



SUSTAINABLE SEASONAL COCKTAIL MENU

the 6th 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 ++

jambu air

BACKYARD TROOPS

Jambu Air Soda, Peppermint, Chili, Tamarind, Ketel One

ENTER THE WOODS

Fermented Jambu Air, Soy Sauce, Mirin, Kaffir Lime, Cucumber, Arak Salak

buah naga

SLEEPING DRAGON

Buah Naga, Coffee, Saline, Cointreau, Palo Cortado, Bulleit Bourbon

HARMONY

Buah Naga, Ginger Beer, Pandan, Dry Vermouth, Mezcal Espandi

apel malang

FOOTPRINTS

Apel Malang Cider, Cinnamon, Vinegar, Luxardo Maraschino, Pisco, Blended Gin

RIVERSIDE

Apel Malang & Jinten Soda, Lychee, Celery, Gin

buah pala

MYRISTICA

Buah Pala Kombucha, Snakefruit, cinnamon, Star Anise, Banda Spice Gin