

Saffron

AUTHENTIC THAI CUISINE SERVED WITH A CONTEMPORARY TWIST

Banyan Tree's signature restaurant offers award-winning Thai cuisine with a surprising modern twist.

Spoil yourself with a delightful selection of gourmet Thai highlights,
presented with graceful service in a contemporary yet classically elegant Banyan Tree setting.

Open Daily

Sunday to Thursday:

Dinner Only from 6 – 11PM (Last Order at 10:30PM)

Friday & Saturday:

Lunch 12 Noon – 5PM (Last Order at 4:30PM)

Dinner 6 – 11PM (Last Order at 10:30PM)

Dress Code:

Smart Casual

Extension Number:

7530

WhatsApp:

+62 821 7087 0108

Cha Loo Set 990’ per person Peek Gai Yat Sai Sam Rod (N) ปีกไก่ยัดไส้สามรส Stuffed Bone Less Chicken Wings Glazed with Thai Signature Savory Sauce Phuket Yum Yai (E) ยำไผ่ภูเก็ต Local Phuket Salad with Chili Dressing and Coconut Infused Tom Kha Nam Dum Pla Mek Yud Sai (SF) ต้มขาน้ำดำปลาหมึกยัดไส้ Galangal Coconut Soup with Stuffed Squid Massaman Nua Yang (SG) มัสมั่นเนื้อ Grilled Beef Tenderloin with Massaman Sauce Pla Goong Yang (W) (GF) (SH) ปลากุ้งย่าง Grilled Tiger Prawn Salad with Thai Chili Paste and Aromatic Thai Herb A-Jard (GF) ยำแตงกวา Cucumber Relished Kao Niew Mamuang I-Tim Kati Nga Dam (GF) ข้าวเหนียวมะม่วง ไอติมกะทิเงาะดำ Thai Mango Sticky Rice Served with Black Sesame Ice Cream	
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Mud Cha Set 990’ per person Tung Thong Sai Goong (SH) ถุ้งทองใส่กุ้ง A Money Bag Stuffed with Minced Prawn Served with Thai Signature Savory Sauce Yum Kana Pla Tod (GF) ยำคะน้าปลาทอด Fresh Kale Leaf Salad with Fried Fish, Mixed with Chili Lime Dressing Tom Yum Talay (SH) ต้มยำทะเล Aromatic Thai Clear Soup with Mixed Seafood Pla Neng Ma Nao (W) ปลานึ่งมะนาว Steamed Cod Fish with Thai Seafood Sauce Larb Pla Mek Yang (GF) (SH) ลาบปลาหมึกย่าง Grilled Squid Thai Salad with Aromatic Thai Herb and Rice Powder Phad Pak Ruam Nam Man Hoi (SH) ผัดผักรวมน้ำมันหอย Stir-Fried Mixed Vegetable and Garlic Kao Niew Mamuang I-Tim Kati Nga Dam (GF) ข้าวเหนียวมะม่วง ไอติมกะทิงาดำ Thai Mango Sticky Rice Served with Black Sesame Ice Cream	
