

## CAMILAN

### *Light Bites*

#### **Batagor** “West Java”

*A Sundanese street hawkers favorite, fried wonton skins stuffed with minced fish dumpling, mix and soy roasted peanut sauce.*

40

#### **Tahu Gejrot** “West Java”

*This tofu dish origins from Cirebon, a port town in West Java. A classic dish fierce with chilies and sweet sauce, and palm sugar caramel.*

40

#### **Martabak Betutu** “Lidah Lokal Inspired”

*Indonesian for Muttabaq means “folded” and stretched crepe stuffed with pulled marinated chicken, served with acar and tamarind dip.*

55

#### **Rendang** “Bitterballen” “Colonial Inspired”

*Dutch influenced croquettes, beef braised in west Sumatran spices, coconut roasted, and coconut aioli.*

65

#### **Lumpia Semarang** “Central Java”

*Pan Asian favourite snack, thin fried crepe filled with bamboo shoots, rice vermicelli, vegetables and chicken. Served with sweet fermented soy dip.*

55

#### **Jagung Kremes** “Own Inspiration”

*Kids love to season their chips, so this dish is inspired by sweet corn finding on the beach. Curled corn tossed in honey garlic and chili seasoning.*

40

#### **Singkong Balado** “Lidah Lokal Inspired”

*Crispy cassava splinters, hot and sweet chili relish, sambal colo-colo, kemangi.*

40

## BUKA

Appetizers

### **Rujak Buah Udang Petis “East Java”**

*A light sweet & sour young fruit salad, served with prawns and spicy fermented palm sugar dressing.*

55

### **Lawar Ayam “Bali”**

*Our version of a must try Balinese traditional chicken salad, with long beans, young jackfruit, shallots, coconut chili relish, and house seasoned chicken skins.*

40

### **Gado – Gado “Jakarta”**

*Literally translated “mix-mix”. This traditional Betawi salad has its iconic blanched vegetables and tossed in roasted peanut sauce, served with crackers.*

50

### **Gohu Ikan Tuna “Maluku”**

*Fresh tuna tartar with pomelo segments, betel leaves, walnut, and tapioca crackers tossed in lime dressing.*

85

## SOP

Soups

### Soto Ayam

*Turmeric based chicken broth, served with beansprouts, Scallions, Soft boiled egg, Koya, Potato chips, lime, Celery.*

### Sop Buntut “South East Asia Influenced”

*This iconic Oxtail Soup served with Melinjo Crackers and Chili Relish, tells a story of a wife who made this dish to comfort his husband from endless deadlines.*

65

### Soto Betawi “Jakarta”

*Betawi refers to the original people from one of the region on the island of Java.*

*Soto Betawi is a native Jakarta dish, widely-known as Jakarta beef soup.*

*Although there are many different recipes for this type of soto dish, the main typical ingredients include beef in a soup that's made from both coconut milk and fresh milk, simmered with aromatic herbs and spices like galangal, garlic, shallots, kaffir lime leaves, and candle nut.*

90

80

## BERAS DAN MIE

*Rice and Noodle*

### **Nasi Goreng**

**75**

*Awarded as CNN's World's 50 Best Foods' list after rendang, the story of Nasi Goreng had the same beginnings as other versions of fried rice; as a way to avoid left-over rice. All dishes come with crackers and pickled vegetables.*

### **Ayam :**

*Grilled chicken skewers, chicken meatballs, egg, sambal, shallot and spices.*

### **Ikan Teri Medan :**

*Salted anchovies, sambal ijo, lemon basil, fried egg.*

### **Betutu:**

*Sate lilit, shredded Betutu chicken, sambal matah, fried egg.*

### **Mie Gomak "Sumatra"**

**75**

*Mie Gomak is a well-known specialty of Batak Toba, also often called as Batak spaghetti.*

### **Nasi Bakar "Central Java"**

**75**

*Nasi Bakar is a succulent rice dish cooked in coconut milk, chicken broth and spices, wrapped in banana leaves and grilled over charcoal.*

## LAUK

## TUSOEK

*Skewers*

*Developed by Javanese street vendors as an adaptation of Indian kebabs  
From Java, satay spread through the Malay Archipelago and, as a consequence,  
numerous variations of the dish have been developed.*

