



The Essence of Modern Indonesia

Welcome to **SEMAJA**, where a new culinary story unfolds, redefining modern Indonesian cuisine.

Born from a deep-rooted passion for our nation's diverse culture, **SEMAJA** embodies the spirit of contemporary Indonesia while honoring its rich heritage.

At the heart of our journey is Chef Glen's new signature menu, **Eastern Heritage - Archipelago of Indonesia.**

Through this, we pay homage to the vast array of flavors from across our islands, artfully blending time-honored recipes with modern techniques. Each dish celebrates the abundance of our natural resources and the rich tapestry of spices that define our culinary identity.

SEMAJA is more than a dining destination—it's a celebration of Indonesia's evolving cultural narrative through food. Discover the flavors that unite us as a nation, and indulge in modern Indonesian cuisine at its finest.

Your journey into the heart of Indonesia's culinary soul awaits at **SEMAJA.**



EASTERN HERITAGE

food menu

Roti Abon Papua	75
<i>soft turmeric bread, sambal roa, beef floss</i>	
Manokwari, Papua	
Sop Ikan Batam	245
<i>seabass soup served with soy and chilies</i>	
Batam, Kepri	
Sop Saudara Makassar	180
<i>Makassar spiced broth served with beef, buras, vermicelli, and sambal</i>	
Makassar, South Sulawesi	
Ikan Bakar Bugis	230
<i>grilled Spanish mackerel served with rica bakar sambal</i>	
Bugis, South Sulawesi	
Papeda Ikan Kuah Kuning	250
<i>poached red snapper in yellow fish stock, served with papeda from Papua</i>	
Papua	
Ayam Bakar Bom Banjarmasin	160
<i>slow-cooked probiotic chicken with herbs and spices, featuring a smoky flavor from charcoal</i>	
Banjarmasin, South Kalimantan	

<p>Iga Konro Bakar <i>sous vide 48-hour short ribs served with sop konro and assorted sambals</i> Makassar, South Sulawesi</p>	450
<p>Ayam Biromaru Palu <i>slow-cooked probiotic chicken with herbs and spices from Sigi District, Central Sulawesi</i> Palu, Central Sulawesi</p>	160
<p>Sop Iga Daun Kedondong <i>braised short ribs with kedondong leaves and spices</i> Pangkal Pinang, Bangka</p>	265
<p>Sambal Udang Gami <i>traditional Bontang prawn chili sambal, served in a clay mortar</i> Bontang, West Kalimantan</p>	230

APPETIZER

-  **Roti Abon Papua** NEW 75
soft turmeric bread, sambal roa, beef floss
Manokwari, Papua
- Ote Ote Porong** NEW 125
*vegetable fritter mix with nori, oyster, and prawn,
served with petis sauce and green chili pickles*
Porong, East Java
- Aneka Cemilan** NEW 115
a curated selection of modern Indonesian snacks
Archipelago
- Kulit Ayam Renyah Pedas** 75
spicy crispy chicken skin
Jakarta, DKI Jakarta
- Ikan Tuna Gohu** 90
tuna ceviche
Manado, North Sulawesi
- Pangsit Udang Kalio** 115
shrimp wonton in a traditional Indonesian curry
Padang, West Sumatra

FROM THE LAND

-  **Ayam Biromaru Palu** NEW 160
slow-cooked probiotic chicken with herbs and spices from Sigi District, Central Sulawesi
Palu, Sulawesi Tengah
- Ayam Tukuruga** NEW 160
slow-cooked probiotic chicken with tukuruga sauce
Manado, North Sulawesi
-  **Ayam Tinorangsak Sambal Dabu-Dabu** 175
slow-cooked probiotic chicken with sambal dabu-dabu relish
Manado, North Sulawesi
- Ayam Goreng Sambal Hijau** 175
Padang-style fried chicken
Padang, West Sumatra
-  **Kikil Masak Sambal Hijau** 165
beef tendon with green chili sambal
Padang, West Sumatra
- Pipi Sapi Masak Gota Andaliman** 280
gota-style beef cheek with traditional spice blend and andaliman pepper
Batak Toba, North Sumatra
- Bebek Goreng Garing Kuah Kuning Madura** 280
half crispy fried duck, turmeric sauce
Madura, East Java
- Rendang Daging Sapi Masak Padang** 235
250gr slow cooked beef rendang
Batusangkar, West Sumatra
- Opor Ayam Wangi** 155
spiced coconut aromatic braised chicken
Solo, Central Java

