

## SIGNATURE COCKTAILS

### **Bulgari Cocktail**

**380**

**Ingredients:** Monkey 47, Aperol, orange, lime, pineapple

*Born in the luxurious Bulgari Hotel Milano, this drink captures the essence of Italian refinement and modern flair. Crafted by master mixologists, the Bulgari Cocktail is a harmonious blend of tradition and innovation. It draws on the rich heritage of Italian mixology, incorporating both time-honored techniques and contemporary ingredients. The result is a sophisticated and unique beverage that embodies the spirit of Bulgari—bold, distinctive and unforgettable.*

### **Calla**

**380**

**Ingredients:** Banana peanut liquor, date-infused rum, Japanese cream chiffon

*A quiet indulgence inspired by the timeless elegance of the Baths of Caracalla—where warmth, sweetness, and cream drift together like steam beneath marble arches. Banana-peanut liqueur and date-infused rum soften into Japanese cream chiffon, creating a sip that feels both ancient and quietly luxurious.*

### **Diva**

**380**

**Ingredients:** Vodka, raspberry, citrus, homemade vino cotto

*Confident and expressive, Diva embodies the spirit of effortless glamour. Vibrant and captivating, it delivers a lively character balanced by refined depth. Elegant yet playful, this cocktail leaves a memorable impression, much like a performance that commands the room.*

### **Giardino**

**380**

**Ingredients:** Silvermoon gin, St. Germain, yuzu, Saline solution, lemon cordials, green elixir

*Giardino celebrates the freshness and vitality of nature in bloom. Bright and aromatic, it evokes the sensation of wandering through a flourishing garden touched by sunlight. Light, vibrant, and refreshing, it offers a moment of pure botanical elegance.*

### **La Dolce Vita**

**380**

**Ingredients:** Hendrick's, homemade limoncello, Prosecco, cucumber, lime juice, rosemary

*Embrace the sweet life with a cocktail that reflects the vibrant spirit of Italy's coastal charm. With refreshing citrus notes and a sparkling finish, this drink is a delightful celebration of life's simple pleasures.*

## Locus Amoenus

380

**Ingredients:** Light rum and blue tropical soda

*Named after the Latin expression for an idyllic paradise, Locus Amoenus invites you into a world of effortless escape. Refreshing and uplifting, it captures the carefree spirit of a tranquil retreat where time seems to slow. Each sip offers a brief journey to a place of calm and quiet pleasure.*

## Il Rosso

380

**Ingredients:** Rosella-infused vodka, Cointreau blue peas flower infused gin, yuzu solution, thyme potato syrup

*Mysterious and refined, Il Rosso presents a captivating balance of depth and elegance. Its character unfolds slowly, revealing a layered and intriguing personality. Smooth and sophisticated, it is a cocktail designed for those who appreciate subtle complexity and timeless style.*

## Flora

380

**Ingredients:** Rose water, beetroot liquor, vodka

*A tribute to the beauty of nature in full bloom, Flora expresses grace, softness, and quiet charm. Delicate and aromatic, it evokes the gentle presence of blossoms carried by a light breeze. Elegant and enchanting, it offers a refined moment of floral inspiration.*

## Citrus

380

**Ingredients:** Arak Bali, Aperol, limoncello, fresh lime juice, dried orange collagen, Santang orange

*Celebrating the vibrant character of citrus in its most refreshing expression, Citrus captures a bright and uplifting spirit. Inspired by the golden warmth of Mediterranean afternoons, it delivers a lively balance that feels both refreshing and refined. Radiant and invigorating, this cocktail offers a crisp elegance that lingers gracefully with every sip.*

## Negroni al Cioccolato

380

**Ingredients:** Tanqueray, Campari, chocolate-infused whiskey

*This cocktail brings a refined twist to a beloved classic, embodying the Italian spirit of elevating the familiar. With a quiet intensity and elegant complexity, it's a toast to those who appreciate craftsmanship, character, and the beauty of a well-made drink.*

## LOW ABV COCKTAILS

### **Sole (0,9% ABV)** 270

**Ingredients:** Pineapple-pandan gomme,  
Elevated arak Bali, Junmai daiginjo, grated kaffir lime

*A luminous, low-ABV expression inspired by tropical light. Pineapple and pandan unfold softly, enriched by the aromatic warmth of arak Bali. Refined with junmai daiginjo and finished with kaffir lime, Sole is balanced and effortlessly elegant.*

