

pullman



SADRASA KITCHEN & BAR
MENU





YUDHISTIRA ANGGA TIRTA

HOTEL EXECUTIVE CHEF

Di Pullman Bandung Grand Central, Chef Angga menghadirkan kisah kuliner yang hidup melalui tiga outlet yang berada di bawah pengawasannya. Sebagai Hotel Executive Chef, Chef Angga telah menguasai seni *hospitality* mewah melalui pengalaman internasional dan regional yang luas di Dubai, Kepulauan Turks dan Caicos, Bahrain, Bali, Bintan, dan kini Bandung. Diperkaya dengan cita rasa Indonesia, teknik yang teruji, dan inspirasi global, Chef Angga mengubah setiap hidangan menjadi pengalaman bersantap yang berkesan.

At Pullman Bandung Grand Central, Chef Angga brings culinary stories to life across three dining outlets he oversees. As the Hotel Executive Chef, he has mastered luxury hospitality through extensive international and regional experiences in Dubai, Turks and Caicos Islands, Bahrain, Bali, Bintan, and now Bandung. Reimagined through Indonesian flavors, refined techniques, and global inspiration, Chef Angga transforms every dish into a memorable dining experience.



GULAI KAMBING

HIDANGAN ISTIMEWA CHEF

Daging kambing yang dimasak perlahan hingga lembut, disajikan dengan kari khas Indonesia, dipadukan dengan aroma rempah pilihan dan santan.

Diolah menggunakan teknik tradisional turun-temurun, hidangan istimewa ini menghadirkan pengalaman bersantap yang berkesan, disajikan bersama nasi jasmine dan kerupuk udang renyah.

CHEF'S SIGNATURE DISH

Tender braised lamb presented in a richly spiced Indonesian curry, layered with notes of aromatics and coconut cream.

Crafted with time-honoured techniques, this signature dish delivers an indulgent and memorable dining experience, served with fragrant jasmine rice and crisp prawn crackers.

HIDANGAN PENUTUP ISTIMEWA CHEF

Komposisi elegan dari 74% mousse cokelat hitam berlapis dengan kompot buah beri segar dan cokelat ganache yang lembut, disempurnakan dengan sorbet kelapa yang segar. Kaya rasa namun tetap seimbang, hidangan penutup istimewa ini menghadirkan harmoni sempurna antara cita rasa cokelat yang mendalam dan sentuhan tropis yang ringan.

CHEF'S SIGNATURE DESSERT

An elegant composition of 74% dark chocolate mousse layered with vibrant mixed berries compote and delicate whipped chocolate ganache, complemented by refreshing coconut sorbet. Rich yet beautifully balanced, this signature dessert delivers a refined harmony of deep cocoa notes and bright tropical flavours.



CHOCOLATE
BANDUNG BERRIES



SUP BUNTUT



Pilihan Menu Spesial Kami
Our House Speciality Selection

ALLERGENS

ALERGI



Sereal
Cereal



Bebas gluten
Gluten-free



Susu
Milk



Bebas susu
Dairy-free



Telur
Egg



Vegetarian
Vegetarian



Ikan
Fish



Udang-udangan
Shellfish



Kedelai
Soybean



Kerang-kerangan
Molluscs



Mustard
Mustard



Vegan
Vegan



Sulfat
Sulphites



Seledri
Celery



Lupin
Lupin



Wijen
Sesame Seeds



Kacang Tanah
Peanuts



Kacang
Nuts

Semua Harga dalam ribuan rupiah Indonesia
dan dikenakan pajak pemerintah dan biaya layanan sebesar 21%

All Prices are in thousands Indonesian rupiah
and subject to 21% government tax and service charge

NASI GORENG CIKUR 1,276 KCAL

120

Nasi Goreng Kencur Aromatik, Sate Sapi, Ayam Goreng, Tahu, dan Tempe

Aromatic Kencur Fried Rice, Beef Satay, Fried Chicken, Tofu, and Tempe



AYAM BAKAR BAKAKAK 1,469 KCAL

260

JAVANESE GRILLED CHICKEN

Ayam Bakar Utuh, Nasi untuk Empat Orang, Sambal Terasi, Sambal Kecap, dan Kerupuk