FROM THE SEA

- ◆ **Sambal Udang Gami** NEW 230
*traditional Bontang prawn chili sambal,
served in a clay mortar*
Bontang, West Kalimantan
- ◆ **Papeda Ikan Kuah Kuning** NEW 250
*poached red snapper in yellow fish stock,
served with papeda from Papua*
Papua
- Gurita Tuteuruga** NEW 220
*slow-cooked octopus with sautéed kangkong
and tuteuruga sauce*
Manado, North Sulawesi
- Kepiting Soka Saus Padang** NEW 270
*soft-shell crab tempura served with
Padang sauce and vegetables*
Padang, West Sumatra
- Gurame Sambal Mangga** NEW 155
*deep-fried gurame fish served with
sautéed pumpkin leaves, woku sauce, and sambals*
Cianjur, West Java
- Kerang Bakar Jimbaran** NEW 165
grilled razor clams served with Jimbaran sauce
Jimbaran, Bali
- Gulai Lobster Daun Ubi Kecombrang** 800
slow-cooked curry lobster, cassava gulai
Padang, West Sumatra
- Cumi Bakar Sambal Klotok** 155
*grilled squid sambal klotok,
a traditional Indonesian chilli sauce*
Malang, East Java

Udang Bakar Bumbu Rujak 265
char-grilled prawn, Indonesian sweet spicy sauce
Cianjur, West Java

Gulai Kerang Sambal Ganja 185
blue mussels Indonesian curry with prawn sambal
Aceh, Banda Aceh

Cumi Goreng 145
salt and pepper fried calamari
Jakarta, DKI Jakarta

RICE & NOODLE

Nasi Goreng Iga Konro <small>NEW</small>	270
<i>fried rice with 48-hour sous vide short ribs</i> Makassar, South Sulawesi	
Mie Goreng Tengah Kota <small>NEW</small>	110
<i>charred egg noodles with vegetables and assorted condiments, served with a sunny-side-up duck egg and onion crackers</i> Jakarta, DKI Jakarta	
Nasi Goreng Kambing	165
<i>lamb fried rice</i> Jakarta, DKI Jakarta	
 Nasi Goreng Buntut Jakarta	230
<i>aromatic oxtail fried rice</i> Jakarta, DKI Jakarta	
Mie Goreng Ganja	165
<i>herbs and seafood fried noodle</i> Medan, North Sumatra	

WOOD FIRE GRILL

AUS Ribeye Angus 950
Reserva MB5+ 400g

AUS Striploin Angus 900
Reserva MB5+ 400g

*with sambal matah, sambal hijau,
Andaliman jus*

◆ **Iga Konro Bakar** NEW 450
*sous vide 48-hour short ribs
served with sop konro and assorted sambals*
Makassar, South Sulawesi

◆ **Ayam Bakar Bom Banjarmasin** NEW 160
*slow-cooked probiotic chicken with
herbs and spices, featuring a smoky flavor
from charcoal*
Banjarmasin, South Kalimantan

◆ **Ikan Bakar Bugis** NEW 230
*grilled Spanish mackerel
served with rica bakar sambal*
Bugis, South Sulawesi

Perut Tuna Bakar NEW 180
*grilled tuna belly
served with rica bakar and woku sauce*
Morotai, North Maluku

Iga Bakar Sambal Bawang Jukut Bejeg 360
aromatic short ribs, chili onion sambal & jukut bejeg
Boyolali, Central Java

Iga Bakar Sambal Hijau 360
grilled short ribs with green chili relish
Padang, West Sumatra

