



*SugarSand*  
SEMINYAK • BALI

*The beverage program at SugarSand is a modern take on cocktail history and culture. Using novel ingredients and spirits we serve unique concoctions and take guests through a completely new journey in mixology.*



## SPARKLING

Sababay Ascaro Prosecco style, Pinot Grigio - Muscat St. Vallier, Bali - Indonesia

120

## WHITE WINE

Two island, Pinot Grigio, Bali - Indonesia  
Shearwater, Sauvignon Blanc, Marlborough - New Zealand  
Envyfol, Chardonay, Vin De Pay - France

120

145

135

## RED WINE

Two island, Pinot Noir, Bali - Indonesia  
Wolfblass Eaglehawk, Shiraz merlot carbenet, Barrosa - Australia  
30 mile, Shiraz, Quarisa - Australia

120

145

135

## ROSE WINE

Black Cottage, Pinot Rose, Marlborough, New Zealand

145

## SAKE & SOCHU



Choya Umeshu  
Ozeki Hana Awaka (Sparkling sake) 250mls  
Ozeki Hana Fuga Yuzu (Sparkling sake) 250mls  
Shiokawa Cowboy Junmai Ginjo Genshu 300 mls  
Ozeki Honjozo Kara Tamba 300mls  
Gekkeikan Nigori Sake 300mls

125 1650

675

615

900

850

750



## SHARING is CARING

500

### 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.*

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

Many of our drinks come without a straw  
Should you require one please ask your waiter.

## COCKTAILS

*Banana water has many healing properties, increasing your energy and soothing your stomach are just two. By adding fresh pineapple chunks, bar made falernum and a generous serving of rich spiced rum we create the perfect tropical tonic with a kick.*



### TROPIKALIA

130

*Spiced rum, Falernum, Grilled pineapple, Banana water, Angostura bitters.  
Blended & served over crushed ice  
All day refresher*

*This is our tribute to Dick Bradsell, pioneer of the London cocktail scene and inventor of the legendary Espresso Martini. Salted caramelized coconut and local spice blend with Kintamani coffee for a unique and revitalising libation experience.*



### BEAM ME UP

125

*Vodka, Coffee, Butterscotch, Coffee Liqueur, White chocolate cone.  
Pick me up*

*A drink celebrating the union of eastern and western influences. A sublime juxtaposition of the fiery chili and the subtle floral notes of the elderflower.*



### YIN & YANG

120

*Vodka, Chili, Elderflower, Lemon, Vanilla, Vegan Foamee®.  
Double shaken & served up  
Late afternoon aperitif*

*The word 'julep' is thought to be derived from the ancient Persian 'gulab', which was a distilled rose petal concoction. Today we know and love it as the Mint Julep. We blend lychee and lemongrass for an exotic eastern twist.*



### LYCHEE JULEP

120

*Spiced rum, Lychee, Lemongrass, Kafir lime leaf.  
Churned & served over crushed ice  
Zesty pick me up*

*Bask in the heat of the Island of the Gods' rays with this icy watermelon thirst quencher. Your bartender prescribes a dash of ginger for extra spice and satisfaction.*



### SOUL QUENCHER

120

*Vodka, Watermelon, Lemon, Ginger, Vanilla.  
Blended & served frozen  
Bright & spicy*

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*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.*



### **TEQUILA SUNSET**

**140**

*Tequila, Tangerine liqueur, Lime, Orange marmalade, Pink peppercorn.  
Served up cold or on the rocks  
All day refresher*

*There is no “Aperitivo” without the Spritz. We take the classic Italian after work wind-down drink and give it a fruity tropical twist.*



### **STRAWBERRY SPRITZ**

**130**

*Italian bitter, Strawberry, Butterscotch, Sparkling wine.  
Shaken & carbonated  
Crisp afternoon refresher*

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



### **PINEAPPLE PASSION**

**115**

*Aged rum, Pineapple, Lime.  
Served up ice cold  
Pick me up*

*Hailed as the most delectable of all the tropical fruits, Queen Victoria reportedly offered a knighthood to anyone who could bring her a dragon fruit in edible condition. Lucky for us, there is an abundance in the South East Asia region, and it pairs perfectly with gin. A match made in paradise.*



### **PARADISE FOUND**

**120**

*Gin, Dragon fruit, Lemon, Honey, Almond.  
Shaken & served up  
Crisp & Clean*

*We love kiwis, the human and fruit varieties. This flash and zesty refresher combines fresh kiwi fruit, cucumber and pandan rum, sure to quench the thirst in this tropical heat.*



### **KIWI COOLER**

**120**

*Rum, Pandan, Kiwi, Cucumber, Lime, Orange bitters.  
Swizzled & Served tall over crushed ice  
Zesty & Refreshing*

