

## Signature Cocktail

TANGELO SIGNATURE CRAFT COCKTAIL – THE BEST SELECTION, INSPIRED BY THE NEIGHBORHOOD AND ENHANCED WITH CREATIVE HANDCRAFTED COCKTAILS.

### Chasing the sun

120

It is the Tangelo cocktail. Yesterday is a story, today is a journey, and tomorrow is the future.

*Homemade kombucha, bacardi spiced, carta blanca, and topped with homemade ginger beer.*

*Shaken & served over ice  
All day refresher*

### Whisper sour

125

Sailors would take huge amounts of lemons, limes, and oranges on voyages. They would also bring alcohol, and the best alcohols were kept at room temperature, like whiskey and bourbon. The whiskey sour was a perfect combination of citrus to combat scurvy and whiskey to quench the sailors' thirst.

*Little river, lemon juice, ginger, orgeat syrup, white egg, dill leave  
Shaken & served with dill leave  
Pick me up*

### Nusantara brew tini

135

The story goes that Bradsell created the drink—originally called The Vodka Espresso, then the Pharmaceutical stimulant—at Fred's Club in the late 1980s. A young model, who Bradsell claims is now world-famous, sidled up to the bar and asked for something to “wake me up.” His solution was a combination of vodka, fresh espresso, coffee liqueur, and sugar, shaken into a frothy mix of bittersweet addiction.

*Skyy vodka, nusantara cold brew, espresso coffee, pinch of salt  
Shaken & served with pin of salt  
Pick me up*

### Native negroni

145

The Negroni was first created in Italy in 1920. The drink got its name from an aristocrat named Camillo Negroni. He always ordered an Americano when he visited Café Casoni in Florence, Italy. One day, he asked the bartender serving him to add gin to the Americano he ordered. The drink became popular and was eventually known as the Negroni. Negroni is typically enjoyed before dinner as an aperitif. Our UMEGRONI cocktail is a twist on the classic Negroni, served in a rocks glass with the addition of Japanese plum wine. Salted plum and orange peels are used as garnishes; these are often roasted before being added to the drink, enhancing the citrus aroma.

*East indies, cinnamon infused champari, Bali sweet vermouth brem, sweet vermouth  
Stirred up on the rock  
Boozy sipper*

## Gold fashioned

145

The Old-Fashioned was an evolution of the whiskey cocktail, which was simply whiskey, sugar, bitters, and water, served as early as the 1800s. It wasn't until the 1870s and 1880s that bartenders began adding embellishments to their whiskey cocktails. Some customers rebelled against these innovations.

*Bacardi spiced rum, little river whisky, coke, angostura bitter, brown sugar  
Stirred up on the rock  
Boozy sipper*

## Berry sinosita

120

The Berry Roska, however, is a celebration of the harmonious fusion between premium rum and luscious berries. This rum cocktail is sure to delight your palate.

*Bacardi white, brown sugar, blue berry puree, fresh lime juice, basil leaves  
Shaken & served over ice  
All day refresher*

## Passionita paloma

145

Paloma is Spanish for "dove." Its origins are unknown, although it is reputed to date back to the 1950s. Some attribute its creation to the legendary Don Javier Delgado Corona, the former owner of La Capilla (The Chapel) in Tequila, Mexico, who also created the Batanga.

*Tequila, fresh orange juice, fresh lime juice, fresh lemon juice, simple syrup, black grape, aperol  
Shaken & served over ice  
All day refresher*

## Pomelo spritz

145

The name appears to trace back to the 1800s when portions of the Veneto region of northern Italy were controlled by the Austro-Hungarian Empire. Visitors and soldiers from other parts of the empire were said to have found Italian wines too strong, so they lightened them with a splash (a "spritz" in German) of water.