WOOD FIRE GRILL

**Ayam Bakar Kalasan
Sambal Korek** 175
slow-cooked probiotic chicken, sambal korek, pickles
Sleman, Yogyakarta

Ikan Baramundi Bakar 220
grilled barramundi
Kedonganan, Bali

Sate Ayam Bumbu Kacang Madura 140
chicken satay with peanut sauce
Madura

 **Sate Maranggi** 250
wagyu satay
Sukabumi, West Java

STEW & SOUPS

-  **Sop Iga Daun Kedondong** NEW 265
braised short ribs with kedondong leaves and spices
Pangkal Pinang, Bangka

-  **Sop Saudara Makassar** NEW 180
Makassar spiced broth served with beef, buras, vermicelli, and sambal
Makassar, South Sulawesi

-  **Sop Ikan Batam** NEW 245
seabass soup served with soy and chilies
Batam, Kepri

- Sup Ikan Baramundi** 180
barramundi fish soup
Sanur, Bali

- Sop Buntut** 245
oxtail soup
Jakarta, DKI Jakarta

-  **Soto Sapi Betawi** 195
Betawi-style beef soup
Jakarta, DKI Jakarta

GREENS, HERBS, ROOTS

Tumis Kangkung 50
sautéed water spinach
West Java

Tahu Goreng Cabe Garam 60
salt and chili fried tofu
Jakarta, DKI Jakarta

Gado-Gado Jawa 85
vegetables with peanut sauce
Java

Kentang Balado 55
potato cooked with chili sauce
Padang, West Sumatra

Sayur Urap 55
vegetables with coconut aromatic ginger topping
Java

Kale Tahu Goreng Saus Asam Jawa 85
kale and fried tofu with tamarind testing
Java

SAMBAL 25

 **Ganja**
dried shrimp paste

Klotok
salted fish paste

Matah
*Balinese raw
chili*

Korek
raw chilli salsa

Terasi
fried shrimp paste

Petis
*fermented
shrimp paste*

Hijau
green chilli

Balado
red chilli paste

Bawang
shallot and chilli relish

Kacang
peanut sauce

Nasi Putih 15

SWEETS

-  **Ketan Hitam Reimagined** NEW 130
black rice cake with praline, blackcurrant tape confit, meringue with black rice pudding, and coconut-infused black rice cream
Kuningan, West Java
-  **Es Teler Deconstructed** NEW 120
avocado and jackfruit ice cream, coconut granita, coconut mousse, jackfruit paper, milk caviar, coconut candy, served with fresh avocado and jackfruit
Jakarta, DKI Jakarta
-  **Jasuke (Jagung, Susu, Keju)** NEW 110
vanilla sponge cake, cream cheese mousse, corn ice cream, corn kernels, corn tuille, crispy cheese, and caramel popcorn
Bandung, West Java
- Enting Enting Kacang 2.0** 95
peanut mousse, butterscotch gula aren, coffee ganache, oatmeal crumble
Salatiga, Central Java
- Wingko Babat** 85
sticky rice and coconut pancake
Semarang, Central Java
- Colenak Bakar** 85
fermented caramelized cassava
Purwakarta, West Java



AMERTA

beverages

SIGNATURE COCKTAILS

150



Soda Gembira 2.0
sour, fruity, creamy
gin, raspberry, strawberry,
evaporated milk, malic
Archipelago



Pisang Ijo
creamy, sweet, sour, bold
rum, pandan,
pisang ambon
Makassar



Kasturi
floral, bitter, sweet, citrusy
whisky, kasturi,
lavender, aperitivo
Bengkulu



Sambel Matah
spice, herbal, aromatic, fizzy
blanco tequila, coconut, lime
lemongrass, sambal sereh
Bali



Es Podeng
sweet & creamy
vodka, sticky rice, tape,
avocado, coconut
Palembang

MOCKTAILS

75



Wajik
malty, refreshing, sweet & sour
ketan item, coconut,
acids, sugar
Central Java



