

SUGARSAND BREAKFAST

HOT

Breakfast Toast Three Ways , smash avocado sauté mushrooms, corn salsa, heirloom tomatoes, sumac & salmon	110
Bacon & Egg Roll , sunny sideup, bacon, avocado salsa, camote ketchup, milk bun (P)	85
Fried Quinoa , tofu, kale, pickles, yucca crisps (VE)	85
Chifa Fried Rice , chicken, pork belly, sunny egg, pickle, soya bean crackers (P)	110
Omelette , tomato, roasted peppers, goat's cheese & herbs w/ roast tomato & toast (V)	80
Eggs on Toast , poach egg, smash avocado, bacon, pumpkin seed, tomato & corn salsa (N)	85
Healthy Breakfast , asparagus, avocado, egg white, tomato & corn (V)	90
Eggs Your Way , poached, omelette scrambled or fried eggs with bacon, potatoes, sausage, roasted tomato, baked bean, mushroom & toast (P)	110
Florentine , poached eggs, kale, hollandaise (V)	75
Benedict , poached eggs, bacon, kale, hollandaise (P)	75
Bak Mi Goreng , egg noodle, chicken, pork charsiw, bean sprouts, crackers (P)	105
Bubur Ayam , cahkwe, boiled egg & chicken broth	75

SIDE

Bacon Pork or Beef	55
Sausage Beef or Chicken	45
Hash Brawn	35
Sautéed Mushroom	40
Sautéed Asparagus	55

(VE) VEGAN

(V) VEGETARIAN

(GF) GLUTEN FREE

(P) CONTAINS PORK

(N) CONTAINS NUTS

COLD

Fruit Salad & Plain Yogurt (V) (GF)	70
Fruit Plater slice of water melon, melon, pineapple & strawberry	55
Baker's Basket , danish pastries & croissants (V)	70
Granola , yogurt, seasonal fruits (V) (N)	80
Bircher Muesli , almond nuts, berries, caramel sauce, chia seed & banana (V)	75
Pitaya Bowl , pineapple, almonds, coconut, maca powder, roasted almond & berries (V) (N)	80
Breakfast Bowl , edamame, cucumber, tomato, corn, avocado, quinoa seed & sesame dressing (GF)	75

SWEET

Brioche French Toast , berries compote, caramelized banana (V) (D)	75
Waffle , classic Belgian waffle with honey, strawberry compote & caramel sauce (V)	75
Pancakes , caramel sauce, fresh berries, seasonal fruits & nuts (V) (N)	75

All prices are subject to 10% service charge & 11% government tax.
Should you have any dietary requirements please inform your waiter.

Lunch Menu

STARTER

前菜

EDAMAME (VE)(GF) Steamed / grilled, rock salt, teriyaki glazed, lime	45
TUNA TAR-TAR (L) Avocado, tobiko, crème fraiche, micro cress, wasabi lime soy, crackers	155
SALMON TAR-TAR (L) Avocado, tobiko, crème fraiche, micro cress, wasabi lime soy, crackers	175
POPCORN SHRIMP Rock shrimp tempura, honey spicy mayo, sesame seed	120
WAGYU GYOZA (L) Steamed gyoza, mushroom, spring onion, lime ginger dressing, Kewpie mayo	130
TACOS 3 WAY Tuna, salmon and crab, sesame soy sauce, avocado, crispy nori	135
GLAZED CHICKEN Chicken karaage, sweet chili marination, sesame seed, micro cress	110
CRAB STICK SALAD Crab tempura, mango, avocado, cucumber, micro cress, citrus ginger dressing	105
CORN POMEGRANATE (V) Sweet grilled corn, pomegranate, cucumber, mint leave, feta cheese, citrus yuzu dressing	115
KALE SALAD (VE) Apple, avocado, micro cress, goma dressing	90