### **Sate Ayam Saos Kacang “West Java”**

*Iconic Chicken skewers tossed in roasted peanut sauce.*

**60**

### **Sate Sapi Maranggi “West Java”**

*Purwakarta’s inspired beef skewer served with sambal oncom and pickled tomato sauce.*

**75**

### **Sate Sapi Plecing “Lombok”**

*Soy marinated beef, sambal plecing.*

**75**

### **Sate Lilit “Bali”**

*Minced chicken “Wrapped Around” in sugar cane stick, served with sambal matah.*

**60**

### **Sate Sapi Saos Padang “West Sumatra”**

*Braised beef grilled over charcoal, and served with coconut curry.*

**75**

### **Sate Buntul “Central Java”**

*Marinated minced beef, chili relish.*

**75**

### **Sate Tempeh Colo Colo**

*Soy marinated soy bean cake, chili shallot dressing.*

**50**

## LAUK

## LAUK

### Mains

#### **Ayam Tangkap** “Sumatra”

*Ayam Tangkap literally translated as “Caught Chicken”.*

*Tasty marinated chicken served with piles of fried pandan leaves, curry leaves and lemon grass.*

*Call it what you want but we love this iconic dish with its crunchy fried herbs.*

#### **Rendang** “West Sumatra”

*Being rated as one of the most delicious dishes worldwide, beef rendang has a rich history and is prepared by the Minangkabau community during festive occasions and ceremonies.*

#### **Iga Bakar Madu** “West Java”

*Braised and grilled short rib, basted with honeyed chili relish, served with pickled vegetables and fried cassava splinters.*

80

#### **Ayam Taliwang** “Lombok”

*Ayam Taliwang is said to be a dish favored by Sasak nobility, it is created around the 70’s and named after Karang Taliwang in Mataram - the capital of Lombok. Grilled free range chicken, with a covering of sambal spices, sweet and spicy, with a side of kangkung plecing and terong balado.*

90

95

#### **Bebek Betutu** “Bali”

*The term Betutu is retrieved from Balinese word for a rich spice mixture. Bebek Betutu itself is a duck stuffed with cassava leaves and Betutu spices wrapped in palm leaf and roasted under burning rice husks, served with sayur urap.*

140

120

## LAUK

## LAUT

### Seafood

#### **Ikan Kakap merah Pepes “Bali”**

*Grilled Red Snapper, seasoned in Traditional Spices, wrapped in Banana Leaf, served with Kangkung Plecing and Sambal Matah.*

95

#### **Kakap Merah Woku “North Sulawesi”**

*Woku is an authentic Manado sauce and the name is retrieved from Daun Woka, a type of young coconut leaf that is mostly used as a rice wrapper. Kakap Merah Woku is a sweet water fish with rich spices, oyster mushrooms, and grilled green tomatoes.*

105

#### **Ikan Bakar Dabu – Dabu “North Sulawesi”**

*Dabu – Dabu is a type of condiment commonly found in cuisines from Manado, a relish based on pepper varieties and tomatoes, seasoned with palm sugar, and calamansi juice.*

90

#### **Udang Bakar Sambal Matah “Bali”**

*Marinated Grilled Prawns served with raw chili relish, lemongrass, and shallot.*

140

## LAUK

## SAYURAN

*Veggies*

### **Plecing Kangkung “Lombok”**

*This spicy water spinach salad or what they call plecing kangkung in Lombok is loaded with flavour. The water spinach is blanched and then dress with the spicy sambal that is packed with umami and aromatic herbs and coconut flavour.*

**35**

### **Terong Balado “Sumatra”**

*Balado is a type of hot and spicy bumbu found in Minang cuisine a region in West Sumatra , Balado sauce is made by stir frying red chilies, garlic, tomato and key lime juice in coconut oil. We toss Crispy battered eggplants in this delicious bumbu.*

**35**

### **Lontong Sayur “West Java”**

*Lontong is a dish made of compressed rice cake wrapped inside a banana leaf, Betawi people like having their rice cakes served as lontong sayur, we serve ours similar which is a coconut milk soup with shredded chayote, tempeh, tofu, soft boiled egg, petai, sambal and Krupuk.*