Bajigor
sweet, spice, creamy
cinnamon, ginger, coffee,
brown sugar
West Java



Cendol
fresh, fruity, nutty
coconut, jackfruit,
tonic, acids
Central Java



Teh Tarik
creamy, bold, spice, sweet
cardamom, black tea,
evaporated milk, acids
Aceh



Kunyit Asem
sweet, sour, herbs & spice, fresh
turmeric, ginger,
acids, sugar
Central Java

WINE BY GLASS

2020

Selbach 'Classic' Qualitätswein, Riesling 145
Mosel, Germany

2021

Cavatina delle Venezie, Pinot Grigio 140
Delle Venezie, Italy

2021

Coppiere 'Chianti', Sangiovese 140
Tuscany DOCG, Italy

2021

**Chateau Foncrose,
Cabernet Sauvignon - Merlot** 160
Bordeaux, France

NATURAL WINE

WHITE

2021

**Domaine Mamaruta 'Constellation',
Macabeo, Grenache Blanc,
Carignan Gris** 1,275
Languedoc, France

2020

Partida Creus 'XL', Xarel-lo 1,275
Catalunya, Spain

2021

**Milan Nestarec 'Bel' (1 Liter),
Müller-Thurgau, Grüner Veltliner,
Welschriesling** 1,250
Moravia, Czech Republic

RED

2022

**Domaine du Coulet - Matthieu Barret
'Black Flag' l'Ardèche, Syrah** 1,300
Rhône Valley, France

2021

Tenuta Foresto 'La Ideale', Barbera 1,300
Nizza Monferrato, Italy

BUBBLES

2013

Dom Perignon Luminous, Brut 8,500
Champagne, France

2007

**Billecart Salmon Nicholas
Francoise Milleisime, Brut** 5,000
Mareuil-sur-Aÿ, France

NV

G.H Mumm Cordon Rouge, Brut 1,950
Reims, France

NV

**Moët & Chandon 'Ice Imperial',
Demi-Sec** 2,750
Champagne, France

2021

**Bacio della Luna 'Blanc de Blanc'
Spumante Millesimato, Extra Dry,
Chardonnay, Pinot Blanc** 850
Veneto DOC, Italy

NV

**Fantini Swarovski Grand Cuve
Spumante Rosato, Aglianico** 875
Abruzzo DOC, Italy

WHITE WINE

AUSTRALIA

2018

Yalumba Samuel Collections, Viognier 750
Eden Valley

2018

Moss Wood, Semillon 895
Margaret River

USA

2021

'Antica' by Antinori Family Estate, Sauvignon Blanc 1,150
Napa Valley

FRANCE

2019

Famille Hugel, Gewürztraminer 1,050
Alsace

2021

Famille Hugel, Riesling 1,100
Alsace

2022

**Maison Louis Latour 'Chablis',
Chardonnay** 1,600
Chablis

ITALY

2021

**Enrico Serafino 'Grifo del Quartaro
Gavi di Gavi', Cortese** 750
Piedmont DOCG

2020

Cusumano, Insolia 875
Terre Siciliane IGT

2021

**Famiglia Pasqua
'Romeo & Juliet Passione
E Sentimento' Bianco,
Garganega** 690
Veneto DOC

ROSE WINE

2021

**Chateau D'Eclans
Whispering Angel,
Cinsault, Granache** 1,050
Cotes de Provence

RED WINE

AUSTRALIA

2017

Torbreck Cuvée Juveniles Granache Mataro 1,100
Shiraz, Barossa Valley

2022

Mollydooker 'The Boxer' 1,200
Shiraz, Barossa Valley

2022

Mollydooker 'Carnival of Love' 2,950
Shiraz, Barossa Valley

2019

Moss Wood 'Ribbon Vale' 1,350
Cabernet Sauvignon, Margaret River

NEW ZEALAND

2018

