

U M A C U C I N A



B E V E R A G E

APERITIVES

Campari Bitter	115.000
Bianco, Dry or Sweet Vermouth	85.000
Pimm's No.1	85.000
Pernod	65.000
Ricard	65.000

SCOTCH WHISKEY

Macallan 12 Years Old	250.000
Glenfiddich	150.000
Johnnie Walker Black Label	140.000
Johnnie Walker Red Label	120.000
Chivas Regal 12 years Old	120.000

IRISH WHISKEY

John Jameson	115.000
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AMERICAN WHISKY

Jack Daniel's Single Barrel	140.000
Jack Daniel's	100.000
Jim Beam	85.000

CANADIAN WHISKY

Canadian Club	85.000
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VODKA

Grey Goose	150.000
Absolut Blue	100.000

GIN

Hendricks	220.000
Tanqueray No.10	180.000
Tanqueray	120.000
Bombay Sapphire	120.000
Gordon' Dry	100.000

RUM

Ron Zacapa 23	350.000
Havana Club 3	95.000
Bacardi Light	95.000
Myer's Rum	95.000

TEQUILA

Jose Cuervo Anejo 1800	180.000
Jose Cuervo Gold	110.000

COGNAC

Martell VSOP	220.000
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BEERS

Corona	100.000
Bintang Large	80.000
Heineken	65.000
Bintang	50.000
Bintang Radler (Lemon Flavor)	50.000

SOFT DRINK

Coca-Cola	35.000
Diet Coca-Cola	35.000
Sprite	35.000
Ginger Ale	35.000
Tonic Water	35.000

MINERAL WATER

Balian Mineral, 330 ml	25.000
Equil Mineral, 330 ml	40.000
Equil Mineral, 760 ml	65.000

SPARKLING WATER

Balian Sparkling, 330 ml	30.000
Equil Sparkling, 330 ml	40.000
San Pellegrino Sparkling, 500 ml	60.000
Equil Sparkling, 760 ml	65.000

JUICE

Coconut Energizer	19.750
Mango Blend	19.750
Watermelon Blend	19.750

COFFEE

Espresso	30.000
Cappuccino	35.000
Café Latte	35.000
Iced Coffee	35.000

TEA

Earl Grey	30.000
English breakfast	30.000
Red Berries	30.000
Chamomile Flowers	30.000
Sencha Dewata	30.000
Lemon grass & ginger blend	30.000

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COCKTAIL

		Maple Moonshine	130
		Fresh basil and apple juice combined with maple syrup, lemon juice and bourbon whisky. Shaken and served tall over ice with a ruby Port float.	
COMO	Mai-Tai		
	14		
5			
A twisted classic mai tai of dark rum, light rum, amaretto, lime. Fresh pineapple, and house made rosemary syrup top up with sparkling wine.			
Rose'ale			
	14		
5			
Gin infused by organic rosella with mango puree, lime, and agave syrup.			
Belibis	130		
Grey Goose vodka combined with Orgeat, Cherry Heering, balanced with Angostura Bitters and fresh lime. Served straight up topped with sparkling wine.		The Templum	130
		Fresh lemon and mango flavoured with Cempaka petals, shaken with Galliano and Jose Cuervo Reposado tequila. Served long, floral and flavoursome.	
Galvanise			
	13	Uma Delight	130
0		Cacao and homemade rose water sugar combined with fresh lime and Havana three-year rum. Double shaken with egg white and served straight up. Floral with a touch of chocolate sweetness.	
Peach and lemon shaken with thyme and gin. Served long topped with a dash of soda. Fruity and refreshing.			
Uma Cucina Negroni	130	Uma Thurman	130
Our variation of the famous Italian aperitif. Gin, Campari and Martini Rosso shaken with homemade strawberry jam and served tall topped with sparkling wine.		Maplewood-smoked bourbon whisky stirred with Campari and Canadian maple syrup. Served on the rocks with a Campari-soaked cherry.	
Dragonfly	150		
Chilli-infused cognac balanced with cooling chamomile-tea syrup and shaken with fresh lime juice. Served straight up. Calming with enduring warmth.			

M O C K T A I L

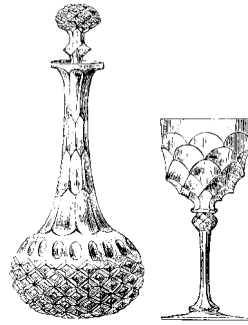
Virgin Peach Collins 65

Fresh lemon and peach shaken with thyme and a touch of sugar. Served long over ice topped with Soda.

Mango Sacrifice 65

Mango and lemon shaken with Cempaka syrup and topped with soda.

