



Syrco **BASÈ**

## BAR MENU

### COCKTAILS AND BITES

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#### Cocktails Selection

##### **KAKI LIMA**

*Inspired by local street food, it is implemented into the cocktail.*

##### **CEM CEM 140K**

Inspired by balinese local concoction that combine with java green apple and cucumber, resulting deep herbaceous and native flavour combination.

##### **ES CAMPUR 140K**

Es campur refers to something similar to fruit punch it presented in native sweet flavour combination yet here we give a touch of jackfruit that give a rounded intensity aromatic fruity flavour.

##### **GADO - GADO 140K**

Gado gado is basically it stewed vegetable salad and boiled egg with peanut sauce nevertheless here we combine them and bring into cocktail perspective that base on something in between of whisky and amaretto sour.

*All prices are in IDR, subject to 11% tax and 10% service charge*

## **RASA**

*In this section, we will focus on one indigenous ingredient that we want to highlight in the cocktail.*

### **LEGUNDI 140K**

Local herbs that have distinctive herbaceous aroma that we combine with gimlet formula.

### **FRANGIPANI 160K**

A flower that symbolized beauty and purity, common use for ceremonial event in bali. We present them in wet martini style with floral fragrance and hints of aromatic herbs.

### **KAKAO 180K**

Refers to pure raw chocolate that harvested from cacao tree, we could not imagine a better combination of cacao and an old fashioned, resulting a complex sweet oak rounded with hints of chocolate

## **KLASIK KOKTAIL**

*Our reinvention of classic cocktails is twisted with local ingredients.*

### **KECOMBRANG MULE 140K**

A base of moscow mule with a small batch of house made ginger beer that more focus on spice note and touch of fragrance ginger torch flower with little drop of anise like flavour.

### **N20 ESPRESSO MARTINI 160K**

Our version of espresso martini that we served from keg injected with nitrous, come up unique part where we using arak as the base and instead of sugar syrup, we give a drop of palm nectar resulting a fluffy texture and deep intensity flavour.

### **FUTURE MARGARITA 160K**

Margarita that we believe would exist in the future, where we use a whole local citrus seed to skin with combination of various different variety by taking a deeper appreciation of what nature have offer us.

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## **NATURAL AGED**

*Aged cocktail in natural vessel for at least 21 days.*

### **CLAYPOT NEGRONI 200K**

A negroni that infused with various spices then aged in claypot that give a smooth and earthy finish in the same time.

### **COCONUT BOULIVARDIER 250K**

A unique boulevardier that washed with virgin coconut oil before it matures in charred coconut shell giving still a tropical memory and rounded sweet dark chocolate finish.

### **PUMPKIN OLD FASHIONED 270K**

It is not made from pumpkin but was rested there. this is something new even for us, where we create an old-fashioned using arak that mellowed together with sneak fruit seed and rested inside of dried pumpkin, it offers a mesmerize tangy flavour with dried fruit aroma served with palm fruit on the top.

## **AWARDS WINNING**

*The award-winning cocktails created by our talented mixologist.*

### **NEIRA 160K**

Taking a challenge of art of archipelago, where the cocktail is crafted considering wide spice selection of indonesia, contribute a combination of nutmeg and passionfruit giving a nice tropical refreshing dimension also in the same time giving an aromatic hints of spice memory.

### **IMPROVED PALOMA 200K**

Taking a challenge of classic of the future, we focus on elevate the grapefruit to local citrus and a bit touch mushroom that will give an umami flavour that where we believe umami would be a flavour craze in the future.

### **SERENITY IN HARMONY 160K**

Taking a challenge of art of balance, where the cocktail create through a balance between hiking hobby and bartending passion, using combination of pines that represent mountain and cacao that represent hospitality. Giving a complex minty herbaceous that represent balance it self.

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## 0% COCKTAILS

### GINGER TORCH 100K

House made ginger beer that pointing on spicy sensation from fresh harvested ginger from our garden and Indonesian spices .

### TAMARILLO 100K

We call it hybrid fruit, where we can find a many flavours from various fruits, by simply gives a touch of sweet spice notes and acidity.

### PUTU AYU 100K

Bali classic sweet flavour map combination.

## BITES

### TEMPE CRISP (V) 40K

Green Mango | Black Garlic

### JONO's COLD CUT 160K

Coppa | Pastrami | Lomo

### CRISPY CHICKEN 90K

Base Genep | Lime

### OYSTER (1PCS) (N) 45K

Cem Cem | Cucumber | Cashew

### FISH CROQUETTES (2PCS) (N) 80K

Fish | Algae | Pickles

## SWEET

### SORBET SELECTION (VN) 70K

Pineapple | Coconut | Passion Fruit

### CHOCOLATE (V) 65K

Bali Jeruk | Mint

## WARM

### EGGPLANT (VN) 50K

Sambal Merah | Cashew Nut

### SATE 70K

Sambal Matah | Miso

### THIS IS NO PIZZA!!! 95K

Kecombrang | Garden Herbs

### PORK RIBS (N) 185K

Kecombrang | Garden Herbs

## COLD

### Crustacean Salad (N) 80K

Shoyu | Greens | Onion

### Red Snapper (N) 80K

Tomato | Kenari Nut

V = Vegetarian | VN = Vegan | N = Nuts

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