

# HAPPY HOUR

## COCKTAILS 65++

### KYOKA SOUR

Smirnoff vodka, house made pineapple & tamarind shrub, orgeat, fresh lemon & orange juice topped with a red wine float.

*Tropical, Sour, Moreish*

### KAWAII KID

Smirnoff vodka infused with lemongrass, passionfruit, lime, mint, watermelon, ginger & pineapple juice topped with hibiscus ginger beer. #holidayvibe

*Tropical & Fruity*

### SESAME OLD FASHIONED

Sesame washed Bells blended scotch whiskey, mirin infused with grilled pineapple, aromatic bitters, all aged in a bee's wax lined bottle for 7 days.

*Boozy, Sweet, Nutty*

### COCONUT ESPRESSO MARTINI

Smirnoff vodka infused with toasted black rice, coconut & pandan liqueur, well shaken with a shot of espresso.

*Creamy, Indulgent, Smooth*

### LYCHEE LONG TIME

Gordon gin infused with Cananga flower, lychee muddled with basil leaf & fresh lime juice.

*Herbaceous, Floral, Fresh*

### SAYONARA MOTHER F#\*KA

Tequila infused with jalapeño, orange liqueur, pineapple, coriander, fresh lime juice & gomasio. One of our most popular offerings, this slightly spicy take on the classic margarita is garnished with a slice of pineapple with torched sugar. If you had to drink one cocktail before taking on the monkeys in the monkey forest this would be the one!

*Sweet, Spicy, Salty, Sour & Herbaceous*

### G&T

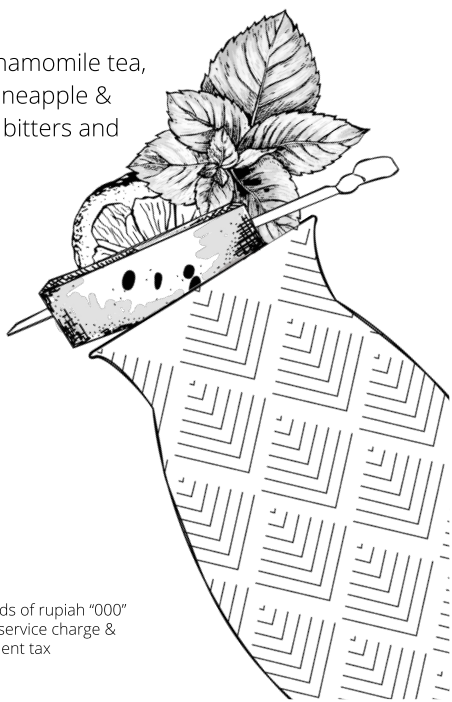
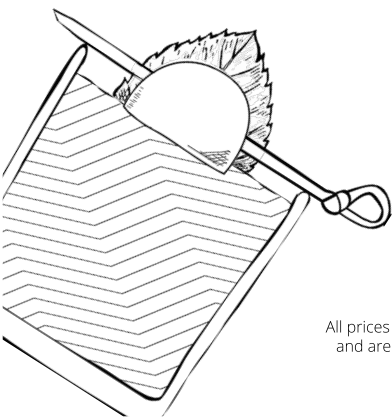
Gordon gin, elderflower liqueur top with Schweppes tonic water, garnished with fresh lime and cucumber.

*Fresh and Refreshing*

### LOST IN TRANSLATION

Nusa cana coconut rum infused with chamomile tea, coconut pandan liqueur, homemade pineapple & ginger jam, fresh lemon juice, aromatic bitters and pasteurized egg white.

*Floral, Tropical, Creamy*



All prices are in thousands of rupiah "000"  
and are subject to 6% service charge &  
10% government tax