

LIGHT PLATES

BREAD SELECTION
truffle & parmesan butter,
sun dried tomatoes & olive oil

 **CRISPY BEEF TATAKI**
crispy tortilla, teriyaki aioli, roasted chili, rocket

BEEF CARPACCIO
parmesan mousse, rocket salad, truffle oil,
crispy capers, black pepper tuile

50 GRAMS JAMON IBERICO (FOR TWO)
thinly sliced cured ham from Guijuelo in the
Salamanca province of Spain served with
crostini & cherry tomato salsa

 **LEBANESE MEZZE (FOR TWO)**
beetroot & goat cheese dip, hummus,
baba ghanoush, quinoa tabbouleh,
confit garlic flatbread

 **TUNA FEUILLETTE**
finely sliced tuna, crispy tortilla, truffle aioli,
caramelized onions, microherbs

20 GRAMS GIAVERI SIBERIAN CAVIAR
creme fraiche, shallots, capers, spring onion,
croutons



SALADS

 **CRISPY PIGS EAR SALAD**
kale leaf, parmesan, orange segments,
honey mustard dressing

 **AVOCADO & QUINOA SALAD**
pomegranate dressing, dates, beetroot,
mesclun lettuce, almonds, crispy quinoa

 **CRISPY SOFT SHELL CRAB SALAD**
coconut ginger foam, pomelo, green mango,
beansprouts, Thai herbs, spicy chili dressing,
dragonfruit caviar

SESAME CHICKEN SALAD
romaine lettuce, crispy soy chicken, baby corn,
sesame mustard dressing

HOT STARTERS

55  **CHICKEN WINGS**
spicy sriracha caramel, Thai basil,
crispy garlic

130  **DOUBLE BAKED CHEESE SOUFFLE**
heirloom cherry tomato salsa,
kalamata olives, green olives, basil

140 **DUCK SPRING ROLLS**
spiced papaya chutney, crispy curry leaf

245 **NEW!** **CRISPY OATMEAL PRAWNS**
crispy fried oatmeal & polenta prawns,
sambal kering, cabe rawit, curry leaf,
limo & lemon basil dressing

150 **NEW!** **WAGYU BEEF SATAY**
wagyu beef skirt, garlic, sweet soy,
spicy peanut sauce

140  **CRISPY SHRIMP TACO**
black tortilla, crispy shrimp,
mango salsa, chipotle aioli, iceberg lettuce

 **CHICKEN LIVER BRUSCHETTA**
toasted ciabatta, red grapes,
seared chicken liver, mushrooms,
parmesan mousse, balsamic syrup

FOIE GRAS
caramelized figs, creamy polenta espuma,
balsamic syrup, red veined sorrel

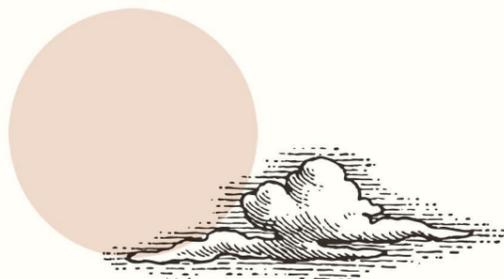
NEW! **HAM, CHEESE & TRUFFLE BRIOCHE**
serrano ham, toasted brioche, truffle paste,
emmental cheese

FRIED CALAMARI
spicy chipotle aioli, sichuan pepper seasoning,
crispy curry leaf

SOUPS

 **TUSCAN TOMATO SOUP**
crostini, basil, mozzarella, extra virgin olive oil

SWEET CORN SOUP
salmon & zucchini dumplings, chili oil, chives



FROM THE GRILL

95 **NEW!** **GRILLED PORK RIBS**
grilled baby back pork ribs, hoisin caramel,
toasted rice, spicy chili, lotus root, thai basil

105  **200GM USDA BLACK ANGUS BEEF TENDERLOIN**
truffle potato puree, green peppercorn sauce,
truffle potato fries

95 **LAMB CHOPS**
grilled eggplant, cherry tomato,
bean sprout salad, mint pesto

 **400GM PORK CHOP**
roasted baby potatoes, speck bacon,
mustard cream sauce

160 **WAGYU BLACK BURGER**
140grams wagyu beef, black brioche bun,
red cheddar, bacon, mushrooms,
handcut potato fries, jalapeno tartare



RICE / NOODLE / PASTA

145 **WOK FRIED FLAT NOODLES**
crispy soft shell crab, wok fried hoisin pork,
handcut flat noodles, egg,
kailan, baby corn

