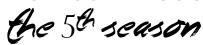


# SUSTAINABLE SEASONAL COCKTAIL MENU



Our cocktails are influenced by the terroir and seasons of Bali, Our produce and spices are hand selected, ensuring sustainable sourcing and farming. We also pay special attention to achieve zero waste where ever possible and recycle when not. As the rainy season begins, some of Bali most unique and exceptional ingredients are available. Once treated by our Bar Team, they transform into amazing liquid concoctions unveiling the rich flavour of Indonesia.

# THE CLASSICS - 158K ++

#### **BLOODY MARY**

Wild Turkey, Housemade Mix Tomato Water, Fresh Lemon

#### **GOLD RUSH**

Claypot Whisky, Cocchi Torino, Chamomile Mead, Lemon, Angostura Bitter

#### **JUGLE BIRD**

Peppermint Rum, Pineapple, Citrus, Pandan, Campari Dust

### NEGRONI

Tanqueray, Antica Formula, Campari, Orange Chocolate

### **PORNSTAR MARTINI**

Pear Vodka, Passion Fruit, Vanilla, Sparkling Wine

### **SOUTH SIDE**

Fresh Mint, Fresh Lemon, Green Apple, East Indies Pink Pomelo

### SINGAPORE SLING

Cherry Gin, Benedictine DOM, Pineapple, Raspberry Candy

### **TOMMY'S MARGARITA**

Reposado Tequila, Lime, Agave, Avocado Salt



## **MOZAIC SIGNATURE - 158K ++**



#### **HALOS**

Duku & Lime Sorbet, Duku Shrub, Coconut Butter, Kemangi, Kurosawa Nigori Sake, Japanese Vodka

#### **FAIRY CIRCLES**

Duku Kombucha, Cocoa Nib, Orange, Cocchi Americano, Bianco, Spiced Rum



#### **BLOOD FALLS**

Pepaya & Kalamansi, Coffee Fruit, White Chocolate, Aperol, Bulleit Rye

#### **SAILING STONES**

Pepaya, Arenga Nectar, Lime, Fontaine Chocolate, Absinthe, Fino Sherry



## **ECHOING VALLEY**

Pisang Hijau Tepache, Yogurt, Verjus, Salted Banana Liqueur, Kunishi Gold – Daiginjo Sake, Pisco

### **MOUNTAIN OF THUNDER**

Caramelized Pisang Hijau, Sugar Cane, Pandan, Sesame Cordial, Claypot Aged Spirit



### **ALIEN CLOUDS**

Cempedak & Green Cardamom Tea, Jackfruit, Ginger, Honeycomb, Cacao White, Cointreau, Arak Beras