**55**

### **Sayur Lodeh “West Java”**

*Coconut milk soup with Cube chayote, Young jackfruit, Corn, Long bean, Carrot.*

**40**

### **Buncis Tumis Tauco Medan “Sumatra”**

*Pernakan Influenced Stir Fried Green beans, Chili Relish, Fermented Soy Bean, Garlic.*

**40**

## LAUK



## SAMBAL

*It would be like a cowboy without a horse not having Sambal and Crackers in Indonesian cuisine.  
Unthinkable of not having them around, lift your dish up with our signature authentic sambals.*

### **Sambal Ijo**

*Green Chili, Anchovies, Green Tomato.*

**15**

### **Sambal Mangga Muda**

*Young Mango Shredded and Tossed in Balado Sambal.*

**15**

### **Sambal Matah**

*Lemongrass and Bird eye chili, Lime leaves and Coconut Oil.*

**15**

### **Sambal Peteh**

*Char Grilled Red Chili, Stinky Beans Relish, Fried Shallots.*

**15**

### **Sambal Bajak**

*Char roasted Chili Relish, Tomatoes and lime Leaves.*

**15**

### **Sambal Terong**

*Pounded Chili Eggplant Relish.*

**15**

## LAUK

## MANIS - MANIS

### Desserts

#### **Klappertaart “Sulawesi”**

*A Dutch Influenced Indonesian cake originating from Manado, it literally means coconut tart, our version is a short crust pastry filled with coconut custard, Raisins, Coconut Flesh and fresh whipped Mernigue.*

55

#### **Es Campur**

*Indonesian culture has a thing for jelly, Es Campur Literally means “mixed ice” with having jellies based on seaweed, rice flour and tapioca. And other local threats such as coconut shavings, avocado and jackfruit.*

35

#### **Pandan & Coconut Crème brulee**

*“Lidah Lokal Inspirited”*

*Having the best of two world, with the unique taste of pandan leaves and coconut and a western classic with its crackling sugar coat. We serve this with tropical fruit and coconut Candy.*

40

#### **Es Pisang Hijau “makasar”**

*Es Banana ijo it self is made from steamed bananas wrapped in green omelette skin, then served with thick gravy that comes from processed coconut milk. As a complement, colored syrup will be poured on the topping to taste the flavor.*

40

#### **Kue Jongkong “Bangka Belitung”**

*Jongkong cake is one of the typical snacks of Bangka Belitung. Jongkong has a sweet taste and a soft texture. Jongkong cakes are famous in various regions of Indonesia. This jongkong cake is made from basic ingredients from a mixture of rice flour and tapioca flour, and has three colors, namely white on the top, green on the middle, and brown on the bottom.*

40

#### **Es Cendol “West Java”**

*There is a popular belief that the name “cendol” is related to, or originated from, the word jendol, in reference to the swollen green worm-like rice flour jelly in Javanese, Sundanese, Indonesian, and Malay, jendol means “bump,” We like to keep our version authentic with Pandan coconut milk, palm sugar syrup, and Freshly Shaved Ice.*

35

#### **Bandros “Sukabumi, West java”**

*Bandros made from a mixture of rice flour, grated coconut and coconut milk. Bandros has the savory taste. There is also sweet bandros which topped with white sugar.*

40

## ART SIGNATURE

*Our unique and original concoctions that expresses the nature of our beloved people and area surround us, often incorporate local ingredients and culture, fashioned and designed with craft to suits you.*

### **Pome "Lust" ante**

*It's about mystery of lust and love, carefull combination of tequila and pomegrante, absolutely happy ending and play safe.*

**110**

### **Artotel Iced Tea**

*One of most favorite tiki cocktails, brand new modern mix and a smooth combination tropical grape juice, vanilla and spirits.*

**95**

### **Rose "Marry-Me"**

*A fancy fruity mix to colour any grey valentines, trust us "GOD not create us to live alone".*

**110**

### **Sweet Candy**

*Inspired of Katy perry song "California gurls" we bring you a glass of candy land to cheer up your friendship day!!*

