

THREE ELEMENTS



KITCHEN, LOUNGE, & BAR

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SERVICE HOURS
7:00 AM - 10:30 PM

THE PREMIERE MENU

BY CHEF RIDWAN HAKIM

From Tasikmalaya to all around the world.

Indonesian worldly renowned Chef Ridwan Hakim spent over 15 years experimenting the best of culinary, all the way from South East Asian cuisine, Japanese, Italian, French and molecular gastronomy. He did it not just in any restaurant, but in the most upscale fine dining outlets in Indonesia, Dubai, Canada and USA.

This professional journey made him mastering all kind of tastes to satisfy any palate. Our premiere menu is simply the very best of his work, proudly presented to food lovers seeking the very best of taste. Satisfy your cravings with the very best cuisine and let your palate knows it found the one it has been missing.



STARTERS

TUNA TARTARE Yuzu avocado • Soy mirin pearl • Sturia caviar	475
SEARED FOIE GRAS Glazed jackfruit • Gold cherry Raspberry emulsion • Crispy butter brioche	440
TRUFFLE WAGYU BEEF SANDWICH Wagyu beef • Scallion • Honey mustard aioli • Truffle oil	350
SALMON CARPACCIO Balsamic caviar • Salmon roe • Dill oil • Pickled shallot	375
HANGING GARDENS SIGNATURE FLAMING WAGYU Thin sliced Japanese tajima beef • Baby carrot Pickled shimeji mushroom • Sweet miso	350
SEARED HOKKAIDO SCALLOPS Smoked mackerel croquette • Gindara mousseline • Pickles shimeji	410
GRILLED OCTOPUS Edible charcoal • Kimchi romesco emulsion	325

MAINS

DUCK BREAST	465
Truffle mashed potatoes • Red wine reduction sauce Asparagus spear • Red cherry	
RED SNAPPER ALMONDINE	495
Wilted spinach with garlic • Creamy almond sauce • Potato confit	
BAKED KING RIVER PRAWN	485
Pearl barley salad • Herbs and smoked chili crumb	
TRUFFLE ANGEL HAIR WITH HOKKAIDO SCALLOP	510
Smoked tuna mousseline • Salmon roe • Angel hair pasta with truffle oil	
LOVESTER	670
Butter poached coral lobster • Shaved parmesan cheese Caviar • truffle oil	
LOBSTER RAVIOLI	480
Caviar • Crème de fumé	
BEEF RENDANG WELLINGTON	700
Cassava leaves • Balado crispy potatoes • Rendang gravy	
56 DEGREES SHORT RIBS 2.0	570
Green tomatoes • Steamed rice • Sweet soy sauce	

PREMIUM BEEF CUTS

TAJIMA WAGYU STRIPLOIN Marbling grade 9 (250gr)	1.600
GOLD LABEL STOCKYARD RIB EYE (250gr)	1.200
WAGYU TENDERLOIN Marbling grade 7+ (200gr)	1.300

Selection of sauces:

- Scotch black pepper
- Creamy mushroom sauce
- Bordelaise

All steaks are accompanied by:
Truffle mashed potatoes and microgreen salad

CLASSIC BELUGA CAVIAR	3.000
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Indulge in an exquisite culinary experience 28 grams of beluga caviar, a true delicacy that reflects the essence of luxury.

Accompanied by:

House-made blinis • finely chopped red onion • hard-boiled egg capers • lemon wedges • sesame crème fraîche • scallions

DESSERTS

FARANDOLE DE DESSERTS	265
Assortment of mini pastries: Berries extravaganza • cinnamon bark tiramisu mille-feuille • coconut klappertaart	
CAFÉ GOURMAND	255
Espresso • Chocolate lava cake • Calamansi jelly Apple tart pandan crème brûlée	
MANGO CHEESE CAKE	230
Mango sorbet • Toasted sesame seeds • Mints oil custard	
CINNAMON BARK	230
Whipped chocolate ganache • Dehydrated lemon cake Gold leaf • Passion fruit sorbet	
TIRAMISU	230
Cacao nibs • Candy floss • Coffee gelée • Organic cocoa powder	
COCONUT KLAPPERTAART	230
Coconut sago pearl • Whipped ganache • Cinnamon powder Raisins • Toasted almonds	
VALRHONA CHOCOLATE PASSION MOUSSE	255
Chocolate mousse • Passion fruit gelée • Cocoa nibs • Cinnamon brown tuile	
RASPBERRY WHITE CHOCOLATE MOUSSE	235
Dark chocolate shell • Calamansi gelée • Strawberry sorbet	