Grilled Chicken Whole, Rice for Four, Chili Shrimp Paste, Sweet Soya Chilli, and Crackers



SATE DIPONEGORO 871 KCAL

110

Sate Sapi, Sate Kambing, Sate Ayam, Lontong, Saus Kacang, Kecap Pedas, Sambal

Beef Satay, Lamb Satay, Chicken Satay, Rice Cake, Peanut Sauce, Sweet Soya Chilli, Sambal





NASI GORENG CIKUR



SATE DIPONEGORO

LOTEK BANDUNG 485 KCAL

60

Sayuran Segar, Tahu, Tempe, Telur Rebus, dan Saus Kacang
Crisp Vegetables, Tofu, Tempe, Boiled Egg, and Peanut Sauce



URAP SAYURAN 380 KCAL

60

Aneka Sayuran Rebus, Tempe, Kelapa Parut, dan Peyek Kacang
Mixed Boiled Vegetables, Tempe, Grated Coconut, and Peanut Crackers



HEARTS OF ROMAINE 680 KCAL

130

Selada Romaine, Ikan Teri, Telur Rebus, Parmesan Parut, dan Roti Panggang
Romaine Hearts, Anchovies, Poached Egg, Parmesan Shards, and Herb Croutons



SUP BUNTUT 1,135 KCAL

160

OXTAIL SOUP

Buntut Sapi, Nasi Jasmine, Sambal, dan Emping

Braised Beef Oxtail, Jasmine Rice, Sambal, and Melinjo Crackers



SOTO BETAWI 1,532 KCAL

130

Usus, Lidah Sapi, Brisket Daging Sapi, Babat Sapi, Paru Sapi, Kaldus Santan, Nasi Jasmine, Sambal, Acar, dan Emping
Beef Offal, Beef Tongue, Beef Brisket, Cow Tripe, Cow Lung, Authentic Herbs Coconut Broth, Jasmine Rice, Sambal, Pickles, and Melinjo Crackers



SOTO AYAM LAMONGAN 1,340 KCAL

110

Ayam, Soun, Telur Puyuh, Kuah Kaldus Kuning, Tomat, Daun Bawang, Bawang Merah Goreng, dan Kerupuk Udang
Chicken, Glass Noodle, Quail Egg, Turmeric Stock, Tomato, Leek, Fried Shallot, and Prawn Crackers



SUP KRIM JAMUR 1,254 KCAL

90

FOREST MUSHROOM SOUP

Jamur, Krim, dan Roti Panggang

Mushroom, Cream, and Herb Croutons



SATE DIPONEGORO 871 KCAL**110**

Sate Sapi, Sate Kambing, Sate Ayam, Lontong, Saus Kacang, Kecap Pedas, Sambal

Beef Satay, Lamb Satay, Chicken Satay, Rice Cake, Peanut Sauce, Sweet Soya Chilli, Sambal

**NASI GORENG CIKUR 1,276 KCAL****120**

Nasi Goreng Kencur Aromatik, Sate Sapi, Ayam Goreng, Tahu, dan Tempe

Aromatic Kencur Fried Rice, Beef Satay, Fried Chicken, Tofu, and Tempe

**RENDANG SAPI 1,380 KCAL****110**

BEEF RENDANG

Daging Sapi Dikaramelisasi dengan Santan, Sayuran Kapau, Daun Singkong, dan Bawang Goreng

Caramelized Beef with Coconut Cream, Kapau Vegetables, Cassava Leaves and Crispy Shallots

**GULAI KAMBING 984 KCAL****120**

Daging Kambing Rebus, Kari Kelapa, Nasi Jasmine, dan Kerupuk Udang

Braised Lamb, Coconut Curry, Jasmine Rice, and Prawn Crackers

**AYAM GORENG SERUNDENG KELAPA 1,145 KCAL****130**

SERUNDENG FRIED CHICKEN

Ayam Kampung Setengah Potong, Tahu, Tempe, Nasi Jasmine, dan Sambal

Halved Whole Free-Range Chicken, Tofu, Tempe, Jasmine Rice, and Sambal

**NASI GORENG 1,164 KCAL****95**

FRIED RICE

Nasi Goreng Indonesia, Ayam Goreng, Sate Ayam, Telur Goreng, Sambal, Acar, dan Emping