### **Aureum (0,8% ABV)** 270

**Ingredients:** Longan, taragon, Prosecco, lime juice

*An understated expression of ritual and refinement. A delicate herbal decoction is lifted by crisp Prosecco and fresh lime, revealing gentle complexity and a luminous, impeccably clean finish.*

### **Tricolore (0,5% ABV)** 270

**Ingredients:** Sauvignon Blanc, tomato shrub,  
Tonic water

*A contemporary aperitif with subtle depth. Sauvignon Blanc meets savory tomato shrub and tonic, unfolding a mineral, composed profile with refined structure and quiet sophistication.*

### **Hortus (1,2% ABV)** 270

**Ingredients:** Mango infused Aperol,  
Bell pepper shrub, soda water

*A garden-driven expression of balance, where mango-infused Aperol and bell pepper shrub meet in lightness, clarity and understated elegance.*

## MARTINI AND CLASSICS

<b>Aperol Spritz</b>	370
Aperol, prosecco, soda	
<b>Hugo</b>	370
Prosecco, elderflower, soda, mint	
<b>Bellini</b>	370
Prosecco, peach purée	
<b>Oak-Aged Negroni</b>	370
Gin, Campari, red vermouth, oak barrel-aged	
<b>Moscow Mule</b>	370
Vodka, lime, homemade ginger beer	
<b>Classic Martini</b>	510
Choice of gin or vodka, dry vermouth	

## GIN AND TONIC

<b>Malfy Rosa</b>	370
Fever Tree Indian Tonic, pomelo, rosemary, Rose petal	
<b>Tanqueray 10</b>	370
Fever Tree Indian Tonic, orange peel, Coriander seed, kaffir lime leaf	
<b>Roku</b>	370
Fever Tree Indian Tonic, ginger slice, Ginger flower, lemon wheel	
<b>Kinobi</b>	370
Fever Tree Indian Tonic, szechuan pepper, Pomelo peel	
<b>Monkey 47</b>	420
Fever Tree Indian Tonic, Balinese chili, Mint spring, rosemary	
<b>The Botanist</b>	470
Fever Tree Indian Tonic, thyme, berry, Lemon	

## AFTER-MEAL

<b>Dopocena</b>	370
Dark rum, Amaro averna, Fernet Branca, homemade spiced salted caramel, DOM Benedictine, Chocolate vanilla bitters	
<b>Caffè Corretto</b>	370
Baileys, coffee liqueur, brown sugar, espresso, topping cream	

## TEQUILA

Don Julio Blanco	470
Volcan	470
Patrón X.O. Café	420
Patrón Silver	420
Patron Anejo	520
Anejo 1800	420
Reposado 1800	420
Don Julio 1942	780
Codigo Barrel Strength	780
Avion Reserva 44	790
Jose Cuervo Reserva De La Familia Extra Anejo	840
Clase Azul Reposado	950
Clase Azul Plata	950
Codigo Origen Extra Anejo	1,520
Clase Azul Anejo	2,680
Clase Azul Ultra	8,900

## GIN

Bombay Sapphire	370
Tanqueray	370
Bulldog	370
Tanqueray 10	370
Komasa	370
Roku	370
Kinobi	370
Malfy Originale	370
Malfy Arancia	370
Malfy Rosa	370
Nikka Coffey	400
Monkey 47	420
Hendrick's	420
The Botanist	470

## VODKA

Saba Botanical Vodka	330
Belvedere	330
Grey Goose	330
Grey Goose l'Orange	330
Beluga	370
Cîroc	370
Absolut Elyx	370
Beluga Gold Line	620

## APERITIF AND BITTERS

Ricard	270
Pernod	270
Aperol	270
Campari	270
Fernet Branca	270
Antica Formula	270
Amaro Averna	270

## RUM

Plantation 3 Star	340
Diplomático Planas	370
Dictador 12 years	400
Angostura 1824	400
Ron Zacapa Solara	400
Ron Zacapa XO	800

## MEZCAL

Creyente Joven	390
Clase Azul Mezcal Guerrero	2,300

## WHISKEY AND WHISKY

### American and Bourbon

Jack Daniel's	370
Jim Beam	370
Knob Creek	370
Maker's Mark	400
Bulleit	400
Russell's Reserve 10 YO	460