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Jay “Vegetarian” Set 690’ per person Larb Hed Ruam Yang (GF) ลาบเห็ดรวมย่าง Grilled Mixed Mushroom Thai Salad with Aromatic Thai Herb and Rice Powder Tao Hoo Tod Sam Rod (N) เต้าหู้ทอดสามรส Deep Fried Tofu with Sweet and Sour Sauce and Peanut Guay Teaw Lord Sai Pak ก๋วยเตี๋ยวหลอดไส้ผัก Rolled Noodle with Clear Vegetable Broth and Bean Sprout Makheua Yaao Yaang Sos Kaprow มะเขือยาวย่าง ซอสกระเพรา Grilled Aubergine with Hot Basil Sauce Loan Ta Krai Fuk Tong หลนตะไคร้ฟักทอง Salted Soy Bean Coconut Curry with Sweet Pumpkin Phad Pak Ruam Hed Hom ผัดผักรวมเห็ดหอม Stir-Fried Mixed Vegetables and Shitake Mushroom Kao Niew Mamuang I-Tim Kati Nga Dam (GF) ข้าวเหนียวมะม่วง ไอติมกะทิงาดำ Thai Mango Sticky Rice Served with Black Sesame Ice Cream	
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Appetizer อาหารว่าง		Appetizer อาหารว่าง		Salad ยำและสลัด	
Khong Wang Ruam (SG) (SH) ของว่างรวม A Selection of Freshly Prepared Thai Appetizers for Two. Vegetable Fried Spring Rolled, Grilled Chicken Satay, Thai Steamed Rice Wonton with Prawn, Crispy Crab Pomelo Salad	470'	Yum Salak Hoi Shell (L)(GF)(N)(SH) ยำสละหอยเชลล์ Salak Salad with Grilled Scallops Thai Dressing	310'	Phla Goong Yang (SG) (GF) (SH) ปลากุ้งย่าง Grilled Tiger Prawn Salad with Chili Paste, Thai Aromatic Herb, Coconut	330'
		Satay Ruam (GF) (N) สะเต๊ะรวม Mixed Grilled Satay, Chicken, Beef, Prawn, Turmeric, Peanut Sauce, Cucumber Relish	290'	Som Tum Talay Yang (GF) (N) (SH) ส้มตำทะเลย่าง Spicy Green Papaya Salad with Grilled Prawn, Squid, Scallop, Crisp Soft-Shell Crab	310'
		Larb Gai Tod (GF) ลาบไก่ทอด Minced Chicken Ball, Toasted Rice Powder, Aromatic Thai Herb, Thai Dressing	250'	Yum Ma Kruea Poo (GF) (SH) ยำมะเขือปู Burn Long Eggplant, Crab meat, Sweet Basil, Hard Boiled Egg	265'
Goong Sarong (S) (SH) กุ้งสะโฮรง Deep Fried Prawn Wrap with Crispy Noodle with Mango Sweet Chili Sauce	290'			Yum Pla Fuu (L) (GF) (N) ยำปลาฟู Flossy Fish, Green Mango Salad, Cashew Nut	250'
Muek Kratiem Prik Thai (SG) (SH) หมึกกระเทียมพริกไทย Crispy Squid, Garlic, Pepper-Squid Ink Sauce	290'			Larb Phed Nahm Tok (SG) (GF) ลาบเป็ดน้ำตก Spicy Grilled Duck Salad, Roasted Rice Powder, Chili-Mint Salad, Brunt Shallot Confit	280'
				Yum Nue Yang (SG) (SP) (GF) ยำเนื้อย่าง Marinated Grilled Beef Sirloin Salad with Thai Herbs	370'