COMFORT

コンフォート・フード

WAGYU BEEF BURGER (L) Manchego cheese, pickles, camote ketchup, milk bun	195
CHICKEN KATSU SANDWICH (L) Slaw, Japanese mayo, brioche	170
HAMBAGU (L) 200 gr Japanese way burger, cheddar cheese, vegetable tempura, potato wedge, ton katsu ju	195
OCTOPUS (L) Yuzu mitsuba sauce, cherry tomato, potato mouse, crispy capers, micro cress	155
BEEF TSUKUNE SLIDER (L) Beef marination, chipotle mayo, Japanese mayo, pickled onion & cucumber with bao bun	125
OKONOMIYAKI (L) White cabbage, carrot, prawn, spring onion, ton katsu sauce, Japanese mayo, bonito flakes, micro cress	115
CHEESE FLATBREAD (V)(L) Fresh tomato sauce, mozzarella, parmesan, feta, bocconcini	115
TUNA MAGURO PIZZA (L) Yellowfin tuna, truffle mayo, yuzu mayo, pickled onion, furikake, micro cress	175
YAKITORI WAGYU BEEF KIWAMI 9+ Baby leeks, smoked BBQ sauce, sesame seed	255
CHICKEN YAKITORI Baby leeks, sweet yakitori sauce, sesame seed	125

MAKI ROLLS

巻き寿司

CALIFORNIA Snow crab, avocado, cucumber, tobiko, harissa mayo	135	VEGGIE (VE) Avocado, cabbage, asparagus, carrot, quinoa, shiso leaf, yuzu mayo	85
VOLCANO Avocado, cucumber, tempura flake, torch snow crab, tobiko, Japanese mayo	135	SALMON TEMPURA Avocado, cream cheese, truffle mayo, salmon pomelo coulis, au nori, eel sauce	165
SHRIMP TEMPURA Avocado, harissa mayo, tobiko, micro cress	165	SOFT SHELL CRAB Avocado, takuwan, chipotle mayo, tobiko, eel sauce, micro cress	175
SALMON AVOCADO Avocado, mango coulis, sweet chili sauce, eel sauce, crispy kale, micro cress	165		

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MORE SERIOUS

メインメニュー

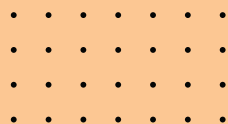
BABY CHICKEN (L) Herbs marination, yoghurt dip, micro cress	185
STOCKYARD GOLD ANGUS BEEF SIRLOIN 250 gram, charred baby kailan, eryngii mushroom	640
YAKISOBA Squid, prawn and crab, seasonal vegetable, Japanese sauce, rice crackers	190
KIWAMI WAGYU BOLLAR BLADE marbling 9+ 250 gram, charred baby kailan, eryngii mushroom	415
AUSTRALIAN O'CONNOR RIB EYE 250 gram, charred baby kailan, eryngii mushroom	745
YAKIMESHI WAGYU Wagyu Beef, cabbage, shimeji mushroom, corn, edamame, crisply garlic, rice crackers	240
KING PRAWN (GF)(L) Mango salsa, yuzu kosho, corn purée	255

PICK YOUR SAUCE ソースをお選びください

Chimichurri (VE)
House bbq
Teriyaki

SIDES サイドメニュー

Charred baby carrot (VE)	50
Sweet potato strip (VE)	55
Charred broccoli (GF)(VE)	55
Japanese rice (GF)(VE)	50
Miso soup (GF)	75



SWEET ENDING

デザート

MATCHA SUNDAE (L)(N) Matcha ice cream, homemade matcha marshmallow, mix berries compote	95
YUZU CHEESE TART (L)(N) Yuzu cheese tart, mango passion sauce, coconut sorbet, yuzu curd, dehydrated zest meringue	105
DARK (L)(N) Taro charcoal soil, croquant choux, light taro charcoal cream, dehydrated taro tuille	103
FRESH BERRIES SHORT CAKE (L) Light vanilla sponge, vanilla Chantilly cream, mix berries, and yoghurt berries ice cream	95
SAKANTI CHOCO mille-feuille (L) 68% dark chocolate ganache, caramelized puff, choco soil and chocolate ice cream	110
FRUIT PLATTER (GF)(VE) Selection of seasonal fruits	85

