



SADHA  
LOUNGE

## RUPA WANIA

### Fiery Beauty

A captivating cocktail with a spicy kick that ignites the senses and warms the soul. Featuring a robust spiciness base, this drink combines exotic spices with a balanced heat that tantalizes your palate. Perfect for those who crave bold flavors and adventurous experiences, Fiery Beauty is a vibrant expression of passion and intensity in every sip.

*(East Indies Pomelo, Aperol, Pomelo Solution, Citrus)*





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## WASTRA SUNNA

### The Sunlit Weave

A uniquely crafted cocktail that weaves together rare and captivating flavors into one radiant experience. With an exclusive base that sparkles with originality, this cocktail evokes the warmth of sunshine and the intricate beauty of woven artistry. Ideal for adventurous connoisseurs seeking a one of a kind taste that leaves a lasting impression, The Sunlit Weave shines bright with every sip.

*(Spiced Rum, Cashewnut, Citrus, Tamarind, Albumen)*



## SANDYA SAKA

### The Evening Embrace

A luxuriously creamy cocktail that wraps you in warmth and comfort like a gentle evening embrace. Blending smooth, velvety textures with subtle, rich flavors, this drink offers a soothing yet indulgent experience. Perfect for winding down and savoring intimate moments, The Evening Embrace invites you to relax and enjoy its elegant, creamy charm.

**(Skyy Vodka, Pandan Coconut Syrup, Coconut, Jackfruit)**





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## SASMARA RAYA

### *The Grand Passion*

A bold and invigorating cocktail crafted for those who appreciate a strong and passionate flavor. This drink combines intense, robust spirits with rich, exotic undertones, creating a powerful yet balanced experience. Perfect for energizing nights and moments when you want to feel truly alive, The Grand Passion awakens your senses with every during sip.

*(East Indies Archipelago, Vermouth, Rendang Syrup, Bitter, Kaffir)*



## SVARA TAKKA

### *Melody of Tartness*

*A vibrant and refreshing cocktail that sings with a perfect blend of bright, tangy flavors. Featuring a lively mix sour base, this drink awakens the palate with crisp citrus and subtle tart notes, creating a harmonious melody of taste. Ideal for those who enjoy a spirited and zesty experience, Melody of Tartness is the perfect companion for lively gatherings and moments of zestful enjoyment.*

**(Whiskey, Pino De Bali, Clear Apple, Swarmadwipa, Citrus)**





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## GITARA HARUM

### *The Sunset Harp*

*A delightfully sweet cocktail inspired by the warm hues of a sunset, featuring a harmonious blend of creamy and hearty note. This cocktail captivates with its smooth, sweet base that dances on the palate like a gentle melody, perfect for relaxing evenings and unforgettable moments. Sip and let the sunset serenade your senses with every refreshing taste.*

**(White Rum, Black Rice Tincture, Palm Sugar, Coconut Meurenge)**





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## ENTRÉE

### SALT AND PEPPER CALAMARI

*Beer-battered calamari rings, tartar sauce*



### CHICKEN POPCORN

*Crispy popcorn chicken, honey mayo*



### FRIES PANCHETTA

*French fries, panchetta, grana padano*



### BURN CORN

*Grilled corn, chimichurri sauce, Grana Padano*



### TUNA VINAIGRETTE

*Fresh tuna, mango, chuka wakame, ginger vinaigrette*



### TOSTONES

*Banana chips, 3 types of sauce (guacamole, chili mayo, chimichurri)*

## TACO

### CHICKEN TACO

*Chicken, tomato salsa, guacamole, coleslaw, tartar sauce*



### FISH TACO

*Barramundi, tomato salsa, guacamole, coleslaw*



### CHIMICURRI PRAWN TACO

*Prawn, tomato salsa, guacamole, coleslaw, chimichurri*



## PIZZA

### CHEESE LOVERS

*Napoletana sauce, mozzarella, cheddar, Grana Padano*

### MEAT LOVERS

*Napoletana sauce, mozzarella, chicken sausage, brisket, pastrami*

### SEAFOOD LOVERS

*Napoletana sauce, mozzarella, prawn, calamari, fish*

### MARGHARITA

*Napoletana sauce, mozzarella, mixed herb*



## BURGER

### FISH BURGER

*Burger bun, grilled fish, American cheddar cheese, honey mayo, coleslaw*

### BUTTERMILK CHICKEN BURGER

*Crispy chicken, American cheddar cheese, coleslaw*

### SMASHED SIGNATURE BURGER

*Wagyu beef patty, brisket or bacon, American cheddar cheese, caramelized onion, coleslaw*





