



*Suzie-Q*











ASIAN TWIST KITCHEN











# FOOD

## GUEST WELCOME AMENITIES

### COLD STARTERS

- Cucumber "Wafu"**    70  
Cucumber noodle with mint, sweet & sour soy dressing, red tomato cherry, red chili and sesame "praline", tuna flakes
- Watermelon Salad**     85  
With lime herb dressing, coriander & green chili, feta cheese
- "Maguro" Sashimi**   135  
Sliced of yellow fin tuna, with tangy savory soy, pickled shallots, dice sugar chilies
- "Gyu" Sushi Rolls**   135  
"Gochugaru" paste glazed beef tartare on sushi rolls, filled with crispy bits tempura flakes & cucumber, miso butter

### BUN BITES (2 PCS)

- "Ebi" Mayonnaise**     120  
Battered fried shrimp with sweet & savory mayonnaise crème, "tobiko", golden egg floss
- Chicken "Shawarma"**   120  
Pita Buns filled with minced "shawarma" chicken, onions & pickled green chilies, garlic yoghurt
- "Gua Bao"**   135  
Braised pork belly steam buns, with cucumber, coriander & pickles red chilies
- Black Pepper Beef**   145  
Bao sandwich with caramelized stir-fried beef in black pepper sauce, red & green chili

### WARM & HOT STARTERS

- "Vaname" Shrimp**    120  
Tempura fried shrimp with salted egg sauce, hints of chilies curry leaves

- Soft Shell Crab**     125  
Deep fried soft crab dusted with "Szechuan salt", onions garlic, red & green chilies
- Bali Cuttle Fish**     125  
Battered fried & glazed with candle nut sauce, hint of leisure galangal, ginger torch
- Prawn & Scallop Siew May**    125  
With chili ginger garlic dip, "tobiko" & spring onions
- Chicken "Yakitori"**  120  
Grilled chicken thighs & leeks skewers glazed with "teriyaki" flambe
- Peking Duck Dumpling**   120  
Steam dumpling filled with minced duck, garlic & chili oil, cilantro

- Snow Fried "Naem" Pork**    120  
Fried cuts of pork shoulder, lemongrass, garlic, served with "nuoc cham" dips





### SOUP

- Hot & Sour Soup**     110  
Tomato base soup, with shitake & enoki mushroom, silken tofu, spring onions
- Crab with Asparagus Soup**    130  
Pulled crab meat & stick, asparagus, snow mushroom, quail egg, garlic
- Thai Aromatic Chicken & Coconut Cream Soup**    120  
With mushroom, cuts of chicken fillet, coriander, galangal, lemongrass & chili




(all soup served with toasted garlic bread)


## FOOD

### VEGETARIAN & VEGAN

**Mushroom Pancake**      
Roll your pancake with hoisin, cucumber, scallions, chili & coriander





**"Tempe Larb"**      
Lettuce, Vegetarian "nam jim jaew, shallot, mint, coriander, toasted rice



**"Cottage" Cheese Dumplings**     135  
Jicama filled with mixture of cottage cheese & feta, with creamy tomatoes gravy, cilantro

**Roasted Cauliflowers**       
With coconut "Sri Racha" glazed, onions, masala curry tomato, crusted cashew nut


**Jackfruit Rendang**      
Served with "rempeyek" crackers / peanut crackers



### MAIN COURSE

**Tiger Prawn "Laksa"**      
Thick prawn curry with, egg noodle, fish ball, fried tofu and a hint of ginger torch




**Roasted "Miso" Cod "Nobu"**   225  
Butter fish glazed with sweet miso "mirin", ginger torch shimeji mushroom tartlets

**Grilled Snapper**       
With "dabu-dabu" salsa, kaffir lime & red "sambal" curries

**Scallion Steamed Half Chicken**  165  
Ginger - garlic - scallion, served with deep flavorful chicken broth




**Bacon Fried Rice**    
With sliced char siu roasted chicken, leeks, garlic, & baby scallion






**Roasted Char Siu "Toro"**   195  
Roasted red cooked pork belly served with tamarind hoisin sauce, garlic & coriander

**"Sri Lankan" Braised Spiced Lamb**    245 115  
Braised cuts of lamb with peppery curry, fried onions, shallots, cilantro, served with fragrant yellow rice