(VE) VEGAN

(V) VEGETARIAN

(GF) GLUTEN FREE

(P) CONTAINS PORK

(N) CONTAINS NUTS

(L) CONTAINS LACTOSE

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Dinner Menu

STARTER スターター

- 45 EDAMAME (VE)
Steamed / grilled, rock salt, teriyaki glazed, lime
- 120 POPCORN SHRIMP
Rock shrimp tempura, honey spicy mayo, sesame seed
- 165 CRISPY BEEF (L)
Purple sweet potato, sweet ginger soy, sesame seed, micro cress
- 130 WAGYU GYOZA (L)
Steamed gyoza, mushroom, spring onion, lime ginger dressing, Kewpie mayo
- 135 TACOS 3 WAY
Tuna, salmon and crab, sesame soy sauce, avocado, crispy nori
- 125 PRAWN COD GYOZA (L)
Gindara, prawn, saikyo miso, mushroom, lime ginger dressing, wasabi mayo
- 110 GLAZED CHICKEN
Chicken karaage, sweet chili marination, sesame seed, micro cress
- 110 CRISPY SQUID
Green chili, rock salt, lime zest
- 105 CHAR GRILLED ASPARAGUS (VE)
Wafu sauce, sesame seed
- 65 CHAR GRILLED EGGPLANT (VE)
Dengaku miso, sesame seed
- 85 CHAR GRILLED SWEET CORN (VE)(L)(GF)
Shiso butter sauce
- 150 PRAWN TEMPURA
Crispy prawn, harissa mayo, ten soyu

MAKI ROLLS 巻き寿司

- 165 SHRIMP TEMPURA
Avocado, harissa mayo, tobiko, micro cress
- 135 CALIFORNIA
Crab, avocado, cucumber, tobiko, harissa mayo, crispy crab
- 135 VOLCANO
Avocado, cucumber, tempura flake, torch crab, tobiko, Japanese mayo
- 165 SALMON AVOCADO
Avocado, mango coulis, sweet chili sauce, eel sauce, crispy kale, micro cress

SUSHI SPECIAL 特別な寿司

- 165 SALMON NEWSTYLE
Thin sliced, ginger, garlic, sesame yuzu soy
- 155 TUNA TATAKI
Yellow fin, braised onion, crispy garlic, truffle ponzu
- 175 TUNA MAGURO PIZZA (L)
Yellow fin tuna, truffle mayo, yuzu mayo, pickled onion, furikake, micro cress
- 155 TUNA TAR-TAR (L)
Avocado, tobiko, crème fraiche, micro cress, wasabi lime soy, cracker
- 175 SALMON TAR-TAR (L)
Avocado, tobiko, crème fraiche, micro cress, wasabi lime soy, cracker
- 125 SPICY TUNA
Tuna chunky, honey spicy mayo, sesame oil, negi, spring onion, tongarashi, leek fried, black tobiko, mix sesame seed, avocado, kyuri
- 215 HAMACHI PONZU
Crispy jalapeno, homemade ponzu, microcress, yuzu oil
- 415 CHEF SELECTION
Taste today's best selection of 4 sushi rolls, served on an insta friendly presentation.



SIGNATURE シグネチャーメニュー

- 95 WAKAME SALAD (V)(GF)
Seaweed, daikon, baby gem, pear, tomato
cherry, goma wafu dressing
- 115 CORN POMEGRANATE (V)
Sweet grilled corn, pomegranate, cucumber,
mint leaf, feta cheese, citrus yuzu dressing
- 105 CRAB STICK SALAD
Crab tempura, mango, avocado, cucumber,
micro cress, citrus ginger dressing
- 155 OCTOPUS (L)
Yuzu mitsuba sauce, cherry tomato, crispy
capers, potato mouse, micro cress
- 245 GINDARA MISO (L)
Saikyo marination, charred baby kailan,
eryngii mushroom, yuzu miso
- 255 KING PRAWN (GF)(L)
Mango salsa, yuzu kosho, corn purée
- 185 BABY CHICKEN (L)
Herbs marination, yoghurt dip, micro cress
- 295 SALMON
House teriyaki, charred baby kailan, eryngii
mushroom and pickled shimeji
- 245 SEABASS
Burnt herbs tomato, charred baby kailan,
shiso miso sauce
- 640 STOCKYARD GOLD ANGUS BEEF SIRLOIN
250 gram, charred baby kailan, eryngii
mushroom
- 745 AUSTRALIAN O'CONNOR RIB EYE
250 gram, charred baby kailan, eryngii
mushroom
- 415 KIWAMI WAGYU BOLLAR BLADE
marbling 9+ (GF)
250 gram, charred baby kailan, eryngii
mushroom
- 2,100 US PRIME T BONE 1 kilogram
Suitable to be shared, served with sweet
potato strips & 2 sauces selection