(SG) Signature (L) Locally-Sourced (W) Wellbeing (SP) Spicy (GF) Gluten Free (N) Nuts (SH) Shellfish

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Soup ซุ๊ป		Main Course อาหารจานหลัก		Main Course อาหารจานหลัก	
Tom Yum Goong (SG) (GF) ต้มยำกุ้ง Traditional Thai Spicy Prawn Soup, Lemongrass, Galangal	320’	Phad Cha Talay (GF) (SH) ผัดฉาทะเล Stir-Fried Mixed Seafood, Kaffir Lime, Galangal, Chili, Sweet Basil	365’	Gai Phad King (GF)(N)(SH) ไก่ผัดขิง Stir-Fried Chicken, Ginger, Chili, Oyster Sauce	405’
Tom Kati Nam Dum Pla Muek Yud Sai (GF) ต้มกะทิน้ำตาลปลาหมึกยัดไส้ Coconut Broth, Stuffed Squid with Minced Chicken, Galangal, Squid Ink, Shrimp Paste	250’	Poo Nim Phad Pong Karee (SH) ปูนึ่งผัดผงกะหรี่ Stir-Fried Soft Shell Crab, Curry Powder, Egg, Chili, Garlic	370’	Phad Kaprow Gai Kai Dong Nam Pla (E) (GF) (SH) ผัดกระเพราไก่ ไช้ดองน้ำปลา Wok Fried Chicken, Chili, Garlic, Hot Basil Topped with Egg Yolk Infused with Fish Sauce	345’
Tom Yum Pla Talingping (SG) (L) (GF) ต้มยำปลา ตะลึงปลิง Clear Fish Broth with Seabass, Bilimbi and Aromatic Thai Herbs	320’	Goong Tod Sos Katiem Prik Thai Dum (SH) กุ้งทอดซอสกระเทียมพริกไทยดำ Fried Prawn with Black Pepper Sauce	405’	Gai Yang Khrueng Gaeng (SH) ไก่ย่างเครื่องแกง Grilled Chicken Thai Style, Pickle, Curry Sauce	385’
Tom Yum Pla Talingping (SG) (L) (GF) ต้มยำปลา ตะลึงปลิง Clear Fish Broth with Seabass, Bilimbi and Aromatic Thai Herbs	320’	Goong Tod Sos Makam (SG) (SH) กุ้งทอดซอสมะขาม Fried Prawn, Tamarind Sauce, Onion Ring	380’	Phad Kaprao Nua (SG) (GF) (SH) ผัดกระเพราเนื้อ Wok Fried Beef Tenderloin, Hot Basil, Chili Garlic	580’
Tom Kha Gai (GF) ต้มข่าไก่ Galangal-Coconut Broth, Chicken, Coriander, Kaffir Lime Leaf	250’	Pla Mek Phad Kai Kem (GF) (SH) ปลาหมึกผัดไข่เค็ม Stir-Fried Squid, Salted Egg, Chili Paste, Garlic	305’	Khao Phad Saffron (SG) (GF) (N) (SH) ข้าวผัดแซฟฟรอน Wok Tossed Saffron Rice, Tiger Prawn, Scallop, Crab Meat, Squid, Shrimp Oil, Vegetables	475’
		Pla Sam Rod (L) (SH) ปลาสามรส Fried Sea Bass with Three Flavor Sweet-Chili Sauce	560’	Khao Pad Sab Pa Rod (SH) ข้าวผัดสับปะรด Wok Tossed Fried Rice with Mixed Seafood, Pineapple, Crispy Beef Bacon	405’
		Pla Neung Manao (SG) (W) ปลาเนื้งมะนาว Steamed Black Cod, Chili Lime Sauce, Steamed Cabbage	590’	Phad Thai Goong Sod (SG) (GF) (N) (SH) ผัดไทยกุ้งสด Wok Tossed Rice Noodle, Prawns, Peanut, Banana, Blossom Salad	485’
		Gai Phad Med Mamuang Himmaparn (N) (SH) ไก่ผัดเม็ดมะม่วงหิมพานต์ Stir-Fried Chicken with Chili Pasted, Sesame Oil, Cashew Nut, Onion, Bell Pepper	415’	Phad Phak Boong Fai Dang (GF) (SH) ผัดผักบุ้งไฟแดง Stir-Fried Morning Glory, Salted Bean, Oyster Sauce	240’

