017 Matua	Sauvignon Blanc	Marlborough - New Zealand	2.000
2016 Vega Sicilia Oremus, Mandolas	Furmint	Tokaj - Hungary	1.700
2018 Schieferkopf, Trocken-Sec	Gewurztraminer	Pfalz - Germany	1.600
2021 Schloss Vollrads Feinherbs	Riesling	Rheingau - Germany	1.500
2020 Schloss Vollrads Sommer	Riesling	Rheingau - Germany	1.500
2022 Antinori Guado al Tasso	Vermentino	Toscana, Italy	1.400
2018 Leo Buring, Dry	Riesling	Clare Valley - Australia	1.300
2015 Hugel	Gewurztraminer	Alsace - France	1.100
2021 Boschendal	Chenin Blanc	Western Cape - South Africa	1.000
2022 Woven Stone	Sauvignon Blanc	Ohau - New Zealand	900
2021 Ramon Bilbao	Verdejo	Rueda - Spain	800
FULL BODIED DRY			
2021 Bouchard Pere & Fils, Corton Charlemagne Grand Cru	Grand Cru	Bourgogne - France	9.900
2021 Domaine William Fèvre Chablis	Grand Cru Chardonnay	Bourgogne - France	6.500
2019 Louis Latour, Puligny Montrachet	Chardonnay	Bourgogne - France	6.000
2018 Penfolds Yatarna, Bin 144	Chardonnay	Adelaide Hills - Australia	5.900
2019 Andre Goichot, Pouilly Fuisse	Chardonnay	Bourgogne - France	2.900
2021 Jean Claude Boisset Chablis	Chardonnay	Bourgogne - France	2.200
2019 Donnafugata, Chiaranda	Chardonnay	Sicily - Italy	2.200
2022 Yalumba Y Series	Viognier	South Australia - Australia	1.200
2020 Antigal Uno	Chardonnay	Mendoza - Argentina	1.000
2023 Luis Felipe Edwards	Chardonnay	Colchagua - Chile	700
RED			
LIGHT-MEDIUM BODIED			
2016 Luis Felipe Edwards Reserva	Pinot Noir	Leyda Valley - Chile	2.800
2020 Cloudy Bay	Pinot Noir	Marlborough - New Zealand	2.700
2018 Andre Goichot Nuits Saint George	Pinot Noir	Bourgogne - France	2.700
2017 Matua Land & Legends	Pinot Noir	Central Otago - New Zealand	2.200
2013 Cold Stream Hill Yarra Valley	Pinot Noir	Barossa - Australia	2.200
2019 Undurruga Founder's Collection	Carmenere	Maipo Valley - Chile	2.200
2013 Kracher Reserve Qualitatswein	Sweigelt, Blaufrankisch	Burgenland - Austria	2.200
2021 Stoneburn	Pinot Noir	Marlborough - New Zealand	1.250
2018 Kendall Jackson	Pinot Noir	California - USA	1.200
2021 Baron Philippe de Rothschild Escudo	Pinot Noir	Pay D'oc - France	1.150
FULL BODIED			
2008 Penfolds Grange, Bin 95	Syrah	South - Australia	29.000
2017 Opus One	C. Sauvignon	Napa Valley - USA	24.000
1998 Château Léoville Las Cases, Saint-Julien	C. Sauvignon	Medoc - France	17.000
2013 Tenuta San Guido, Sassicaia	Cabernet Sauvignon	Bolgheri - Italy	12.000
2019 Almaviva	C. Sauvignon	Puente Alto - Chile	12.000
2018 Penfolds St. Henri	Shiraz	South - Australia	6.000
2018 Penfolds, Mataro Bin 138	Shiraz, Grenache	Barossa - Australia	5.500
2016 Chateau De Ferrand, Grand Cru Classe	Bordeaux blend	Saint Emilion - France	4.800
2019 Chateau Kirwan Margaux	Merlot, C. Sauvignon	Margaux - France	4.200
2019 Penfolds, BIN 407	Cabernet Sauvignon	South - Australia	4.200