## MAIN COURSE

### FAHSA DAJAJ

*Chicken, Arabian herbs, Napoletana sauce, pita bread*

### CHICKEN SOUVLAKI

*Pita bread, mixed salad, tzatziki sauce, grilled chicken skewers*

### FISH AND CHIPS

*Beer-battered fish, mixed salad, French fries, tartar sauce*



### WAGYU KASH KASH

*Basmati herb rice, Wagyu beef skewers, mixed salad, grilled tomato, tzatziki sauce*

### SEAFOOD PLATTER

*Grilled calamari, prawn, and fish, potato chips, served with tartar sauce*



### PROTEIN PLATTER

*Grilled sausage, smoked brisket, lamb skewers, beef skewers, pork ribs, potato chips*



## DESSERT

### CHESSE CAKE

*Burnt cheesecake*

### TIRAMISU

*Sweet tiramisu*

### CHOCOLATE PARFAIT

*Sweet parfait*

## **SIGNATURE COCKTAIL**

### **WISDOM OF ABISENA**

*Spiced Rum, Pineapple Honey, Hazelnut, Lemon, Shiraz*

### **GOLDEN HOUR**

*Vodka, Aperol, Pineapple, Passion Fruit*

### **BRAVELY LOVE**

*East indies pomelo, Blackcurrant liqueur, Strawberry Syrup, Citrus, kaffir, Albumen*

### **HARVEST MELON**

*Bacardi light, Melon liqueur, Banana Syrup, Citrus, Albumen*

## **CLASSIC COCKTAIL**

### **DRY MARTINI**

*Gin / Vodka, Dry vermouth*

### **NEGRONI**

*Gin, Campari, Sweet vermouth*

### **AMARETTO SOUR**

*Amaretto Disaronno, Lemon, Sugar*

### **ESPRESSO MARTINI**

*Vodka, Coffee liqueur, Espresso, Sugar*

### **LONG ISLAND ICED TEA**

*Vodka, Rum, Gin, Tequila, Triple sec, Lime, Coke*

### **MARGARITA**

*Tequila, Triple sec, Lime, salt*

### **APEROL SPRITZ**

*Aperol, White wine, Orange, Soda*

### **MOJITO**

*Rum, Lime, Mint, Sugar, Soda*

### **BLACK RUSSIAN**

*Vodka, Coffee Liqueur*

### **WHISKEY SOUR**

*Whiskey, Lemon Juice, Sugar, Albumen*

### **B52**

*Coffee Liqueur, Orange Liqueur, Baileys*

## **MOCKTAIL**

### **SADHA ICED TEA**

*Black Tea, Honey, Pineapple, Lemon, Spiced*

### **COCOJITO**

*Mint, Honey, Pineapple, Lemon, Coconut Cream*

### **KECOMBRANG PASSION**

*Kecombrang, Passionfruit, Vanilla, Lemon, Lemonade*

### **FRAGRANT SUNSET**

*Orange reduction, Grenadine, Citrus, Tonic*



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### **WINE**

Two Islands Sauvignon Blanc  
Two Islands Chardonnay  
Two Islands Rose  
Two Islands Pinot Noir  
Two Islands Shiraz  
Two Islands Cabernet Merlot  
Sweet Alexandria