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Curry แกง		Vegetarian อาหารปลอดเนื้อสัตว์ มังสวิรัตm		Dessert ขนมหวาน	
Gaeng Kati Puu (SG) (SH) แกงกะทิปู Yellow Curry with Crab Meat, Sweet Basil, Served with Boiled Egg, White Noodle	465’	Som Tum (GF) (N) ส้มตำ Traditional Thai Green Papaya Salad, Chili, Tomato, Peanut	235’	Saffron Khao Niew Mamuang I-Tim Kati แซฟฟอนข้าวเหนียวมะม่วง ไอติมกะทิ Mango Sticky Rice, Saffron Sweet Coconut Milk Sauce, Coconut Milk Ice Cream	205’
Chu Chi Goong Tod (SG) (SH) ชุฉีกุ้งทอด Deep Fried Prawn with Yellow Curry Sauce, Indonesian Sambal On the Side	525’	Pho Pia Phak Tod (N) ปอเปี๊ยะผักทอด Fried Vegetable Spring Rolls, Sweet Mango, Sweet Chili Dip	235’		
Khao Soi Chiang Mai (E) (SH) ข้าวซอยเชียงใหม่ Salmon, Egg Noodles in Chiangmai Curry Sauce	360’	Tod Man Khaopod (N) ทอดมันข้าวโพด Crisp Fried Corn Cakes, Pickled Vegetables, Sweet Chili Dip	235’	Sangkaya Flambe I-Tim Kati Bai Toey (E) สังขยาฟักทอง ไอติมกะทิใบเตย Pumpkin Crème Brûlée, Pandan Coconut Milk Ice Cream	205’
Gaeng Kiew Waan Gai (SG) (GF) แกงเขียวหวานไก่ Slow Braised Chicken Green Curry, Apple Eggplants, Sweet Basil Leaves, Crispy Snapper, Boiled Egg	360’	Gaeng Kiew Waan Pak (GF) แกงเขียวหวานผัก Traditional Thai Green Curry, Eggplant, Tofu, Basil, Pickled Vegetables, Fried Morning Glory	295’	Tub Tim Siam (GF) ทับทิมสยาม Chestnut, Coconut Milk, Young Coconut, Salted Caramel Coconut Sauce, Coconut Milk Ice Cream	210’
Gaeng Phed Ped Yang (SG) (GF) แกงเผ็ดเปิดย่าง Grilled Confit Duck Leg, Sweet Basil, Red Curry, Accompanied with Lychee, Pineapple	425’	Massaman Pak (GF) (N) มัสมั่นผัก Southern Thai Aromatic Curry, Tofu, Sweet Potato, Peanut, Cashew Nut, Pickled Vegetables, Pumpkin, Lotus Seed, Roti	295’	Gluay Tod I-Tim Cha Thai กล้วยทอดน้ำผึ้ง ไอศกรีมชาไทย Banana Fritter, Thai Tea Ice Cream	205’
Massaman Nua (SG) (N) มัสมั่นเนื้อ Southern Style, Beef Curry, Peanut, Sweet Potato, Potato, Pickled Vegetables, Roti	505’	Phad Thai Tao Hoo (N) ผัดไทยเต้าหู้ Wok Fried Rice Noodle, Bean Curd, Tofu, Peanut, Bean Sprouts, Banana Blossom Salad	260’	Klouy Chum (N) กล้วยเชื่อม Boiled Banana in Syrup, Honey, Sea Salt Ice Cream, Cashew Nut	205’
		Phad Phak Ruam (GF) ผัดผักรวม Stir-fried Assorted Asian Vegetables and Mushroom Sauce	260’		

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MOCKTAILS

November Sea Breeze (W)	135'
Fresh Water Melon, Fresh Papaya, Fresh Honeydew Melon, Lemon Juice	
Tropical Oasis (W)	135'
Fresh Orange, Fresh Carrot, Fresh Apple	
Holiday Island	135'
Pineapple Juice, Orange Juice, Banana, Grenadine Syrup	
Shirley Temple	135'
Sprite, Grenadine Syrup	
Fruit Punch	135'
Pineapple Juice, Orange Juice, Lemon Juice, Sprite, Grenadine Syrup	

SIGNATURE COCKTAILS

Banyan A Go Go	245'
Light Rum, Cointreau, Blue Curacao, Lemon Juice	
Exotic Temptation	245'
Gold Rum, Banana Liqueur, Pineapple Juice	
Tropical Dream	245'
Midori, Malibu, Pineapple Juice, Cream	
Monsoon	245'
Vodka, Amaretto, Lemon Wedge, Brown Sugar	
Tropical Spritzer	245'
Malibu, Orange Juice, Pineapple Juice, Sprite	

