

HAPPY HOUR

COCKTAILS 65++

KYOKA SOUR

Vodka, house made pineapple & tamarind shrub, orgeat, fresh lemon & orange juice topped with a red wine float.

Tropical, Sour, Moreish

KAWAII KID

Vodka infused with lemongrass, passionfruit, lime, mint, watermelon, ginger & pineapple juice topped with hibiscus ginger beer. #holidayvibe

Tropical & Fruity

SESAME OLD FASHIONED

Sesame washed spiced rum, mirin infused with grilled pineapple, aromatic bitters, all aged in a bee's wax lined bottle for 7 days.

Boozy, Sweet, Nutty

COCONUT ESPRESSO MARTINI

Vodka infused with toasted black rice, coconut & pandan liqueur, well shaken with a shot of espresso.

Creamy, Indulgent, Smooth

LYCHEE LONG TIME

Gin infused with Cananga flower, lychee muddled with basil leaf & fresh lime juice.

Herbaceous, Floral, Fresh

EAST INDIES ARCHIPELAGO & TONIC

Classic juniper-forward flavour with signature Indonesian botanicals, ginger flower & Andaliman (black pepper). Served with Fever Tree premium Indian tonic & garnished with orange & cracked ginger flower.

Spiced, Citrus, Herbaceous

SAYONARA MOTHER F#*KA

Tequila infused with jalapeño, orange liqueur, pineapple, coriander, fresh lime juice & gomasho. One of our most popular offerings, this slightly spicy take on the classic margarita is garnished with a slice of pineapple with torched sugar. If you had to drink one cocktail before taking on the monkeys in the monkey forest this would be the one!

#removeyourvaluables #leaveyoursunglassesathome

Sweet, Spicy, Salty, Sour & Herbaceous

WINE 70++

PINOT GRIGIO

Two Islands , Australia/Bali

CABERNET MERLOT

Two Islands , Australia/Bali

All prices are in thousands of rupiah "000" and are subject to 6% service charge & 10% government tax