Indonesian Style Fried Rice, Fried Chicken, Chicken Satay, Fried Egg, Sambal, Vegetables Pickles, and Melinjo Crackers

**MIE GORENG 1,129 KCAL****90**

FRIED NOODLE

Mie Goreng, Udang, Ayam, Telur, Caisim, dan Kerupuk Udang

Yellow Fried Noodle, Prawns, Chicken, Egg, Choy Sum, and Prawn Crackers



UDANG BAKAR MADU 586 KCAL 200

HONEY GRILLED PRAWN

Udang Besar Panggang Bumbu, Tumis Sayuran, Nasi Jasmine,
Sambal, dan Kerupuk
*Marinated Grilled King Prawns, Wok Fried Vegetables, Jasmine Rice,
Sambal, and Crackers*



AYAM BAKAR BAKAKAK 1,469 KCAL 260

JAVANESE GRILLED CHICKEN

Ayam Bakar Utuh, Nasi untuk Empat Orang, Sambal Terasi,
Sambal Kecap, dan Kerupuk
*Grilled Chicken Whole, Rice for Four, Chili Shrimp Paste,
Sweet Soya Chilli, and Crackers*



SAPI LADA HITAM BAKAR WOK 655 KCAL 120

WOK SEARED BEEF BLACK PEPPER

Sapi Lada Hitam Bakar, Cabai Merah, Kecap, Saus Tiram,
dan Nasi Jasmine
*Seared Beef Black Pepper, Capsicum, Soy Sauce, Oyster Sauce,
and Jasmine Rice*



STRIPLOIN 230 GR 1,380 KCAL 290

Striploin Panggang, Kentang Goreng Russet,
Sayuran Panggang, dan Kaldu Daging Sapi
*Striploin Charred Grilled, Russet Potatoes,
Grilled Vegetables, and Beef Jus*

**IGA KAMBING BAKAR AUSTRALIA 1,249 KCAL** 270

GRILLED AUSTRALIAN LAMB RACK
Iga Kambing, Sayuran Caponata, dan Saus Mint
Lamb Rack, Vegetables Caponata, and Mint Sauce

**SALMON PANGGANG 1,140 KCAL** 300

PAN SEARED SALMON
Salmon, Kentang Tumbuk, Asparagus Panggang,
dan Saus Mentega Lemon
*Salmon, Mashed Potatoes, Grill Asparagus,
and Lemon Butter Sauce*

**PULLMAN BEEF BURGER 1,356 KCAL** 130

Daging Sapi Patty, Bacon Daging Sapi, Keju, Acar, Tomat, dan Selada
Beef Patty, Beef Bacon, Cheese, Pickles, Tomatoes, and Lettuce



*Demi kualitas terbaik dan keamanan makanan,
burger kami disajikan dalam tingkat kematangan sempurna.
For the best quality and food safety, our burgers are prepared well done.

SPAGHETTI BOLOGNAISE 984 KCAL 125

Pasta Spaghetti, Ragu Daging Sapi, Saus Tomat,
dan Keju Grana Padano
*Spaghetti Pasta, Braised Beef Ragout, Tomato Sauce,
and Grana Padano*

**PENNE ARRABBIATA 764 KCAL** 90

Pasta Penne, Saus Tomat, Cabai, dan Daun Kemangi
Penne Pasta, Tomato Sauce, Chili, and Basil Leaf

**FISH AND CHIPS 1,140 KCAL** 120

Tempura Filet Kakap, Kentang Russet Goreng dan Saus Tartar
Tempura Battered Snapper Fillets, Russet Fries, and Tartar Sauce



