

# BEVERAGE MENU

## NON-ALCOHOLIC

### TROPICAL MOCKTAIL

#### **Shirley Temple**

*Grenadine syrup and sprite*  
**80'**

#### **Lemon Fizz**

*Classics styles of refreshing lemon soda*  
**70'**

#### **Lemongrass-Basil Virgin Mojito**

*Lemongrass-ginger tea, basil leaves, sugar Melaka,  
lime juice and soda water*  
**70'**

#### **Mango Mule**

*Cucumber, honey, mango muddled with sprite*  
**70'**

#### **Spring Mint**

*Green mint with aromatic lemongrass and sprite*  
**60'**

#### **Virgin Colada**

*Pineapple juice, coconut milk and brown sugar*  
**60'**

#### **Jamu Sling**

*Kunyit Asam (fresh turmeric, ginger, tamarind,  
palm sugar) topped up with tonic water*  
**60'**

### MILKSHAKES

#### **Signature Shake\***

*Lychee, passionfruit sorbet,  
granola and soymilk*  
**140'**

#### **Honey Oats and Berry Shake**

*Strawberry ice cream, oats,  
skim milk, honey and  
strawberry syrup*  
**100'**

#### **Coco-Pandan Shake**

*Coconut ice cream, desiccated-  
coconut, coco-pandan syrup  
and milk*  
**85'**

#### **Vanilla Chocolate Shake**

*Vanilla and chocolate ice cream,  
milk and dark chocolate chips*  
**85'**

\*Dairy-Free

### SMOOTHIE BOWLS

#### **Waka Waka**

*Banana, strawberry, soymilk,  
oat milk, yoghurt, honey served with  
granola, desiccated coconut, frozen  
blackberry, sliced of strawberry and kiwi*  
**200'**

#### **Amazon**

*Mango, pineapple, yoghurt,  
soya milk, dry apricot, granola,  
corn flake and simple syrup*  
**180'**

\*Dairy-Free

### SMOOTHIES

#### **Soy Good**

*Strawberry, banana, corn flakes,  
yoghurt, soymilk, strawberry  
syrup and honey*  
**100'**

#### **Mango Lassi**

*Fresh mango, yogurt, milk, sugar*  
**80'**

#### **Apricot Mango**

*Dry apricot, mango,  
yogurt and honey*  
**80'**

#### **Tropical**

*Pineapple, banana, orange  
and yoghurt*  
**80'**

#### **Tropical TRB\***

*Pineapple, mango, banana,  
lychee, honey and coconut cream*  
**60'**

Prices are in IDR thousands, subject to 11% tax and 10% service charge

## TEA

*SAVIS, means 'goodness' is a brand for premium tea products under PT. Ara Savis Sejahtera – from Surakarta (also known as Solo). Introduced in 1951, Savis teas are driven by the passion to explore the diversity and richness of Indonesian tea, herbs and spices.*

**45'**

Classic Black Tea  
English Black Tea  
Earl Grey  
Javanese Jasmine  
Exotic Specia  
Chamomile  
Green Tea  
Oolong Tea

## HOT/ICED COFFEE

	Hot	Iced
Double Espresso	<b>60'</b>	
Macchiato	<b>60'</b>	
Decaffeinated Coffee	<b>60'</b>	
Espresso	<b>45'</b>	
Café Latte	<b>60'</b>	<b>70'</b>
Cappuccino	<b>60'</b>	<b>70'</b>
Americano	<b>45'</b>	<b>70'</b>
Black Coffee	<b>40'</b>	<b>70'</b>

## HEALTHY JUICES

### The ABC Detoxifier

Apple, beetroot, carrot and a dash of ginger  
**80'**

### The Vitamin Booster

Carrot, tomato, cucumber and parsley  
**80'**

### The Cleanser

Pineapple, lime juice, ginger and turmeric roots  
**80'**

### Lemongrass De-Stress

Lemongrass stalk, carrot, ginger root, green apple and a pinch of salt  
**80'**

Mixed Fresh Juice | Fresh Juice

**95'**      **80'**

Fresh Coconut  
**70'**

## WATERS AND SODAS

### House Still Water

*With every single House Still Water purchase, you are contributing IDR 5,000 to Seven Clean Seas dedicated to plastic waste cleaning campaign*