ALL DAY MENU

STARTERS

JAPANESE TUNA SALAD 285
Tuna tataki • Sesame dressing • Garden mixed fresh leaves and Vegetables

ROMAINE HEARTS 255
Pork bacon • Caesar dressing • Garlic croutons • Parmesan cheese

GRILLED CHICKEN, additional 50
GRILLED PRAWNS, additional 95

TOMATO WATERMELON SALAD 270
Feta cheese • Basil leaves • Red onions • Balsamic dressing

SMOKED SALMON TORTA 295
Coconut tuiles • Jalapeno pickles • Ginger pickles • Shallot pickles
Red radish • Wasabi mayo • Kalamansi fluid gel • Miso dressing

SOUP

TOMYAM 295
Mussel • Prawn • Squid • Grouper

MUSHROOM TRUFFLE CAPPUCINO 290
Fragrant mushroom broth • Cream truffle foam

LIGHT MEAL

HANGING GARDENS BURGER	360
Thick potato fries • Mustard aioli • Caramelized onions	
PHILLY STEAK SANDWICH	360
Beef strip fillet • Capsicum • Caramelized onions • Melted mozzarella cheese	
CRISPY CHICKEN WRAP	320
Crispy breaded chicken fillet • Avocado • Soft tortilla • Korean chili aioli	
PRAWN LAKSA	400
Prawn dumplings • Noodles • Tofu • Bean sprouts	
BEEF TACOS	330
Grilled beef • Red cabbage • Salsa roja • Sliced lime	

RICE

SQUID INK FRIED RICE	450
Squid tempura • Poached egg • Condiments	
SEAFOOD FRIED RICE	450
Prawn tempura • Poached egg • Condiments	
SHORT RIBS FRIED RICE	450
Short ribs • Fried egg • Condiments	

PIZZA

MARGARITA	280
MUSHROOM AND TRUFFLE	295
PEPPERONI	325
SEAFOOD	335

PASTA

PASTA SELECTION: SPAGHETTI | PENNE | FETTUCCINI | ANGEL HAIR

ALLA CARBONARA 315

ALLA BOLOGNESE 355

ALLA MARINARA 370

CREAM TRUFFLE 335

GNOCCHI PRIMAVERA 315

Baby vegetables • Light tomato cream sauce

ROASTED PUMPKIN RAVIOLI 310

Grilled radicchio • Butter sage sauce

LASAGNA 315

Bolognese sauce • Pesto • Cream cheese

INTERNATIONAL MAINS

TENDERLOIN 200 GR WAGYU BEEF 990

Served with truffle mashed potato and Mixed vegetables

Sauces: Red wine | Black pepper | Cream mushroom

STEAK FRITES 550

Australian beef striploin • French fries • Black pepper sauce

PORK RIBS BBQ 430

Young papaya salad • Sweet chili sauce • French fries or steamed rice

LANGOUSTINE SEAFOOD CURRY 440

River prawn • Scallop • Fish • Eggplants • Mushrooms

Tomatoes • Fragrant curry broth • Steamed rice

CRISPY SKIN SALMON 495

Green pea purée • Confit cherry tomatoes • Bell pepper soy emulsion

PUMPKIN RISOTTO 395

Smoked pumpkin • Parmesan cheese

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LOCAL HERITAGE

SALMON ASAM PEDAS	450
Carambola • Lemongrass • Chili pasta • Tomatoes	
BEBEK BETUTU ASAP	440
Indigenous roasted duck • Balinese vegetables • Sambal • Steamed rice	
UDANG BAKAR	470
Grilled prawns marinated in soy and chili • Young papaya salad • Steamed rice	
GRILLED SNAPPER	450
Grilled snapper seasoned with Balinese spices • Vegetables • Steamed rice	
AYAM TALIWANG	460
Roasted half organic free-range chicken • Beberuk • Plecing kangkung Chili sambal • Spicy roasted eggplant	

SIDE DISH

STEAMED RICE	85
ASPARAGUS	130
MASHED POTATOES	115
FRENCH FRIES	120
TRUFFLE FRIES	135



BILLIONAIRE NASI GORENG

IDR 1,500,000⁺⁺ Recommended for two

Nasi Goreng has been ranked as one of the world's most delicious dishes. In honor of this the chefs at Hanging Gardens of Bali have created the ultimate dish of fried rice.