HIDANGAN PENDAMPING ON THE SIDE

NASI PUTIH 120 *KCAL* 20
STEAMED RICE



KENTANG TUMBUK 320 *KCAL* 35
MASHED POTATO WHIP



ASPARAGUS DENGAN MENTEGA DAN BAWANG PUTIH 365 *KCAL* 42
ASPARAGUS WITH GARLIC BUTTER



KENTANG GORENG RUSSET 386 *KCAL* 35
RUSSET FRIES



KERUPUK UDANG 12
PRAWN CRACKERS



KERUPUK BAWANG 12
GARLIC CRACKERS



PEYEK KACANG 12
PEANUT CRACKERS



PEYEK TERI 12
ANCHOVY CRACKERS



LUMPIA SEMARANG 230 *KCAL*
SEMARANG SPRING ROLLS



35

SIOMAY AYAM 210 *KCAL*
CHICKEN SIEW MAI



29

BALA BALA 532 *KCAL*
VEGETABLES FRITTERS



25

TEMPE KEMUL 512 *KCAL*
KEMUL SOYBEAN CAKE



25

TAHU BRONTAK 522 *KCAL*
TOFU STUFFED VEGETABLES



25

- PISANG GORENG KIPAS** 690 KCAL 45
 Pisang Goreng Renyah, Es Krim Vanila dan Keju
 dengan Taburan Gula Bubuk
*Crispy Fried Banana, Vanilla Pod Ice Cream and Cheese,
 with Icing Sugar on The Top*
    
- BANDUNG - COLADA** 1,050 KCAL 70
 Meringue Kelapa, Kompot Nanas Eksotis,
 Namelaka Markisa, dan Kelapa Espuma
*Coconut Meringue Bowl, Exotic Pineapple Compote,
 Passion Namelaka, and Coconut Espuma*
  
- CHOCOLATE BANDUNG BERRIES** 570 KCAL 70
 Mousse Cokelat Hitam 74%, Kompot Campuran Beri,
 Cokelat Kocok Ganache dan Sorbet Kelapa
*74% Dark Chocolate Mousse, Mixed Berries Compote,
 Chocolate Whipped Ganache and Coconut Sorbet*
  
- 1 SENDOK ES KRIM** 295 KCAL 55
 1 SCOOP OF ICE CREAM
 Pilihan Es Krim:
 Cokelat, Vanila, Stroberi, Pistachio, Kismis Rum,
 Sorbet Kari Mangga, Sorbet Lemon, Sorbet Raspberi
*House Made Ice Cream Selection:
 Chocolate, Vanilla, Strawberry, Pistachio, Rum Raisin,
 Mango Curry Sorbet, Lemon Sorbet, Raspberry Sorbet*
   
- SEASONAL LOCAL FRUITS** 249 KCAL 40
 Potongan Buah Lokal Segar
Selected Sliced Local Fruits


NASI GORENG KIDS 542 KCAL

Nasi, Nugget Ayam, Sosis Daging Sapi, dan Sayuran
Rice, Chicken Nugget, Beef Sausage, and Vegetables



65

MAC AND CHEESE 739 KCAL

Makaroni dan Keju
Macaroni and Cheese



65

PENNE AL POMODORO 689 KCAL

Penne Pasta, Tomat, dan Keju Grana Padano
Pasta Penne, Tomatoes, and Grana Padano



60

CHICKEN SCHNITZEL 747 KCAL

Dada Ayam Dengan Panko Renyah dan Kentang
Crispy Panko Crumbed Chicken Breast and Potatoes



65

FISH AND CHIPS 737 KCAL

Ikan Kakap dengan Saus Tartar dan Kentang Goreng
Snapper with Tartar Sauce and French Fries



65





Merrill J. Fernando mendedikasikan hidupnya untuk teh ketika pada 1950-an, ia melihat konsentrasi kepemilikan dalam industri teh di tangan beberapa perusahaan besar ini mengarah pada komoditas teh. Dia memutuskan bahwa demi kepentingan peminum teh di seluruh dunia, dan tanaman yang diproduksi negaranya dengan begitu banyak perhatian dan kesenian, dia akan berjuang untuk proses komoditi ini. Perusahaan teh Dilmah adalah merek teh pertama yang dimiliki produsen, dan menawarkan teh yang 'dipetik, disempurnakan, dan dikemas' di tempat asalnya. Berbeda dengan campuran teh dengan sumber yang berbeda yang memonopoli rak-rak supermarket, Dilmah membawa teh yang baru dikemas di sumbernya dan karenanya kaya akan rasa dan kebaikan alami menjadikannya salah satu teh terbaik di dunia.