**95**

### **Pirate's**

*Jack sparrow said "I'm dishonest, and a dishonest man you can always trust to be dishonest. Honestly. It's the honest ones you want to watch out for, because you can never predict when they're going to do something incredibly ... stupid."*

**95**

### **Apple Pie and Me**

*Smooky cinnamon smell is one favourite way to refresh your mood, an original mix of cinnamon and vanilla and hazelnut, like Uncle Bob said "Love the live you life and Live the life you love"*

**95**

## CURATED SANGRIA

*Traditionally, it's been made with Spanish Tempranillo and other wine from Rioja with added citrus fruit. But even then, In the 1700s and 1800s, a style of sangria was made in England and France using traditionally French grapes. ... The best sangria, however, is homemade.*

### Red Sangria

*Cabernet sauvignon, Triple sec, Strawberry, Green apple, Pineapple, Sprite.*

**Glass/Jug**  
**95/350**

### White Sangria

*Chardonnay, Cognac, Orange, Pineapple, Lemon, Strawberry, Ginger ale*

**Glass/Jug**  
**95/350**

## RAISE A GLASS TO NEW ORLEANS

*New Orleans' history of the cocktail can be traced back to its beginning, when drinks were built simply from spirits, sugar, water, and bitters.*

*The city may not be the birthplace of the very first cocktail, but it is where many of the most enduring drinks were invented.*

### The Scofflaw

*Named after those who drank illegally during prohibition, is a bit of a rule breaker. A modified combination of a Dry Martini and Whiskey sour, the cocktail includes dry vermouth, bitters and a number of citrus juices for a fruity, yet dry flavor.*

**125**

### Negroni

*The most widely reported version of this drink is that it was born at Caffè Casoni in Florence Italy in 1919. Legends tells that Count Camillo Negroni asked his friend to strengthen Americano by replacing soda water with Gin.*

**125**

### Bramble

*Created By Dick Bradsell at Fred'd Club, London's Soho*

**125**

### Manhattan

*The origin is disputed but most popular theory and history the drinks is invented by Dr. Iain Marshall.*

**125**

## PHARMACEUTICAL STIMULANT

*Caffeine ; the naturally-occurring substance with a bitter taste stimulates the central nervous system, making you feel more alert. In moderate doses, it can actually offer health benefits, including boosts to memory, concentration and mental health. And coffee in particular, a major source of caffeine for Indonesians, has been associated with a host of body perks including a possible decreased risk of Alzheimer's disease and certain cancers.*

### **Becak'cinno**

*Espresso, Full Cream Milk,  
Hazelnut Syrup, Bailey's, Amaretto, Brandy.*

**120**

### **Irish Coffee**

*Sugar, Coffee,  
Bourbon Whiskey, Whipped Cream.*

**120**

### **Kopi Kintamani**

*Espresso, Sugar Syrup, Orange Bitter,  
Cloves, Black Pepper, Captain Morgan Spiced.*

**120**

### **Espresso Martini**

*Espresso, Vanilla Syrup,  
Kahlua, Smirnoff Vanilla Vodka*

**120**

## THE CHAUFFEUR DRNKS

*(Non Alcoholic Cocktails)*

### **GWK Smashed**

*Mint Leaf, Fresh Lime, Raspberry Puree,  
Ginger Syrup, Pineapple, Cranberry.*

**45**

### **Sanur blue skies**

*Coconut Pure, Passion Fruit pure,  
Pandan Sugar Syrup, Pineapple Juice,  
Orange Juice, Blue curacao Syrup.*

**65**

### **Island of gods**

*Mint Leaf, Fresh Lime, Vanilla Syrup,  
Green Apple Juice, Soda Water.*

**65**

### **Maria la sanguinosa**

*Tomato Juice, Lemon Juice,  
Tabasco, Worcestershire sauce, Salt, Pepper.*

**45**

## INTERNATIONAL

### **Margarita**

*Its a mystery cocktail.  
But it's very likely that involves  
a beautiful woman in Rancho La Gloria Mexico  
1938 by Carlos "Danny" Herrera, created for customer  
and former Ziegfeld dancer Marjorie King, who was  
allergic to many spirits, but not to Tequila.*

