

DISSERTS

TIRAMISU	55
sticking to the classic, a no-games, serious tiramisu	
CHOCOLATE NEMESIS	75
baked chocolate mousse cake topped with fresh caramello mousse, whipped mascarpone cream, and cocoa nibs	
STICKY DATE AND BRULEE PUDDING	65
sticky date pudding topped with vanilla crème brulee, served with a date and strawberry salad, toasted walnuts, and vanilla gelato	
LEMON MASCARPONE	55
rich lemon curd with whipped mascarpone, almond shortbread, and candied orange zest	
TROPICAL COCONUT AND BERRY FLAN	55
coconut panna cotta, tart with passionfruit gel, berry salad, and coconut snow	

COFFEE

What’s your blend?

Robusta and Arabica, well balanced with cup with a dark chocolate ending ... **or**

Sweet magic, dark and full bodied, great for espresso or black coffee

ESPRESSO	25 / 35	MOCCACHINO	40
LONG BLACK	25	VANILLA LATTE	40
PICCOLO	35	VANILLA CAPPUCCINO	40
CAPPUCCINO	35	CARAMEL LATTE	40
LATTE	35	CARAMEL CAPPUCCINO	40
IRISH COFFEE	55	AFFOGATO	40

APERITIFS

CAMPARI	90
APEROL	90
SWEET VERMOUTH	85
DRY VERMOUTH	85
MARTINI BIANCO	85



All prices end in “000” thousands of rupiah and subject to 15.5% government tax and service charge

SIMPLY SOCIAL DINNER

MOCKTAILS

COCONOLADA fresh mint, pineapple juice, coconut cream, coconut syrup	45
SLOWE cranberry juice, orgeat syrup, orange juice, apple juice	45
NOJITO mint, lime, palm sugar, ginger ale	45
SHIRLEY TEMPLE fresh lime juice, lemonade, grenadine	40

CLASSICS

COSMOPOLITAN vodka, triple sec, lime juice, cranberry juice	85
DRY/VODKA MARTINI gin/vodka and dry vermouth	99
ESPRESSO MARTINI vodka, coffee liqueur, sugar syrup, espresso	85
BLOODY MARY vodka, lime, celery salt, L&P sauce, tabasco, white pepper, tomato juice	99
MOSCOW MULE vodka, lime, mint leaf, ginger beer	85
CAIPIRINHA vodka, brown sugar, smashed lime	85
CAIPIROSCA white rum, white sugar, smashed lime	85
PINA COLADA white rum, coconut rum, cream, pineapple juice	95
DAIQUIRI white rum, triple sec, lemvon juice	85
MOJITO white rum, mint, lime, sugar syrup and soda water	85
NEGRONI gin, campari, sweet vermouth	120
WHISKEY SOUR bourbon whiskey, lemon juice, sugar syrup, egg white	100
MARGARITA tequila, triple sec, lemon juice	99
AMARETTO SOUR amaretto, lemon juice, sugar syrup, egg white	99
LONG ISLAND ICE TEA gin, vodka, rum, tequila, triple sec, lemon juice, coke	120

SANGRIA AND MIMOSA

RED SANGRIA house red wine, cognac, sugar syrup, cinnamon stick, star anise, orange juice and fresh fruit	89
WHITE SANGRIA house red wine, vodka, sugar syrup, cinnamon stick, star anise, apple juice and fresh fruit	89
MANGO VANILLA MIMOSA mango juice, vanilla syrup, sparkling wine	110
BUTTERFLY PEA FLOWER HUGO elderflower, butterfly pea tea, lime, mint, sparkling wine	90

SIGNATURE COCKTAILS 99

VODKA 🐻

LIME AND PIE | pineapple infused vodka, triple sec, vanilla syrup, fresh lime juice, pineapple juice

DRIPPED TEA | tea infused vodka, baileys, hazelnut syrup, tea

8 BALLS | citrus infused vodka, mint, watermelon, triple sec lemon juice, soda water

FAIRY QUEEN | vanilla infused vodka, blue curacao, vanilla syrup, fresh pineapple juice

GIN 🍀

SOUR MISTIQUE | kiwi infused gin, kiwi, strawberry, fresh lemon juice, melon liqueur, sugar syrup, egg white

BITE THE APPLE | cucumber infused gin, apple syrup, cucumber juice, basil, fresh lemon juice

TEQUILA 🦋

FLOAT ON THE BLOOD | sage infused tequila, triple sec, lime juice, dragon fruit, chili, sage leaf

ABOVE THE CLOUD | butterfly pea flower infused tequila, coconut liqueur, fresh pineapple, orgeat syrup

RUM 🐱

P & P | pineapple infused rum, caramel syrup, palm sugar, mint, fresh pineapple juice

SPICE EMOTION | lemongrass infused rum, palm ginger syrup, fresh lime juice, mint, homemade ginger beer

ARAK 🌸

SMALL ISLAND | butterfly pea flower infused arak, marmalade orange jam, fresh lime juice, sprite, grenadine