Craggy Range Gimblett Gravels 'Sophia' 1,975
Merlot, Cabernet Franc, Hawke's Bay

USA

2021

'Decoy' by Duckhorn Vineyards 1,000
Pinot Noir, California

2019

Antica Mount Select 2,150
Cabernet Sauvignon, Napa Valley

2016

Stag's Leap Vineyard 1,450
Merlot, Napa Valley

ITALY

TUSCANY

2019

Mazzei Fonterutoli Chianti Classico 1,250
Sangiovese, Chianti Classico DOCG

2021

Gaja Ca' Marcanda 'Promis' 1,450
Merlot, Sangiovese, Syrah, Tuscany IGT

2020

Marchesi Antinori 'Tignanello' 3,650
Cabernet Sauvignon, Sangiovese, Tuscany IGT

PUGLIA

2019

**Luccarelli "Il Bacca" Old Vine
Primitivo di Manduria** 1,400
Primitivo, Primitivo di Manduria DOCG

2019

Vespa Raccontami 1,850
Primitivo di Manduria, Puglia DOC

PIEDMONT

2019

Luciano Sandrone 'Barbera d'Alba' 1,150
Barbera, Barbera d'Alba DOCG

2019

Mauro Molino Barolo 'La Serra' 2,450
Nebbiolo, Barolo DOCG

VENETO

2020

**Famiglia Pasqua 'Romeo & Juliet
Passione E Sentimento' Rosso** 825
Merlot, Corvina, Croatina, Veneto IGT

RED WINE

FRANCE

BOURGOGNE / BURGUNDY

2022

**Jean Claude Boisset Bourgogne
'Les Ursulines'** 975
Pinot Noir

2019

**Domaine A.F Gros
Bourgogne Rouge** 1,700
Pinot Noir

2019

**Maxime Cheurlin-Noëllat Bourgogne
'Hautes-Côtes de Nuits'** 1,600
Pinot Noir

2019

**Domaine Michel Noëllat
'Nuits-Saint-Georges'** 2,450
Pinot Noir

2018

**Domaine Sylvain Cathiard
1er Cru "Aux Malconsorts"** 29,000
Pinot Noir

BORDEAUX - RIGHT BANK

2010

Château Haut Gravet 1,800
Saint-Émilion Grand Cru Classé

2017

Château Grand Mayne 1,950
Saint-Émilion Grand Cru Classé

2003

**'Le Petit Cheval'
by Château Cheval Blanc** 4,975
Saint-Émilion

2009

Château Jean de Gue 1,750
Pomerol

2015

Le Benjamin De Beauregard 1,975
Lalande de Pomerol

BORDEAUX - LEFT BANK

2017

Chateau Haut Bages Liberal 2,050
5th Grand Cru Classé, Pauillac

2017

Château Du Tertre 2,475
5th Grand Cru Classé, Margaux

2009

Château Ferran 1,775
Pessac-Léognan

2016

Château Laujac 1,650
Cru Bourgeois, Medoc

RED WINE

FRANCE

BEAUJOLAIS

2021

**Maison Louis Latour
'Brouilly' Les Saburins** 1,150
Gamay Noir

2021

**Maison Louis Latour
'Fleurie' Les Garans** 1,250
Gamay Noir

2019

**Domaine Anne-Francoise Gros
'Moulin-à-Vent' en Mortperay** 1,600
Gamay Noir

RHÔNE

2016

E. Guigal 'Château D'Ampuis' 3,500
Côte-Rôtie AOC

LANGUEDOC

2020

Mas de Daumas Gassac 'Rouge' 2,200
Saint-Guilhem-le-Désert AOC

SWEET & FORTIFIED WINES

2021

**Dr. Loosen 'Wehlener Sonnenuhr'
Kabinett, Riesling** 1,450
Mosel, Germany

2018

**Dr. Loosen 'Wehlener Sonnenuhr'
Spätlese, Riesling** 1,450
Mosel, Germany

2018

**Selbach Oster 'Zeltinger Schlossberg'
Auslese, Riesling** 1,450
Mosel, Germany

2019