**110**

### **Cosmopolitan**

*Founded in 1970 in New York USA by simply  
combination vodka, cointreau, squeeze of lime  
and cranberry. It become internationally famous for a  
variety of reasons, not least of which was that it served  
as the primary form of sustenance for the four female  
characters on the series of Sex and the City.*

**95**

### **Martini**

*The Legend, invented 1890s, over the years,  
with formula dry gin, dry vermouth and olives,  
Martini has become one of the best-known  
mixed alcoholic beverages.*

**95**

### **Black Russian**

*Bartender Gustave Tops, decided to make a signature  
drink for her while the cold war just started,  
creating a dark, mysterious drink by mixing vodka  
with kahlua was appropriate for the time.*

**95**

**Cuba Libre**

*US occupied Cuba from 1898 to 1902 and coke was started sale in Cuba. In 1900, while celebrating US victory over Spain in Cuba, Captain Russell ordered Bacardi and mixed with coke and squeeze of lime and says “Por Cube Libre” means Free Cuba.*

**95****Mojito**

*Say hi from Havana, Cuba, birthplace of Mojito, became popular in 1930 in the beautiful Cuban Capital of Havana, with fresh combination of rum, mint, lime, sugar, sparkling soda and lots crushed ice.*

**95****Old Fashioned**

*Founded in 1800s in Louisville, Kentucky by James E. Pepper, describes a simple combination of spirits, bitter, water and sugar.*

**95****Gin and Tonic**

*The quinne was drunk in Tonic Water, however the bitter taste was unpleasant. British officers in India in the early 19th century took to adding a mixture of water, sugar, lime and gin to the quinne in order to make drink more palatable, thus gin and tonic was born.*

**95****Daiquiri**

*The drink was supposed founded by an American mining engineer named Jennings Cox, who was in Cuba at the time of the Spanich – American war. Now this cocktail is one of the best simply cocktail by only mixing spirit, sweet and sour.*

**95****Tequila Sunrise**

*Founded at Agua Caliente a huge resort in Tijuana with mixing part of tequila, build with orange juice and syrup, getting famous after Bobby Lozhoff, bartender credited with first serving the drink to the Rolling Stones lead Vocalist, “Mick Jagger”.*

**95****Pina Colada**

*Story begins in August 1954 from the Caribe Hilton in San Juan, Puerto Rico, where long serving bartender Ramon “Monchito” Marrero Perez mixed rum, pineapple juice, coconut cream, condensed milk, and ice in a blender.*

**95****MaiTai**

*The King of Tiki cocktails and one of the most enduring of all vintage cocktails, the cocktails were a carefull combination of tropical flavor like pineapple, citrus, and rum.*

**95****Long Island Iced Tea**

*A popular summer cocktail with combination spirits, squeeze lime and coke. And Robert “Rosebud” claims to have invented as an entry in a contest to create a new drink with triple sec in 1972 while he worked on Long Island, New York.*

**110**

*\* other classic cocktail available upon request*

## SHOOTER CHOICE

<b>Blow job</b>	<b>65</b>
<i>Coffee Liqueur, Baileys, Whipping Cream.</i>	
<b>Butterfly nipple</b>	<b>65</b>
<i>Baileys, Butterscotch.</i>	
<b>Jaggerbomb</b>	<b>95</b>
<i>Jaggermeister, Redbull.</i>	
<b>Volcano</b>	<b>110</b>
<i>Drambuie, Beer.</i>	
<b>Tequila bomb</b>	<b>95</b>
<i>Jose Cuervo, Lemonade</i>	

## MILKSHAKE AND SMOOTHIES

<b>MILKSHAKE</b>	
<i>Vanila, Chocolate, Strawberry, Oreo, Creamy Coffee</i>	<b>35</b>
<i>Avocafe</i>	<b>45</b>
<b>SMOOTHIES</b>	<b>35</b>
<i>Mango Mint, Strawberry, Mango, Banana, Blue Orange, Berryana</i>	