Made from carefully selected single crop organic rice, this extravagant dish includes fresh scallops, salted golden egg yolk mayo. The chef carefully fries each ingredient separately in a smoking hot wok creating "the breath of the wok" delicately seasoning to create an indescribable "umami" flavor.

The finished rice is served with baked lobster, pork ribs, Balinese duck curry, sambal udang, red snapper sambal matah and sate ayam. Please allow 30 minutes for the preparation.

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DESSERT

FARANDOLE DE DESSERTS	265
Apple tart • Cinnamon bark • Chocolate lava cake • Tiramisu	
CAFÉ GOURMAND	255
Espresso • Chocolate lava cake • Apple tart • Pandan crème brûlée Calamansi jelly	
TIRAMISU MILLE-FEUILLE	225
Macerated strawberries • Chocolate dust	
CHOCOLATE LAVA CAKE	215
Vanilla ice cream • Roasted sesame tuiles	
APPLE TART	215
Almond crisps • Vanilla ice cream	
PISANG GORENG	200
Fried banana • Chocolate • Palm sugar • Vanilla ice cream	
FRESH FRUIT PLATTER	195
Selection of seasonal fruits	
GELATO SELECTION	95 ^{per scoop}
Ferrero Rocher Stracciatella Vanilla Chocolate Strawberry	

VEGETARIAN MENU

TOMATO & WATERMELON 270

Feta cheese • Basil red onion • Ginger balsamic

VEGETABLES FRITTERS 245

Roasted seaweed • Tomato chili salsa • Lime

HANGING GARDENS SALAD 260

Mixed lettuce • House made dried fruit • Avocado • Yuzu dressing

VIETNAMESE RICE PAPER ROLL 245

Rice vermicelli • Avocado • Nuoc cham sauce

GADO GADO 245

Cabbage • Carrots • Long beans • Sprout • Bean cake soy caramel

LOCAL INSPIRATION

BALINESE TEMPE AND TOFU CURRY 290

Potato • Carrot • Long beans • Green beans
• Bok choy • Balinese spices • Coconut milk

NASI GORENG VEGETARIAN 285

Organic Balinese rice • Mixed local vegetables
• Cashew nut • Vegetable satay • Corn “bergedel”

TEMPE LODIH 300

Indonesian braised mixed vegetables • Fragrant coconut broth
• Chickpeas • Ginger torch • Steamed rice

MAIN COURSE

GNOCCHI PRIMAVERA Potato gnocchi • Baby vegetables • Light tomato cream sauce Parmesan cheese	315
SWEET CORN PANCAKE Roasted marinated mushrooms • Mixed salad balsamic reduction Braised bean • Feta cheese	305
GREEN PEA AND POTATO TAQUITOS Flour tortilla • Potato curry • Honey chipotle dipping sauce	305
VEGETARIAN TACOS Flour tortilla • Braised tempe • Mixed cabbage queso fresco • Salsa roja	295
HUMUS AND GRILLED PUMKIN Homemade hummus • Mixed nut • Tahini • Pitta bread	295
TRUFFLE MUSHROOM RISOTTO Premium Japanese rice • Mushroom duxelles • Roasted mushroom Shaved Grana Padano • Truffle oil	385

INDIAN MENU

STARTERS AND SOUPS

VEGETABLE SAMOSA	225	ALOO TIKKI	240
TOMATO SOUP	225	CHEESE QUESADILLA	245
Crostini		LENTIL SOUP	235
PAKORA	240	Pita bread • Sour cream	

MAIN COURSES

RAJMA 	240	VEGETABLE GREEN CURRY 	290
ALOO GOBI 	240	CHICKEN BUTTER	340
PANEER JALFREZI 	245	CHICKEN TIKKA MASALA	325
DAL MAKHANI 	245	JHINGA MASALA	355