**Dr. Loosen 'Eiswein' (375ml),
Riesling** 1,675
Mosel, Germany

NV

**Graham's 'Fine' Tawny,
Touriga Nacional** 1,250
Douro, Portugal

2022

**Enrico Serafino 'Erianthe'
Moscato d'Asti, Moscato** 750
Asti DOCG, Italy

CRAFT SPIRITS

PREMIUM MALT

Macallan 25	65,000	Balvenie 15 Madeira Cask	650 / 6,500
Macallan Sir Peter Blake	60,000	Balvenie Creation Classic	340 / 3,800
Macallan Edition No. 2	9,600	Singleton 25	15,000
Macallan Edition No. 3	8,400	Glenfiddich 26 Grand	19,000
Macallan Edition No. 4	8,400	Glenfiddich Vintage Cask	8,500
Macallan Edition No. 5	8,400	Glenglassauch Evolution	250 / 3,500
Macallan Edition No. 6	8,400	Glenglassauch Revival	250 / 3,500
Macallan Harmony Arabica	8,500	Dalmore 29	55,000
Macallan Nite On Earth	7,000	Dalmore 20	21,000
Macallan Aera	480 / 5,500	Dalmore King Alexander III	7,900
Macallan Class Cut 51%	450 / 9,500	Dalmore Cigar Malt	420 / 6,000
Macallan Class Cut 52.5%	8,000	G & Macphail Linkwood 25	9,000
Ardbeg 12 Dark Oloroso	9,900	G & Macphail Miltonduff 10	3,800
Balvenie 30	45,000	Smoked Head High Voltage	290 / 4,500
Balvenie 25	21,000	Smoked Head Hsherry Bomb	300 / 4,000
Balvenie 21	11,000	Smoked Head Islay	270 / 3,900
Balvenie 18 Pedro Xiemenez	9,000	Waterford The Cuvee	300 / 4,200
Balvenie 17 Peated Cask	790 / 7,500		
Balvenie 17	770 / 7,500		

WHISK(E)Y

Hibiki 21	28,000	Mars Komagatake 2021	450 / 6,500
Nikka Yoichi 20	12,000	Mars Komatagake 2020	450 / 6,500
TBWC Blended Malt 24	680 / 7,800	Mars Maltage Cosmo	250 / 3,500
TBWC Ledaig 19	620 / 7,500	Kaicho Pure Malt 12	280 / 3,900
TBWC Ledaig 21	9,000	Kaicho Pure Malt 8	280 / 3,900
TBWC Single Malt 25	12,000	Kaicho Pure Malt	270 / 3,800
MacNair's 21	550 / 7,200		
MacNair's 12	300 / 4,200		
St.George Baller	420 / 6,000		

TEQUILA & MEZCAL

Clase Azul Ultra	55,000	Don Julio Real	28,000
Clase Azul Anejo	17,300	Herradura Seleccion Suprema	9,000
Clase Azul Gold	13,200	Don Ramon Anejo Swarovski	8,500
Clase Azul Reposado	7,800	Don Ramon Cristalino Anejo	220 / 2,900
Clase Azul Plata	7,800	Don Ramon Reposado	260 / 2,700
Clase Azul Mezcal Durango	12,600	Don Ramon Plata Platino	180 / 2,500
Codigo Mezcal Ancestral	5,000	Casamigos Reposado	340 / 4,400
Codigo Mezcal Artesanal	250 / 3,000	Casamigos Mezcal	340 / 4,200
Codigo 1530 Extra Anejo Sherry	8,500	Herencia Sanchez Espadin	150 / 2,200
Codigo 1530 Extra Anejo	7,500	Rey Campero Espadin	160 / 2,400
Codigo Anejo Sherry	520 / 5,000		
Codigo Anejo	420 / 5,000		
Codigo Rosa Reposado	220 / 3,000		
Codigo Reposado	220 / 3,000		

RUM

TBRC - Casa Santana 6	450 / 4,800	TBRC - Secret Distilled 13	450 / 5,800
TBRC - Flying Dutchman 4	630 / 6,000	TBRC - Secret Distilled 14	590 / 6,300
TBRC - O Reizinho	450 / 4,800		