LONG DRINKS

Long Island Iced Tea	245'
Gin, Light Rum, Vodka, Tequila, Triple Sec, Lemon Juice, Coke	
Mai Tai	245'
Light Rum, Dark Rum, Triple Sec, Grenadine, Pineapple Juice, Orange Juice, Angostura Bitters	
Singapore Sling	245'
Gin, Triple Sec, Cherry Brandy, Dom Benedictine, Lemon Juice, Pineapple Juice, Grenadine Syrup, Angostura Bitters, Soda Water	

(W) Wellbeing

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MARTINIS

Dry Martini

Gin, Martini Dry

245'

Vodkatini

Vodka, Martini Dry

245'

Chocolate Tini

Gin, Martini Dry, Crème De Cacao White, Bailey's

245'

Lychee Martini

Vodka, Lychee Liqueur, Lychee Syrup

245'

MARGARITAS

Ultimate Margarita

Tequila, Cointreau, Lemon Juice

245'

CLASSIC COCKTAILS

Pina Colada

Light Rum, Malibu, Coconut Cream, Pineapple Juice

245'

Caipiroska

Vodka, Lime, Sugar

245'

Caipirinha

Light Rum, Lime, Sugar

245'

Tequila Sunrise

Tequila, Orange Juice, Grenadine

245'

Screwdriver

Vodka, Orange Juice

245'

Mojito

Light Rum, Mint Leaves, Sugar Syrup, Lime, Soda Water

245'

OLD & CLASSIC

Old Fashioned

Bourbon Whiskey, Orange, Sugar, Angostura Bitters

245'

Gimlet

Gordon Dry Gin, Lemon Juice, Sugar Syrup

245'

Black Russian

Vodka, Kahlua

245'

Manhattan

Canadian Whiskey, Martini Bianco, Angostura Bitter

245'

(W) Wellbeing

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APERITIVES

Dubonnet, Ricard, Pimm’s,	155’
Martini Dry, Martini Bianco, Martini Rosso	
Campari	180’
Pernod	240’

LIQUEURS

Aperol, Bailey’s Irish Cream, Cointreau, Drambuie,	155’
Galliano, Kahlua, Midori, Peppermint,	
Southern Comfort, Tia Maria	
Sambuca Vaccari	180’
D.O.M Benedictine, Grand Marnier	240’
Amaretto	280’

SPIRITS & LIQUORS

GIN	
Beefeater, Gordon’s Dry	155’
Bombay Sapphire	220’
Hendrik’s, Tanqueray	240’
Monkey 47	320’
VODKA	
Iceland, Smirnoff	125’
Absolut, Ketel One, Stolichnaya	220’
Belvedere, Grey Goose L’orange	240’

SPIRITS & LIQUORS

RUM	
Bacardi Carta Blanca, Bacardi Gold, Havana Club,	220’
Myers’s Rum, Malibu	
TEQUILA	
Jose Cuervo	220’
Don Julio Anejo	240’
1800 Anejo	260’
AMERICAN WHISKEY	
Jim Beam, Jack Daniel’s	220’
CANADIAN WHISKEY	
Canadian Club	220’
IRISH WHISKY	
John Jameson	220’
Old Bushmills	240’
JAPANESE WHISKEY	
Suntory Hibiki Harmony	550’