*all dishes are served with basmati rice and condiments (raita, lemon, green chili and red onions)

LAMB BIRYANI	395	ROGAN JOSH	395
with biryani rice		with biryani rice	

SIDE DISH

SAFFRON RICE	95	DOSA	90
PARATHA	105		

INDIAN THALI 795

Make your selection of:

- 2 Appetizers • 4 Main Courses • 2 Side Dishes

 FOR VEGETARIAN

KIDS MENU

CHICKEN SPRING ROLLS 2 Pieces of chicken and Vegetables spring rolls	145
TOMATO SOUP Creamy tomato • Basil leaves	145
CHICKEN CLEAR SOUP Chicken • Vegetables • Macaroni pasta	185
PASTA SELECTION SPAGHETTI PENNE Choice of tomato or Carbonara sauce	215
MARGHERITA PIZZA Mozzarella cheese • Tomato • Basil leaves	195
MAC AND CHEESE Macaroni pasta • Béchamel sauce	185
CHICKEN FINGER Served with tartar and Tomato sauce	215
CHICKEN WINGS Choice of sauce: BBQ and Lemon garlic	215
KIDS BURGER French fries • Tomato sauce	235
FISH AND CHIPS Crispy snapper • French fries	225
NASI GORENG Chicken • Fried egg • Crackers	205
MIE GORENG Prawn • Fried egg • Crackers	205
FRENCH FRIES	100

BEVERAGE MENU

FOUND AT MYSTIQUE JUNGLE

AGED NEGRONI 225

Experience the Bali-inspired Negroni crafted by our talented mixologist, Pak Bayu. Feel the magic of this unique cocktail aging in a coconut at the Hanging Gardens of Bali.

ZERO MILE 225

Sip Zero Mile Cocktails, handcrafted by Pak Agung, using locally sourced ingredients from within a mile of Hanging Gardens. These amazing concoctions unite dragon fruit, passion fruit, coconut, mint, and basil, providing a sustainable taste of the region perfectly pairing with a variety of spirits. Vodka, Gin, Tequila, Rum, Whiskey.

OUR BARTENDER CREATIONS

LYCHEE IN PASSION 215

Tequila • Triple sec • Lychee juice
Passion purée • Grenadine

COCONUT SENSATION 215

Young coconut • White rum
Coconut liqueur • Melon liqueur
Lime juice • Pineapple juice
Basil & mint

BANANA RUSHER 215

Vodka • Baileys • Banana liqueur
Banana

LEMONGRASS COOLER 215

Vodka • Lemongrass • Mint leaf
Lemon • Lemongrass purée
Lemonade

TROPICAL SURPRISE 215

Vodka • Coconut liqueur
Mango purée • Lime • Mint • Soda

HANGING GARDEN ROSCA 215

Vodka • Pineapple liqueur • Pineapple juice • Lime juice • Strawberries

DRAGON REBORN 215

Vodka • Dragon fruit
Cranberry juice • Blueberry syrup
Lime

FIZZY PURPLE 215

Infused dry gin • Lemon juice
Honey • Tonic water

BEFORE KISSING 215

Infused gin • Blackcurrant liqueur
Cranberry juice • Lychee • Lemon

MISTY TEMPTATION 215

Gin • Coconut liqueur
Pineapple liqueur • Cranberry juice
Pineapple juice • Lime

SMOKEY HIGH 215

Whiskey • Campari • Vermouth
Apple juice • Cinnamon

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AROUND THE WORLD

APEROL SPRITZ	210
Aperol • Sparkling wine • Soda	
NEGRONI	210
Gin • Campari • Sweet Vermouth	
CAIPIROSKA	210
Vodka • Muddled brown sugar Lime wedges	
MOJITO	210
Bacardi light • Mint leaves • Lime White sugar • Soda water	
MAI TAI	210
Bacardi light • Myers - Cointreau Pineapple • Fresh lime • Grenadine	
COSMOPOLITAN	210
Vodka • Cointreau • Cranberry Fresh lime	
BLOODY MARY	210
Vodka • Worcestershire Angostura bitters • Tomato Tabasco • lime	
PIÑA COLADA	210
Bacardi light • Myers • Malibu Pineapple • Coconut milk	
DAIQUIRI (FROZEN OR NORMAL)	210
Classic Passion fruit Strawberry Mango	
MARGARITA (FROZEN OR NORMAL)	210
Classic Passion fruit Mango Lychee Strawberry	
MARTINI	210
Classic Espresso	

