



SHIO

*Sake  
&  
Beverage  
Menu*

## *Signature Cocktails*

**Shiranami and Ginger Sour** 168  
Shiranami Kuro Koji Jikomi Imo Shochu – Ginger – Lemon – Egg white froth

**Geisha in Saint Tropez** 168  
Ume No Yado Yuzu – Tanqueray Gin – Dry Vermouth – Lemon – Vanilla – Basil

**Komasa G&T** 168  
Komasa Gin – Fever Tree Tonic – Lime – Mint

## *Tea*

Exclusive TWG Loose tea collection

**Sencha Prestige** 80  
With a strong, grassy fragrance and floral accents, this classic TWG tea infuses into a refreshing, pale-green cup with a subtle aftertaste and is an ideal accompaniment to a meal.

**Sencha Meicha** 100  
A majestic and noble tea from the Shizuoka region. This delicate, grassy TWG tea conveys a sense of serenity that is characteristic of only the finest quality Japan green teas. An afternoon delight.

**Genmaicha** 80  
A traditional Japanese specialty of exquisite green tea blended with roasted and popped rice. Mild and smooth, this TWG Tea produces a bright infusion with a unique, toasted flavor. A favorite with tea lovers of all ages.

**Houjicha** 80  
A traditional Japanese favourite. This TWG tea is gently steamed and roasted and exudes a subtle toasted flavour. It perfectly accompanies a savoury meal and is a popular nightcap.

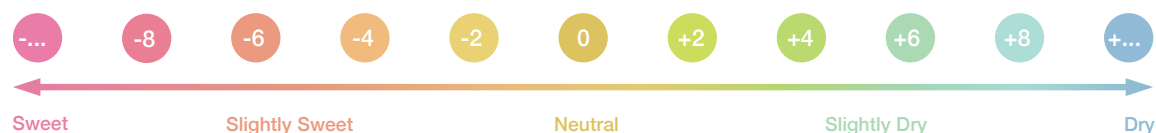
**Geisha Blossom Tea** 80  
Elegant and highly refined, this TWG blend of green tea and refreshing, ripe southern fruits infuses into a fragrant cup that will calm and appease after a day's disruptions.

**Milk Oolong** 100  
Cultivated at altitudes of 500 to 1,200 meters, this exceptional Chinese method oolong is produced between the months of March and December and is composed of only the finest whole leaves. Lightly fermented and highly aromatic, this tea offers a delicate.



## Sake Meter Value

Sake Meter Value (SMV) is also known as nihonshu-do, and can roughly be translated as Japan Alcohol Degree. Sake Meter Value is the way that people measure the way that sake tastes, and the scale moves from very sweet to very dry, a bit like wine. The scale is not difficult to understand when you are buying sake, but the way that it is calculated is a bit more complicated, using lots of scientific theory.



## Daiginjo

Daiginjo is made with rice, water, koji, yeast and a hint of distilled alcohol. The small bit of brewer's alcohol is used to enhance flavors and aromas. Daiginjo is considered some of the most premium of a producer's product line up. The rice is milled to at least 50%. Therefore at least 50% of the rice is milled away. Daiginjo forgoes many of the available automated procedures to manually brew sake for a customized method of production. The high labor of the craft, combined with high quality rice tend to result in a refined product and higher price. The flavor tones of daiginjo tend to be light and soft. The aromas are very fragrant. The flavors are complex and the finish is long lasting.

|                  | ml.   | SMV |       |
|------------------|-------|-----|-------|
| Hakuryu Daiginjo | 180*  | +5  | 480   |
| Hakuryu Daiginjo | 300   | +5  | 900   |
| Hakuryu Daiginjo | 720   | +5  | 1.800 |
| Hakuryu Daiginjo | 1.800 | +5  | 4.000 |
| Nanbu bijin      | 300   | +4  | 1.200 |
| Nanbu bijin      | 720   | +4  | 2.700 |

## Junmai

This can be translated as pure rice sake. Nothing is used in its production except rice, water, and koji, the magical mold that converts the starch in the rice into fermentable and non-fermentable sugars. Junmai-shu is made with rice that has been polished (milled) so that at least 30% of the outer portion of each rice grain has been ground away. The taste of junmai-shu is usually a bit heavier and fuller than other types, and the acidity is often a touch higher as well. This type of sake can be particularly nice when served warm or at room temperature.

