



SUSTAINABLE SEASONAL COCKTAIL MENU

the 5th season

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 ++

duku

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

pepaya

BLOOD FALLS

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

SAILING STONES

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

pisang

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

cempedak

ALIEN CLOUDS

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