BEERS

CORONA	135
GUINNESS	95
KONIG LUDWIG WEISSBIER	90
HEINEKEN	90
BINTANG CRYSTAL	90
BINTANG	85

VODKA

GREY GOOSE	325
CRYSTAL HEAD	315
BELVEDERE	315
CIROC	295
KETEL ONE	285
BELVEDERE INTENSE	265
ABSOLUTE	215
SMIRNOFF	175

TEQUILA

CLASE AZUL REPOSADO	1.025
1800 MILENIO EXTRAANEJO	925
PATRON ANEJO	375
PATRON SILVER	335
PATRON XO CAFÉ	305
JOSE CUERVO	255

LIQUEUR

FRANGELICO	305
AMARETTO	305
JAGERMEISTER	255
RICARD	255
BENEDICTINE	235
CHAMBORD	235
KAHLUA	225
CAMPARI	225
MALIBU	225
COINTREAU	215
TIA MARIA	215
APEROL	185
DRAMBUI	175

BOURBONS & RYE

JACK DANIEL'S SINATRA	375
WILD TURKEY 101	305
JACK DANIEL'S SINGLE BARREL	225
JACK DANIEL'S	255
JIM BEAM BLACK EXTRA AGED	255
JIM BEAM WHITE	215

JAPANESE WHISKY

YAMAZAKI 12 YEARS	1.050
KURA THE WHISKY	550
TENJAKU	285

SCOTCH WHISKY

JW BLUE	695
JW XR 21 YEARS	625
JW ULTIMATE 18 YEARS	450
JW GOLD	345
JW DOUBLE BLACK	275
JW BLACK	245
CHIVAS REGAL 25 Y	950
CHIVAS ROYALE 21 Y	475
CHIVAS REGAL 12 Y	255
BALLANTINES RARE	375
BALLANTINE 21 Y	335
MONKEY SHOULDER	295
DEWAR'S 12 Y	295

IRISH WHISKEY & CREAM

JOHN JAMESON	235
BAILEYS	215

SINGLE MALT

GLENMORANGIE (GRAND VINTAGE MALT 1993)	1.375
LAPHROAIG 10 Y	375
GLENMORANGIE 10 Y	365
DALMORE 12 Y	325
GLENMORANGIE X	325
GLENFIDDICH 18 Y	325
GLENLIVET 12 Y	275
MACALLAN OSCURO	1.995
MACALLAN RARECASKBLACK	1.150
AULTMORE 18 Y	775
MACALLAN LUMINA	425
MACALLAN12 DOUBLE CASK	425
HIGHLAND PARK 18 Y	425
HIGHLAND PARK SPIRIT BEAR	355
HAIG CLUB	355
HIGHLAND PARK EINAR	325

COGNAC

REMY MARTIN LOUIS XIII (INCLUDED 1 CIGAR)	11.000
CAMUS XO BORDERIES	575
REMY MARTIN XO	495
MARTEL XO	495
HENNESSY XO	475
CAMUS XO	435
COURVOISIER XO	395
CHABOT XO	325
REMI MARTIN VSOP	315
HENNESSY VSOP	315
MARTEL VSOP	315
CAMUS VSOP	315
COURVOISIER VSOP	315

PORT WINES

COCKBURN'S SPECIAL RESERVE PORT	255
COCKBURN'S FINE TAWNY PORT	225

BUBBLES & WHITE WINE BY THE GLASS

NV	LOUIS PERDRIER BRUT EXCELLENCE SPARKLING FRA	235
NV	JEPUN SPARKLING ROSÉ BALI, INA	195
2021	WOLF BLASS YELLOW LABEL CHARDONNAY AUS	255
2023	MONKEY PUZZLE CHARDONNAY CHILE	215
2024	MONKEY PUZZLE SAUVIGNON BLANC CHILE	215
2022	SHEARWATER SAUVIGNON BLANC AUS	265
2023	ISOLA BIANCO INA	145
2023	ISOLA MOSCATO DOLCE INA	145
2024	TWO ISLANDS ROSÉ BALI, INA	195