REGULAR LIST

TEQUILA & MEZCAL

1800 Anejo	190 / 2,700	Codigo Barrel Strength	420 / 5,400
1800 Silver	135 / 1,900	Codigo Rosa	195 / 2,800
1800 Cristalino	215 / 3,000	Don Julio 1942	8,000
818 Anejo	380 / 6,000	Don Julio Anejo	240 / 2,800
818 Blanco	320 / 5,600	Don Julio Reposado	190 / 2,600
818 Reposado	350 / 5,800	Don Julio Blanco	170 / 2,400
Altos Plata	140 / 2,000	SeBusca Artesanal Anejo	220 / 3,000
Altos Reposado	2,300	SeBusca Artesanal Joven	170 / 2,600
Cenote Anejo	190 / 2,800	SeBusca Artesanal Madre	240 / 3,400
Cenote Blanco	150 / 2,400	SeBusca Artesanal Reposado	190 / 2,800
Cenote Green Orange	190 / 2,800	Montelobos Espadin	170 / 2,000
Cenote Reposado	175 / 2,600	Montelobos Pechuga	260 / 3,500
Cenote Sac Actun	9,500	Montelobos Tobala	220 / 2,800
Cincoro Anejo	9,500	Patron Anejo	190 / 2,800
Cincoro Blanco	6,000	Patron Reposado	175 / 2,500
Cincoro Reposado	6,500	Patron Silver	150 / 2,300
De La Familia Platino	220 / 3,000		

SINGLE MALT

SPEYSIDE

Macallan 18	18,000	Glenlivet 15	240 / 3,800
Macallan 12	340 / 4,500	Glenlivet 12	185 / 2,600
Balvenie 16	440 / 6,800	Glenfiddich 18	290 / 4,000
Balvenie 14	290 / 4,200	Glenfiddich 15	190 / 3,200
Balvenie 12	245 / 3,300	Glenfiddich IPA Cask	210 / 2,900
Glenlivet 18	350 / 4,500		

HIGHLAND

Singleton 18	310 / 5,000	Dalmore 12	270 / 3,500
Singleton 12	170 / 2,400	Oban 14	220 / 3,200
Aberfeldy 16	285 / 4,500		

LOWLAND

Auchentoshan 21	8,200	Auchentoshan 12	165 / 2,600
Auchentoshan 18	290 / 4,200	Auchentoshan Three Wood	190 / 2,600

ISLAY

Lagavulin 16	290 / 3,800
Laphroaig 10	210 / 2,900

ISLAND

Highland Park 18	400 / 5,900
Talisker Storm	180 / 2,500

SCOTCH

JW Blue Label	7,000	Chivas Mizunara	145 / 2,100
JW Gold Label	185 / 2,200		

AMERICAN WHISKY

Maker's Mark Selection	6,500	1792 Small Batch	290 / 4,000
Michter's Single Barrel	570 / 6,500	E.H Taylor Small Batch	280 / 3,600
Michter's Small Batch	380 / 5,500	Sazerac Rye	200 / 2,300
Michter's Sour Mash	380 / 5,500	Eagle Rare Bourbon	195 / 2,200
Blantons Single Barrel	310 / 4,500	Bulleit Bourbon	145 / 2,000
Buffalo Trace Bourbon	150 / 2,200	Bulleit Rye	145 / 2,000

IRISH WHISKY

Jameson Caskmates IPA	150 / 2,100	Jameson Black Barrel	145 / 2,000
Jameson	145 / 2,000	Jameson Caskmates Stout	145 / 2,000

JAPANESE WHISKY

Yamazaki 12	7,900	Nikka From Barrel	300 / 3,200
Yamazaki Distiller Reserve	375 / 5,800	Nikka Coffey Grain	220 / 3,000
Hakushu Distiller Reserve	355 / 5,000	Matsui Mizunara Cask	200 / 2,800
Hibiki Harmony	355 / 4,600	Matsui Sakura Cask	200 / 2,800
Nikka Coffey Malt	220 / 3,200		