OUR STEAKS ARE SERVED WITH
CHIMICHURRI
& HOUSE BBQ SAUCE



WOK AND KUSHIYAKI 中華鍋と串焼き

- 255 YAKITORI WAGYU BEEF KIWAMI 9+
Baby leeks, smoked bbq sauce, sesame seed
- 125 CHICKEN YAKITORI
Baby leeks, sweet yakitori sauce, sesame seed
- 190 YAKISOBA
Squid, prawn and scallop, seasonal vegetable,
Japanese sauce, rice crackers
- 240 YAKIMESHI WAGYU
Wagyu Beef, cabbage, shimeji mushroom, corn,
edamame, crispy garlic, teriyaki, rice crackers

SIDE DISH 惣菜

- 60 POTATO MASHED (V)
- 55 SWEET POTATO STRIP (V)
- 50 JAPANESE RICE (V)
- 50 CHARRED BABY CARROT (GF)(V)
- 55 CHARRED BROCCOLI (GF)(V)
- 75 MISO SOUP (GF)



SWEET ENDING デザート

- 95 MATCHA SUNDAE (L)(N)
Matcha ice cream, homemade matcha
marshmallow, mix berries compote
- 105 YUZU CHEESE TART (L)(N)
Yuzu cheese tart, mango passion sauce,
coconut sorbet, yuzu curd, dehydrated zest
meringue
- 103 DARK (L)(N)
Taro charcoal soil, croquant choux, light taro
charcoal cream, dehydrated taro tuille
- 95 FRESH BERRIES SHORT CAKE (L)
Light vanilla sponge, vanilla Chantilly cream,
mix berries, and yoghurt berries ice cream
- 110 SAKANTI CHOCO MILLE-FEUILLE (L)
68% dark chocolate ganache, caramelized
puff, choco soil and chocolate ice cream
- 85 FRUIT PLATTER (GF)(VE)
Selection of seasonal fruits



Beverage Menu



KANPAI! HOMMAGE TO JAPANESE COCKTAIL CULTURE

CHA-NO-YU 165

Tenjaku Blended Whisky, pandan leave, pineapple, coconut milk, matcha foam
Milk punch style
Sweet & refreshing

THE RI-KISHI 165

Sauza Reposado, plum wine, pickled kyuri, lime, yuzu kochi yosho syrup, spices
Served cold & neat
Bright & spicy

GEIKO & MAIKO 150

Ketel One SV Plum, sake, homemade strawberry jam raspberry, homemade lemon fragrance
Shaken & served up
All day refresher

HANA-ME 165

Tenjaku Gin, Italian bitter, sakura, yuzu, Angostura orange bitter, tonic water
Shaken & carbonated
Crisp afternoon refresher

A-OJIRU 150

Havana Club 3 Star, plum wine, anise, pickled ginger, kyuri & kale, homemade lemon fragrance
Shaken & served up
Bright & spicy

AOJI-SHOW 155

Nusa Cana SV Shitake, shiso cordial, yuzu liqueur, sparkling wine
Build & carbonated
All day refresher

WABI – SABI 145

Ketel One SV plum, lemongrass shochu, wasabi, sesame, shoyu, pineapple, red orange
Shaken & served over crushed ice
Bright & umami

UME-GRONI 165

Gordon Dry Gin, Rosso Vermouth plum wine, Campari
Stirred up on the rock
Boozy sipper

UMAI SOUR 155

Jim Beam White, yuzu liqueur, matcha ginger lemon, Angostura bitters
Shaken & served on the rock
All day refresher

NIHON BIRD 145

Spiced Rum, Campari, pineapple, lime, shoyu, shiso
Shaken & served over ice
All day refresher