RED WINE BY THE GLASS

2021	BANFI COLDI SASSO CAB SAUVIGNON & SANGIOVESE ITA	255
2021	WOLF BLASS YELLOW LABEL CABERNET SAUVIGNON AUS	255
2022	G7 THE 7TH GENERATION MERLOT - ROSE CHILE	195
2023	MC WILLIAM'S SHIRAZ AUS	195
2023	TWO ISLANDS PINOT NOIR BALI, INA	195
2023	ISOLA ROSSO INA	145

WATER

EQUIL STILL (380ml)	60
EQUIL STILL (760ml)	95
ACQUA PANNA (500ml)	95
EQUIL SPARKLING (380ml)	65
EQUIL SPARKLING (760ml)	99
SAN PELLEGRINO (500ml)	105

NON-ALCOHOLIC

WATERMELON FIZZ watermelon - lemongrass - soda passionfruit purée - grenadine	95
PINEAPPLE PUNCH pineapple - mint leaves - fresh milk coconut syrup	95
BANANA FUSION banana - orange - passion fruit	95
GINGER GARDEN ginger - orange juice mint - vanilla syrup	95
BERRY BREEZE Bedugul strawberry cranberry juice - yuzu - soda	95

MILK SHAKE Vanilla Chocolate Strawberry Banana	95
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SOFT DRINKS Sprite Coke Coke Zero Tonic Club Soda	55
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FRUIT SMOOTHIES Banana Strawberry Papaya Mango	95
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FRESH JUICES Tangerine Lime Papaya Pineapple Watermelon	85
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FRESH YOUNG COCONUT	95
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PREMIUM TEA SELECTIONS English Breakfast Chamomile Dream Pearl of The Orient Earl Grey Lavender	70
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COFFEE SELECTIONS Double Espresso Cappuccino Macchiato Café Latte Flat White Americano	80
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COFFEE SELECTIONS Regular Black Espresso	75
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WINE COLLECTION

CHAMPAGNE	BY GLASS	BY BOTTLE
NV Krug Grande Cuvée Brut Champagne, France		12.750
2013 Dom Perignon Brut Champagne, France		11.500
2015 Louis Roederer Cristal Champagne, France		10.999
2004 Nicolas Feuillatte Palmes d'Or Brut Champagne, France		8.500
NV Veuve Clicquot Brut Champagne, France		5.350
2004 Billecart - Salmon Vintage Champagne, France		5.350
NV Billecart - Salmon Brut Rosé Champagne, France		4.850
NV Moët & Chandon Imperial Brut Champagne, France		4.850
NV Moët & Chandon Nectar Imperial Champagne, France		4.750
NV Louis Roederer Premier Brut Champagne, France		4.150
NV Delamotte Brut Champagne, France		3.850
NV Duval-Leroy, Rosé Champagne, France		3.850
NV Nicolas Feuillatte Brut Reserve Champagne, France		3.350
NV Duval Le Roy Brut Champagne France		3.250

SPARKLING WINE	BY GLASS	BY BOTTLE
NV Chandon Brut Sparkling Wine, Australia		2.450
NV De Bortoli, DB Family Selection Sparkling Brut, Australia		1.150
NV Louis Perdrier Brut Excellence, France	235	1.150
NV Freixinet, Elyssia Gran Cuvée De Prestige Brut, Cava, Spain		1.550
NV Freixenet Cordon Negro Brut Cava, Spain		1.485
NV Man Family Wines, Sparkling Brut Chenin Blanc, South Africa		1.250
NV Accademia Prosecco DOC, Italy		1.250
NV Jepun by Hatten Bali, Indonesia	195	950

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RED BLEND**BY GLASS****BY BOTTLE**