*East indies pink pomelo, edelflower pink vermouth, soda, tonic, campari  
Served up ice cold  
Pick me up*

## Dirty gin and tonic

135

Its history begins in Flanders (modern-day Netherlands) in the 17th century under the name genever. Its creation is often attributed to the chemist and physician Franciscus Sylvius. At the time, it was a cereal brandy, generally made from rye or barley. It was flavored by maceration of juniper berries to mask the defects of a still very rough distillation. This Flemish genever would later serve as a model for English gin a century later.

*East indies, fresh rosemary leaves, green olive, olive water, tonic  
Served up ice cold  
Pick me up*

## Tangelo Classic

TANGELO CLASSIC TWISTED COCKTAILS EDITION, INSPIRED BY THE CLASSIC OLD FASHIONED COCKTAIL, WITH A NEW TWIST INTO A HANDCRAFTED MODERN COCKTAIL.

## Tequila sunset

135

There are many conflicting stories about the history of the Margarita cocktail. Our favourite comes from the legendary Balinese Room in Galveston, Texas where, in 1948, head bartender Santos Cruz created a drink for the famous singer Peggy (Margaret) Lee. He used the Spanish version of her name, Margarita, and it has been a hit ever since.

*Camino tequila, tangerine liqueur, lime, orange marmalade,  
red capsicum  
Served up cold or on the rocks  
All day refresher*

## Pineapple passion daiquiri

125

The ubiquitous Daiquiri has been much maligned by cheap flavors and ingredients. Using fresh pineapple and white rum, we shake and strain rather than blend, giving us a delicious and authentic rendition of this classic cocktail.

*Bacardi carta blanca, pineapple, lime, orange, aromatic bitter  
Served up ice cold  
Pick me up*

## Kamikaze No 2

135

It is thought that this drink was created at an American naval base in Japan during World War II. It was originally a shot, but it became so popular that it was adapted into cocktail form. Today, bartenders may serve it either way. The Japanese translation of Kamikaze is "divine wind," which could also be a reference to the potent sweet-sour mix of ingredients within the cocktail. Since its popularity did not really take off until the 1970s, some insist that it was created within the disco scene that emerged in this era

*Skyv infused citrus peel, orange liqueur, lemon cordial, angostura bitter  
Served up ice cold  
Pick me up*

## Nihon bird

145

Twisted from the Jungle Bird cocktail, it is a tropical drink made with rum, pineapple juice, and campari. The story goes that it was invented in 1978 at the Aviary Bar of the Kuala Lumpur Hilton. The telltale sign that it's modern is its fusion of the Italian bitter campari with tropical flavors. This drink recently surged in popularity, fueled by the Negroni craze. It is often garnished with pineapple leaves to mimic the feathers of a bird. And here, we've cheated the ingredients with some Japanese items.

*Bacardi spiced, campari, pineapple, lime, yuzu jam  
Shaken & served over ice  
All day refresher*

## Umai sour

135

The first mention of the whiskey sour was in 1862 in The Bartender's Guide by Jerry Thomas. However, it's likely that people were drinking whiskey sours long before this. Like so many spirits and cocktails, we can thank sailors for this delicious drink. We add a little touch of maca and ginger to spice up the flavor combination in our UMAI SOUR.

*Little river whisky, yuzu jam, matcha ginger, lemon, angostura bitter, foamee*  
*Shaken & served on the rock*  
*All day refresher*

## Slow cooked infused G&T

125

Our exquisite slow-cooked gin concoctions follow an exact preparation process using precise temperature control and a combination of tonic water and locally sourced ingredients, blended to exotic perfection.

- **Red Apple + Cinnamon** slowly infused dehydrated apple and gin, topped with cinnamon and tonic
- **Lemongrass + Lemon** slowly infused lemongrass and gin, topped with lemon peel and tonic.
- **Basil + Lychee** slowly infused basil and gin, topped with fresh lychee and tonic.
- **Cucumber + Basil** slowly infused cucumber and gin, topped with basil and tonic

## SHARING is CARING

200

### • Red spice sangria

Red wine, white chocolate, mulled spice, lemon, orange.

### • Rose sangria

Rose wine, curacao, honey, guava, apple and kafir leaf.