**35'**

### Equil Sparkling Water 380ml

**70'**

### Soft Drinks

**35'**

Coke Classic, Coke Zero, Sprite  
Soda Water, Tonic Water

## ICED TEA

Lemongrass Ginger | Lemon | Traditional Spiced  
**70'**

# COCKTAILS

## ISLAND INSPIRED

### **Bintan Daiquiri**

*White rum, coconut rum,  
blue curacao syrup  
and lime juice*

**180'**

### **Riau Island Caipirinha**

*Dark rum, Malibu coconut rum,  
sugar Melaka, brown sugar and  
lime*

**150'**

### **Trikora Martini**

*Vodka, lychee liqueur,  
passionfruit syrup, lemon  
juice and egg white*

**150'**

## THE USUAL SUSPECTS

### **Irish Coffee**

*Irish whiskey, black coffee, raw sugar and cream*

**195'**

### **Turquoise Margarita**

*Silver tequila, triple sec, blue curacao,  
sweet and sour mix*

**190'**

### **Far East Collins**

*Gin, mango syrup, lemon juice,  
basil leaf and soda water*

**175'**

### **Sapphire Blue Martini**

*Bombay sapphire, extra dry vermouth  
and a dash of blue curacao*

**160'**

### **Lemongrass Mojito**

*Lemongrass infused rum, raw sugar,  
sweet & sour mix, soda water*

**150'**

## THE HORIZON

### **Long Island Sunset**

*Myers spiced rum, amaretto,  
fresh pineapple juice and grenadine*

**160'**

### **Dragon Fruit Mojito**

*White rum, dragon fruit, lemon juice,  
soda water, brown sugar and mint leaf*

**150'**

### **Make My World**

*Lemongrass and lemon infused vodka,  
fresh pineapple and orange juice,  
mint leaves, sweet & sour mix*

**150'**

### **Tamarind Tini**

*Lemon infused vodka, silver tequila,  
tamarind concentrate and orange juice*

**150'**

## THE SIGNATURE

### **Jack's Julep**

*Tennessee whiskey, crème de banana, coconut cream,  
fresh mint sprigs, lime juice garnished with  
alcohol flambéed banana slices*

**195'**

### **Pandan Negroni**

*Pandan infused gin, martini rosso,  
Campari and angostura bitters*

**185'**

### **Espresso Martini**

*Vanilla-infused Vodka, Creme de cacao,  
Kahlua, espresso and a dash of milk*

**175'**

### **Spiced Colada**

*Local spice infused rum, Malibu,  
coconut cream and pineapple fruit*

**160'**

### **The Residence Mai Tai**

*Dark rum, gold rum, cointreau, almond syrup,  
guava, pineapple and lemon juice*

**150'**

## ALCOHOLIC BEVERAGES

### BEER

Coopers Original Pale Ale	120'	Bintang Draught	90'
König Ludwig Weissbier	120'	Bintang Can	80'
San Miguel Pale Pilsner	90'		

<b>APERITIF/LIQUEUR</b>	<i>Single</i> <u>40ml</u>	<i>Double</i> <u>80ml</u>	<u>btl</u>
Ricard	200'	380'	3.500'
Sambuca	195'	380'	3.300'
Aperol	150'	290'	2.600'
Kahlua	150'	290'	2.500'
Blue Curacao	150'	290'	2.500'
Bailey's Irish Cream	145'	280'	2.700'
Campari	145'	280'	2.600'
Amaretto	145'	280'	2.500'
Pimm's	140'	270'	2.500'
Cointreau	135'	260'	2.300'
Pernod	130'	250'	2.200'
Drambuie	130'	250'	2.100'
Galliano	100'	190'	1.750'
Crème de Cacao White	100'	190'	1.700'
Strawberry Liqueur	100'	190'	1.700'
Crème de Banana	100'	190'	1.700'
Lychee Liqueur	100'	190'	1.700'
Peach Liqueur	100'	190'	1.700'
Cinzano Dry	85'	160'	1.500'
Cinzano Rosso	85'	160'	1.500'
Triple Sec	80'	150'	1.350'