SPIRITS & LIQUORS

SCOTCH WHISKY	
Ballantine’s, Johnnie Walker Red Label, J & B Rare	220’
Chivas Regal 12 Years, Johnnie Walker Black Label	240’
Johnnie Walker Double Black Label	260’
Johnnie Walker Gold Label	280’
Glenfiddich Single Malt 12 Years	350’
Macallan 12Yr, Johnnie Walker Blue Label	550’
COGNAC	
Brandy Beehive VSOP, Camus VSOP	220’
Hennessy VSOP	350’
Martell Cordon Bleu	550’
Hennessy XO, Rémy Martin XO	580’
PORT & SHERRY	
Cockburn’s Special Reserve Port, Tio Pepe Sherry	220’
BEERS	
Bintang	100’
Carlsberg, Heineken	100’
Guinness Stout	115’

(W) Wellbeing

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NON-ALCOHOLIC BEVERAGES

SOFT DRINKS

Coca Cola, Sprite, Coke Zero, Tonic Water, Soda Water	55'
Ginger Ale	70'

MINERAL WATER

Aqua Reflection, Still, 380 ml	60'
Equil, Sparkling, 380 ml	70'
Acqua Panna, Still, 750 ml	150'
San Pellegrino, Sparkling, 750 ml	150'

FRESH JUICES (W)

Freshly Squeezed Orange, Pineapple	90'
Watermelon, Honey Dew Melon, Lemon, Lime	90'
Mixed Fruits Juice	90'
Mixed Vegetables Juice	90'

MILK SHAKES

Chocolate, Strawberry, Vanilla, Banana	90'
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SMOOTHIES (W)

Apple, Banana, Honeydew, Lychee, Mango, Papaya, Pineapple, Mixed Pineapple and Spinach	90'
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NON-ALCOHOLIC BEVERAGES

ICED TEAS

Thai Iced Tea	70'
Thai Tea, Condensed Milk	
Lemon Iced Tea	70'
Lemon Juice, Black Tea	
Orange Iced Tea	70'
Orange Juice, Black Tea	
Lychee Iced Tea	70'
Lychee Juice and Fruit, Black Tea	
Peach Iced Tea	70'
Peach Juice, Black Tea	
Apple Iced Tea	70'
Apple Juice, Black Tea	

COFFEES

Café Latte, Cappuccino, Fresh Brewed Coffee Espresso, Macchiato	65'
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TEAS

Chamomile, Jasmine Green Tea, Peppermint (W) Darjeeling, Earl Grey, English Breakfast	60'
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PREMIUM TEAS

English Breakfast, Earl Grey, Royal Darjeeling Chamomile, Grand Jasmine, Moroccan Mint, Sencha Green Tea, Oolong Prestige	75'
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SPA HEALTHY DRINKS

Asam Jawa (W)	135'
Tamarind, Turmeric, Pure Honey, Mineral Water	
Body, Soul & Mind (W)	135'
Carrot Juice, Kiwi, Pure Honey, Plain Yogurt	
Rain Mist	135'
Mint Leaves, Lychee, Fresh Milk, Plain Yogurt	
Ginger & Cinnamon (W)	135'
Lemon Juice, Ginger Juice, Honey, Cinnamon	
Herbal Elixir	135'
Herbal Tea, Lemon Juice, Honey, Energy Drink	
Yin Yang Elixir	135'
Plain Yogurt, Milk, Black Cherry Juice	
Vision Enhancer	135'
Carrot Juice, Honey, Lemon Juice, Energy Drink	
Dream Elixir (W)	135'
Pineapple Juice, Lemon Juice, Banana, Honey	
Aromatic Elixir (W)	135'
Pineapple Juice, Lemon Juice, Mango, Honey	
Tropical Elixir (W)	135'
Mango, Kiwi Fruit, Honey	
Bintan Jamu (W)	135'
Lemon Grass, Ginger, Honey, Tamarind	

(W) Wellbeing

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SOMMELIER’S SELECTION

SPARKLING WINE

	Gls	Btl
Hatten Tunjung Brut, Indonesia	285’	1,400’
Louis Perdrier, Brut Excellence, France	300’	1,550’

