

HAPPY HOUR

COCKTAILS 65++

HIBISCUS MULE

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

Refreshing, Fruity, Spiced

PANDAN COLADA

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

Light, Tropical, Creamy

TROPICAL HAZE

Gordon dry gin, elderflower liqueur, fresh cucumber and mint, lime juice & simple syrup

Fresh, Floral, 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

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

Citrus, Fruity, Refreshing

SALTED CARAMEL ESPRESSO MARTINI

Smirnoff 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

JACK n SOUR

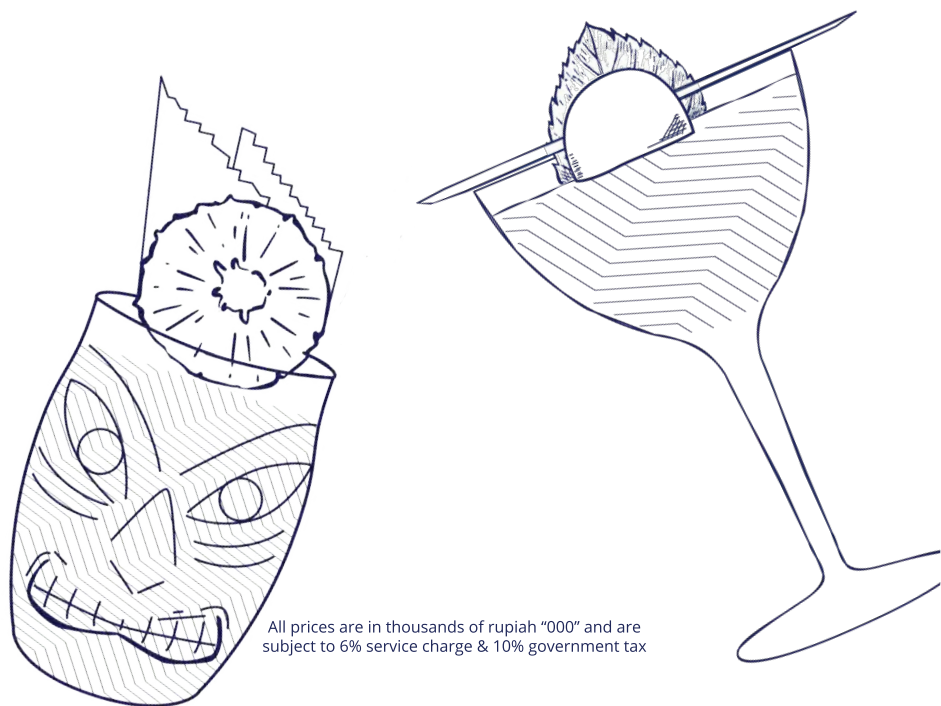
Bells blended scotch whiskey, homemade ginger liqueur, homemade jackfruit shrub, lemon juice and pasteurized white egg

Citrus, Spiced, Fruity

G&T

Gordon dry gin, yuzu liqueur top with Schweppes tonic water, garnished with fresh lime and cucumber

Citrus and Refreshing



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