### COGNAC/BRANDY/ARMAGNAC

Remy Martin XO	400'	790'	6.900'
Dom. Tariquet Bas Armagnac	210'	410'	3.600'
Beehive VSOP	105'	200'	1.800'

### GIN

Hendrick's	220'	430'	3.750'
Wint & Lila	165'	320'	2.850'
Bombay Sapphire	150'	290'	2.800'
Beefeater	140'	275'	2.600'
Gordon Dry Gin	100'	195'	1.800'
Bulldog	90'	175'	1.600'

### WHISKY

	<i>Single</i> <u>40ml</u>	<i>Double</i> <u>80ml</u>	<u>btl</u>
<b>Japanese</b>			
Hibiki Japanese Harmony	400'	790'	6.850'
<b>Scotch</b>			
Royal Salute 21 Years Old	475'	900'	8.200'
Chivas Regal 12 Years Old	200'	390'	3.600'
Johnnie Walker Black Label	190'	380'	3.450'
Monkey Shoulder	190'	370'	3.400'
Ballentine's	155'	300'	2.850'
Johnnie Walker Red Label	145'	280'	2.650'
Glen Silvers	145'	285'	2.500'
<b>Irish</b>			
Tullamore Dew	160'	310'	2.750'
<b>Indian</b>			
Sterling Reserve B7	75'	140'	1.400'
<b>Bourbon</b>			
Wild Turkey 81	170'	330'	3.100'

### SINGLE MALT

Currach Irish Single Malt	225'	440'	3.900'
Atlantic Kombu Seaweed Cask			
Glenfiddich 12 Yrs Old	220'	430'	4.100'
Glen Moray Speyside	150'	290'	2.600'

### RUM

Diplomatico Añejo Rhum	290'	570'	5.000'
Mount Gay Rum	210'	410'	3.600'
Bacardi Gold	150'	290'	2.750'
Myers Dark	150'	290'	2.750'
Malibu Coconut	150'	290'	2.750'
Havana Club Anejo	135'	260'	2.500'
Bacardi Spiced	80'	155'	1.450'
Bacardi Light	70'	135'	1.300'

<b>TEQUILA</b>	<i>Single</i>	<i>Double</i>	<i>btl</i>
	<u>40ml</u>	<u>80ml</u>	
Patrón Silver	350'	690'	6.500'
Patrón Añejo	330'	650'	6.100'
Camino Real White	135'	260'	2.500'
Tequila Rose	130'	250'	2.150'
Tress Sombreros Gold	110'	210'	1.850'

<b>VODKA</b>	<i>Single</i>	<i>Double</i>	<i>btl</i>
	<u>40ml</u>	<u>80ml</u>	
Grey Goose	210'	410'	3.850'
Ciroc	180'	350'	3.300'
Absolut Blue	135'	260'	2.500'
Moskovskaya Osobaya Vodka	80'	150'	1.350'
Smirnoff	75'	145'	1.400'
Skyy	65'	125'	1.200'

### WINE BY GLASS

	<b>by gls</b> <i>(150ml)</i>	<b>by carafe</b> <i>(300ml)</i>	<b>by btl</b>
<b>SPARKLING WINE</b>			
Charles De Fère Jean-Louis Blanc De Blancs Brut, NV, Reims, France	<b>190'</b>	-	<b>920'</b>
Ugni Blanc, Colombard, Chenin and Chardonnay			
<b>WHITE WINE</b>			
Two Islands Limestone Coast, 2023, Australia/Indonesia, Pinot Grigio	<b>185'</b>	<b>360'</b>	<b>900'</b>
Montado Vino de la Tierra de Castilla, 2022, Verdejo-Chardonnay	<b>160'</b>	<b>310'</b>	<b>780'</b>
<b>RED WINE</b>			
Cono Sur Bicicleta Reserva, 2019, Central Valley, Chile Carmenère	<b>170'</b>	<b>330'</b>	<b>820'</b>
Intis, 2021, Malbec, Argentina	<b>150'</b>	<b>290'</b>	<b>740'</b>
<b>ROSE WINE</b>			
L'Escarelle, Palm Par L'Escarelle, 2022, IGP Méditerranée, Provence, France Grenache, Syrah and Cinsault	<b>195'</b>	<b>380'</b>	<b>950'</b>

