



SUSTAINABLE SEASONAL COCKTAIL MENU

the 7th 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 ++

Lontar

THE WELDER

Lontar Water, Bread Beer, Ginger Beer, Arenga Nectar, Spiced Rum

RE WIND

Lontar Water, Kaffir Lime, Ginger, Branca Menta, Campari, Arak Salak

nanas

H2O

Nanas, Turmeric, White Chocolate, Kaffir Leaves, Coconut Rum, Calvados Souldard XO

SUMMER ARCTIC

Roasted Nanas, Coconut Granita, Brown Butter, Sakura Vermouth, Tanqueray

markisa

FLAT EARTH

Markisa Kombucha, Fresh Milk, Pedro Ximenez, Bigallet China - China, Creme de Casis, Mezcal Espadin

CATASTROPIC

Markisa Milk, Orange, Spiced Vermouth, Creme de Cacao, Scotch Whisky

delima

MYRISTICA

Delima, Orange, Lime, Vermouth Rosa, Fino Sherry