### Canadian

Canadian Club	330
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### Irish

Jameson	330
Bushmills	330

### Japanese

Nikka From The Barrel	470
Nikka Coffey Grain	520
Nikka Taketsuru Pure Malt	570
Nikka Yoichi Single Malt	630
The Hakushu 12 years	1,990

### Blended Scotch

Ballantine's Finest	330
Johnnie Walker Black Label	370
Chivas Regal 12 years	470
Monkey Shoulder	470
Chivas Regal 18 years	620

### Premium Blended Scotch

Johnnie Walker Gold Label	570
Royal Salute 21 years	1,030
Johnnie Walker Blue Label	1,500

### Single Malt

Glenlivet 12 years	470
Glenfiddich 12 years	470
Glenmorangie 12 years	470
Laphroaig 10 years	470
Talisker 10 years	470
Lagavulin 16 years	510
The Balvenie Doublewood 12 years	520
Glenlivet 15 years	620
Macallan 12 years	780
Macallan 18 years	2,000

## LIQUEUR AND DIGESTIF

Malibu	270
Amaretto	270
Cointreau	270
Kahlúa	270
Jägermeister	270
Sambuca	270
Baileys Irish Cream	270

## PORT & SHERRY (100 ml)

Graham's Ruby Fine Port	360
Graham's Fine Tawny Port	360
Alfonso Jerez Xerez Oloroso	360
Leonor Jerez Xerez Palo Cortado	360

## COGNAC

Camus Ile de Ré	370
Hennessy V.S.O.P.	470
Rémy Martin V.S.O.P.	470
Martell V.S.O.P.	510
Martell Cordon Bleu	1,220

### Extra Old Cognac

Rémy Martin X.O.	1,230
Martell X.O.	1,380
Hennessy X.O.	1,620

## EAU DE VIE

Poire Prisonnière	330
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## GRAPPA

Alexander Grappa Amarone	330
Pò di Poli Grappa Elegant	400
Grappa di Sassicaia	490

## PISCO

1615 Pisco Puro Quebranta	370
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## BEER

Bintang	150
Black Sand Lager	160
Heineken	160
Peroni	200
Corona Extra	210

## WINE BY THE GLASS

<b>Sparkling</b>	<b>Glass</b>	<b>Bottle</b>
Maschio, Valdobbiadene Prosecco Veneto, Italy	330	1,600
Laurent-Perrier La Cuvée Brut Tours-sur-Marne, France	850	4,200
<b>White</b>		
Chateau Ste. Michelle Dry Riesling Collumbia Valley, USA	390	1,900
Pares Balta Ginesta, Gewurztraminer Penedes, Spain	515	2,550
La Chablisienne, Chardonnay Chablis, Burgundy, France	590	2,900
Henri Bourgeois Sancerre Loire, France	600	2,950
<b>Rosé</b>		
Barton & Guestier, Tourmaline Côtes de Provence, France	345	1,700
Minuty, M Côtes de Provence, France	515	2,550
<b>Red</b>		
Masi Bonacosta Valpolicella Classico Piedmont, Italy	450	2,200
Murphy-Goode, Cabernet Sauvignon Alexander Valley, USA	645	3,200
San Polo, Rosso di Montalcino Tuscany, Italy	660	3,250
Labruyere-Prieur Selection, Pinot Noir Burgundy, France	785	3,900

## SOMMELIER'S SELECTION

<b>Sparkling</b>	<b>Bottle</b>
Ca'del Bosco, Cuvée Prestige, NV Franciacorta, Brut, Lombardy, Italy	4,100
Dom Pérignon, 2013 Épernay, France	22,500
Armand de Brignac, Brut, NV Montagne de Reims, France	23,500
<b>White</b>	
Gaja, Rossj Bass, 2023 Piedmont, Italy	6,000
Poggio Alle Gazze dell'Ornellaia, 2019 Toscana, Italy	6,500
Louis Latour, Meursault, 2022 Burgundy, France	7,200
Gaja, Alteni Di Brassica, 2021 Piedmont, Italy	8,100
<b>Rosé</b>	
Château d'Esclans, Whispering Angel, 2022 Côtes de Provence, France	2,850
<b>Red</b>	
Bouchard Père & Fils, Pommard 1 <sup>er</sup> Cru, 2020 Burgundy, France	6,250
Torbreck, Runrig, Shiraz, 2003 Barossa Valley, Australia	12,950
Stag's Leap, Wine Cellars Cask 23, 2010 Napa Valley, U.S.A.	16,000
Château Latour, 1 <sup>er</sup> Cru Classé, 2004 Pauillac, France	58,500
Château Cheval Blanc, 2019 Saint-Émilion, France	75,000

