

# COCKTAILS



## HIBISCUS MULE 98

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 98

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 98

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*



## WABI SABI 125

Japanese Matsui gin, clarified jackfruit colada, ginger liqueur, pandan & house made lavender bitters. This cocktail is perfectly imperfect and impermanent as the name suggests #nothinglastsforever

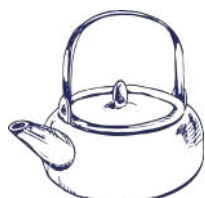
*Tropical, Sweet, Smooth*



## UBUD OLD FASHIONED 98

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*

# SOFT DRINKS

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

**STILL MINERAL WATER (380ml) 30**

**SPARKLING MINERAL WATER (380ml) 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**

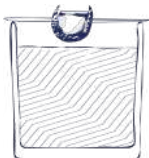
All prices are in thousands of rupiah "000" and are subject to 6% service charge and 10% government tax



**RUMBLE JUNGLE 125**  
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 #monkeyslikeshinythings

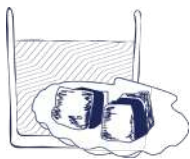
*Tropical, Refreshing, with a bitter finish*



**SILENT NINJA 145**  
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 98**  
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	115		570
Haha, Sauvignon Blanc, Marlborough, NZ	125	370	580
Two Islands, Chardonnay, AUS/BALI	95	295	475
Bicicleta Cono Sur, Pinot Noir, Central Valley, CHI	125	370	580
Two Islands, Cabernet Merlot, AUS/BALI	95	295	475
Black Cottege, Rose, Marlborough, NZ	115	360	570

CHAMPAGNE & SPARKLING	BTL
Gremillet, Millesime Brut Champagne, FRA	2500
Louis Perdrier Brut Excellence, Bourgogne, FRA	550

WHITES	BTL
The Wolf Trap, Viognier, Franschhoek, SA	600
Bila-Haut, Cotes Du Roussillon Blanc, FRA	650
Agneau Semillon Blanc, Bordeaux, FRA	600
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	600
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	580
Beringer Founders Estate, Merlot, Napa Valley, USA	650

# BEER AND CIDER

BINTANG (330ml)	40
KURA KURA SUMMER ALE (330ml)	90
ALBEN APPLE CIDER (330ml)	80

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# 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.

## HOMEMADE KOMBUCHA 55

Rosella or Plain Kombucha

# 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.

## MIXED BERRY SMOOTHIE 48

Mixed berry, banana, yoghurt, milk.

# JUICE

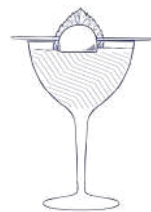
## PINEAPPLE 35

## WATERMELON 35

## MANGO (SEASONAL) 35

## ORANGE 35

## DRAGON FRUIT 35



## LYCHEE DAISY 98

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 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.

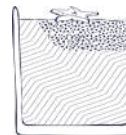
*Boozy, Smooth, Bitter*



## 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 135

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*