Merrill J. Fernando dedicated his life to tea when in the 1950s, he saw the concentration of ownership in the tea industry in the hands of a few large corporations. This was leading to the commoditization of tea. He decided that in the interest of tea drinkers around the world, and the crop that his country produced with so much care and artistry, he would fight this process of commoditization. Dilmah tea company was the first producer owned tea brand, and offered tea 'picked, perfected and packed' at origin. Unlike the multi-origin blends that monopolized supermarket shelves, Dilmah brought tea that is freshly packed at source and therefore rich in flavour and natural goodness making it one of the finest teas of the world.

PILIHAN DILMAH (PANAS / DINGIN)

DILMAH SELECTION (HOT / ICED)

Pilihan Dilmah Autentik:

Authentic Dilmah Selection:

Sarapan atau Pilihan Dilmah Reguler:

Breakfast Time or Regular Dilmah Selection:

ENGLISH BREAKFAST

PURE CHAMOMILE

DARJEELING

EARL GREY

JASMINE

Tambahkan Rasa untuk Teh dengan Lemon, Vanilla, Leci, Elderflower, Anggur, Persik, Mentimun, Sereh, Stroberi, Mangga, Mint, Melon, Pandan

Adding Flavour for Tea with Lemon, Vanilla, Lychee, Elderflower, Grapefruit, Peach, Cucumber, Lemon Grass, Strawberry, Mango, Mint, Melon, Pandan

LATTE FUSION:

GREEN TEA LATTE

TARO LATTE

RED VELVET LATTE

KOPI COFFEES

50

Kopi Otten merupakan salah satu kopi lokal di Bandung dengan cita rasa khas budaya Sunda dan perpaduan kopi robusta dan kopi arabika. Kopi otten sendiri dibuat dengan menggunakan unsur lokal sehingga tetap bisa sejalan dengan budaya yang ada.

Otten coffee is one of the local coffees in Bandung with a distinctive taste of Sundanese culture and a combination of robusta coffee and arabica coffee. Otten coffee itself is made by using local elements so it could still be in line with the existing culture.

KOPI REGULER: REGULAR COFFEE:

Pilih Panas atau Dingin
Rather you take the HOT or ICED

CAPPUCCINO
CAFÉ LATTE
AMERICANO
FLAT WHITE
ESPRESSO

Tingkatkan Rasa dengan Preferensi Sendiri, Seperti: Vanilla, Hazelnut, Macadamia, Orgeat, Karamel, Irish, Pandan
Enhanced your Flavor with your own Preferences, Such as: Vanilla, Hazelnut, Macadamia, Orgeat, Caramel, Irish, Pandan

JUS JUICES

FRESH JUICE

Jus Khusus hari ini

Special Juice of the day

65

BODY TREAT

Bit, Wortel, Jahe, Jeruk, Kunyit, Apel, Lobak Manis, Serai

Beetroot, Carrot, Orange, Ginger, Turmeric, Apple, Sweet Turnip, Lemongrass

65

VIBRANT DELIGHT

Campuran Arugula, Nanas, Lemon, Madu, Timun, Apel, Tangkai Seledri, Kale, Sawi Hijau, Bayam

Arugula, Pineapple, Lemon, Honey, Cucumber, Apple, Celery Stalk, Kale, Mustard Greens, Spinach

65

CHILLED JUICE

Jeruk, Nanas, Mangga, Apel

Orange, Pineapple, Mango, Apple

40

PROBIOTICS SMOOTHIES & MILKSHAKE

Probiotik terbuat dari bakteri hidup yang baik dan/atau ragi yang secara alami hidup dalam tubuh Anda. Anda terus-menerus memiliki bakteri baik dan jahat dalam tubuh Anda. Ketika Anda terkena infeksi, ada lebih banyak bakteri jahat, membuat sistem tubuh Anda tidak seimbang.