95 **KAMAMESHI RICE**
unagi, salmon, chicken, mushrooms,
tobiko, nori, shoyu egg

80 **NEW!** **BEEF SHIN CONCHIGLIONI**
pulled beef shin, conchiglioni pasta,
melted bocconcini, cherry tomato sauce

80  **RAVIOLI AL TARTUFO**
mushroom & parmesan ravioli,
truffle cream sauce, asparagus, bacon soil

LINGUINE ALLE VONGOLE
linguine pasta, batik clams, bottarga, chili,
white wine, parsley, heirloom cherry tomatoes

NEW! **TAGLIATELLI NERO GAMBERONI**
black spaghetti, prawns, olive oil, lemon,
chili, basil, mollica

PRIME BEEF CUTS

250 GM PREMIUM BLACK ANGUS SIRLOIN 350

300 GM USDA BLACK ANGUS RIBEYE **NEW!** 435

200 GM AACO WAGYU SIRLOIN CAP 9+ **NEW!** 625

120 GM OHMI WAGYU SIRLOIN A5 **NEW!** 975

1100 GM BLACK ANGUS TOMAHAWK 1,290

250 GM AACO WAGYU SKIRT 6+ **NEW!** 425

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add one choice of sides and one choice of sauce
- sides of truffle potato puree / pommes frites / green beans
- green peppercorn sauce / red wine sauce / chimichurri sauce

LAND AND SEA

 **YELLOW CURRY** 160
dory, prawns, mussels, calamari, pea eggplant,
baby corn, green beans, crispy curry leaf

PAN-FRIED SEABASS 225
spicy tomato broth, crab, clams,
mussels, olives

PAN ROASTED SALMON 235
honey wasabi glaze, shitake & shimeji mushroom,
edamame, miso butter, roasted nori

ROASTED CHICKEN 155
potato & gruyere gratin, baby beans,
cherry tomato, chicken jus

CRISPY DUCK CONFIT 195
organic candy stripe beetroot, crispy kale,
spiced yoghurt, pistachio dukkah

 **BEEF SHORT RIB** 265
green pea mash, yorkshire pudding,
emmental cheese sauce, mint gremolata

NEW! **AYAM GORENG SAMBAL HIJAU** 160
crispy fried spring chicken,
smoked green chili sambal, nasi uduk merah

MASSAMAN LAMB SHANK 230
Thai braised lamb shank, baby potatoes,
peanuts, coconut cream, Thai basil

BIG BITES

FRIED CALAMARI
spicy chipotle aioli,
sichuan pepper seasoning,
crispy curry leaf

 **CHICKEN WINGS**
spicy sriracha caramel,
Thai basil, crispy garlic

DUCK SPRING ROLLS
spiced papaya chutney,
crispy curry leaf

NEW! **HAM, CHEESE, TRUFFLE
BRIOCHE**
serrano ham, toasted brioche,
truffle paste, emmental cheese

 **LEBANESE MEZZE**
beetroot & goat cheese dip,
hummus, baba ghanoush,
quinoa tabbouleh,
confit garlic flatbread

CRISPY SHRIMP TACO
black tortilla, crispy shrimp,
mango salsa, chipotle aioli,
iceberg lettuce

95 **CRISPY CHICKEN SLIDERS**
black buns, crispy southern
chicken, spicy harissa,
coriander yoghurt

95 **NEW!** **WAGYU BEEF SATAY**
wagyu beef skrit, garlic, sweet soy,
spicy peanut sauce

95  **HAND CUT /
SWEET POTATO FRIES**
thin sliced garlic, skye mixed spices

125 **TUNA FEUILLETTE**
finely sliced tuna,
crispy tortilla, truffle aioli,
caramelized onions,
microherbs

150  **CHICKEN LIVER BRUSCHETTA**
toasted ciabatta, red grapes,
seared chicken liver,
mushrooms, parmesan mousse,
balsamic syrup

135 **CHEESE PLATTER**
gorgonzola, pecorino,
ash goat cheese, camembert,
lavosh, grape jelly, papaya chutney

85 **SESAME CHICKEN SALAD**
romaine lettuce,
crispy soy chicken, baby corn,
sesame mustard dressing

160 **CRISPY PIGS EAR SALAD**
kale leaf, parmesan,
orange segments,
honey mustard dressing

45 **ROASTED CHICKEN**
potato & gruyere gratin,
baby beans, cherry tomato,
chicken jus