## SALADS AND LIGHT BITES

### **Smoked Chicken Salad | N**

*Crips leaf, smoked chicken, avocado, walnut,  
and raspberry vinaigrette*  
**195'**

### **Caesar Salad**

**Smoked Salmon | Smoked Chicken**  
**260'                      190'**

*Baby romaine, beef bacon, garlic croutons,  
and parmesan cheese*

### **Bintan Rujak Fruit Salad | N, S**

*Pineapple, mango, young papaya, ambarella,  
rose apple served with spicy peanut sauce*  
**110'**

### **Classic Burger**

**Beef | Chicken | Tempe (V)**  
**220'           150'           130'**

*Sesame bun, lettuce, guacamole, tomato,  
cheddar cheese, aioli, served with fries*

### **Club Sandwich**

*Beef bacon, smoked chicken, cured beef, cheese,  
fried egg, sottoli, mayonnaise accompanied with fries*  
**200'**

### **Croque Monsieur**

*Toasted sourdough, béchamel, turkey ham, ementhal,  
parmesan cheese and salad bowl*  
**190'**

### **Minute Steak Sandwich**

*Toasted hoagie bread, striploin steak,  
sautéed mushroom and salad bowl*  
**230'**

### **Calamari Fritti | SF**

*Deep fried buttered squid with spicy garlic aioli*  
**175'**

### **Quesadilla**

**Beef | Chicken | Vegetable (V)**  
**275'           265'           250'**

*Warm flour tortilla stuffed with cheddar cheese,  
corn kernel served with guacamole,  
sour cream and pico de gallo*

### **Fish and Chips**

*Battered and deep fried mackerel fillet,  
potato chips, tartar sauce and salad bowl*  
**180'**

### **Vegetable Samosa | V**

**3 pieces | 6 pieces**  
**75'           125'**

*Served with tamarind chutney*

### **Vegetable Spring Roll | V**

*Crispy savory rolls with bamboo shoots,  
carrots, cabbage served with soy ginger chili dip  
and pickles*  
**75'**

### **Potato Wedges**

*Truffle mayonnaise and salad bowl*  
**75'**

### **French Fries**

**Original | Chili | Garlic | Masala**  
**65'**

**N:** Nuts | **SF:** Shellfish | **V:** Vegetarian | **S:** Spicy

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# CREATE YOUR OWN PIZZA

**Margherita | 120'**

## TOPPINGS:

### MEATS

**Pepperoni | Spicy Beef Rendang | Hickory Smoked Chicken**  
190' 180' 160'

### VEGETABLES | V

**Assorted Mushrooms | Grilled Mediterranean Vegetable | Sun dried Tomato, Jalapeño, Onion**  
190' 180' 180'

### SEAFOOD | SF

**Smoked Salmon | Mixed Seafood | Buttered Garlic Prawns | Spicy Calamari**  
240' 220' 195' 180'

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## DESSERTS

### Ice Creams | 50'/scoop

Oreo | Double Chocolate | Strawberry  
Almond Nougatine | Coconut Pandan

### Sorbets | 50'/scoop

Lemon Kecombrang | Pineapple and Thai Basil  
Raspberry Lemongrass | Mango Ginger  
Blueberry Basil

### Banana Split | 100'

3 scoops of ice creams, banana, cookies,  
chocolate sauce, and Chantilly cream

### Chocolate Mud | 120'

*Slice chocolate cake, caramel sauce, berries,  
honeycomb, chocolate soil and vanilla ice cream*

### Spekuk Lapis Legit | 110'

*Cinnamon flavored layered cake served with  
vanilla ice cream and avocado kahlua sauce*

### Pisang Goreng Krispi | 75'

*Fried banana fritters served with  
chocolate sauce and cheddar cheese*

**SF:** Shellfish | **V:** Vegetarian

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