## NON ALCOHOLIC COCKTAILS

<b>Tramonto</b>	150
Grilled pineapple extract, raspberry purée, yuzu, lemon, mint	
<b>Olivo</b>	150
Apple juice, green olives, kaffir lime leaf, lemon juice, elderflower syrup, soda	
<b>Primavera</b>	150
Jasmine tea, agave, yuzu, lemon	
<b>Golden breeze</b>	150
Honeydew extract, turmeric kombucha, fresh lime, thyme, yuzu	

## FRESH AND HEALTHY JUICES

<b>Fibre Anti-oxidant</b>	170
Jicama, green apple, turmeric	
<b>Fresh Greens</b>	170
Spinach, cucumber, apple, celery, lime zest	
<b>Beetroot Booster</b>	170
Beetroot, orange, carrot, ginger	
<b>High Fibers</b>	170
Papaya, strawberry, rosella, açai	
<b>Fresh Juices</b>	130
<b>Whole Coconut</b>	150

## SODA

Coca-Cola	120
Coke Zero	120
Sprite	120
Soda Water	120
Fever Tree Pink Grapefruit Soda	160
Fever Tree Tonic Water	160
Fever Tree Ginger Ale	160

## NON ALCOHOLIC BEER

Bintang Zero	120
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## MINERAL WATER

### Still

Aqua Reflection 750 ml (local mineral water)	150
Acqua Panna 750 ml	200

### Sparkling

Aqua Reflection 750 ml (local mineral water)	150
San Pellegrino 750 ml	200

## HOT BEVERAGES

(all coffees and teas are also available iced)

### Selection of signature organic tea 130

Herbal infusions and locally sourced tea

English Breakfast

Earl Grey

Oolong

Sencha

Jasmine Green

Green Tea with Peppermint

Chamomile

Lemongrass, Ginger

Rosella, Pandan Leaf, Lemon Thyme

Tamarind, Ginger, Honey

### Selection of coffee (*locally sourced beans*) 130

Single espresso

Double espresso

Americano

Black coffee

Cappuccino

Latte macchiato

### Hot chocolate 140

## SPECIALTIES

<b>Oscietra Caviar 30 gr</b>	<b>2,000</b>
Capers, egg, shallots, sour cream, Homemade blinis	

## BAR SNACKS

<b>Caesar salad</b>	<b>400</b>
Plaga romaine lettuce, Balinese grilled chicken, Parmesan cheese, local pork bacon, quail egg, Caesar dressing	
<b>Locally sourced tuna tartare and watermelon salad (GF, N)</b>	<b>440</b>
Feta cheese, cucumber, almond, mint oil	
<b>Panzanella di verdure e lamponi (V)</b>	<b>360</b>
Fresh vegetable bread salad with tomatoes, Cucumber, onion and raspberry vinegar	
<b>Burrata, pomodorini marinati, cipolla rossa, acciughe</b>	<b>400</b>
Burrata cheese, marinated heirloom tomatoes, Red onion confit, anchovies	
<b>Parmigiana di melanzane (Veg)</b>	<b>440</b>
Eggplant parmigiana, straciatella, basil	
<b>Focaccia pugliese</b>	<b>450</b>
Traditional olives and cherry tomato focaccia, Burrata and Parma Ham	
<b>Beef arrosticini (GF, L)</b>	<b>500</b>
Wagyu beef skewers, lemon, rosemary, Black garlic	
<b>Tuna sandwich (L)</b>	<b>420</b>
Locally sourced tuna confit, tomato, cage-free egg, Mayonnaise, toasted bread, potato chips	
<b>Club sandwich</b>	<b>430</b>
White toast, locally sourced chicken, Local pork bacon, tomato, cage-free egg, Lettuce, mayonnaise, homemade fries	
<b>Wagyu beef burger</b>	<b>610</b>
Homemade barbecue sauce, lettuce, Provolone cheese, tomato, onion, Local pork bacon, homemade fries	
<b>Truffle fries (Veg)</b>	<b>230</b>
Homemade fries, truffle, Parmesan cheese	

