

K U S I

*For our cocktails we use Jose Cuervo Tequila, Bombay Gin, Absolut Vodka, Jameson Whiskey, Gobernador Pisco and Havana Club Rum

SIGNATURE COCKTAILS

Citrus Spirit A smooth blend of gin, fresh orange, our signature pineapple syrup, and a cloud of egg white	130	Palo Santo Cinnamon-infused whiskey, apple juice, house-made cinnamon syrup, lemon juice	140
Tropical Alchemy Vodka, ripe mango, lychee liqueur, fresh mint, and soda	130	Night Bloome Tequila, Jägermeister, cranberry juice, and a touch of house-made syrup	140

CLASSIC COCKTAILS

Aperol Spritz Aperol, sparkling wine, soda water	140	Tequila Sunrise Tequila, orange juice, premium grenadine	115
Amaretto Sour Amaretto disaronno, lemon, orange, egg white	130	Mojito Rum, lime, mint, soda	95
Bloody Mary Vodka, tomato juice, tabasco, celery	115	Margarita Tequila, cointreau, lime	140
Whiskey Sour Whiskey, lemon juice, orange juice, egg white	150	Arak Sunrise Arak, orange juice, premium grenadine	85
Arak Sour Arak, lime juice, dash of whiskey, egg white	85	Arak Mojito Arak, lime, mint, soda	80
Godfather Whiskey, amaretto disaronno	140	Gin & Tonic Gin, tonic water	105
Tom Collins Gin, lemon juice, soda	115	Espresso Martini Vodka, kahlua, espresso coffee	125
Dry Martini (ask for dirty option) Gin, martini dry, olive	130	Negroni Gin, martini, campari	150
Pisco Sour Pisco, lemon, dash of whiskey, egg white	165	Mimosa Sparkling wine, orange juice	100
Moscow Mule Vodka, Ginger beer, lime	150		

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BEERS

Bintang	45	Heineken	60
Small Hazy Island Brewing	ABV: 4.8% IBU: 10 95	+ Chelada Lemon juice, salt	10
+ Michelada Lemon juice, tomato juice, tabasco, pepper, salt	20		

LIQUORS (Single 30ml / Double 60ml)

Glenfiddich 12 years	110 / 195	Jack Daniels	85 / 155
Cointreau	75 / 135	Bombay Sapphire Gin	75 / 135
Gin Roku	85 / 155	Amaretto Disaronno	70 / 130
Jagermeister	60 / 110	Pisco Gobernador	75 / 135
Arak	40 / 75	Tequila Jose Cuervo	65 / 120
Kahlua	65 / 120	Jameson	80 / 145
Absolut Vodka	60 / 115		

NON ALCOHOLIC DRINKS

Soft drinks Coke / Coke Zero / Tonic Water / Soda	25	Mineral Water Natural / Sparkling	30
Shirley Temple Lemon juice, Soda water, Premium grenadine	50	Sunrise Mocktail Orange juice, Soda water, Premium grenadine	50
Lemonade	30	Virgin Bloody Mary	50
Ginger Beer	50	Virgin Mojito	40
Applewood Apple juice, Lemon juice, Cinnamon syrup	55	Fresh Juice Orange / Pineapple / Strawberry / Mango	45
Tea (hot or cold) English breakfast / Green tea	25	Homemade Infusion (hot or cold) Mint /Ginger and Lemongrass / Rosela	30
Coffee Espresso Single / Double	25 / 35		