**Wagyu Beef Rendang**     235 115  
With potato patties, "soto" curry, grilled pineapple & match stick crispy potatoes

### SIDES DISHES

**Rice Noodle with Savory Soy Garlic**    35  
Fried shallot, sesame, chili oil & coriander

105 **Indonesian Spiced Rice**      35  
Steamed aromatic rice with, yellow spice paste, galangal crusted

105 **Aromatic Yellow Rice**      35  
With cardamon, fried onions & coriander

**Braised Potatoes**    35  
In savory sweet soy sauce, sesame, coriander, baby leeks

165 **Scallion Pancakes**    35  
Pan seared flaky Chinese savory flat bread


### DESSERTS

**"Matcha" & Peanut Cream**     105  
Cinnamon crumble, crusted hazelnut "praline"

225 **Beetroot "Halwa"**      105  
Raisin, coconut sorbet, cashew crumble, "tuile"

165 **"Roti Kopi Susu"**  105  
Butter seared milk bread, glazed with caramelized custard & coffee liqueur drops

165 **"Ras Malai"**     105  
Indian milk dessert dumpling, with cardamon, saffron, pistachio, served with vanilla gelato

195 **Our Pastry Salted Caramel Egg Tart**  105  
Top with caramelized Bali finger banana & rum raisin "gelato"

 Contains Pork  Gluten Free  Vegan  Vegetarian  Seafood  Nuts  Halal  Beef

Prices subject to 11% tax and 10% service and quoted in IDR '000 (thousand)

# BEVERAGE

## MOCKTAILS

<b>Tropical Storm</b>	65
Papaya, mango, pineapple, blend with coconut milk, local honey	
<b>Golden Monkey</b>	65
Mango & banana with delicious organic yogurt, coconut milk & sweet honey	
<b>Cocochee</b>	65
Freshly blend of colada mix, lychee and cinnamon syrup	
<b>66 Heirloom</b>	65
A blend of banana, mango, and pineapple with fresh coconut milk	

## MILKY ICE FLAVORED

<b>Vanilla Chocolate</b>	60
Espresso, vanilla syrup, homemade chocolate syrup milk, topping with cream	
<b>Chocolate Hazelnut</b>	60
Homemade chocolate cream, milk, hazelnut syrup top with cream	
<b>Cookie Cream</b>	60
Oreo, milk, homemade topping cream	
<b>Vanilla Thai Ice Tea</b>	60
Rooibos vanilla red tea, milk, special syrup	

## CLASSIC COCKTAILS

<b>Mai Tai</b>	160
Light rum, dark rum, spiced rum, triple sec, orgeat syrup lime juice, bitter	
<b>Mojito</b>	160
Light rum, fresh mint leaves, lime wedges & caster sugar topped with soda water	
<b>Cosmopolitan</b>	160
Vodka, triple sec and cranberry juice	
<b>Long Island Iced Tea</b>	160
Mix of rum, vodka, gin, tequila, triple sec, sweet sour mix and topped with coke	
<b>Pina Colada</b>	160
Blend of light rum, coconut liqueur, coconut milk, fresh pineapple, and pineapple juice	
<b>Margarita</b>	160
Tequila, triple sec, fresh lime juice	
<b>Negroni</b>	170
Gin, sweet vermouth, campari	
<b>Manhattan</b>	170
Bourbon whiskey, sweet vermouth & bitter	
<b>Daiquiri</b>	160
Light rum, Triple Sec Fresh Lime Juice	