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BEST OF SUGARSAND

SUGARSAND SIGNATURE COCKTAILS
SINCE 2018

TROPIKALIA 145

Spiced rum, falernum, grilled pineapple, banana water, Angostura bitters
Blended & served over crushed ice
All day refresher

YIN & YANG 140

Vodka, muddled chili, elderflower, lemon, vanilla
Double shaken & with a kick
Late afternoon aperitif

LYCHEE JULEP 140

Spiced rum, lychee, lemongrass cordial, basil, tonic water
Churned & served over crushed ice
Zesty pick me up

SOUL QUENCHER 150

Vodka, watermelon, lemon, ginger, vanilla.
Blended & served frozen
Bright & zingy

STRAWBERRY SPRITZ 155

Italian bitter, strawberry, butterscotch, sparkling wine.
Built & carbonated
Crisp afternoon refresher

KIWI COOLER 135

White rum infused pandan leaf, kiwi, cucumber, lime, Angostura orange bitters.
Swizzled & served tall over crushed ice
Zesty & refreshing

ELEVATION 145

Vodka, coconut liqueur, tangerine, honey, mango, homemade "white chocolate"
Shaken & served with chocolate foam
Fruity & creamy

PINEAPPLE PASSION 135

White rum, pineapple, lime, orange spices, Angostura bitters
Served up ice cold
Pick me up

TEQUILA SUNSET 155

Sauza Tequila, tangerine liqueur, lime, orange marmalade, red capsicum
Served up cold or on the rocks
All day refresher

WAKE ME UP 140

Vodka, coffee liqueur, butterscotch, Kintamani espresso, nutmeg
Shaken & served with homemade "white chocolate"
Pick me up

SHARING IS CARING

RED SPICE SANGRIA 580

House Red Wine, spiced rum, tangerine, mulled spiced, lemon, orange, soda water

ROSE SPLASH SANGRIA 580

House Rose Wine, tangerine liqueur, vodka, honey, guava, apple, Sprite

WHITE BREEZE SANGRIA 580

House White Wine, lychee liqueur, vodka, citrus, elderflower, sunkist, apple, mint, Sprite

SLOW COOKED INFUSED G&T

RED APPLE + CINNAMON 120

Slow-infused dehydrated apple and gin topped with cinnamon and tonic

LEMONGRASS + LEMON 120

Slow-infused lemongrass and gin topped with lemon peel and tonic

BASIL + LYCHEE 120

Slow-infused basil and gin topped with fresh lychee and tonic

CUCUMBER + SHISO 120

Slow-infused cucumber and gin topped with shiso and tonic

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SAKE & SHOCHU

	Shot	Bottle
Choya Umeshu	145	2300
Ozeki Hana Awaka (Sparkling sake) 250mls		680
Ozeki Hana Fuga Yuzu (Sparkling sake) 250mls		680
Shiokawa Cowboy Junmai Ginjo Genshu 300 mls		950
Ozeki Honjozo Kara Tamba 300mls		850
Gekkeikan Nigori Sake 300ml		800

GIN

Beefeater	125	2400
Gordon's	110	1800
Roku Suntory	180	3800
Bombay Sapphire	135	2850
Bulldog	165	3600
London No. 1	140	2950
Boodles	140	2950
Citadelle	130	2650
Tanqueray	140	2750
Tanqueray 10	180	3800
Opihr Oriental Spiced	160	3500
Hendrick's	200	4000
Monkey 47	255	4000
Brockmans	140	2900
Bobby's Schiedam Gin	130	2650
Tenjaku Gin	120	2200

TEQUILA

El Jimador Reposado	135	2700
Patron XO Café	135	2700
Patron Anejo	225	5200
Don Julio Blanco	175	3900
Don Julio Reposado	225	4950
Don Julio Anejo	235	5400
1800 Reposado	175	3850

RUM

	Shot	Bottle
Plantation 3 Star	120	2500
Plantation Dark	125	2600
Captain Morgan White	110	1800
Captain Morgan Spiced	110	1800
Brugal Anejo	135	2850
Bacardi Superior	110	1800
Myers Dark	125	2600
Saint James Royal Ambre Agricole	135	2850
Havana Club 3	125	2400
Kraken Spiced	165	3700
Ron Zacapa 23	260	5800
Ron Zacapa XO	350	7800
Cacacha Sagatiba Cristalina	130	2650
Cacacha Sagatiba Velha	180	3800