OTHERS WHISK(E)Y

Currach Atlantic Kombu	270 / 3,800	Amrut Fushion	190 / 2,800
Currach Atlantic Wakame	280 / 3,900	Armorik Classic	170 / 2,600

BRANDY & COGNAC

Tesseron Composition Fine	280 / 4,000	Hennessy VSOP	230 / 3,300
Tesseron Lot 76 Xo	8,000	Hennessy XO	8,500
Tesseron Lot 90 Xo	420 / 6,000	Martell Cordon Bleu	450 6,500
Bisquit XO	650 / 8,700	Martell Red Barrel	225 3,200

GIN

Ornabrak Single Malt Gin	250 / 3,500	Hendrick's	150 / 2,200
Canaima	175 / 2,100	Hendrick's Flora Adora	180 / 2,400
Ki No Bi Sei	175 / 2,500	Hendrick's Lunar	180 / 2,400
Ki No Bi Tea	180 / 2,400	Hendrick's Neptunia	155 / 2,200
Ki No Bi	150 / 2,200	Hendrick's Orbium	165 / 2,400
Malfy Arancia	140 / 2,000	Kyro Dark	240 / 2,500
Malfy Rosa	140 / 2,000	Kyro Pink	220 / 2,300
Bobby'S Schiedam Dry	140 / 1,800	Monkey 47 Dry	220 / 2,300
The Botanist	175 / 2,100	Monkey 47 Sloe	215 / 2,300
Colombo	165 / 2,200	Roku	145 / 2,000
Four Pillars Dry	150 / 2,100	Sipsmith Sloe	200 / 2,100
Four Pillars Yuzu	160 / 2,200	Sipsmith London Dry	165 / 2,300
Four Pillars Navy Strength	160 / 2,200	Tanqueray 10	155 / 2,200
Four Pillars Negroni	160 / 2,200		
Four Pillars Olive Leaf	160 / 2,100		
Four Pillars Shiraz	160 / 2,100		

VODKA

Haku	140 / 1,900	Grey Goose	150 / 2,000
Belvedere	150 / 2,200	Ketel One	130 / 1,800
Ciroc	145 / 2,000		

RUM

Bacardi Ocho 8	150 / 2,200	Plantation 20th	185 / 2,600
Diplomatico Reserva	155 / 2,200	Plantation O.F.T.D	155 / 2,200
Diplomatico Mantuano	145 / 2,000	Ron Zacapa 23	230 / 3,300
Diplomatico Planas	150 / 2,100	Rum Fire	120 / 1,800
Kraken	140 / 2,200		

BEER

Kura Kura Lager	100
Blacksand Kolsch	125

COFFEE & TEA

Long Black (Hot / Iced)	50
Cappuccino (Hot / Iced)	50
Cafe Latte (Hot / Iced)	50
Piccolo	45
Espresso	40
Double Espresso	45
TWG	45
<i>chamomile, earl grey, sencha, english breakfast, moroccan mint</i>	
Iced Tea	35
Lemon Tea (Hot / Iced)	50
Lychee Tea (Iced)	50

WATER & SOFTIES

Soft Drinks	40
<i>tonic water, soda water, ginger ale, coke zero, coca cola, sprite</i>	

Fiji 330ml	50
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Fiji 1000ml	120
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Perrier 330ml	55
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FRESH JUICE

Watermelon	65
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Melon	65
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Orange	65
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Glenn Erari
Executive Chef

We are thrilled to welcome Chef Glennaldy Erari, the newest addition to our team. With a wealth of experience gained from kitchens across Indonesia, Chef Glennaldy has honed his culinary skills and developed a deep understanding of the techniques and flavor profiles that define our nation's rich cultures. His journey has taken him through various regions, including Batam, Kalimantan, Bali, and Jakarta, where he seamlessly blends traditional flavors with modern cooking methods.

His unwavering passion for rich spices continually inspires him, drawing him back to the vibrant tapestry of Indonesian cuisine.

Renowned for his contemporary techniques, Chef Glennaldy crafts dishes that not only honor culinary heritage but also embrace a modern approach, promising a dining experience that is both familiar and refreshingly new.