BOURBON/WHISKEY 🔫

MR. J | berry infused bourbon, mix berry, berry jam, fresh lemon juice, cranberry juice, honey



Great to pair with

🐱 = rum | 🍀 = gin | 🦋 = tequila | 🐻 = vodka | 🌸 = arak | 🔫 = whiskey/bourbon

APPETIZER

TRIP OF BRUSCHETTA	79
grilled zucchini & seasoned ricotta; caponata & stracciatella; balsamic mushroom, mushroom cream & truffle oil	
BROCILI, PUMPKIN AND TURMERIC SOUP	69
pure soup of broccoli, pumpkin, turmeric and coconut, topped with cured shaved pumpkin, broccoli, toasted mixed seeds and fresh herbs	
TOKYO HUMMUS	65
Edamame hummus, with trio of crackers, togarashi seasoning, edamame, crisp mung bean, rice crisps and coriander	
BURATTA v+ n	139
Imported buffalo burrata cheese, served with red wine and fruit reduction, grapes, radicchio, candied walnuts, beetroot, olive oil and lemon	
KINGFISH TARTARE v+ n	99
fresh diced kingfish seasoned with artichoke dressing, shallots, mint, tossed with confit celery, red chili and fresh herbs + toasted sourdough	
SEAFOOD BISQUE v+ n	180
with prawn, kingfish, shaved calamari, confit tomato, dill, zucchini, toasted brioche and lemon zest butter	
SMOKED SALMON MILLIE FULIE v+ n	140
Shaved smoked salmon layered between zucchini seed wafers, avocado, tomato, cashew mayonnaise, rucola and micro herbs	
ANGUS BEEF CARPACCIO v+ n	109
with truffle vinaigrette, shaved asparagus, parmesan, quail eggs, seared balsamic mushrooms and grilled sourdough	
SMOKED DUCK BREAST SALAD v+ n	119
blue cheese, walnuts, watercress, orange dressing, beetroot	
TEA SMOKED QUAIL v+ n	139
Twice cooked deboned quail, served with cauliflower puree, roasted cauliflower, vegetable reduction, coriander and crisp onion	



MAINS

GOAT CHEESE RICOTTA TORTELLONI v+ n	119
served with butter, orange and sage sauce, parmesan cheese, toasted almonds and rucola	
EGGPLANT PARMIGIANA v+ n	119
layers of eggplant, tomato sauce, parmesan and mozzarella served with basil, parsley, rucola, and grano padano	
MUSHROOM PORCINI RISOTTO v+ n	129
with button, shijimi, porcini mushroom, pecorino, wild rucola and truffle oil	
PAD THAI NOODLE v+ n	109
sticky wok tossed rice noodles with choice of: chicken, pork, seafood or vegetable, Daikon, spring onion, beans sprouts, crushed peanut, mint, coriander, chili, tofu and tamarind sauce	
PARADELLE BOLOGNAISE v+ n	139
house-made pappardelle tossed with tomato braised minced brisket, Grana Padano, Stracciatella, parsley, oregano, and lemon zest	
BEEF RENDANG v+ n	149
Australian brisket slow braised in Coconut and red spice curry topped with toasted yellow coconut, shallots, red chili and coriander + steamed rice	
PORCHETTA AL TAGLIO v+ n	189
slow roasted rolled pork belly, sliced and topped with salsa verde, pate cream sauce, lemon jam, and fresh fennel parsley salad	
CRUSTED KINGFISH AND SAFFRON RISONI v+ n	169
herb, parmesan and lemon zest crusted king fish fillet served with tomato saffron rissoni, herb salad and saffron cream sauce	
GRILLED SEAFOOD LAKSA v+ n	229
jumbo king prawn, kingfish and squid, served with chili coconut laksa, house-egg noodles, Asian vegetables and mixed herbs	
TANDOORI SKEWERS v+ n	119
char-grilled, tandoori-spiced chicken skewers served with masalah spiced roasted vegetables, quinoa, fresh herbs, and spiced mint yogurt	
GREEN CHICKEN CURRY v+ n	129
twice-cooked soy chicken served with Thai green curry, baby corn, baby carrot, mushroom, eggplant, toasted peanuts, kaffir lime, fresh herbs, and steamed rice	
CRISPY DUCK v+ n	169
steamed and crispy fried duck served with seared pineapple, cucumber, steamed bok choy, caramel lime sauce, toasted sesame seeds and steamed rice	
CHAR-GRILLED RIB EYE v+ n	349
300gr of 20-day dry aged beef rib eye, served with red wine beef jus, and confit onion, roast baby carrots and potato purée	
CHILI BASIL STIR-FRY OF ANGUS BEEF v+ n	199
prime angus beef (wok fried until medium) with hoisin, paprika, minced garlic, chili, ginger, Thai basil, fried chili and fresh herbs	
LAMB KOFTA SKEWER PLATE v+ n	189
Mezze plate designed to make your own wrap, with Grilled lamb kofta skewer, chickpea hummus, pickled onion, mint yoghurt, harissa sauce and lettuce	