|   | ml.   | SMV |       |
|---|-------|-----|-------|
| Sho Chiku Bai Shirakabegura Kimoto Junmai | 180   | +2  | 480   |
| Sho Chiku Bai Shirakabegura Kimoto Junmai | 640   | +2  | 1.400 |
| Sho Chiku Bai Shirakabegura Kimoto Junmai | 1.800 | +2  | 3.200 |
| Ozeki Tokubetsu Junmai-shu Yamada Nishiki | 180*  | +3  | 280   |
| Ozeki Tokebetsu Junmai-shu Yamada Nishiki | 300   | +3  | 500   |
| Ozeki Tokebetsu Junmai-shu Yamada Nishiki | 1.800 | +3  | 2.400 |

\*Served in carafe

All prices are in thousand (000) IDR and subject to 10% service charge and prevailing government taxes.



## *Junmai Ginjo*

Junmai Ginjo is made with rice, water, koji and yeast. The rice is milled to at least 60%. In other words, at least 40% of the rice is removed from the original size. Ginjos tend to be aromatic. The flavors are slightly sweet, soft and delicate.

|                                       | ml. | SMV  |       |
|---------------------------------------|-----|------|-------|
| Shiokawa Cowboy Yamahai Junmai Genshu | 300 | +3.5 | 880   |
| Shiokawa Cowboy Yamahai Junmai Genshu | 720 | +3.5 | 1.800 |
| Shiokawa Fisherman Sokujo Deep        | 300 | +3.6 | 680   |
| Shiokawa Fisherman Sokujo Deep        | 720 | +3.6 | 1.300 |
| Jokigen Yamahai                       | 720 | +3   | 1.600 |

## *Junmai Daiginjo*

Junmai daiginjo is made with rice, water, koji and yeast. The rice is milled to at least 50%. It does not have distilled alcohol. That is what differentiates it from the Daiginjo. The other profiles and characteristics of Junmai Daiginjo are similar to that of Daiginjo.

|                  | ml.   | SMV |       |
|------------------|-------|-----|-------|
| Dassai 39        | 180*  | +3  | 480   |
| Dassai 39        | 720   | +3  | 1.900 |
| Dassai 39        | 1.800 | +3  | 3.600 |
| Dassai 23        | 720   | +3  | 3.600 |
| Dassai 23        | 1.800 | +3  | 7.000 |
| Born Hoshi       | 500   | +2  | 1.900 |
| Born Tokusen     | 300   | +5  | 980   |
| Born Tokusen     | 720   | +5  | 1.900 |
| Born Tokusen     | 1.800 | +5  | 4.800 |
| Born Gold Muroka | 180*  | +5  | 280   |
| Born Gold Muroka | 720   | +5  | 1.400 |
| Born Gold Muroka | 1.800 | +5  | 2.700 |
| Tatenokawa 18    | 720   | -6  | 6.200 |
| Tatenokawa 33    | 300   | -3  | 1.400 |
| Tatenokawa 33    | 720   | -3  | 2.200 |
| Tatenokawa 33    | 1.800 | -3  | 4.400 |

\*Served in carafe

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## Honjozo

Honjozo also uses rice that has been polished to at least 70 percent (as with junmai). However, honjozo, by definition, contains a small amount of distilled brewer's alcohol, which is added to smooth out the flavor and aroma of the sake. Honjozo sakes are often light and easy to drink, and can be enjoyed both warm or chilled.

|                              | ml.   | SMV |       |
|------------------------------|-------|-----|-------|
| Gekkeikan Josen Karakuchi    | 180*  | +5  | 180   |
| Gekkeikan Josen Karakuchi    | 1.800 | +5  | 1.600 |
| Ozeki Josen Kinkan Karakuchi | 1.800 | +5  | 2200  |

## Futsu-shu

The bulk of the sake produced in Japan is classified as futsu-shu. The rice used to make futsu-shu is polished to an average of around 70% and the amount of jozo- alcohol used is equivalent to around 20% of the weight of the polished rice. The aroma of futsu-shu is less pronounced than in specially designated sake. At most, it can be said to have a faint caramel aroma, a result of aging. The taste profiles of futsu-shu also reflect regional taste preferences to a greater extent than premium sake.

|                                     | ml.   | SMV |       |
|-------------------------------------|-------|-----|-------|
| Keiryu Asashibori Shuppin Chozoushu | 180*  | -6  | 280   |
| Keiryu Asashibori Shuppin Chozoushu | 300   | -6  | 600   |
| Keiryu Asashibori Shuppin Chozoushu | 900   | -6  | 1.600 |
| Keiryu Asashibori Shuppin Chozoushu | 1.800 | -6  | 2.800 |

