

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	90
Bloody Mary Vodka, tomato juice, tabasco, celery	110	Margarita Tequila, cointreau, lime	140
Whiskey Sour Whiskey, lemon juice, orange juice, egg white	150	Arak Sunrise Arak, orange juice, premium grenadine	75
Arak Sour Arak, lime juice, dash of whiskey, egg white	75	Arak Mojito Arak, lime, mint, soda	75
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	90
Caipiroska Vodka, lime	100		

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BEERS

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

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	35 / 65	Havana Club 3 años	45 / 85
Kahlua	65 / 120	Jameson	80 / 145
Absolut Vodka	55 / 105	Tequila Jose Cuervo	65 / 120
Pisco Gobernador	75 / 135		

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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	Homemade Infusion (hot or cold) Mint /Ginger and Lemongrass / Rosela	30
Coffee Espresso Single / Double	25 / 35		

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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.	
Casa Silva Carmenere 2021 Valle de Colchagua, Chile	600
Wine with balanced acidity and smooth tannins. Notes of naturally sweet fruits, cherries, and blackberries. Perfect for lean red meats and game birds. Pairing recommendations: roast beef tenderloin, duck breast, humitas, eggplant empanadas.	
Tierra Del Fuego Reserva Merlot 2017 Valle del Maule, Chile	620
Flavors of nuts, dried plums, dark chocolate, and coffee, accompanied by smooth tannins. Perfect to enjoy with pasta, smoked dishes, and nuts. Pairing recommendations: cauliflower, duck breast, amberjack fish, humitas, catch of the day.	
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

Carmen Wave Series Sauvignon Blanc 2022 Valle Central, Chile	110/530
A light Sauvignon Blanc style, dominated by fruit and refreshing acidity, which pairs perfectly with fish and seafood.	
Recommendation: ceviche, tiradito, octopus chochoca, heart of palm carpaccio.	
Black Cottage Sauvignon Blanc 2023 Marlborough, New Zealand	700
The palate is juicy with lime zest, while the mouthfeel is elegant, refined, and focused. Great for charcoal-grilled fish and herbaceous dishes.	
Recommendation: Duck breast, empanadas, 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.	
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 very fresh wine with citrus and smoky notes. It pairs 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.