

BITES

La Pissaladière Caramelized onions, anchovies, black olives, olive oil	80	Avocado toast Toasted bread, avocado, poached quail eggs, fried onions	70
La Pizza truffe (VT) Mozzarella, truffle & parmesan cream, truffle oil	120	Edamame Maldon salt	40
Truffle Croque-monsieur Grilled bread, ham, Emmental cheese, truffle béchamel sauce	120	Potato chips Hand cut chips, tpesto mayo	50
Salt & pepper squids Deep-fried squid, lime & chili tartare sauce	70	Açaí bowl (VG) Açaí sorbet, sliced banana, granola, and maple sirop	90
		Fruit platter Fresh seasonal fruits	70

WINE

	By Glass	By Bottle		By Glass	By Bottle
Champagne			White wine		
Undurraga Brut	100	600	Marius Blanc by M. Chapoutier	140	700
Laurent-Perrier La Cuvée Brut NV	480	2900	Domaine Schlumberger Princes Abbes Riesling	180	900
Moët & Chandon Ice Imperial NV		3200	Rosé wine		
Nicolas Feuillate Brut		3300	Marius Rosé by M. Chapoutier	140	700
Champagne rosé			Minuty M 2020	260	1300
Chandon Rose NV	250	1500	Pascal Jolivet Attitude rosé		900
Nicolas Feuillate Rosé	550	3300	Whispering Angel Provance		1500
Laurent-Perrier Cuvée Rosé Brut NV		3900	Red wine		

COCKTAILS

Pickle Jalapeno Spice gin, white vermouth, grapefruit, orange saccharum, cucumber, jalapeno	160
Citrus Dream Vodka, calamansi, passionfruit, albumen, surplus tonic water	160
Hibisco Picante Tequila, ancho-reyes, hibiscus, agave nectar, yuzu	160
Watermelon Pandan White rum, watermelon cordial, pandan, lemon juice	160
Berawa Breeze Pomelo gin, elderflower, lemongrass, basil, grapefruit soda	160

SPRITZ

Classic Aperol Spritz Aperol, prosecco, soda, local orange	170
Paloma Royale Tequila, grapefruit, agave nectar, cava	170
Pink 75 x-rated liqueur, prosecco	170
Sbagliato Campari, cinzano rosso, prosecco	170
Not-So Fizzy Pomelo gin, aperol, blood orange liqueur, strawberry, prosecco	170

(VT) Vegetarian, (VG) Vegan

all prices are in IDR ,000 & subject to 8% service and 10% tax.

