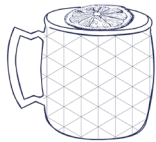


SELA MAY MAY MAY MAY

COCKTAILS



HIBISCUS MULE 110

A contemporary take on the 1940's classic with vodka infused with watermelon rind, passionfruit, spiced wild hibiscus, fresh lime juice and homemade hibiscus ginger beer.

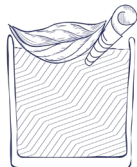
Refreshing, Fruity, Spiced



NIHON BLUSH 135

Japanese Tenjaku vodka, homemade local wild berry liqueur, tamarillo, tangerine marmalade, smoked vanilla and hibiscus syrup, lemon basil and fresh lemon juice.

Fruity, Smooth



CUCUMBER BASIL SMASH 115

East Indies Gin, fresh basil, cucumber, lemon juice. This refreshing concoction features a boutique gin handcrafted here in Bali and while it is simple in form it really allows the gin to shine. Sometimes the best drinks come in the simplest forms!

#thesimplethings

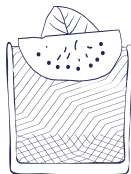
Fresh, Citrus, Crisp



PANDAN COLADA 110

Nusa cana coconut rum infused with grilled pineapple skin, orange and lemon juice, coconut cream, house made pandan syrup. This twist on the classic 'Piña' is the perfect cocktail for any Bali Holiday!

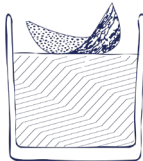
Light, Creamy, Tropical



GUAVA LAVA 125

Tito's Vodka, IBU SUSU Guava liqueur, umeshu, clarified lemon juice, ginger and lemongrass cordial.

Tropical & Refreshing



UBUD OLD FASHIONED 115

Another twist on a classic, here we bring you spiced rum infused with cacao nibs, red wine reduction, orange bitters and aromatic smoke for some drama with no karma.

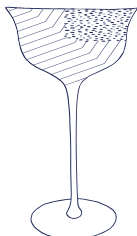
Complex, Boozy, Spiced Tannin



YOUR MAJES-TEA 125

This beverage is fit for any King or Queen, with earl grey and peppermint tea infused Gin, crème de cassis, Dom Benedictine, house made mix berry jam and lemon juice, served in a teapot with hickory woodchip smoke.

Complex, Citrus, Berry



HOT LIPS 135

1615 Pisco Del Peru, chilli liqueur, clarified calamansi and makrut lime sherbet, with fresh lime juice and watermelon rind and jalapeno powder rim.

Looking for some spice in your life?

Then look no further!

Slightly Spicy & Refreshing

SOFT DRINKS

COCA COLA, DIET COKE, SPRITE, SODA WATER, TONIC WATER, GINGER ALE 35

STILL MINERAL WATER (380ml) 35

SPARKLING MINERAL WATER (380ml) 35

ESPRESSO COFFEE

ESPRESSO 25

PICOLO 29

CAFÉ LATTE 32

GREEN TEA LATTE 35

CAPPUCINO 32

MOCHA 35

LONG BLACK 29

LONG/SHOT MACHIATO 29

HOT CHOCOLATE 35

HERBAL TEAS

BLACK TEA 35

GREEN TEA 35

PEPPERMINT 35

CHAMOMILE 35

EARL GREY 35

GINGER & LEMONGRASS 35

All prices are in thousands of rupiah "000" and are subject to 6% service charge and 10% government tax

MOCKTAILS

BEE PASSION 60

Fresh passion fruit, pineapple, lime, mint, watermelon all well shaken with housemade kombucha.

BERRY BLISS 60

Housemade mix berry jam, strawberry shrub, yuzu, mint and cranberry juice.

FROZEN COCO MATCHA 60

Fresh lime blended with mint leaf, Japanese green tea matcha, coconut cream and pandan.

TAMARILLO FIZZ 60

Fresh tamarillo, lemon basil, tamarind, housemade spiced palm sugar, and topped with homemade ginger beer.

SOBER SPRITZ 60

Fresh watermelon and lemon juice, cucumber, elderflower, kaffir lime leaf and splash of soda water.

HOMEMADE KOMBUCHA 55

Rosella or Plain Kombucha

SMOOTHIES AND SHAKES

GREEN TEA MANGO 50

Fresh mango, Japanese green tea matcha, yoghurt and milk.

DRAGON QUEEN 50

Fresh strawberry, red dragon fruit, honey, yoghurt and milk.

TROPICAL SHAKE 50

Fresh pineapple and mango, coconut cream, vanilla ice cream.

OREO MILKSHAKE 50

Chocolate Oreo blended with vanilla ice cream, milk.

MIXED BERRY SMOOTHIE 50

Mixed berry, banana, yoghurt, milk.

JUICE

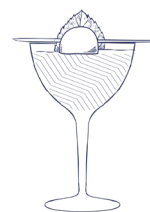
PINEAPPLE 38

WATERMELON 38

MANGO (SEASONAL) 42

ORANGE 38

DRAGON FRUIT 42



LYCHEE DAISY 110

Vodka infused with citrus peels, apricot liqueur, lychee, lemongrass, kaffir lime leaf, fresh lemon and pineapple juice.

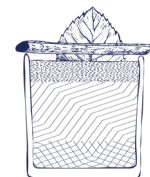
Citrus, Fruity, Refreshing



LONDON CALLING 135

London Dry gin, passionfruit, strawberry shrub, basil and yuzu with prosecco on the side to be sipped alternately. This cocktail looks just like a classic porn star but with a different character.

Super Fruity, Refreshing, Citrusy



YAKUZA SOUR 135

The San-in Blended Japanese Whisky with house made shiso and pineapple shrub, orgeat, lemon and orange juice with a cabernet sauvignon float and a lit cinnamon cigar to stir.