2015 Bodegas Beronia 198 Barricas, Reserva	Tempranillo, Garnacha	Rioja - Spain	3.000
2017 Beni Batasiolo, Barolo Briccolina	Nebbiolo	Barolo - Italy	2.200
2015 Babich Wine Maker's Reserve	Merlot	Marlborough - New Zealand	2.500
2020 Cantina Negrar Amarone Valpolicella	Corvin, Rondinella	Veneto - Italy	2.400
2017 Pepper Jack Saltram	Shiraz	Barossa - Australia	2.000
2015 La Roncaia Fusco	Merlot	Northern - Italy	2.000
2018 Mouton Cadet Reserve	C. Sauvignon	Margaux - France	1.800
2014 Churchills Estates Grande Reserva	Nacional, Franca, Tinto	Douro - Portugal	1.700
2022 Ruffino Chianti	Sangiovese	Toscana - Italy	1.500
2017 Torbreck Woodcutter's	Shiraz	Barossa Valley - Australia	1.400
2021 Gabriel Mefre Crozes Hermitage	Shiraz	Rhone Valley - France	1.400
2019 Antigal Aduentes	Malbec	Uco Valley - Argentina	1.500
2020 Norton Collection	Malbec	Mendoza - Argentina	750

SPIRITS LIST

SINGLE MALT			COGNAC		
	GLASS	BOTTLE		GLASS	BOTTLE
Dalmore King Alexander	1000	17.000	Martell VSOP	300	3.800
Royal Brackla 18 Yo	720	12.000	Hennessy VSOP	400	4.000
Jura 18 Yo	480	7.900	Hennessy XO	950	12.000
Laphroaig 10 Yo	430	7.000			
Oban 14 Yo	300	4.900	RUM		
Macallan 12 Yo	290	6.000	Angostura 1824	300	3.800
Coil Ila 12 Yo	290	4.500	Plantation XO	300	4.500
Glendronach 12 Year Old	250	4.000	Flor De Cana 12 Yo	250	3.200
Currach Kombu Cask	300	3.800	Angostura 1919	200	2.800
Glennfiddich 12 Yo	250	3.300	Diplomatico Mantuano 8 Yo	190	2.500
Singleton 12 Yo	250	3.300	Nusa Cana Tropical	150	1.200
			Nusa Cana Spices	150	1.200
			Nusa Cana Coconut	150	1.200
JAPANESE WHISKY					
The Hakushu 12 Yo	1.500	22.000	GIN		
Kakubin Suntory	200	2.200	Ornabrak Single malt	450	3.500
			Star Of Bombay	250	2.500
BLENDED WHISKY			Four Pillar Gin Shiraz	250	3.200
Johnnie Walker Blue Label	700	9.500	Botanist Dry Gin	220	4.200
Johnnie Walker Isley Origin	290	3.500	Hendrick's	220	3.000
Johnnie Walker Highland Origin	250	3.000	Hendrick's Neptunia	220	3.000
Johnnie Walker Black Label	200	2.500	Monkey 47 Gin	300	3.000
Chivas Regal 12 Yo	180	2.200	Tanqueray No.10	250	3.000
			Malfy Rosa	200	2.700
BOURBON AND RYE			Roku	200	2.500
Yellow Rose Outlaw	350	4.900	Tanqueray London Dry	190	2.000
Wild Turkey 101	200	2.300	Opihr	170	1.700
Wild Turkey 81	180	2.000	East Indies Archipelago Dry	150	1.200
Maker's Mark	180	1.900			
Bulleit Bourbon	180	1.900	VODKA		
Jack Daniel	160	1.900	Belvedere	200	3.000
Jim Beam Bourbon	160	1.600	Grey Goose	250	3.000
			Haku	210	3.000
TEQUILA AND MESCAL			Ketel One	190	2.800
Codigo Barrel Strength	350	7.900			
Don Julio Anejo	290	3.600	OTHERS		
Codigo Rosa Blanco	250	3.000	Karusotju 38	180	2.400
Machetazo Espadin	195	2.800	1615 Puro Quebranta Pisco	180	2.200
Machetazo Cupreata	195	2.800			
Espolon Reposado	300	3.000			
Espolon Blanco	200	2.800			