## COFFEE AND TEA

<b>Hot Coffee</b>	<b>35</b>
<i>Cappucino, Latte, Americano, Espresso, Long Black, Machiatto.</i>	
<b>Hot Tea</b>	<b>25</b>
<i>Dilmah Chamomile, Green tea, English Breakfast, Earl Grey, Lychee.</i>	
<b>Ice Coffee</b>	<b>40</b>
<i>Ice Cappuccino, Latte, Americano.</i>	
<b>Ice Tea</b>	<b>25</b>
<i>Ice Tea, Lychee Tea, Strawberry Tea, Lemon TSea.</i>	

## JUICE

<b>Banana, Strawberry, Mango, Orange, Lemon, Papaya Lime</b>	<b>25</b>
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## GLASS AND BOTLE SERVICE

### VODKA

	Glass/Bottle
Grey Goose	125/1700
Ketel One	110/1400
Ciroc	110/1400
Skyy 90	85/1250
Skyy	90/1400
Absolute Kurant	85/1250
Absolute	90/1250
Smirnoff	75/850

### APPERITIF

	Glass/Bottle
Martini	75/1100
Martini Bianco	75/1100
Martini Rosso	75/1100
Cinzano Extra dry	75/950
Cinzano Bianco	75/950
Campari	75/950
Fernet branca menta	75/950

### RUM

	Glass/Bottle
Nusa cana	90/1250
Captain Morgan Light	75/850
Captain Morgan Spiced	75/850
Plantation Dark	85/1100
Malibu	85/1200

### GIN

	Glass/Bottle
Bombay Sapphire	110/1500
Tanqueray	95/1200
Beefeater	90/1100
Gordon	85/950

## TEQUILA

	Glass/Bottle
Don Julio Reposado	125/1750
Patron Orange	125/1750
Cabo Wabo Reposado	110/1350
Cabo Wabo Anejo	110/1500
Sierra Reposado	90/1450
Sierra Café	95/1500
Jose Cuervo	85/1250

## COGNAC

	Glass/Bottle
Martell Vsop	110/1500
Hennesy Vsop	110/1700

## WHISKEY

	Glass/Bottle
Jack Daniels	95/1500
Jim Beam	85/1400
Wild Turkey	95/1500
Johnnie Walker Red	85/1350
Johnnie Walker Black	95/1600
Chivas Regal 12 Years old	110/1700
Macallan 12	125/1750

## LIQUEURS

	Glass/Bottle
Amaretto	95/1500
Baileys	85/1350
Benedictine DOM	95/1500
Cointreau	95/1500
Frangelico	95/1500
Drambuie	85/1400
Galliano Vanilla	95/1500

## AQUA

	Glass/Bottle		
Galliano L'autentico	85/1400	Reflection-Natural	30
Kahlua	85/1400	Reflection-Sparkling	35
Midori	85/1400		
Sambuca	85/1300		
X-rated Fusion	75/1250		
Zen Greentea	75/1250		

## SODAS

## BEER

Coca Cola	25	Bintang	45
Diet Coke	25	Bali Hai	40
Sprite	25	Prost	40
Ginger Ale	25	Radler	45
Soda Water	25		
Tonic Water	25		
Kratingdeng	35		

## MINUMAN

## LOKAL

### Hatten Wines

*Owned by Sanur family in 1968, started the company called Dewi Sri and also known as Brem Bali or Arak Bali. Hatten wines was established in 1994 and started with rose wine. Today, Hatten Wines products are found on most Bali and Indonesia's tables, collected awards from prestigious competitions from wine experts, writers.*

*The Vineyard located along the north coast of Bali in partnership with local land owners. 45 hectares of vineyard in the village of Sanggalangit.*

*This time being, we proudly present Hatten Wines to enjoy in our restaurant and bar with this selections.*

	Glass/Bottle
<b>Aga White</b>	85/250
<b>Aga Red</b>	85/250
<b>Alexandria</b>	85/250
<b>Rose</b>	85/275
<b>Tunjung Sparkling</b>	-/380
<b>Jepun Sparkling</b>	-/380

### Two Islands Wines

*Originally from South Australia, born in 2007 designed to offer distinct Australian wine characteristics and to match with any local cuisine.*

*Two Islands wine are made from this rich and diverse wine land and using some of its most famous varietals, crafted in Bali from imported frozen juices then grapes to give Bali's tourist a familiar of Australian wines.*