2016 Chateau Haut-Brion Le Clarence Bordeaux, France		10.770
2021 Mazzei Castello di Fonterutoli Siepi Toscana, Italy		9.500
2016 Penfolds Bin 389, Cabernet Shiraz, Australia		6.250
2019 Zonin, Amarone della Valpolicella, Italy		4.475
2012 Château Gaudin, AOC, Pauillac, France		4.190
2013 Château Cantemerle, Haut-Médoc, France		3.890
2014 Casa Silva Altura Colchagua Valley, Chile		3.850
2015 Edizione 17 Cinque Autoctoni, Abruzzo, Italy		3.650
2010 Cullen, Mangan, Petit Verdot, Australia		3.400
2010 Cullen, Diana Madeline, Australia		3.125
2018 Thomas Barton Réserve Margaux, France		3.080
2019 Lavau, Châteauneuf-du-Pape, Rhône, France		3.050
2013 Lavau, Gigondas, France		2.575
2017 Château d'Arcins, Haut-Médoc, France		2.575
2016 Château Bel Air, Haut-Medoc, France		1.990
2021 Sangre de Toro Original, Spain		1.550
2019 Mouton Cadet Bordeaux Rouge, France		1.495
2019 Babich, Merlot-Cabernet, Marlborough, New Zealand		1.395
2022 Banfi Col Di Sasso, Cab Sauv & Sangiovese, Toscana, Italy	255	1.250
2021 Duca di Saragnano, L' Opera, Toscana, Italy		1.195
2023 Two Islands, Cabernet-Merlot, Bali, Indonesia	195	950
2020 Sababay Reserve Red, Bali, Indonesia		750
2023 Isola Rosso, Bali, Indonesia	145	695

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WHITE WINE - SAUVIGNON BLANC

	BY GLASS	BY BOTTLE
2022 Cloudy Bay, Marlborough, New Zealand		3.100
2022 Matua, Marlborough, New Zealand		1.550
2023 Babich, Marlborough, New Zealand		1.395
2022 Shearwater, New Zealand	265	1.375
2020 Dark Horse, California, USA		1.275
2019 Luis Felipe Edwards, Chile		1.255
2023 Banrock Station, Australia		1.250
2016 Beringer Founders' Estate, California, USA		1.185
2023 Wolf Blass Bilyara, Australia		1.075
2024 Monkey Puzzle, Chile	215	1.050
2022 Carmen Frida Kahlo Reserva, Chile		1.050
2024 Two Islands, Bali, Indonesia		950

WHITE WINE - CHARDONNAY

	BY GLASS	BY BOTTLE
2007 Louis Latour Meursault, France		4.550
2021 Louis Latour Pouilly-Fuisse, France		3.850
2022 Louis Latour Chablis, France		3.450
2018 Penfolds Bin 311, Australia		3.050
2022 Two Rivers, Marlborough, New Zealand		1.825
NV Woodbridge, Robert Mondavi, USA		1.600
2022 Baron Philippe de Rothschild. France		1.550
2019 Dark Horse, California, USA		1.275
2022 Bodega Norton, Barrel Select, Mendoza, Argentina		1.250
2022 Banrock Station, Australia		1.250
2022 Fantinel, Borgo Tesis, Friuli Grave, Italy		1.195
2021 Beringer Founders' Estate, California, USA		1.185
2023 30 Mile, Australia		1.150
2023 Monkey Puzzle, Chile	215	1.050
2021 Trilogy, Chile		1.050
2023 Two Islands, Bali, Indonesia		950

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**WHITE WINE - PINOT GRIGIO
RIESLING & GEWÜRZTRAMINER**

BY GLASS BY BOTTLE

2022 Fantinel, Borgo Tesis, Friuli Grave, Pinot Grigio, Italy		1.195
2020 Durvillea, Pinot Grigio, Marlborough, New Zealand		1.390
2016 Beringer, Founders' Estate Pinot Grigio, California, USA		1.185
2022 McWilliams Pinot Grigio, Australia		1.075
2022 Hunter Riesling, Marlborough New Zealand		1.650
2023 Two Islands, Riesling, Bali, Indonesia		950
2018 Hugel, Gewürztraminer, Alsace, France		1.850