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*Our exquisite slow cooked gin concoctions have an exact preparation process using precise temperature control and a combination of premium Fever Tree tonic and locally sourced ingredients, blended to exotic perfection.*

**Red apples + 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 + Shiso**

*Slowly infused cucumber and gin, topped with Shiso and tonic.*

**GIN**

Beefeater	110	2150
Gordon's	110	2150
Roku Suntory	125	2200
Bombay Sapphire	125	2500
Bulldog	130	2700
London No. 1	135	2750
Boodles	135	2750
Citadelle	125	2500
Tanqueray	130	2750
Tanqueray 10	185	4000
Opihr Oriental Spiced	160	3400
Hendrick's	220	4000
Monkey 47	230	3500
Brockmans	130	2800



**RUM**

Plantation 3 Star	110	1750
Plantation Dark	115	1850
Captain Morgan White	95	1250
Captain Morgan Spiced	95	1250
Brugal Anejo	120	2600
Bacardi Superior	110	1850
Myers Dark	115	1950
Saint James Royal Ambre Agricole	120	2500
Havana Club 3	115	1950
Kraken Spiced	145	2800
Ron Zacapa 23	240	5400
Ron Zacapa XO	350	7800

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## IRISH

Bushmills

   
110 2250

## BRANDY

St. Remy V.S.O.P

135 2500

## TEQUILA

El Jimador Reposado

120 2250

Jose Cuervo Tradicional

120 2250

Patron XO Café

125 2500

Patron Anejo

200 4500

Don Julio Blanco

165 3600

Don Julio Reposado

175 4000

1800 Repasado

150 3200

## SCOTCH

### BLENDED

Johnnie Walker Red Label

110 2180

Johnnie Walker Black Label

130 2950

Monkey Shoulder

150 3500

Chivas Regal 12

135 3100

Chivas Regal 18

270 4500

### SINGLE MALT

Glen Turner Heritage Double Cask

150 3300

Talisker 10

225 4900

Singleton 12

225 4900

Bowmore 12

260 5500

Auchentoshan 12

270 5800

Auchentoshan Three Wood

380 9200

Macallan 12

350 8000

## VODKA

Smirnoff Red

95 1250

Stolichnaya

120 2500

Tito's Handmade

120 2500

Ketel One

120 2500

Ciroc

155 3350

Belvedere

155 3350

Beluga

160 3100

Grey Goose

165 3450

## BOURBON / RYE / SOUR MASH

Bulleit Bourbon

125 2800

Bulleit Rye

125 2800

Jim Beam White

110 1800

Jack Daniel No. 7

135 2850

Jack Daniel Single Barrel

215 4500

Maker's Mark

130 2900

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## OTHER WHISKY

Jameson	110	2300
Canadian Club	110	2300
Mars Iwai Tradition	115	2550
Mars Maltage Cosmo	250	5300
Suntory Whisky	160	3500

## AMARO / LIQUEUR

Fernet Branca	110
Campari	110
Antica Formula	110
Luxardo Maraschino	110
Amaretto Disaronno	120
Jägermeister Ice Cold Shot	110
St. Germain	130
Baileys	110
Malibu	110
Drumbuie	110
Pernod	110
Cointreau	120
Frangelico	150
Vermouth	110
Kahlua	110
Benedictine D.O.M	180
Midori	110
Vaccari Sambuca	135

## BEERS

Bintang	60
Bintang Radler Lemon	60
Heineken	70
San Miguel Light	70
Singaraja	50

## MOCKTAILS 55

### STRAWBERRIES & CREAM

*Strawberry, Banana, Vanilla, Coconut cream.*

### PINEAPPLE PALM

*Pineapple, Basil, Palm sugar, Ginger beer.*

### GET FRESH

*Cucumber, Mint, Elderflower, Tonic.*

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## COFFEE & TEA

### COFFEE

Espresso	30
Long Black	50
Cappuccino	55
Latte	55

### TEA

Earl Grey	40
English Breakfast	40
Green Tea	40
Peppermint	40
Jasmine	40
Chamomile	40

## FRESH JUICE 60

### Choose up to 3 fruits

*Watermelon, Orange, Dragonfruit, Apple, Lemon,  
Lime, Beetroot, Carrot, Cucumber*

## CHILLED JUICE 50

Young Coconut Water  
Guava  
Lime  
Lemon  
Strawberry  
Cranberry

## HEALTH TONICS 60

### Jamu

*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.*

**Ask your waiter for flavour of the day**

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**WATER**

**Aqua Reflection Still/Sparkling**

**50 / 55**

**SODA**

**Coca Cola**

**45**

**Diet Coke**

**45**

**Sprite**

**45**

**Tonic**

**45**

**Ginger Ale**

**45**

**Soda**

**45**

**Fever Tree**

**65**

**Redbull**

**65**

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