Bakteri baik membantu menghilangkan bakteri jahat ekstra, mengembalikan keseimbangan. Suplemen-Probiotik adalah cara untuk menambahkan bakteri baik ke tubuh Anda.

Probiotics are made of good live bacteria and/or yeasts that naturally live in your body. You constantly have both good and bad bacteria in your body. When you get an infection, there's more bad bacteria, knocking your system out of balance.

Good bacteria help eliminate extra bad bacteria, returning the balance.

Probiotic-supplements are a way to add good bacteria to your body.

PROBIOTICS TROPICALLY SMOOTHIES

Stroberi, Nanas, Mangga, Pepaya, Pisang, Kelapa, Belimbing,
Buah Naga, Semangka, Melon.

*Strawberry, Pineapple, Mango, Papaya, Banana, Coconut, Star Fruit,
Dragon Fruit, Watermelon, Honeydew.*

Anda Juga Dapat Mencampurnya Berdasarkan Preferensi Anda
You Can Also Mix it Up Based on Your Preferences

JAMU

KUNYIT ASEM

40

Anti-Inflamasi, Meningkatkan Daya Tahan Tubuh, Meningkatkan Fungsi Otak,
Mengurangi Bau Badan, Menurunkan Berat Badan, Mengatasi Keputihan,
Menghaluskan dan Mengurangi Nyeri Haid, Mencegah Jerawat,
Mencegah Penuaan Dini, Mencerahkan Kulit

*Anti-inflammatory, Increase Endurance, Improve Brain Function, Reducing Body Odor,
Lose Weight, Overcoming Vaginal Discharge, Smooth and
Reduce Menstrual Pain, Prevent Acne, Prevent Premature Aging, Brighten Skin*

BERAS KENCUR

40

Meningkatkan Stamina Anda, Menyingkirkan Kolesterol Jahat,
Kaya Antioksidan untuk Tubuh, Membantu Menjaga Kesehatan Kulit
*Increase Your Stamina, Get Rid of Bad Cholesterol, Rich in Antioxidants
for the Body, Help Take Care of The Skin*

WEDANG SECANG

40

Meredakan Kaku, Meningkatkan Stamina, Menjaga Daya Tahan Tubuh,
dan Menurunkan Asam Urat
Relieve Stiff, Increase Stamina, Maintain Endurance, and Reduce Uric Acid

MOCKTAILS

BONTENG & KALAPA

70

Mentimun, Air Kelapa, Jus Jeruk Nipis, Daun Mint, Sirup Mentimun dan Mint
Cucumber, Coconut Water, Lime Juice, Mint Leaf, Cucumber and Mint Syrup

MANGO SALSA

70

Pure Mangga, Daun Mint, Jus Jeruk Nipis, Air Kelapa, Sirup Mint
Mango Puree, Mint Leaf, Lime Juice, Coconut Water, Mint Syrup

HERBAL BLOSSOM

70

Daun kemangi, Jus Jeruk Nipis, Sirup Elderflower, Limun
Basil leaf, Lime Juice, Elderflower Syrup, Lemonade

COCKTAILS

Terinspirasi dari Kota Kembang Bandung dengan Segala Bahan Lokal yang Dimiliki Bandung, Mixologist Kami Ingin Mengangkat Kearifan Budaya Lokal Di Tanah Sunda dan Juga Termasuk Cuaca, Suasana dan Keramahan yang Ada Di Kota Tersebut yang Indah

Inspired from The Land of The Flower City of Bandung with All the Local Ingredient that Bandung Have, and Our Mixologist Wants to Raise the Wisdom of Local Culture in The Land of Sundanese also Including from The Weather, The Atmosphere, and The Hospitality that Exists on This Beautiful City

CONGO TROPIC

125

Tequila Silver, T.Sec, Pure Mangga, Air Kelapa Pangandaran, Sirup,
 Jus Jeruk Nipis
*Tequila Silver, T.Sec, Mango Puree, Pangandaran Coconut Water,
 Simple Syrup, Lime Juice*

SUMBUSCUS

125

Rum Gelap, Liqueur Elderflower, Jus Jeruk Nipis, Sirup Pandan,
 Ekstrak Pandan
*Dark Rum, Elderflower Liqueur, Lime Juice, Homemade Pandan Syrup,
 Homemade Pandan Bitter*