WHITE WINE - MOSCATO & ROSÉ

BY GLASS BY BOTTLE

2023 Dragonfly, Moscato, Bali, Indonesia		825
2023 Isola, Moscato Dolce, Bali, Indonesia	145	695
2022 Whispering Angel Rosé, France		2.750
2015 Astrolabe, Beacon Hill Rosé, New Zealand		2.025
2021 Domaine du Tariquet, Rosé de Pressee, France		1.550
2021 Beringer White Zinfandel Rosé, USA		1.250
2022 G7 Merlot Rose, Chile	195	1.050
2024 Two Islands, Rosé, Bali, Indonesia	195	950
2022 Isola, Rosé, Bali, Indonesia		695

WHITE WINE - WHITE BLEND

BY GLASS BY BOTTLE

2011 E. Guigal Crozes Hermitage Blanc, France		2.400
2021 Banfi, Le Rime, Chardonnay - Pinot Grigio, Toscana, Italy		1.250
2017 Banfi, Le Rime, Chardonnay - Pinot Grigio, Toscana, Italy, 375ml		750
2022 Sababay Reserve White, Bali, Indonesia		750
2023 Isola Bianco, Bali, Indonesia	145	695

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RED WINE - CABERNET SAUVIGNON	BY GLASS	BY BOTTLE
2018 Penfolds Bin 707, Australia		15.550
2014 Penfolds Bin 407, Australia		5.950
2018 Ashbrook Estate Reserve, Margaret River, Australia		3.295
2019 Beringer, Napa Valley, California, USA		2.850
2017 Saltram Pepperjack Barossa, Australia		2.550
NV Woodbridge, Robert Mondavi, USA		1.350
2021 Grant Burge GB 88, Australia		1.280
2022 Bodega Norton, Barrel Select, Mendoza, Argentina		1.250
2021 Beringer, Founders' Estate, California USA		1.185
2020 Two Islands Reserve, Bali, Indonesia	235	1.150
2021 Wolf Blass Bilyara, Australia	215	1.075

RED WINE - MERLOT	BY GLASS	BY BOTTLE
2015 Babich Winemakers' Reserve, New Zealand		2.575
2017 Robert Mondavi, Woodbridge, USA		1.355
2022 Envyvol, IGP Pays d'Oc, France		1.225
2018 Concha Y Toro Frontera, Chile		1.150
2020 Pierre Riviere, Les Alyses, IGP Pays d'Oc, France		1.075
2023 G7, The 7th Generation, Chile	215	1.050
2022 Carmen Frida Kahlo Reserva, Chile		1.050

RED WINE - SHIRAZ	BY GLASS	BY BOTTLE
2013 Penfolds Bin 128 Coonawarra, Australia		3.750
2010 Saltram, Mamre Brook Barossa, Australia		2.990
2015 Wolf Blass Gold Label Barossa, Australia		2.950
2019 Concha Y Toro Marques De Casa Concha, Chile		2.275
2017 Ashbrook Estate, Shiraz Margaret River, Australia		2.150
2019 Hob Nob, France		1.095
2023 McWilliam's, Australia	195	950
2022 Two Islands, Bali, Indonesia	195	950

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RED WINE - PINOT NOIR

	BY GLASS	BY BOTTLE
2010 Louis Latour, Pommard, Côte de Beaune, France		5.250
2018 Cono Sur 20 Barrels, Limited Edition, Chile		2.750
2014 Shingle Peak, Marlborough, New Zealand		2.150
2017 Astrolabe, Marlborough, New Zealand		2.150
2021 Two Rivers, Marlborough, New Zealand		1.825
2020 Beringer, Founders' Estate, California USA		1.630
2022 Black Cottage, Marlborough, New Zealand		1.550
2023 Shearwater, Marlborough, New Zealand		1.250
2023 Two Islands, Bali, Indonesia		950

RED WINE - TEMPRANILLO & MALBEC

	BY GLASS	BY BOTTLE
2014 Protos Reserva Tempranillo, Ribera del Duero, Spain		2.750
2015 Torres, Coronas Tempranillo, Catalunya, Spain		1.580
2018 Antigal One Dona Angeles Vineyard Malbec, Argentina		5.100
2015 Mi Terruño Mayacaba, Malbec, Argentina		2.995
2020 Terrazas de los Andes, Altos Del Plata Malbec, Argentina		1.995
2023 Bodega Norton, Barrel Select, Malbec, Argentina		1.250

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