



Welcome to the Eden Bar, we aim to develop a bar concept that merges social vibrancy combined with a sustainability-focused mixology program which will serve as the cornerstone of this concept, bringing our vision of an environmentally conscious yet cozy and inviting bar atmosphere to life.

SIGNATURE COCKTAILS

BANANA 165

*Aged rum infused with banana, islay
whiskey, spiced syrup, aromatic bitters*

LAVENDER 165

Sake, Blueberry puree, lavender syrup

POMELO TEA 165

*Gin Infused pomelo and earl grey tea,
mint cordial, lemon juice and soda
water*

PAPRIKA 165

*Tequila blanco, cucumber & chili cordial,
lime juice, elderflower liqueur*

UME 165

*Tequila blanco, japanese plum Liqueur,
sweet vermouth, campari*

TWISTED CLASSIC

KIRSCH MANHATTAN 175

*Bourbon cherry infused, sweet
vermouth, bourbon whiskey,
chocolate aromatic bitters*

CHERRY OLD FASHIONED 175

*Bourbon cherry infused, bourbon
whiskey, angostura bitters, orange
bitters*

ORANGE MAI TAI 175

*Dark rum, orange liqueur, orange juice
and orgeat*

GOLDEN MARGARITA 175

Tequila, orange liqueur, citrus and honey

JAPANESE MULE 175

*Vodka, sake, shiso and coriander syrup,
top up of ginger beer*

THE CURIOUS BARTENDER

BERGAMOT	135
<i>Homemade bergamot whisky, bianco cinnamon, aromatic bitters</i>	
SHIITAKE	135
<i>Bianco infused shiitake, tequila, elderflower syrup, sparkling sencha</i>	
BLUEBERRY	135
<i>Gin infused blueberry, curry eleosaccharum, lemongrass tonic</i>	
SPICED PETAL	135
<i>Gin infused red ginger, rose syrup infusion and tonic</i>	
PEANUT BUTTER JELLY	135
<i>Whisky fat washed with peanut butter jam, hazelnut syrup, jelly espuma and citrus</i>	

SPIRIT LIST

GIN	GLASS	BOTTLE
The Botanist 22	180	4.500
Star of Bombay	160	3.500
Bombay Sapphire	120	2.250
Tanqueray 10	160	3.200
Tanqueray Dry	120	1.800
Hendrick's	120	2.400
Monkey 47 Dry	160	3.000
Monkey 47 Sloe	140	3.000
Curiosity Negroni Special	160	3.200
Curiosity Gin Recipe	160	2.750
Curiosity Pinot Barrel	160	2.750
Curiosity Dry Gin	160	2.750
Citadel No Mistake Old Tom	140	2.000
Brock'sman	120	2.000
Boodles	120	1.800
Beefeater	120	1.400
LIQUEUR	GLASS	BOTTLE
Campari	120	1.800
Baileys Irish Cream	120	1.400
Malibu	120	1.400
Jagermeister	120	1.300
Aperol	120	1.200

SPIRIT LIST

VODKA	GLASS	BOTTLE
Beluga Gold Line	280	5.750
Beluga	120	2.800
Absolut Elyx	140	3.800
Absolut Blue	120	2.200
Greygoose	140	3.500
Ciroc	140	3.000
RUM	GLASS	BOTTLE
Flor De Cana 25 YO	-	7.500
Bacardi Ocho 8 YO	140	2.500
Kraken	120	2.000
Diplomatico Planas	120	2.000
Diplomatico Matuano	120	1.800
Plantation Original Dark	120	1.400
Plantation 3 Stars	120	1.200
COGNAC	GLASS	BOTTLE
Martell XO	600	16.500
Martell Cordon Bleu	500	10.000
Martell V.S.O.P	180	4.5.00
Pisco del Peru 1615	120	2.000

SPIRIT LIST

AGAVE	GLASS	BOTTLE
Claze Azul Reposado	-	11.500
Codigo Extra Anejo	-	12.500
Codigo Anejo	-	6.500
Codigo Reposado	-	4.000
Codigo Rosa	-	3.500
Don Julio 1942 Anejo	600	9.500
Don Julio Anejo	180	4.000
Don Julio Reposado	160	3.500
Jose Cuervo De La Familia Extra Anejo	340	8.000
Jose Cuervo De La Familia Plata	160	3.300
Jose Cuervo Tradicionale Reposado	120	2.100
Jose Cuervo Especialre Reposado	120	1.500
Los Dazantes Anejo	180	3.750
Los Dazantes Reposado	160	3.000
1800 Milenio	-	9.000
1800 Cyrstanilo	180	3.200
1800 Anejo	160	2.800
1800 Reposado	140	2.500
1800 Silver	120	2.000
Olmecca Altos Reposado	140	2.500
Alipus	120	2.500
Espolon Blanco	120	2.000

SPIRIT LIST

AMERICAN WHISKY	GLASS	BOTTLE
Bulleit Rye	140	2.200
Bulleit Bourbon	120	1.800

IRISH WHISKY	GLASS	BOTTLE
Jameson Black Barrel	160	3.200
Jameson Tripled Distilled	140	2.000
Bushmills	120	1.500