140 **NEW!** **TAGLIATELLI NERO
GAMBERONI**
black spaghetti, prawns, olive oil,
lemon, chili, basil, mollica

115 **WAGYU BLACK BURGER**
140grams wagyu beef,
black brioche bun, red cheddar,
bacon, mushrooms,
handcut potato fries,
jalapeno tartare

195 **WOK FRIED FLAT NOODLES**
crispy soft shell crab,
wok fried hoisin pork,
handcut flat noodles,
egg, kailan, baby corn

BIG BITES

95 **NEW!** **BEEF SHIN CONCHIGLIONI**
pulled beef shin, conchiglionipasta,
melted boccocini,
cherry tomato sauce

95 **PAN ROASTED SALMON**
honey wasabi glaze,
shitake & shimeji mushroom,
edamame, miso butter, roasted nori

155 **NEW!** **GRILLED PORK RIBS**
grilled baby back pork ribs,
hoisin caramel, toasted rice,
spicy chili, lotus root, thai basil

165 **CRISPY DUCK CONFIT**
organic candy stripes beetroot,
crispy kale, spiced yoghurt,
pistachio dukkah

160  **BEEF SHORT RIB**
green pea mash,
yorkshire pudding,
emmental cheese sauce,
mint gremolata

145 **NEW!** **300GM USDA BLACK ANGUS
RIBEYE**

 signature dish  vegetarian option available upon request  spicy dish



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SWEETS

NEW! TAPE TARTE TATIN

coconut ice cream, butterscotch sauce,
almond brittle

GARDEN IN A GLASS

blueberry lavender & pannacotta, yoghurt espuma,
pea tendrils, pistachio soil

CHOCOLATE DOME

nutella mousse, raspberry gel, white chocolate sauce,
raspberries, micro herbs

NEW! PEANUT BUTTER MERINGUE

peanut butter mascarpone, corn husk meringue,
raspberry crème chantilly, chocolate caviar

WHITE CHOCOLATE & STICKY DATE PUDDING

lemon vanilla sauce, hazelnut gelato,
almond brittle

RHUBARB CHEESECAKE

pomegranate, red velvet soil,
blueberry sorbet

SKYE TIRAMISU

italian flavoured mascarpone, kahlua,
coffee sponge fingers, chocolate sticks

ICE CREAM SELECTION

vanilla, chocolate, strawberry,
green tea, hazelnut

SORBET SELECTION

raspberry, mango, coconut, blueberry

70

85

90

75

75

65

90

29/scoop

29/scoop



BISTRO MENU

SMALL BITES

FRIED CALAMARI

spicy chipotle aioli,
sichuan pepper seasoning,
crispy curry leaf

CHICKEN WINGS

spicy sriracha caramel, Thai basil,
crispy garlic

DUCK SPRING ROLLS

spiced papaya chutney,
crispy curry leaf

NEW! HAM, CHEESE, TRUFFLE BRIOCHE

serrano ham, toasted brioche,
truffle paste, emmental cheese

LEBANESE MEZZE

beetroot & goat cheese dip, hummus,
baba ghanoush, quinoa tabbouleh,
confit garlic flatbread

CRISPY SHRIMP TACO

black tortilla, crispy shrimp,
mango salsa, chipotle aioli,
iceberg lettuce

95 **NEW!** WAGYU BEEF SATAY

wagyu beef skirt, garlic, sweet soy,
spicy peanut sauce

CRISPY CHICKEN SLIDERS

95 black buns, crispy southern chicken,
spicy harissa, coriander yoghurt

HAND CUT / SWEET POTATO FRIES

95 thin sliced garlic, skye mixed spices

TUNA FEUILLETTE

125 finely sliced tuna, crispy tortilla,
truffle aioli, caramelized onions,
microherbs

CHICKEN LIVER BRUSCHETTA

150 toasted ciabatta, red grapes,
seared chicken liver, mushrooms,
parmesan mousse, balsamic syrup

CHEESE PLATTER

135 gorgonzola, pecorino,
ash goat cheese, camembert,
lavosh, grape jelly, papaya chutney

160 **NEW!** TAPE TARTE TATIN

coconut ice cream, butterscotch sauce,
almond brittle

85 GARDEN IN A GLASS

blueberry lavender & pannacotta, yoghurt espuma,
pea tendrils, pistachio soil

CHOCOLATE DOME

45 nutella mousse, raspberry gel, white chocolate sauce,
raspberries, micro herbs