## PASTA & RISOTTO

<b>Spaghetti alla carbonara</b>	<b>640</b>
Spaghetti with pork guanciale, egg yolk, pecorino	
<b>Tonnarelli cacio e pepe, tartare di capasante e limone</b>	<b>760</b>
Tonnarelli with “cacio e pepe” sauce, Scallop tartare and lemon	
<b>Linguine alle vongole zucchine e bottarga di muggine (L)</b>	<b>680</b>
Locally sourced clams linguini, zucchini, Mullet roe	
<b>Tagliolini all’astice e limone</b>	<b>990</b>
Homemade tagliolini pasta with Balinese bamboo lobster and lemon	
<b>Risotto ai funghi (Veg)</b>	<b>560</b>
Carnaroli risotto, Locally sourced seasonal mushrooms	

## PIZZA

<b>Margherita (Veg)</b>	<b>340</b>
Tomato, mozzarella, parmesan cheese, basil	
<b>Pizza bianca, mortadella, burrata e pesto al basilico (N)</b>	<b>550</b>
White base, mortadella, pistachio, burrata and Basil pesto	
<b>Pizza con tartare di tonno, zucchine gialle scamorza affumicata e limone</b>	<b>430</b>
Locally sourced tuna tartare, yellow zucchini, Smoked scamorza and lemon zest	
<b>Pizza con tartare di manzo, tartufo nero e Parmigiano Reggiano</b>	<b>750</b>
Beef tartare, black truffle and parmesan cheese	

## DESSERT

<b>Banana millefeuille (Veg, N)</b>	<b>280</b>
Salted caramel and Balinese vanilla ice cream	
<b>Crème brûlée (Veg, GF, N)</b>	<b>280</b>
With mixed berries and fior di latte ice cream	
<b>Chocolate tarte (Veg, N)</b>	<b>280</b>
With Javanese coffee ice cream	
<b>Tiramisù (Veg, N)</b>	<b>280</b>
<b>Coconut pannacotta (V, GF, N)</b>	<b>280</b>
Mango and passion fruit gel	
<b>Selection of ice cream (Veg)</b>	<b>100</b>
Javanese coffee, Balinese vanilla, cinnamon, Peanut, lemongrass, chocolate, fior di latte <i>Per scoop</i>	
<b>Selection of sorbet (V)</b>	<b>100</b>
Mango, strawberry, coconut-pandan <i>Per scoop</i>	

## SMOKING COCKTAILS

*Elevate your shisha smoking experience*

<b>Malevich</b>	980
Black coffee mixed with an elegant blend of pure vanilla and chocolate candy bar	
<b>Refresher</b>	1,060
A calming and fragrant mix of fresh invigorating mint and needles with floral and herbal undertones	
<b>Peach Queen</b>	1,280
Fresh watermelon and mint with a twisted combination of juicy peach and a variety of juicy citrus and ice flavor	
<b>Jungle Club</b>	1,400
Set of fresh pineapple, wild passion fruit, sliced lemon and juicy mango came to create this tropical flavor	
<b>Bloody Berry</b>	1,520
Fresh dragon fruit packed with a lively blend of ripe wild berries with a touch of South-of-the-border tequila	
<b>Premium</b>	1,060
<i>Please consult with the shisha staff for the available flavors</i>	

## SMOKING RECOMMENDATIONS

\*We recommend to smoke one shisha not longer than 40 minutes.

\* One shisha is good for up 4 people maximum.

\* Please consult the shisha staff for any questions.

“Please be careful while using the shisha to avoid fire.

Smoking of shisha is at your own risk”

\*Breakage or damage due to shisha usage is the responsibility of the guest and will result as an additional charge

## CIGAR HUMIDOR PRIVATE SELECTION

Cao Pilon Robusto	500
Shape	Robusto
Length	5
Ring Gauge	52

Macanudo Inspirado White	450
Shape	Robusto
Length	4,8
Ring Gauge	52

Macanudo Inspirado Orange	450
Shape	Robusto
Length	5
Ring Gauge	50

Captain Black Dark Crema	375
Shape	Little Cigar
Length	100 mm
Ring Gauge	7,9 mm