## MILK SHAKES

Vanilla	60
Strawberry	60
Chocolate	60

## JUICES

Orange	40
Pineapple	40
Mango	40
Apple	40
Cranberry	40

## COFFEE SELECTION

Espresso	50
Macchiato	50
Cappuccino	50
Coffee Latte	50
Flat White	50
Long Black	50

## SOFT DRINKS

Coke	35
Coke Zero	35
Sprite	35
Tonic Water	35
Soda Water	35
Ginger Ale	35

## TEA SELECTION

English Breakfast	45
Jasmine Green	45
Mint Tea	45
Spice Route	45

## WATER

Aqua Reflection	35
Equil Natural Small	45
Equil Sparkling Small	45

## SIGNATURE COCKTAILS

<b>Power of Makesa</b>	150
Chinese baijiu, aperol, pineapple juice passion puree, lime juice	
<b>Spice Hai Zhi Lan</b>	150
Hai zhi lan baiju, spice rum, yellow water melon sorbet lime juice & spice syrup	
<b>Caomei Rose</b>	150
Chinese baijiu, dry gin, basil leave, fresh strawberry lime juice, rosemary syrup	
<b>Pink Geisha</b>	150
Japanese sake, vodka infused cinnamon, lychee liqueur, lime juice, cranberry juice & spice syrup	
<b>Blue Kenta</b>	150
Japanese sake, vodka infused cinnamon, blue curacao syrup, lime juice top up with sake foam	
<b>Mint Kiyoshi</b>	150
Japanese sake, vodka infused cinnamon, orange juice, fresh lime, mint, spice syrup	
<b>Yogurt Soju Blast</b>	150
Korean soju, yakult, lemonade	
<b>Subag Soju</b>	150
Korean soju, vodka infuse with spices, fresh water melon, lime juice	
<b>Soju Colada</b>	150
Korean soju, white rum, coconut liqueur, coconut ice cream, pineapple juice	

## BEVERAGE

### SPIRITS

<b>Vodka</b>	<b>30 ml   60 ml</b>
Blackrock	79   149
Smirnoff	79   149
Grey Goose	109   199

### Gin

Three Peaks Dry	99   189
Gordon Dry	99   189
Tanqueray	119   209

### Rum

Captain Morgan Spice Rum	79   149
Bacardi Light Superior	89   159

### Tequila

Jose Cuervo Gold	99   189
Jose Cuervo Silver	99   189

### American Whiskey

Jim Beam	79   149
Jack Daniels	129   209

### Scotch whisky

Johnnie Walker Red Label	79   149
Johnnie Walker Black Label	89   159

### Irish whisky

Old Bushmills	109   189
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\*30 ml per shot | \*\*60 ml per double shot

### ASIAN SPIRITS

<b>Chinese Baijiu</b>	<b>30 ml   Btl</b>
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Sichuan Ming River Baijiu	89   1500
Yang He Hai Zhi Lan Ocean Blue	199   1500

### Japanese Sake

Hakkaisan Tokubetsu Honjozo	299   2390
Daiginjo Hiyashibori	1250

### Korean Soju

Chumchurum Peach	200
Chumchurum Jinro Original	39   200

### BEERS

#### Cans

Kura-Kura Lager - Indonesia	70
Kura-Kura Session Hazy - Indonesia	70
Kura-Kura Island Ale - Indonesia	80

#### Bottle

Bintang Pilsener   Indonesia	99
Bintang Crystal   Indonesia	60
Bintang Radler Lemon   Indonesia	60
Sapporo   Japan	75

### SANTAI - HARD SELTZER

<b>Passion Fruit &amp; Guava</b>	<b>60</b>
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Tropical seltzer with 4,5% ABV

<b>Apple, Ginger &amp; Acai</b>	<b>60</b>
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Sweet seltzer with 4,5% ABV

