

# HAPPY HOUR

## COCKTAILS 65++

### HIBISCUS MULE

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**

### PANDAN COLADA

Light rum infused with grilled pineapple skin, orange & 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**

### CUCUMBER BASIL SMASH

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**

### UBUD OLD FASHIONED

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

**Complex, Boozy, Spiced Tannin**

### LYCHEE DAISY

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

**Citrus, Fruity, Refreshing**

### SALTED CARAMEL ESPRESSO MARTINI

Vodka, espresso, coffee liqueur, chocolate bitters & house made salted caramel. A perfect after dinner drink or afternoon pick me up!

**Rich, Bittersweet, Creamy**

### EAST INDIES ARCHIPELAGO & TONIC

Classic juniper-forward flavour instantly to any gin lover, the stars of the show are the signature indonesian botanicals of torch ginger flower and andaliman (batak pepper) which give this gin a uniquely Indonesian flavour. Served with Schweppes tonic, garnished with orange and ginger flower.

**Spiced, Citrus, Herbaceous**

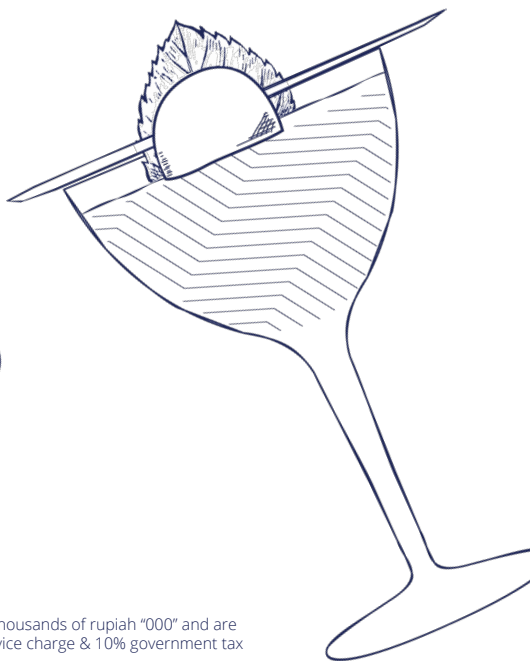
## WINE 70++

### CHARDONNAY

Two Islands , Australia/Bali

### GRENACHE

Two Islands , Australia/Bali



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