

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

Night Bloome

Tequila, Jägermeister, cranberry juice, and a touch of house-made syrup

130

Tropical Alchemy

Vodka, ripe mango, lychee liqueur, fresh mint, and soda

130

CLASSIC COCKTAILS

Aperol Spritz

Aperol, sparkling wine, soda water, orange juice

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

80

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

Caipiroska

Vodka, lime

100

Moscow Mule

Vodka, Ginger beer, lime

150

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BEERS

Bintang	40	Heineken	55
Summer Pale Ale Island Brewing	85 ABV: 4.5% IBU: 25	Small Hazy Island Brewing	95 ABV: 4.8% IBU: 10
+ Michelada Lemon juice, tomato juice, tabasco, pepper, salt	20	+ Chelada Lemon juice, salt	10

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	Baileys	60 / 110
Arak	40 / 75	Tequila Jose Cuervo	65 / 120
Kahlua	65 / 120	Jameson	80 / 145
Absolut Vodka	60 / 115	Pisco Gobernador	75 / 135

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	Lemonade	30
Sunrise Mocktail Orange juice, Soda water, Premium grenadine	50	Virgin Bloody Mary	50
Fresh Juice Orange / Pineapple / Strawberry / Mango	40	Virgin Mojito	40
Tea (hot or cold) English breakfast / Green tea	25	Ginger Beer	50
Coffee Espresso Single / Double	25 / 35	Homemade Infusion (hot or cold) Mint /Ginger and Lemongrass / Rosela	30

*Prices are in thousands of Rupiah & subject to 6% service charge and 10% government tax

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RED WINES

Doña Dominga Carmenere 2021 Valle de Colchagua, Chile	110/530
Wine with intense aromas of ripe red fruits, peppers, and spices, complemented by subtle smoky and vanilla notes.	
A highly versatile wine that pairs well with grilled meats, pasta, and aged cheeses.	
Recommendations: Roast beef tenderloin, wagyu beef, cauliflower, cassava croquettes, eggplant empanadas.	
Ventisquero Reserva Carmenere 2022 Valle de Colchagua, Chile	550
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.