

# COCKTAILS



## HIBISCUS MULE 95

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 Haku 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 95

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 95

Light 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***



## WABI SABI 125

Roku Gin direct from Japan, clarified jackfruit colada, ginger liqueur, pandan & house made lavender bitters. This cocktail is perfectly imperfect and impermanent as the name suggests #nothinglastsforever

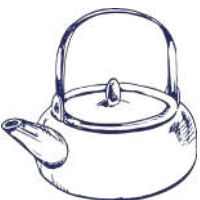
***Tropical, Sweet, Smooth***



## UBUD OLD FASHIONED 95

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.

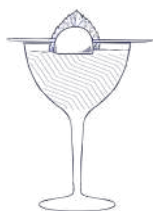
***Complex, Boozy, Spiced Tannin***



## 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***



### **LYCHEE DAISY 95**

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

***Citrus, Fruity, Refreshing***



### **LONDON CALLING 135**

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

***Super Fruity, Refreshing, Citrusy***



### **YAKUZA SOUR 135**

Kakubin Suntory 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.

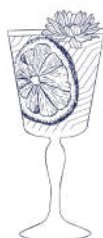
***Sour, Spiced, Elevated***



### **POMELO SMOKE NEGRONI 145**

Our twist on the classic Negroni, with pomelo infused 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.

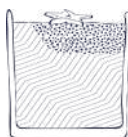
***Boozy, Smooth, Bitter***



### **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 125**

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

***Herbaceous, Umami, Citrus***



### **ICHIGO HIGHBALL 135**

Dewar's 12 YO blended Scotch Whisky, strawberry and shiso shrub, fresh lemon juice, topped with house made Doburoku (cloudy sake) and a citrus rim.

***Light & Refreshing***



### **RUMBLE JUNGLE 125**

Bacardi Spiced Rum, Campari infused with Asian herbs, tamarind, 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 #monkeyslikeshinythings

***Tropical, Refreshing, with a bitter finish***



### **SILENT NINJA 145**

Kakubin Suntory 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**

Wild Turkey 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 95**

Vodka, espresso, coffee liqueur, chocolate bitters and house made salted caramel.

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	115		570
Agneau Blanc, Sauvignon Blanc, Bordeaux, FRA	115	360	570
Two Islands, Chardonnay, AUS/BALI	95	295	475
J.J McWilliam, Shiraz, AUS	115	360	570
Two Islands, Grenache, AUS/BALI	95	295	475
Les Terrasses D'Ardeche, Rose, Ardeche, FRA	115	360	570

## CHAMPAGNE & SPARKLING

BTL

G.H Mumm Cordon Rouge Brut, Champagne, FRA	2500
Louis Perdrier Brut Excellence, Bourgogne, FRA	550
Two Islands, Sparkling Chardonnay, AUS/BALI	455

## WHITES

BTL

The Wolf Trap, Viognier, Franschoek, SA	600
Leeuwin Estate, Sauvignon Blanc, Margaret River, AUS	1250
Stony Peak, Chardonnay, Great Western, AUS	700
Sommer, Riesling, Rheingau, GER	780
Mudhouse, Sauvignon Blanc, Marlborough, NZ	750

## REDS

BTL

Agneau Rouge, Cabernet Franc, Bordeaux, FRA	600
Bicicleta Cono Sur, Carmenere, Central Valley, CHI	570
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

# BEER AND CIDER

<b>BINTANG</b> (330ml)	35
<b>KURA KURA SUMMER ALE</b> (330ml)	85
<b>ALBEN APPLE CIDER</b> (330ml)	75

# MOCKTAILS

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## **BEE PASSION 55**

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

## **BERRY BLISS 55**

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

## **FROZEN COCO MATCHA 55**

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

## **TAMARILLO FIZZ 55**

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

## **SOBER SPRITZ 55**

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

# SMOOTHIES AND SHAKES

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## **GREEN TEA MANGO 48**

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

## **DRAGON QUEEN 48**

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

## **TROPICAL SHAKE 48**

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

## **OREO MILKSHAKE 48**

Chocolate Oreo blended with vanilla ice cream, milk.

# PRESSED JUICE

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## **ABC 45**

Apple, beetroot, carrot and ginger.

## **MORNING GLORY 45**

Pineapple, apple, watermelon, lime and mint.

## **GREEN DETOX 45**

Cucumber, apple, celery, lemon and ginger.

## **HOMEMADE KOMBUCHA 45**

Rosella or Plain Kombucha

# JUICE

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**PINEAPPLE 35**  
**WATERMELON 35**  
**MANGO (SEASONAL) 35**  
**ORANGE 35**  
**DRAGON FRUIT 35**

# SOFT DRINKS

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**COCA COLA, DIET COKE, SPRITE, SODA WATER,  
TONIC WATER 25**

**EQUIL STILL MINERAL WATER (380ml) 25**  
**EQUIL SPARKLING MINERAL WATER (330ml) 30**

# ESPRESSO COFFEE

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**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

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**BLACK TEA 30**  
**GREEN TEA 30**  
**PEPPERMINT 30**  
**CHAMOMILE 30**  
**EARL GREY 30**  
**GINGER & LEMONGRASS 30**