IRISH WHISKY

Bushmills	125	2400
Jameson	125	2400

SCOTCH WHISKY

BLENDED MALT

Johnnie Walker Red Label	125	2400
Johnnie Walker Black Label	145	3200
Monkey Shoulder	165	3700
Chivas Regal 12	145	3200
Chivas Regal 18	275	6100

SINGLE MALT

Glen Turner Heritage Double Cask	155	3450
Talisker 10	230	5300
Singleton 12	210	4200
Bowmore 12	260	5800
Auchentoshan 12	270	6000
Auchentoshan Three Wood	380	8800
Macallan 12	390	9200

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BOURBON / RYE SOUR MASH WHISKEY

	Shot	Bottle
Bulleit Bourbon	140	2950
Bulleit Rye	140	2950
Jim Beam White	125	2400
Jack Daniel No. 7	150	3300
Jack Daniel Single Barrel	235	5400
Makers Mark	145	3200

OTHER WHISKY

Canadian Club	125	2400
Mars Iwai Tradition	145	3200
Mars Maltage Cosmo	255	5650
Suntory Whisky	160	3600
Tenjaku Blended Whisky	120	2200

AMAR / LIQUEUR

Fernet Branca	120
Campari	120
Antica Formula	125
Luxardo Maraschino	125
Amaretto Disaronno	130
Jägermeister Ice Cold Shot	130
St. Germain	150
Baileys	120
Malibu	120
Drumbuie	130
Pernod	130
Cointreau	145
Frangelico	160
Vermouth	120
Kahlua	120
Benedictine D.O.M	185
Midori	130
Vaccari Sambuca	140

VODKA

	Shot	Bottle
Smirnoff Red	110	1800
Stolichnaya	135	2800
Tito's Handmade	135	2850
Ketel One	135	2850
Ciroc	170	3650
Belvedere	170	3550
Beluga	165	3450
Grey Goose	170	3650
Haku Vodka	165	3450

GRAPPA

Amarone Grappa	150	3000
Saba Grappa	110	1800

COGNAC / BRANDY

Remy Martin V.S.O. P	325	7200
St. Remy V.S.O. P	140	2950

BEERS

Bintang	70
Bintang Radler Lemon	70
Heineken	80
Corona	135
San Miguel Light	80
Albens Apple Cider	115
Asahi Super Dry	135



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MOCKTAILS 70

STRAWBERRIES & CREAM

Strawberry, banana, vanilla, coconut cream

PINEAPPLE PALM

Pineapple, basil, palm sugar, lemon soda

GET FRESH

Cucumber, mint, elderflower, tonic

YOU-ZU

Strawberry jam, pineapple, yuzu, lemon nectar

SIZUKA

Watermelon, mint, lime, shiso, wasabi

FRESH JUICE 70

Choose up to 3 fruits

WATERMELON, ORANGE,
DRAGON FRUIT, APPLE, LEMON,
LIME, BEETROOT, CARROT,
CUCUMBER

YOUNG COCONUT

CHILLED JUICE 60

GUAVA

LIME

LEMON

STRAWBERRY

CRANBERRY

HEALTHY TONICS 70

A traditional Indonesian concoction with healing properties that has been passed from our ancestor down through the generation as an elixir of life, served chilled, we add our twist to it

WE'VE GOT 2 FLAVORS:

HONEY GINGER

TAMARIND & TURMERIC

COFFEE & TEA

COFFEE

ESPRESSO 40

LONG BLACK 55

CAPPUCCINO 60

LATTE 60

HOT CHOCOLATE 60

MOCHACINNO 65

TEA

EARL GREY 45

ENGLISH BREAKFAST 45

GREEN TEA 45

PEPPERMINT TEA 45

JASMINE 45

CHAMOMILE 45

WATER 330ml 750ml

Balian Still Water 50 80

Balian Sparkling Water 50 80

SODA / SOFT DRINK

Coca Cola 45

Coca Cola Zero 45

Sprite 45

Tonic water 45

Soda water 45

Red Bull 75

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