JAPANESE WHISKY	GLASS	BOTTLE
Yamazaki 18	-	65.000
Hibiki 17	-	55.000
Hakushu Distillery Reserve	400	10.000
Kura Rum Cask	220	4.750
Suntory Kakubin	140	2.500
Tenjaku Puremalt	140	2.000
Matsui San - In	120	1.800

SPIRIT LIST

SCOTCH WHISKY

	GLASS	BOTTLE
Macallan 18 Sherry Cask	1.100	30.000
Macallan 18 Double Cask	1.000	25.000
Macallan 15 Double Cask	380	10.000
Macallan 12 Double Cask	280	7.000
Aberfeldy 21 YO	420	12.000
Aberfeldy 16 YO	320	6.500
Aberfeldy 12 YO	160	4.000
Glenlivet 18 YO	320	7.500
Glenlivet 15 YO	220	5.500
Glenlivet 12 YO	180	3.500
Singleton 18 Glen Ord	420	11.000
Singleton 15 Glen Ord	180	5.000
Singleton 12 Glen Ord	160	4.500
JW Blue Label	380	11.000
JW Double Black	140	3.000
Chivas Regal Mizunara	160	3.700
Chivas Regal 12	140	3.200
Highland Park 18 YO	500	11.000
Lagavulin 16 YO	240	5.700
Laphroaig 10 YO	220	5.500
Talisker	160	3.800
Glenfarclas Heritage	140	2.400
Ballantine's Finest	120	1.600

SPIRITLESS

NOT KAMIKAZE	120
<i>Pineapple, Yuzu, Shiso Leaf, Fresh Lemon</i>	
TOKYO BLOSSOM	120
<i>Pineapple, Soursop, Mint and Lychee Cordial, Lemon</i>	
TAKAHAMA I'M IN LOVE	120
<i>Clarified Ginger, Lemongrass and Rosemary Cordial</i>	
SCARLET APPLE MOJITO	120
<i>Apple Juice, Lychee & Mint Syrup, Lemon Juice, Soda</i>	
VIRGIN MOJITO	120
<i>Lime, Mint Leaves, Soda</i>	
PINK LAGOON	120
<i>Guava Juice, Mint Syrup, Lemon Juice, Soda</i>	

BEERS

Sapporo	110
Heineken	90
Bintang	85

NIKKEI-INSPIRED SELECTIONS

- CHURRASCO** 228
Asucculent feast featuring tender AUS Prime Picanha and beef chorizo, paired by the zesty chimichurri. Perfect for sharing.
-  **AUSTRALIAN BEEF TAQUITOS** 178
Rich Wagyu tenderloin wrapped in a crispy taquito, drizzled with our delicate truffle teriyaki sauce, creamy avocado and crunchy garlic chip.
-   **WAGYU GYOZA** 168
Minced AUS beef dumplings, served with a velvety kabocha puree and a hint of Su Shoyu. Perfect for sharing.
-  **YELLOWTAIL TAQUITOS** 138
Succulent Yellowtail amberjack, paired with yuzu ponzu and creamy avocado. Topped with a drizzle of miso glaze. Makes it a bold, yet balanced dish.
-  **ROBATA CEVICHE** 128
Fresh prawn and squid, marinated in aji Amarillo Leche de Tigre, topped with crispy onions. Light and refreshing.



Dairy



Egg



Fish



Gluten



Nut



Shellfish



Vegetarian

Guests with known dietary requirements may contact our service associate for assistance.

Prices are in thousand Indonesian Rupiah and subject to prevailing government tax and service charge

NIKKEI-INSPIRED SELECTIONS

CLASSIC CEVICHE 158

A favourite Peruvian dish. Premium Hamachi marinated in Leche de Tigre, along with sweet potato and red onion. Served with crispy tortilla chips on the side.

CHORIZO PARMESAN WRAP 148

Beef chorizo, wrapped in a parmesan tapioca shell, with chimichurri sauce on the side. Crisp and decadent.

TUNA TATAKI WONTON CUP 128

A fusion of maguro tuna, toasted sesame seeds, and creamy avocado, served in a crispy wonton cup and topped with refreshing pineapple salsa.

POLLO LA BRASA 128

Grilled chicken thighs with soy marinade, accompanied by creamy truffle aioli, served with baby potatoes and chimichurri parmigiano.



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ADDICTIVE BITES

-    **SUSHI PLATTER** 148
Our favourite sushi platter, filled with selections of rainbow rolls, Gunkan maki, Uramaki, and California rolls. Great for sharing.
-  **NACHOS CON CARNE** 128
Crispy tortilla chips topped with cheesy spicy minced beef. Served with fresh guacamole, tangy sour cream, and Pico de Gallo.
-   **CHICKEN QUESADILLAS** 128
Served with creamy guacamole, zesty sour cream, and Pico de Gallo. Crispy, tender and perfect for sharing.
- GOCHUJANG FIRE WINGS** 128
Crisp, tender buffalo wings glazed in spicy gochujang sauce. A must for spice lovers.
-   **EDEN'S TRUFFLE FRIES** 88
Crispy golden fries, perfectly toasted and topped with grated parmigiano and a hint of truffle essence. A delightful snack to complement any dish.



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