WHITE WINE

Alto Del Plata Terrazas, Chardonnay, Argentina	450’	2,200’
Lindeman’s Bin 85, Pinot Grigio, Australia	295’	1,550’
Yellow Tail, Sauvignon Blanc, Australia	300’	1,600’
B&G Réserve, Chardonnay, France	285’	1,450’

ROSE WINE

Lindeman’s Bin 35, Australia	295’	1,550’
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RED WINE

Alto Del Plata, Terrazas, Malbec, Argentina	450’	2,200’
Lindeman's Bin 80, Cabernet - Merlot, Australia	295’	1,500’
Rawson's Retreat, Shiraz, Australia	295’	1,500’
B&G Réserve, Cabernet Sauvignon, France	285’	1,450’

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BY BOTTLE

CHAMPAGNE

Billecart-Salmon Brut Réserve	3,400'
Moët & Chandon, Brut	5,550'
Moët & Chandon, Rosé	5,950'
Veuve Clicquot Ponsardin, Brut	5,950'
Dom Perignon	14,200'

SPARKLING WINE

Ascaro Sababay, Brut, Indonesia	1,400'
Hatten Tunjung Brut, Indonesia	1,400'
Two Islands, Prosecco, Brut, Indonesia	1,400'
Louis Perdrier, Brut Excellence, France	1,550'
Pol Rémy, Brut, France	1'550'
Chandon Brut, Australia	2,800'
Zonin Prosecco Brut Nv, Italy	2,700'

BY BOTTLE

WHITE WINE

ARGENTINA

Santa Julia, Mendoza, Chardonnay	1,650'
Santa Julia, Mendoza, Torrontes	1,650'
Alto Del Plata Terrazas, Chardonnay	2,200'

AUSTRALIA

Gold Trees, Chardonnay	1,500'
Lindeman's Bin 65, Chardonnay	1,450'
Rawson's Retreat, Chardonnay	1,550'
Gold Trees, Moscato	1,550'
Lindeman's Bin 85, Pinot Grigio	1,550'
Peter Lehmann, Portrait, Eden Valley, Riesling	1,750'
Lindeman's Bin 95, Sauvignon Blanc	1,450'
Yellow Tail, Sauvignon Blanc	1,600'
Classics Two Eights 88, Sémillon - Sauvignon Blanc	1,500'
Rawson's Retreat, Sémillon - Sauvignon Blanc	1,550'

CHILE

Terrunyo, Sauvignon Blanc, D.O Casablanca	3,350'
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FRANCE

B&G Reserve, Chardonnay	1,450'
Chablis Patriarche, Chardonnay	2,800'
Chassagne Montrachet Patriarche, Chardonnay	6,500'
Thomas Barton Réserve Graves Blanc	2,100'

