

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.

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

Balian still water 330ml	45
Balian sparkling water 330ml	50
Balian still water 750ml	70
Balian sparkling water 750ml	75

SODA

Coca Cola	45
Sprite	45
Tonic	45
Soda	45
Redbull	65

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