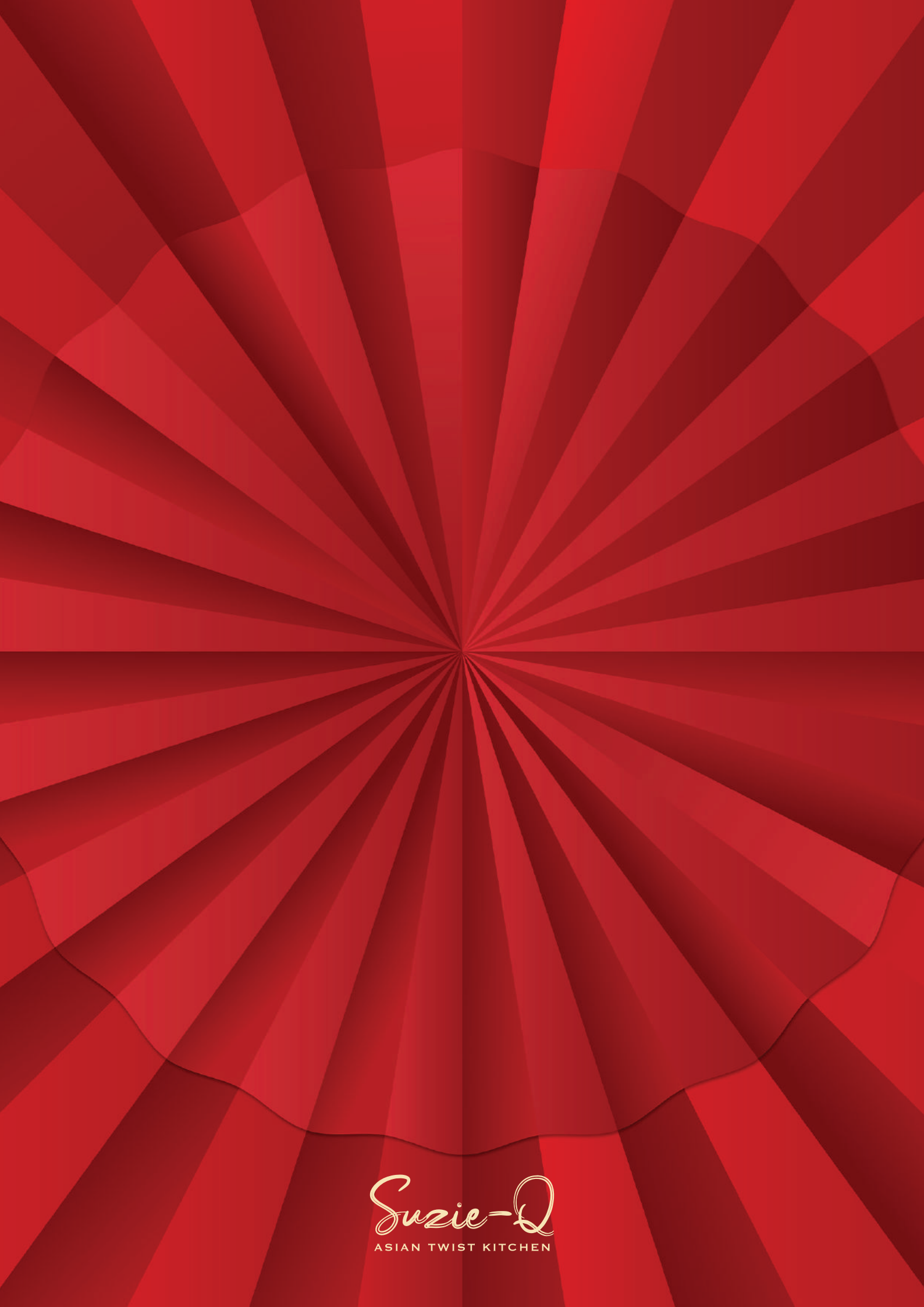
<b>Lemon &amp; Lime</b>	<b>60</b>
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Citrus seltzer with 4,5% ABV

<b>Lychee &amp; Rose</b>	<b>60</b>
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Bubbly seltzer with 4,5% ABV





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