### • White sangria

White wine, reach, citrus, elderflower, sunkist and mint

## SPIRIT & LIQUEUR

### APERITIF

|           | SHOT | BOTTLE |
|-----------|------|--------|
| - Aperol  | 120  | 1.600  |
| - Campari | 130  | 1.720  |

### VODKA

|                    |     |       |
|--------------------|-----|-------|
| - Smirnoff         | 100 | 1.000 |
| - Iceland          | 100 | 1.000 |
| - Skyy             | 100 | 1.000 |
| - Absolut Original | 120 | 1.400 |
| - Grey Goose       | 150 | 2.100 |
| - Ciroc            | 210 | 2.900 |

### GIN

|                                   |     |       |
|-----------------------------------|-----|-------|
| - Gordon's Premium Dry            | 100 | 1.000 |
| - Empire Gin                      | 100 | 1.000 |
| - East Indies Archipelago Dry Gin | 110 | 1.350 |
| - East Indies Pomelo              | 110 | 1.350 |
| - Roku Gin                        | 170 | 2.300 |
| - Hendrick                        | 200 | 2.600 |
| - Tenjaku Gin                     | 200 | 2.600 |

### RUM

|                             | SHOT | BOTTLE |
|-----------------------------|------|--------|
| - Bacardi carta blanca      | 100  | 1.000  |
| - Bacardi spiced rum        | 100  | 1.000  |
| - Manta white rum           | 100  | 1.000  |
| - Black tear cuban spiced   | 150  | 1.850  |
| - Flor de cana extra Seco 4 | 130  | 1.500  |
| - Flor de cana reserva 7    | 150  | 1.850  |

### TEQUILA

|                        |     |        |
|------------------------|-----|--------|
| - Jose cuervo especial | 130 | 1.800  |
| - Don julio anejo      | 270 | 3.700  |
| - Codigo reposado      | 290 | 3.900  |
| - Patron reposado      | 350 | 4.800  |
| - Patron silver        | 270 | 3.700  |
| - Claze azul plata     |     | 13.000 |
| - Claze azul reposado  |     | 15.000 |

WHISKEY

|                               |     |       |
|-------------------------------|-----|-------|
| LOCAL WHISKY                  |     |       |
| - Little river blended whisky | 100 | 1.000 |
| - Batavia blended whisky      | 100 | 1.000 |
| AMERICAN WHISKEY              |     |       |
| - Jim beam white bourbon      | 110 | 1.400 |
| - Makers mark bourbon         | 180 | 2.300 |
| - Jack daniel tennessee No.7  | 125 | 1.700 |
| - Jack daniel gentelman jack  | 170 | 2.300 |
| BLENDED SCOTCH WHISKEY        |     |       |
| - Jw. Black label             | 200 | 2.700 |
| - Jw. Gold label              | 310 | 4.300 |
| - Civas regal 12              | 150 | 1.945 |
| - Monkey shoulder             | 200 | 2.650 |
| IRISH WHISKEY                 |     |       |
| - Jameson                     | 120 | 1.600 |
| - Jameson black barrer        | 200 | 2.600 |
| - Bushmill original           | 150 | 2.100 |
| JAPANESE WHISKEY              |     |       |
| - Hibiki Japanese harmony     | 730 | 8.350 |
| - Tenjaku                     | 200 | 2.700 |
| - Tenjaku pure malt           | 250 | 3.000 |
| SINGLE MALT WHISKEY           |     |       |
| - The macallan 12 double cask | 550 | 7.000 |
| - Glenfiddich 12 Y.O          | 210 | 2.700 |
| - The glenlivet 12 Y.O        | 290 | 3.700 |
| - Singleton 12 Y.O            | 210 | 2.700 |

|                             |      |        |
|-----------------------------|------|--------|
| MESCAL                      | SHOT | BOTTLE |
| - Montelobos mezcal espadin | 220  | 2.800  |
| - Mescal machetazo salmania | 250  | 3.500  |
| - Codigo mezcal ancestral   | 720  | 10.000 |

|                  |     |       |
|------------------|-----|-------|
| BRANDY           |     |       |
| - Brandy St Remy | 150 | 1.960 |

|                       |      |        |
|-----------------------|------|--------|
| COGNAC                |      |        |
| - Martell cardon blue | 290  | 3.250  |
| - Hennessy X.O        | 900  | 11.700 |
| - Martell X.O         | 1000 | 12.500 |