NEW! PEANUT BUTTER MERINGUE

140 peanut butter mascarpone, corn husk meringue,
raspberry crème chantilly, chocolate caviar

WHITE CHOCOLATE & STICKY DATE PUDDING

75 lemon vanilla sauce, hazelnut gelato,
almond brittle

RHUBARB CHEESECAKE

115 pomegranate, red velvet soil, blueberry sorbet

SKYE TIRAMISU

italian flavoured mascarpone, kahlua,
coffee sponge fingers, chocolate sticks

ICE CREAM SELECTION

195 vanilla, chocolate, strawberry,
green tea, hazelnut

SORBET SELECTION

raspberry, mango, coconut, blueberry

70

85

90

75

75

65

90

29/scoop

29/scoop

 : signature dish  : vegetarian option available upon request

 : spicy dish



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SIGNATURE COCKTAIL

130

SKYE SOUR

blended scotch whisky, fresh squeezed lemon, fine tawny port, honey

CHERRY BLOSSOM

london dry gin, umeshu, lavender bitter, elderflower liqueur, fresh squeezed lemon, homemade dragon fruit syrup

EL DIABLO

tequila gold, black current liqueur, fresh squeezed lime, sparkling ginger

MANGO CRUSH

citrus infused vodka, fresh squeezed lemon, mango syrup, mango purée

THE COYOTE

light rum, fresh cucumber, fresh squeezed lemon, caster sugar

TROPICAL PEACH

vanilla infused vodka, peach liqueur, peach syrup, pineapple juice

GINGER MOJITO

light rum, fresh baked ginger, fresh squeezed lime, pineapple juice

RASPBERRY KISS

vanilla infused vodka, vanilla liqueur, black raspberry liqueur, mascarpone cheese

TROPICAL MOJITO

light rum, fresh squeezed lemon, coconut syrup, homemade tropical fruit purée

DEEP FOREST

vodka, apple juice, fresh squeezed lemon, cloves, star anise & black peppercorn with vanilla liqueur

PASSIONFRUIT CRÈME BRULÉE

vanilla infused vodka, hazelnut liqueur, orange flavoured liqueur, passion fruit purée

BURNING MANDARIN

vodka, fresh lemon juice, fresh orange juice, cranberry juice, chili

DRAGON FRUIT MARGARITA

tequila gold, orange curacao liqueur, fresh squeezed lemon, homemade dragon fruit syrup

CLASSIC COCKTAIL

AMERICANO	115	MAI TAI	115
RUSTY NAIL	125	SOUTHSIDE	115
MANHATTAN	125	BRAMBLE	115
SIDECAR	115	SAZERAC	125
NEGRONI	125	MARTINI	125
OLD FASHIONED	125	GODFATHER/GODMOTHER	125
ROB ROY	125	MOSCOW MULE	115
VESPER	125	SPRITZ	115
DARK & STORMY	115	DAIQUIRI	115
MOJITO	115	MARGARITA	115

MOCKTAIL 55

APPLE VIRGIN MOJITO green apple syrup, fresh squeezed lime, fresh apple chunks, apple juice		FORGET ME NOT blue curacao syrup, green apple syrup, apple juice, lemon juice, raspberry jam	
RED VELVET red velvet powder, half n half of fresh milk & cream, sugar syrup, homemade whipped cream		CHEECH & CHONG green olives, fresh lime leaves, fresh squeezed lime, elderflower syrup, apple juice	
MIDNIGHT TANGO fresh basil leaves, passion fruit, hibiscus syrup, fresh squeezed lemon, pineapple juice, sparkling ginger		BOLIVIAN SNOW half n half of fresh milk & cream, hazelnut syrup, oreo cookies, homemade whipped cream	
ISLAND BREEZE pineapple fruit, lychee fruit, coconut syrup, pineapple juice, coconut water		BETTY BOOP homemade raspberry sauce, mango syrup, orange juice	