Sour, Spiced, Elevated



POMELO SMOKE NEGRONI 150

Our twist on the classic Negroni, with East Indies Bali pomelo gin, Campari infused with watermelon rind, sweet vermouth and cherry wood smoke.

Tropical notes and theatrical smoke take this cocktail to another level. A big thank you to Count Camillo Negroni for inspiring us with his timeless and perfectly balanced Italian creation.

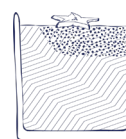
Boozy, Smooth, Bitter



IBU SUSU SPRITZ 125

Aperol, rhubarb and strawberry sous vide gin, yuzu, sliced orange topped with Alba Luna Italian Prosecco. It's always 'Spritz O'clock here at IBU SUSU and this signature is guaranteed to meet all of your Spritz needs!

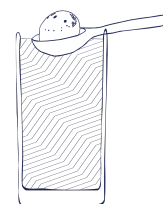
Super Refreshing



STAR BOY 135

Reposado Tequila, star fruit, house made fermented Kintamani orange liqueur, lemongrass, coriander, ginger, habanero bitter and freshly squeezed lime juice, with a gomashio rim (sesame salt).

Herbaceous, Umami, Citrus



MARIGOLD 135

Martin Miller's Gin, passion fruit liqueur, fermented strawberry & Prosecco cordial, topped with our homemade marigold & passion fruit soda. In Balinese culture the Marigold flower symbolizes sun, life and positive energy so we used this as inspiration for this delicious tippie which is full of love, local ingredients & good vibes!

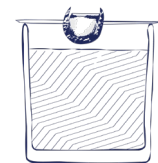
Fruity, Fresh & Refreshing



RUMBLE JUNGLE 135

Bacardi Spiced Rum, Campari infused with Asian herbs, tamarind, jasmine, Vietnamese mint, passionfruit puree, pineapple juice and house made almond falernum.

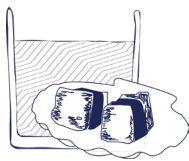
Welcome to the jungle, if you had to drink one cocktail before taking on the monkeys in the monkey forest this would be the one! #removeyourvaluables #monkeyslakeshinythings **Tropical, Refreshing, with a bitter finish**



SILENT NINJA 150

The San-in Blended Japanese Whisky, mirin infused with grilled pineapple, Japanese umeshu plum liqueur, Dom Benedictine, aromatic bitters, aged in a bee’s wax lined bottle for 7 days, served with a side of house made ginger jelly.

This one is easy to drink, but watch out as one too many will land you on the floor! #silentbutdeadly **Complex, Smooth**



THE BRIGHTSIDE 135

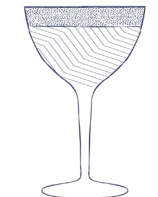
Mezcal machetazo, jalapeno infused reposado tequila, caramelized watermelon, fresh lemon juice and served with watermelon sushi. Sip it! Don’t shoot it! **Sweet, Spicy, Savory**



CORN HUB 135

Bulleit Bourbon Whisky, Yuzu liqueur, miso and corn silk paste, aged Japanese soy, fresh Kintamani orange and lemon juice.

This bad boy is what we call a zero waste cocktail. We use all the elements of an ear of sweetcorn from the kernels which we make into a puree to the corn silk that we crush into a paste. Sounds wild right? But a definite must try for any cocktail aficionado! **Smooth, Citrus, Umami, Fresh**



SALTED CARAMEL ESPRESSO MARTINI 115

Vodka, espresso, homemade coffee liqueur, chocolate bitters & house made salted caramel, garnished with caramel tuile.

A perfect after dinner drink or afternoon pick me up! **Rich, Bittersweet, Creamy**

WINE

BY THE GLASS

GLS CRF BTL

Alba Luna Treviso, Prosecco, ITA	125		620
Sheawater, Sauvignon Blanc, Marlborough, NZ	130	395	645
Two Islands, Chardonnay, AUS/BALI	98	300	490
Bicicleta Cono Sur, Pinot Noir, Central Valley, CHI	130	395	645
Two Islands, Cabernet Merlot, AUS/BALI	98	300	490
Black Cottege, Rose, Marlborough, NZ	125	385	620

CHAMPAGNE & SPARKLING

BTL

Moët & Chandon Imperial Brut Champagne, FRA	2300
Louis Perdrier Brut Excellence, Bourgogne, FRA	620

WHITES

BTL

The Wolf Trap, Viognier, Franschhoek, SA	650
Bila-Haut, Cotes Du Roussillon Blanc, FRA	650
Agneau Semillon Blanc, Bordeaux, FRA	650
Stony Peak, Chardonnay, Great Western, AUS	700
Sommer, Riesling, Rheingau, GER	780
Vecciano Bianco, Tosacano, ITA	780

REDS

BTL

Agneau Rouge, Cabernet Franc, Bordeaux, FRA	650
Bicicleta Cono Sur, Carmenere, Central Valley, CHI	580
Finca Museum Reserva, Tempranillo, Cigales, SPA	1000
Haha, pinot noir, Marlborough, NZ	800
Villa Vistarenni, Sangiovese, Chianti, ITA	750
Penfolds Bin 138, SGM, Barossa Valley, AUS	2000
J.J McWilliam Shiraz, AUS	650
Beringer Founders Estate, Merlot, Napa Valley, USA	650

BEER AND CIDER

BINTANG (330ml)	42
KURA KURA SUMMER ALE (330ml)	90
ALBEN APPLE CIDER (330ml)	80

All prices are in thousands of rupiah “000” and are subject to 6% service charge and 10% government tax