U M A C U C I N A



W I N E

BY THE GLASS

NV	Hatten Wines, Tunjung Sparkling White, Indonesia	99
NV	Plaga Wines, Chardonnay, Australia, Bali	95
NV	Hatten Wines, Rose, Alfonso lavallée, Indonesia	95
2018	Two Island, Pinot Noir, Australia, Bali	99

DESSERT WINE

NV	Pino de Bali, Australia, Bali	120
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CHAMPAGNE

2006	Moet & Chandon, Dom Perignon, France	5.950
	<i>Chardonnay and Pinot Noir</i>	
NV	Taittinger, Prestige Rose, France	2.700
	<i>Chardonnay and Pinot Noir</i>	
NV	Louis Roederer, Brut, France	2.600
	<i>Chardonnay and Pinot Noir</i>	
NV	Taittinger Brut Prestige, France	2.500
	<i>Chardonnay and Pinot Noir</i>	

SPARKLING WINE

NV	Fantini, Gran Cuvee Bianco, Abruzzo, Italy	1.200
	<i>Cocociola</i>	
NV	Naked Range, Brut, Australia	1.100
	<i>Chardonnay, Colombard, and Cenin Blanc</i>	
NV	Jean – Louis, Charles De Fere, Cuvee, France	700
	<i>Chardonnay, Colombard, and Ugni Blanc</i>	
NV	Hatten Wines, Tunjung, Indonesia	550
	<i>Probolingo Biru</i>	

WHITE WINE

ITALY		
2017	Le Rime, Castello Banfi, Toscana, IGT	1.000
	<i>Chardonnay and Pinot Grigio</i>	
2016	Borgo Tesis, Fantinel, Friuli, DOC	900
	<i>Pinot Grigio</i>	
2017	Castello Di Gabbiano D'Asti DOCG, Piedmont	850
	<i>Moscato</i>	
2015	Borgo Tesis, Fantinel, Friuli, DOC	800
	<i>Chardonnay</i>	
2017	Tommasi, Delle Venezie, DOC	750
	<i>Pinot Grigio</i>	
2017	Ortonese, Terre di Chieti, IGT	700
	<i>Malvasia, and Chardonnay</i>	

AUSTRALIA

2017 Naked Range, Victoria

950

Sauvignon Blanc

2015 Thorn Clarke, Single Vineyard Riesling, Eden Valley

950

Riesling

USA

2015 Bogle Vineyards, Nappa Valley, California 950

Sauvignon Blanc

2010 Hayes Ranch, Livermore, California

800

Chardonnay

WINE

FRANCE

2014	Andre Goichot, Macon Villages, Burgundy	
1.150	<i>Chardonnay</i>	
2017	Alexis Lichine, Languedoc, Pays D'OC, IGP	850
	<i>Sauvignon Blanc</i>	
2015	Hob Nob, Pays D'OC, IGP	800
	<i>Chardonnay</i>	

NEW ZEALAND and CHILE

2017	Black Cottage, Marlborough	
850	<i>Pinot gris</i>	
2017	Woven Stone, Ohau	
700	<i>Sauvignon Blanc</i>	
2017	Luis Felipe Edwards, Central Valley, Chile	700
	<i>Chardonnay</i>	

INDONESIA

NV	Dragonfly, Australia, Bali	
600	<i>Moscato</i>	
2018	Cape Discovery, Australia, Bali	
550	<i>Sauvignon Blanc</i>	
2018	Two Island, Australia, Bali	
500	<i>Riesling</i>	
NV	Plaga Wines, Australia, Bali	
450	<i>Chardonnay</i>	

ROSE WINE

2017	Domaine De Tamary, Cotes De Provence, France	
1.100	<i>Grenache, Cinsault, Syrah</i>	
2017	Pipoli Rosato, Basilicata, IGP, Italy	750
	<i>Aglianico</i>	

NV Hatten Wines, Indonesia

450

Alfonso-Lavallee

NV Plaga Wines, Rosé, Australia, Bali

450

Cabernet Sauvignon

RED WINE

ITALY

2017	Zolla, Vigneti del Salento, Puglia, IGP	
1.050	<i>Primitivo and Merlot</i>	
2016	Borgo Tesis, Fantinel, Friuli, DOC	900
	<i>Cabernet Sauvignon</i>	

CHILE

2018	G7, Family Del Pedregal, Maule Valley	
750	<i>Merlot</i>	
2016	Vina El Aromo, Maule Valley	
700	<i>Carmenere</i>	

NEW ZEALAND and AUSTRALIA

2018	Black Cottage, Marlborough, New Zealand	
990	<i>Pinot Noir</i>	
2018	J.J. McWilliam, New South Wales, Australia	
700	<i>Shiraz</i>	

USA

2015 Bogle Vineyards, Napa Valley, California 850
Pinot Noir

2017 Beringer Founders estate, Napa Valley, California
650
Merlot

SOUTH AFRICA

2017 The Wolftrap, Western Cape 975
Syrah, Mourvedre, and Viognier

2014 Deetlefs, Pinotage, Breedekloof 850
Pinotage

INDONESIA

2018 Two Islands, Australia, Bali 550
Cabernet, and Merlot

2016 Cape Discovery, Australia, Bali 500
Cabernet, and Merlot

DESSERT WINE

NV Pino de Bali, Australia, Bali 600
Alphonse-Lavallee, and Muscat