

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.

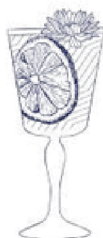
Sour, Spiced, Elevated



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 Spritzzy 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 HIGBALL 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.

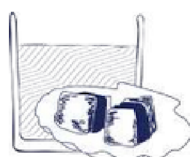
Welcome to the jungle, if you had to drink one cocktail before taking on the monkeys in the monkey forest this would be the one! #removeyourvaluables #monkeyslikes shinythings
Tropical, Refreshing, with a bitter finish



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

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, Franschhoek, 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

BINTANG (330ml)	38
KURA KURA SUMMER ALE (330ml)	90
ALBEN APPLE CIDER (330ml)	80

MOCKTAILS

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

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

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

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

SOFT DRINKS

COCA COLA, DIET COKE, SPRITE, SODA WATER,
TONIC WATER 30

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

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

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