SAKE

|                              |     |       |
|------------------------------|-----|-------|
| - Hakkaisan Tokobetsu Junmai | 410 | 1.650 |
| - Hakkaisan Daiginjo         | 765 | 3.650 |

BALINESE ARAK

|                 |    |     |
|-----------------|----|-----|
| - Arak Dewi Sri | 80 | 950 |
|-----------------|----|-----|

LIQUEUR

|                          |     |       |
|--------------------------|-----|-------|
| - Baileys irish cream    | 110 | 1.400 |
| - Cointreau              | 120 | 1.500 |
| - Cynar ricetta original | 130 | 1.700 |
| - Frangelico             | 170 | 2.400 |
| - Fernet branca          | 150 | 2.100 |
| - Amaro montenegro       | 160 | 2.200 |
| - Jagermeister           | 110 | 1.300 |
| - Vaccari sambuca        | 120 | 1.500 |
| - Amaretto Disarono      | 170 | 2.200 |
| - Nusantara cold brew    | 100 | 1.200 |

BEER & CRAFT

|               |     |
|---------------|-----|
| - Singaraja   | 55  |
| - Frost lager | 60  |
| - Bintang     | 65  |
| - Corona      | 110 |

## NON ALCOHOL BEVERAGE MOCKTAIL'S

### Tutti fruity 75

Combined fruity and floral provides a freshness, and the aroma of orgeat makes this mocktail comfortable to drink.

*Fresh grape fruit, orgeat syrup, citrus, lemon lime soda.*

### Pick me a fresh 75

A refresher mocktail suitable for hot weather, combining cucumber, mint, and citrus to provide a refreshing taste.

*Fresh cucumber, mint, pineapple juice, citrus, soda.*

### Tropical soul 75

This mocktail provides a fruity and citrusy taste, combining lychee and orange for sweetness and a citrus kick.

*Lychee fruit, fresh orange slices, citrus, and lemon-lime soda.*

### Hardiness 75

A herbal mocktail good for health, with many benefits like increasing body endurance, providing warmth, and reducing stress.

*Ginger, aromatic ginger, lemongrass, honey, citrus, and soda.*

SOFT DRINK

|                                     |    |
|-------------------------------------|----|
| Aqua reflection natural / sparkling | 45 |
| Coca Cola                           | 45 |
| Coca Cola zero                      | 45 |
| Sprite                              | 45 |
| Soda water                          | 45 |
| Frever tree ginger ale              | 60 |
| Frever tree tonic water             | 60 |
| Lemon lime bitter                   | 45 |

JUICES

|   |    |
|---|----|
| Fruit selections  | 70 |
| <i>Mango, banana, pineapple, strawberry, orange, watermelon</i> |    |

COFFEE HOT / ICE

|                      |    |
|----------------------|----|
| Single espresso      | 35 |
| Double espresso      | 40 |
| Long black/Americano | 40 |
| Coffee latte         | 55 |
| Cappuccino           | 55 |
| Piccolo latte        | 55 |
| Macchiato            | 55 |
| Flat white           | 55 |
| Chocolate            | 55 |
| Mochaccino           | 60 |

TEA HOT/ICE

|                    |    |
|--------------------|----|
| Sumatran breakfast | 65 |
| Lavender grey      | 65 |
| Umami              | 65 |
| Royal mint         | 65 |
| Lady oolong        | 65 |
| Earl grey tea      | 65 |
| Organic green tea  | 75 |
| Mosaic             | 75 |
| Green jasmine      | 75 |
| Ginger tea         | 65 |
| Chamomile          | 75 |
| Lemongrass         | 75 |