	Glass/Bottle
<b>Pinot Noir</b>	90/380
<b>Shiraz</b>	90/380
<b>Chardonnay</b>	90/380
<b>Pinot Giorgio</b>	90/380
<b>Sauvignon Blanc</b>	90/380
<b>Sparkling Chardonay</b>	90/380
<b>Rose</b>	90/380

## MINUMAN

### **Sababay**

*The name 'Sababay' read as [sa-ba-bey] winery originates from our winery's location along the beautiful 'SABA'bay (Teluk Saba) in Gianyar, Bali.*

*Sababay is recognized as 100% Indonesian wine in collaboration with the Asteroid R and D Vineyard and Local Balinese grapes farmers. The integrated farming concept result a sustainable good harvest – that has opened up parts of the world previously thought unsuitable to wine production.*

### **Plaga Wine**

*Plaga Wine is company part of PT.Indonesia group. One of the oldest and largest wine importers for Indonesia. We are 100 % "asli" Indonesia, using the best enological products and equipment available in the wine making market. We distribute in the main markets of Indonesian, and soon overseas and we love to see the Plaga everywhere. The wine is made from the finest imported grapes from premium wine growing areas of Chile, western Australia and soon Europe, which is fermented and bottled right here in Indonesia Rise your glass and celebrate with us.*

	<b>Glass/Bottle</b>		<b>Glass/Bottle</b>
<b>Moscato d Bali</b>	<b>95/380</b>	<b>Chardonnay</b>	<b>85/380</b>
<b>White Velvet</b>	<b>95/380</b>	<b>Sauvignon Blanc</b>	<b>85/380</b>
<b>Black Velvet</b>	<b>95/380</b>	<b>Rose</b>	<b>85/380</b>
<b>Red Reserve</b>	<b>95/380</b>	<b>Cabernet Sauvignon</b>	<b>85/380</b>

## IMPORTED WINE

### SPARKLING WINE

Lindeman's Bin 25 Brut Cuvee NV,  
*Australia* 550

### ROSE

Cinsault Horison Rose,  
*France* 400

### RED WINE

Lindeman Gent Collection  
Cabernet Sauvignon 2017,  
*Australia* 800

Grey Rock Merlot 2017,  
*New Zealand* 650

Lindeman Gent  
Collection Shiraz 2017,  
*Australia* 800

Maray Cabernet Sauvignon 2014,  
*Chille* 500  
Gallo Family Merlot 2015,  
*USA* 500

Lindeman's Bin 46 Sweet Red 2017,  
*Australia* 500

The Beach House Shiraz 2015,  
*South Africa* 500

Lindeman's Bin 55 Rich Red Blend 2017,  
*Australia* 500

Grey Rock Pinot Noir 2018,  
*New Zealand* 650

## MINUMAN

## WHITE WINE

<b>Lindeman's Bin 65 Chardonnay 2016,</b> <i>Australia</i>	<b>500</b>	<b>Yali Wild Swan Sauvignon Blanc 2016,</b> <i>Chille</i>	<b>500</b>
<b>Lindeman's Bin 95 Sauvignon Blanc 2017,</b> <i>Australia</i>	<b>500</b>	<b>Yali Wild Swan Chardonnay 2015,</b> <i>Chille</i>	<b>500</b>
<b>Milton Park Chardonnay 2018,</b> <i>Australia</i>	<b>550</b>	<b>E Solo Chardonnay Terre Siciliane IGT 2014,</b> <i>Italy</i>	<b>550</b>
<b>Grey Rock Sauvignon Blanc 2018,</b> <i>New Zealand</i>	<b>600</b>	<b>Paololeo Malvasia Bianca Salento IGT 2015,</b> <i>Italy</i>	<b>550</b>
<b>Grey Rock Chardonnay 2018,</b> <i>New Zealand</i>	<b>600</b>	<b>Maset Del Lleo Origen Blanco White Blend NV,</b> <i>Spain</i>	<b>450</b>
<b>Tariquet Domaine Du, 2013,</b> <i>France</i>	<b>500</b>		

## MINUMAN