### **COGNAC**

Hennessy VSOP  
Martel VSOP

### **VODKA**

Grey Goose  
Belvedere  
Absolut Blue  
Skyy Vodka

### **GIN**

Hendrick's  
Bombay sapphire  
Tanqueray  
East Indies

### **WHISKY**

Macallan 12 YO  
Chivas regal 18 YO  
Glenfiddich 12 YO  
Monkey shoulder  
Jameson  
Jack Daniel's  
JW. Red Label  
Jim Beam



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### **RUM**

Myers Rum  
Bacardi Light  
Bacardi Spiced

### **LIQUER**

Amaretto Disaronno  
Sambuca Vaccari  
Jagermeister  
Cointreau  
Southern Comfort  
Baileys  
Kahlua

### **APERITIF**

Aperol  
Campari  
Bianco Vermouth  
Dry Vermouth  
Rosso Sweet Vermouth

### **BEER**

Kura Kura Easy Ale  
Kura Kura Lager  
Heineken  
Bintang Radler  
Bintang Pilsener

### **MINERAL WATER**

Sparkling water  
Still water

### **REFRESH**

Coconut  
Fresh juice  
*Orange, Pineapple, Watermelon  
Papaya, Honeydew.*

### **COFFEE**

Affogato  
Cappuccino  
Café latte  
Macchiato  
Espresso  
Americano

### **TEA**

Black Tea  
Pure green tea  
Green tea jasmine  
Camomile  
Earl grey

### **SOFT DRINKS**

Redbull  
Ginger Ale  
Tonic  
Sprite  
Coke  
Zero Coke

## **RED WINE**

### **Penfolds Bin 389**

Cabernet Shiraz - Australia

### **Penfolds Bin 128**

Shiraz, Coonawara - Australia

### **Penfolds Bin 138**

Shiraz, Grenache, Mataro. Barossa Valley - Australia

### **Casa Mendoza**

Malbec, Uco Valley - Argentina

### **BV**

Merlot, California - USA

### **19 Crimes**

Cabernet Sauvignon - USA

### **Black Cottage**

Pinot Noir, Marlborough - New Zealand

### **Jacob's Creek**

Shiraz Cabernet, Barossa Valley - Australia

### **JJ McWilliam**

Shiraz, New South Wales-Australia

### **Two Islands Pinot Noir**

Adelaide Hills grapes, vinified in Bali

### **Two Islands Shiraz**

Barossa Valley, vinified in Bali

### **Two Islands Cabernet Merlot**

Limestone Coast & Coonawarra Grapes, vinified in Bali



**WHITE WINE**

**Penfolds Bin 51**

Eden Valley Riesling-Australia

**Penfolds Bin 311**

Chardonnay Tumbarumba-Australia

**Penfolds Max's Chardonnay**

Adelaide Hills Chardonnay-Australia

**Two Islands Sauvignon Blanc**

Blanc Limestone Coast Grapes, vinified in Bali

**BV**

Chardonnay, Napa Valley - USA

**B&G Reserve**

Chardonnay, France

**La La Land**

Pinot Gris, Australia

**Bodega Norton Barrel Select**

Chardonnay, Argentina

**Two Islands Sauvignon Blanc**


Blanc Limestone Coast Grapes, vinified in Bali

**Two Islands Chardonnay**

Adelaide Hills & Limestone Coast Grapes, vinified in Bali

**Two Islands Pinot Grigio**

Limestone Coast Grapes, vinified in Bali





## **BUBBLES**

### **Chandon Brut**

Chardonnay 68%, Pinot Noir 28%, Meunier 4%. Australia

### **Sparkling Tunjung**

Less ripe Muscat st.Vallier, Colombard, Probolinggo Biru, Indonesia

## **SWEET WINE**

### **Dragonfly Moscato**

Muscat Blanc, Riverland - Australia

### **Sweet Alexandria**

Late harvest Muscat st Vallier & Chenin Blanc, Bali

## **ROSÉ**

### **B&G Cotes de Provence**

Côtes de Provence Contrôlée- French  
Grenache 50%, Cinsault 35% & Syrah 15%

### **Mount Rozier**

Rosé Grenache, Western cape- South Africa

### **Two Islands Rosé**

Limestone Coast Grapes, vinified in Bali