## Shochu

Shochu originated in Japan at least 500 years ago. Shochu is also most commonly made from sweet potato (imo-jochu), barley (mugi-jochu), or rice (kome-jochu) and typically contains 25% alcohol by volume. Shochu is also most often consumed on the rocks, mixed with cold or hot water, or with fresh juice, which lowers the alcohol content even further to about 12 to 15 percent ABV, similar to a glass of wine. It can also be used as a substitute spirit in classic cocktails like the Martini or Negroni.

|                              | ml.       |       |
|------------------------------|-----------|-------|
| Takara Kurokame Sweet Potato | 50 (shot) | 180   |
| Takara Kurokame Sweet Potato | 180*      | 480   |
| Takara Kurokame Sweet Potato | 720       | 1.900 |

\*Served in carafe

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## *Umeshu*

Umeshu takes the crown as Japan's most popular fruit liqueur. Made by steeping entire ume fruits in sake or shōchū. After adding sugar, the mixture is left to ripen and the sweetness and unique aroma of the fruit are absorbed by the alcohol it is resting in. As such, the liqueur has a sweet and rich taste and is, with an alcohol content of around 10% to 15%, very easy to drink. Umeshu is a beverage that even appeals to people who aren't that fond of alcoholic drinks; the succulent sweetness and full-bodied aroma can be enjoyed ice cold, at room temperature.

|                         | ml.       |       |
|-------------------------|-----------|-------|
| Umeshu Classic Choya    | 50 (shot) | 140   |
| Umeshu Classic Choya    | 300       | 800   |
| Umeshu Classic Choya    | 650       | 1.600 |
| Yamagata Masamune       | 720       | 1.600 |
| Yamagata Masamune       | 1.800     | 3.600 |
| Ume no ya do Yuzu       | 180       | 480   |
| Ume no ya do Yuzu       | 720       | 1.600 |
| Ume no ya do Yuzu       | 1.800     | 3.400 |
| Umenoyado Aragoshi Momo | 180       | 480   |
| Umenoyado Aragoshi Momo | 720       | 1.600 |

## *Beers*

|                           |     |     |
|---------------------------|-----|-----|
| Sapporo, Japan            | 330 | 140 |
| Heineken, The Netherlands | 330 | 120 |
| Bintang, Indonesia        | 330 | 80  |





SUGAR & SPICE

## LUNCH SET MENU

Available Monday - Friday

3 course Set Menu

IDR 288,000Net per person

Inclusive of welcome drink,

InterContinental Signature Coffee Blend or TWG tea.

### STARTER

Silken Butternut Squash Soup

Rustic Caesar Salad

### MAIN COURSE

Signature BLT Soup

Nasi Goreng Special

Ikan Bakar Parahyangan

Nasi Campur

Original Beef Burger

Seared Corn Fed Chicken Breast

Scandinavian Salmon Fillet

### DESSERT

Homemade Vanilla Ice Cream

Cheesecake with Red Berry Compote

Cut Fresh Fruit Platter



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## DINNER SET MENU

Available Monday - Sunday

3 course Set Menu

IDR 388,000Net per person

Inclusive of welcome drink,

InterContinental Signature Coffee Blend or TWG tea.

### STARTER

Mushroom Cream Soup

Rustic Caesar Salad

Hand-rolled Crisp Lumpia

Sate Ayam or Sate Kambing (6 pcs)

### MAIN COURSE

Signature BLT Soup

Rendang Cheek Sapi

Ikan Bakar Parahyangan

Seared Corn Fed Chicken Breast

Scandinavian Salmon Fillet

Linguini Alfredo

### DESSERT

Trio of Homemade Crème Brûlée

Artisanal Apple Pie with Vanilla Ice Cream

Cut Fresh Fruit Platter





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## MEAT LOVER SET MENU

Available Monday - Sunday

3 course Set Menu

IDR 688,000Net per person

Inclusive of welcome drink,

InterContinental Signature Coffee Blend or TWG tea.

### STARTER

Lobster Bisque with Crème Fraiche

Sun Blushed Tomato and Buffalo Mozzarella

Smoked Salmon with Classic Condiments and Melba Toast

### MAIN COURSE

Rendang Cheek Sapi

Tenderloin, Black Angus, grass fed, 250 g

Rib eye, Black Angus, 100 days' grain fed, 330 g

### DESSERT

Trio of Homemade Crème Brûlée

Artisanal Apple Pie with Vanilla Ice Cream

Cut Fresh Fruit Platter