CHAMPAGNE / WINE COCKTAIL

RED/WHITE SANGRIA		KIR ROYALE	150
BY GLASS	170	BELLINI	125
BY JUG	510	FRENCH 75	150
		MIMOSA	150
		ELDERFLOWER FIZZ	150

BEER

CARLSBERG (ON TAP)	60	HOEGAARDEN	120
BINTANG	60	CORONA	120
PROST	60	KONIG LUDWIG	120

ENERGY DRINK

KRATINGDAENG PRO

45



Pernod Ricard

PROMOTIONS

	category by price
ABSOLUT ELYX	95 / 2100
ABSOLUT BLUE	90 / 1400
ABSOLUT FLAVOUR	90 / 1400
MONKEY 47 DRY	140 / 2250
BEEFEATER 47	90 / 1500
OL MECA	90 / 1500
HAVANA 3 ANOS	90 / 1500
CHIVAS REGAL 12	90 / 1800
CHIVAS EXTRA	130 / 2750
CHIVAS REGAL 18	145 / 5200
ROYAL SALUTE 21	250 / 4950
CHIVAS REGAL 25	450 / 9900
ROYAL SALUTE 38	/ 74900
BALLANTINE'S 17	150 / 3400
JOHN JAMESON	110 / 2000
GLENLIVET 12	120 / 2200
GLENLIVET 15	140 / 2500
GLENLIVET 18	170 / 3500
GLENLIVET 21	350 / 7600
GLENLIVET 25	450 / 9200
MARTELL VSOP	140 / 2900
MARTELL CORDON BLEU	250 / 6000
MARTELL XO	350 / 7000
MARTELL CHANTELOUP PERSPECTIVE	400 / 9000
MARTELL CREATION GRAND EXTRA	10400
MARTELL COHIBA	11900
L'OR DE JEAN MARTELL	66000

VODKA

BELVEDERE	135 / 2750	CRYSTAL HEAD	135 / 3100
CIROC	135 / 2750	BELUGA GOLD LINE	180 / 4750

GIN

HENDRICK'S	140 / 3000	BOMBAY SAPPHIRE	120 / 2250
TANQUERAY NO.10	130 / 2800	MONKEY 47 DRY	120 / 2250
BULLDOG	120 / 2400	THE LONDON NO.1 BLUE	150 / 3500

TEQUILA

PATRON SILVER	140 / 3200	DON JULIO ANEJO	150 / 3400
PATRON RESPASADO	140 / 3200	1800 ANEJO	130 / 2600
PATRON ANEJO	150 / 3500	JOSE CUERVO	110 / 2000

RUM

BRUGAL EXTRA DRY	100 / 1800	PYRAT XO RESERVE	120 / 2500
MOUNT GAY ECLIPSE	100 / 1800	PROHIBIDO HABANERO	100 / 2000
RON ZACAPA	140 / 2800	BRUGAL ANEJO	100 / 1800

WHISKY

WOODFORD RESERVE	135 / 3000	JACK DANIEL'S	120 / 2250
JW GOLD	170 / 3900	TAKETSURU	180 / 4000
JW BLACK	130 / 2800	HIBIKI 12	480 / 7500

SINGLE MALT

MACALLAN 12	160 / 4000	OBAN 14	150 / 3200
MACALLAN 18	350 / 8500	YAMAZAKI 12	480 / 7500
LAGAVULIN 16	170 / 3900	HAKUSHU 12	230 / 5750



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SIGNATURE COCKTAIL 125

SKYE SOUR
blended scotch whisky, fresh squeezed lemon, fine lacy perl, honey

CHERRY BLOSSOM
london dry gin, umeshu, lavender bitter, elderflower liqueur, fresh squeezed lemon, homemade dragon fruit syrup

EL DIABLO
tequila gold, black currant liqueur, fresh squeezed lime, sparkling ginger

MANGO CRUSH
citrus infused vodka, fresh squeezed lemon, mango syrup, mango purée

THE COYOTE
light rum, fresh cucumber, fresh squeezed lemon, caster sugar

TROPICAL PEACH
vanilla infused vodka, peach liqueur, peach syrup, pineapple juice

GINGER MOJITO
light rum, fresh baked ginger, fresh squeezed lime, pineapple juice

RASPBERRY KISS
vanilla infused vodka, vanilla liqueur, black raspberry liqueur, mascarpone cheese

TROPICAL MOJITO
light rum, fresh squeezed lemon, coconut syrup, homemade tropical fruit purée

DEEP FOREST
vodka, apple juice, fresh squeezed lemon, cloves, star anise & black peppercorn with vanilla liqueur

PASSIONFRUIT CRÈME BRULÉE
vanilla infused vodka, hazelnut liqueur, orange flavoured liqueur, passion fruit purée

BURNING MANDARIN
vodka, fresh lemon juice, fresh orange juice, cranberry juice, chili

DRAGON FRUIT MARGARITA
tequila gold, orange curacao liqueur, fresh squeezed lemon, homemade dragon fruit syrup