GINGER SNIFF

125

Dry Gin, Bunga Jahe, Rosemary Hidroponik, Pure Raspberi,
 Jus Jeruk Nipis, Sirup
*Dry Gin, Ginger Flower, Hydroponic Rosemary, Raspberry Puree,
 Lime Juice, Simple Syrup*

FROM THE HARRY'S BOOK

Penyebutan pertama dari nama "koktail" muncul pada tahun 1798 di *The Morning Post* dan *Gazetteer*; sebuah surat kabar London yang ternama, sementara nama koktail di surat kabar New York tidak muncul sampai tahun 1806. Dari mana pun asalnya di peta dunia, klasik koktail tidak terbantahkan merupakan karya dua pria – Jerry Thomas kelahiran Connecticut dan Harry Craddock anak laki-laki Gloucestershire – mereka yang pertama menulis buku yang berisi pilihan resep koktail pada tahun 1862, membuatnya dipuji sebagai ayah baptis bartending Amerika.

The first print mention of the name "cocktail" appeared in 1798 in The Morning Post and Gazetteer; a long-folded London newspaper, while a name-check in a New York newspaper didn't appear until 1806. Wherever it originated, the work of two men – Connecticut-born Jerry Thomas and Gloucestershire lad Harry Craddock – in putting the classic cocktail on the map is indisputable. The former wrote the first book containing a selection of cocktail recipes in 1862, leading him to be hailed the godfather of American bartending.

COSMOPOLITAN

140

Vodka, T.Sec, Jus Cranberry, Jus Jeruk Nipis, Sirup
Vodka, T.Sec, Cranberry Juice, Lime Juice, Simple Syrup

MOJITO

130

Rum Putih, Daun Mint, Sirup Mint, Irisan Jeruk Nipis, Air Soda
Light Rum, Mint Leaf, Mint Syrup, Lime Wedges, Soda Water

MARGARITA

140

Tequila Silver, T.Sec, Jus Jeruk Nipis, Sirup Agave
Tequila Silver, T.Sec, Lime Juice, Agave Syrup

SOFT DRINKS

Coke	40
Light Coke	40
Sprite	40

WATERS

Equil Still 380ml	85
Equil Sparkling 380ml	100

SPIRIT COLLECTION

VODKA

Smirnoff Red (HP) / Bali	65 / 900
Tito's Vodka / USA	150 / 2900
Zivoka Premium Vodka / Local	80 / 950

RUM

Old Pascas Dark Rum / Barbados	80 / 1100
Captain Morgan White (HP) / Bali	65 / 1000
Captain Morgan Spice / Bali	65 / 1000

GIN

Gordon's Gin / London	80 / 1000
Tanqueray / London	50 / 2800

TEQUILA

Sierra Silver (HP) / Mexico	120 / 1850
Sierra Reposado / Mexico	125 / 2000
Jose Cuervo Especial Silver / Mexico	150 / 2850

WHISKEY / WHISKY

AMERICAN

Jim Beam	125 / 2100
Penny Pecker	120 / 1400

SCOTCH

Glenkenny (HP)	120 / 1600
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APERITIVES, DIGESTIVES, & LIQUEURS

Aperol / Italy	150 / 1700
Campari / Italy	150 / 2650
Luxardo Maraschino / Italy	150 / 2150
Kahlua / Mexico	150 / 2000
Cointreau / France	150 / 2100
Luxardo Amaretto / Italy	150 / 2000
Malibu Coconut / Caribbean	150 / 2250
Midori Melon / Japanese	250 / 3550
Baileys / Ireland	150 / 2000
Carpano Classico Rosso / Italy	150 / 2000
Carpano Bianco / Italy	150 / 2000
Carpano Dry / Italy	150 / 2000
Arak Dewi Sri / Local	65 / 850
Anggur Ketan Hitam / Local	40 / 250

PORT WINE

Parcelas Porto Ruby Vinho Regional Douro / Portugal	175 / 2500
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BEERS & CIDERS

Bintang	50
Bintang Radler	50
Heineken	60





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