BY BOTTLE

WHITE WINE

GERMANY

Dr. Zenzen Yellow Label, Mosel, Riesling **1,100'**

HUNGARY

Oremus Mandolás, Furmint **3,980'**

INDONESIA

Isola, Moscato Dolce **950'**

Two Islands, Pinot Grigio **1,250'**

Two Islands Réserve, Chardonnay **1,550'**

ITALY

Zonin Friuli, Pinot Grigio **1,600'**

NEW ZEALAND

Astrolabe Kekerengu, Sauvignon Blanc **2,390'**

Cloudy Bay, Sauvignon Blanc **3,950'**

UNITED STATE

Beringer Founder Estate, Chardonnay **2,170'**

Bogle, Chardonnay **2,170'**

ROSE WINE

Lindeman's Bin 35, Australia **1,550'**

Domaine De Tamary Côtes De Provence, France **1,750'**

B & G Cotes De Provence "Tourmaline", Grenache Blend, France **2,150'**

BY BOTTLE

RED WINE

ARGENTINA

Santa Julia, Malbec, Mendoza **1,550'**

Santa Julia, Cabernet Sauvignon, Mendoza **1,550'**

Alto Del Plata, Terrazas, Malbec, Argentina **2,200'**

Norton Gernot Langes, Malbec, Argentina **5,450'**

AUSTRALIA

Lindeman's Bin 80, Cabernet – Merlot **1,500'**

Gold Trees, Cabernet Sauvignon **1,450'**

Lindeman's Bin 45, Cabernet – Sauvignon **1,450'**

Rawson's Retreat, Cabernet Sauvignon **1,500'**

Classics Two Eights 88, Merlot **1,450'**

Lindeman's Bin 40, Merlot **1,400'**

Rawson's Retreat, Merlot **1,400'**

Lindeman's Bin 99, Pinot Noir **1,450'**

Gold Trees, Shiraz **1,450'**

Classics Two Eights 88, Shiraz **1,450'**

Handpicked Version S.A, Shiraz **1,650'**

Lindeman's Bin 50, Shiraz **1,450'**

Mcwilliam's 'Jj Mcwilliam', Shiraz **1,450'**

Rawson's Retreat, Shiraz **1,500'**

Yellow Tail, Shiraz **1,500'**

Rawson's Retreat, Shiraz – Cabernet **1,500'**

Penfolds Bin 407, Cabernet Sauvignon, Australia **5,680'**

Penfolds Grange, Shiraz **14,950'**

Henschke Hill of Grace, Shiraz, 2018, Australia **32,000'**

Prices are in '000 Indonesian Rupiahs and Subject to 10% Service Charge and 11% Government Tax

BY BOTTLE

RED WINE

CHILE

G7, Cabernet Sauvignon, Loncomilla Valley	1,450'
Trilogy Essential, Cabernet Sauvignon, Maule Valley	1,450'
Don Alejandro, Carménère, D.O. Valle Central	1,450'
Picunche, Carmenère, Central Valley	1,500'
Don Alejandro, Merlot, D.O. Valle Central	1,450'
Monkey Puzzle, Merlot, Central Valley	1,400'
Concha Y Toro, Gravas Del Maipo Cabernet Sauvignon, Puente Alto	4,450'
Don Melchor, Cabernet Sauvignon	9,250'

FRANCE

B&G Reserve, Cabernet Sauvignon	1,450'
Philippe Bouchard, Cabernet Sauvignon, Pays D'oc	1,500'
Chateau Magnol, Cabernet Sauvignon - Merlot, Haut-Médoc	3,200'
Lavau Chateauneuf Du Pape, Grenache - Syrah - Mourvèdre	3,700'
Thomas Barton Réserve Margaux	3,200'

INDONESIA

Two Islands, Grenache	1,450'
Two Islands Réserve, Cabernet Sauvignon	1,550'

BY BOTTLE

RED WINE

ITALY

Gaja Promis, Merlot, Syrah, Sangiovese, Tuscany IGT 2021	3,950'
Tenuta San Guido Guidalberto, Cabernet Sauvignon, Merlot	6,100'
Gaja Barbaresco, Nebbiolo	9,950'
Tenuta San Guido Sassicaia, Cabernet Sauvignon, Cabernet Franc	18,250'

SOUTH AFRICA

The Chocolate Block, Syrah - Cabernet Sauvignon	2,980'
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SPAIN

Pares Balta Mas Irene, Merlot - Cabernet, Organic Wine	1,980'
Viña Albali, Félix Solís, Tempranillo, Valdepeñas	1,500'
Vega Sicilia Allion, Tempranillo	7,950'
Vega Sicilia Valbuena, Tempranillo	10,500'

UNITED STATE

Beringer Founder Estate, Merlot	1,950'
Bogle Phantom, Zinfandel, Petite Sirah and Cabernet	2,510'
Beringer Private Reserve, Cabernet Sauvignon, Napa Valley	9,550'

SWEET WINE

Sciandor, Moscato D'asti, Banfi, Italy	2,100'
Thomas Barton Réserve, Sauternes, France	2,300'

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