CLASSIC COCKTAIL

AMERICANO	115	MAI TAI	115
RUSTY NAIL	125	SOUTHSIDE	115
MANHATTAN	120	BRAMBLE	115
SIDECAR	115	SAZERAC	120
NEGRONI	125	MARTINI	115
OLD FASHIONED	120	GODFATHER/GODMOTHER	120
ROB ROY	120	MOSCOW MULE	115
VESPER	115	SPRITZ	115
DARK & STORMY	115	DAIQUIRI	115
MOJITO	115	MARGARITA	115

CHAMPAGNE / WINE COCKTAIL

RED/WHITE SANGRIA		KIR ROYALE	125
BY GLASS	160	BELLINI	125
BY JUG	490	FRENCH 75	125
		MIMOSA	125
		ELDERFLOWER FIZZ	125

BEER

CARLSBERG (ON TAP)	60	BINTANG	55
ERDINGER WEISS (ON TAP)	150	KILKENNY	85
ERDINGER DUNKEL	170	CORONA	110
HOEGAARDEN	120		

JUICE 50

KIWI / STRAWBERRY / ORANGE / MELON / WATERMELON

ENERGY DRINK

RED BULL (PRODUCT OF EUROPE)	65	KRATINGDAENG PRO	45
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MOCKTAILS 50

APPLE VIRGIN MOJITO
green apple syrup, fresh squeezed lime, fresh apple chunks, apple juice

RED VELVET
red velvet powder, half n half of fresh milk & cream, sugar syrup, homemade whipped cream

MIDNIGHT TANGO
fresh basil leaves, passion fruit, hibiscus syrup, fresh squeezed lemon, pineapple juice, sparkling ginger

ISLAND BREEZE
pineapple fruit, lychee fruit, coconut syrup, pineapple juice, coconut water

FORGET ME NOT
blue curacao syrup, green apple syrup, apple juice, lemon juice, raspberry jam

CHEECH & CHONG
green olives, fresh lime leaves, fresh squeezed lime, elderflower syrup, apple juice

BOLIVIAN SNOW
half n half of fresh milk & cream, hazelnut syrup, oreo cookies, homemade whipped cream

BETTY BOOP
homemade raspberry sauce, mango syrup, orange juice

SMOOTHIES 50

CANDY STRIPPER
fresh watermelon, strawberry syrup, vanilla ice cream, fresh squeezed lemon

GREEN HORNET
fresh kiwi, green apple fruit, vanilla ice cream, blue curacao syrup, passion fruit syrup

PURPLE HAZE
lychee, blueberry, fresh milk, vanilla ice cream, blue curacao syrup

GREEN LANTERN
skinless green apple, green apple syrup, vanilla ice cream, fresh lemon

THE DRAGON TATTOO
fresh dragon fruit, fresh watermelon, strawberry syrup, vanilla ice cream, fresh squeezed lemon

MANGO TANGO
mango, vanilla syrup, fresh squeezed lemon, vanilla ice cream

FROZEN FRAPPES 50

DARK MOCHA MINT / CUBAN CARAMEL / HAZEL NUTTY MILK AND COOKIES / GREEN TEA

COFFEE

by **BJOURNALS**

ESPRESSO (SINGLE/DOUBLE)	30/45	CAFÉ MOCHA (HOT/ICED)	45
MACCHIATO (SINGLE/DOUBLE)	30/45	IRISH CREAM CAPPUCCINO	45
LONG BLACK	40	HAZELNUT MOCHA	50
CAPPUCCINO (HOT/ICED)	40	IRISH/KAHLUA/BAILEYS	115
CAFÉ LATTE	40		

NON COFFEE 50

GREEN TEA LATTE	45	CAMPFIRE CHOCOLATE (HOT/ICED)	50
CARAMEL LATTE	45		

WATER

EVIAN 330/750ml	55/95	BADOIT SPARKLING 330/750ml	45/85
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PREMIUM TEA 35

by **AMMA TEA**

DARJEELING / GREEN TEA / EARL GREY / ENGLISH BREAKFAST PEPPERMINT LEMON / ROSEHIP & CHERRY HERBAL CAMOMILE & LEMONGRASS / CEYLON TEA

INFUSED ICE TEA 45

THAI ICE TEA / LEMONGRASS ICE TEA / LYCHEE ICE TEA PASSION FRUIT ICE TEA / PEACH ICE TEA / STRAWBERRY ICE TEA



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SKYE