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RED WINES

Ventisquero Reserva Carmenere	2022 Valle de Colchagua, Chile	110/530
Deep cherry red, with attractive aromas of fresh black and red fruit. Spicy notes intermingle with hints of chocolate and vanilla.		
Pairs well with soft cheeses, pasta, spicy dishes, and meats.		
Recommendations: Roast beef tenderloin, wagyu beef, duck breast, humitas, eggplant empanadas.		
Tierra Del Fuego Reserva Cabernet Sauvignon	2017 Valle del Maule, Chile	620
Complex with rich, mature tannins and a pleasant, long finish.		
Ideal to serve with red meats, roast beef, duck with sweet-and-sour sauces, and cheeses.		
Pairing recommendations: Roast beef tenderloin, duck breast, cassava croquettes, empanadas.		
Cantine Leonardo da Vinci Rocca di Cesena Superiore Riserva Sangiovese di Romagna DOC	2019 Faenza, Italy	680
Fruity notes of cherries and blackberries, with balanced acidity and smooth tannins.		
Pairs well with roasted and grilled meats, aged cheeses, stews, and game.		
Pairing recommendations: Duck, wagyu ossobuco.		
Trapiche Alaris Malbec	2022 Mendoza, Argentina	580
Fruity aromas of plums and cherries. Round on the palate with a touch of truffles and vanilla.		
The ideal wine for empanadas, grilled meats, pasta, spicy cuisine, and cheese.		
Pairing recommendations: Cassava croquettes, shrimp or eggplant empanadas, roasted cauliflower, pork dumplings, roast beef tenderloin.		
Trapiche Finca Las Palmas Gran Reserva Malbec	2016 Mendoza, Argentina	1000
Aromas of black fruits, ripe plum, figs, with balsamic and menthol notes. Firm tannins.		
Ideal to pair with red meats.		
Recommendation: Wagyu ossobuco, tenderloin, duck.		
Tierra Del Fuego Gran Reserva Syrah	2016 Valle del Maule, Chile	800
A wine with an elegant structure, refreshing fruit flavors, and soft tannins. Its aromatic profile highlights spices and toasted wood. Excellent with lamb, spicy meats, and stews.		
Pairing recommendations: Wagyu ossobuco, roast beef tenderloin, pork dumplings, duck.		

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WHITE WINES

Ventisquero Reserva Sauvignon Blanc 2023 Valle de Casablanca, Chile	110/530
Pale green in colour, with fresh citrus aromas and a hint of minerality. The wine shows vibrant acidity and a fresh, clean finish.	
It pairs well with salad, seafood, ceviche and fish.	
Recommendation: Ceviche, tiradito, octopus chochoca, heart of palm carpaccio.	
Tierra del Fuego Reserva Sauvignon Blanc 2017 Valle del Maule, Chile	620
A wine with medium-high acidity, fresh and light, with hints of green pepper. Perfect with seafood, fresh or grilled fish, and shellfish.	
Recommendation: Pork dumplings, tiger prawns, amberjack fish, catch of the day, ceviche, octopus chochoca.	
Cartagena Sauvignon Blanc 2022 Valle de San Antonio, Chile	690
Crisp and refreshing, with flavours of passionfruit, green apple, and a hint of minerality. A lively acidity leads to a clean, saline finish.	
Recommendation: Ceviche, tiradito, octopus chochoca, heart of palm carpaccio, calamari chupe, tiger prawns.	
Le Grand Noir Chardonnay 2022 Languedoc-Roussillon, France	630
A fresh Chardonnay with the aroma of tropical fruits. It is recommended for fish, light meats, and dishes with oriental spices.	
Recommendation: Pork dumplings, ceviche, tiradito, amberjack fish.	
Man Chardonnay 2022 Padstal, South Africa	590
A fresh wine with citrus and smoky notes, pairing well with citrus salads, meat stews, eggs, and legumes.	
Recommendation: Cauliflower, empanadas, pork dumplings, amberjack fish.	
Protos Verdejo DOC 2022 Rueda, Spain	680
A fresh wine with fine acidity, perfect for white fish, fermented dishes, and bold flavors.	
Recommendation: Pork dumplings, ceviche, tiradito, octopus chochoca, cauliflower.	
Hunter's Riesling 2022 Marlborough, New Zealand	720
A wine with well-balanced acidity and citrus notes, recommended for game birds, charcuterie, fish, and foie gras.	
Recommendation: Duck breast, catch of the day, pork dumplings, humitas, cauliflower.	
Hunter's Pinot Gris 2022 Marlborough, New Zealand	720
The wine has wonderful depth and complexity, with a dry finish and a mineral quality. Its style is perfect as an aperitif or with naturally sweet dishes such as scallops or prawns.	
Recommendation: Tiger prawns, shrimp empanadas.	

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SPARKLING WINES

Jacqueline Blanc De Blancs Brut 2022 Valle Central, Chile **135/650**
It is refreshing and elegant, featuring vibrant wild strawberry flavors, light cherry, citrus, a hint of toast, and well-balanced acidity. Pair it with salmon, fruit salads, or light cheeses.
Pairing Suggestions: Cassava Croquettes, Cauliflower, Shrimp Empanadas, Ceviche, Tiradito.

ROSE WINES

Calalenta Fantini Merlot Rosato 2022 Ortona (Chieti), Italy **710**
Fresh and flinty aromas of strawberry, freshly cut watermelon, and rose petals on the nose, complemented by mineral notes on the palate.
Fantastic as an aperitif and pairs beautifully with raw fish or fresh cheeses.
Pairing Suggestions: Ceviche, Tiradito, Carpaccio, Octopus Chochoca, Amberjack.

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