



Syrco **BASÈ**

## BAR MENU

### Cocktails Selections

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#### KISAH - Tales

*Highlight a unique untold story that has been passed through generations from Bali. Instead of only talking about the drinks, let's sneak into a story that is formed in a cocktail.*

##### SEKAR - 180K

Sekar means flower in Bali, inspired by Balinese local people who always use flowers for ceremony, offering, and tradition. We present Sekar in an easy style with floral fragrance and smooth finish.

##### TARU - 160K

"Taru" is a common term used in Balinese language that refers to big old trees.

Balinese people believe that purifying trees in Bali will help the survival and ecosystem of humans and nature. We poured this story into inspiration by creating a modern cocktail showing the complex woody and aromatic flavour into it.

##### UBAD - 200K

Ubad is the town in Bali that we are here now is Ubud. Ubad means medicine in Bali, by highlighting the wild jungle in Ubud that our ancestors believe many kinds of medicine plants and trees grow here. Consisting of the ingredient that has a lot of health benefits in it, the cocktail gives intensity, herbaceous and fragrance at the same time.

#### RAMU - Concoction

*Ramu means mixing a concoction, the pillar that we are adapting a unique traditional technique to showcase a showmanship while creating a modern drink.*

##### GINGER & SPICES - 160K

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 and the clove leaf with little drop of anise like flavour.

##### MANGO & HUSK - 180K

Refreshing flavour is always a favorite taste in tropical islands. Mango is one of the most refreshing sweet and sour fruits that people most liked. Combining mango and smoked coconut husk would give a tropical character with fresh flavour and umami finish from corn and sunflower.

##### ZEST & BERRY - 180K

Creating a dessert cocktail and prepared in the traditional style using a manual ice shiver, makes us throwback to the old times when we were children.

Using a combination of berries and finishing with citrus cream, we implement dessert into a cocktail by showing fruity, creamy, refreshing and icy flavour.

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

## RUPA - Faces

*Rupa means faces, in this pillar we would like to highlight our sustain suppliers and collaborators into cocktails, highlighting our core values of traceability.*

### MADE's TEA HIGHBALL - 160K

Highlighting the collaboration with our local herbal tea craftsmen called Made Tea in Ubud, an easy fresh cocktail with herbal flavor and floral finish.

### JONO's SOUR - 180K

Jono's is a Bali premium pork butcher, using only high welfare pigs heritage breeds from Bali with locally sourced to make seriously good sausages. By using the Jono's leftover dry aged pork fat, we create a sour drink with balanced complexity savory.

### GARDEN's GIMLET - 160K

Highlighting our very sustained suppliers which is our regenerative garden nurtured by Mr. Yuli our Head Gardener, we create a modern classic gimlet and take the ingredients from our garden. using dill and rosella to highlight citrusy and vegetal flavour.

## KALA - Times

*Kala means times, this pillar showcasing an appreciation to a technique that had a time contribution to make it. aged in natural vessel to give a unique flavor dimension to a straight forward cocktail*

### CLAYPOT NEGRONI - 200K

A negroni that is infused with various spices then aged in a claypot that gives a smooth and earthy finish at the same time. This negroni style brings the authentic Indonesian flavour by age the liquid inside the claypot and gives some woody, bold and natural taste to the liquid.

### BAMBOO VIEUX CARRE - 250K

The 1930 french classic cocktail has a complex character taste with bold, intense and herbal flavour. We aged them inside the charred bamboo for 14 days. Giving a smooth texture and complementing all the ingredients.

### PUMPKIN OLD FASHIONED - 220K

A base of old fashioned cocktails, Here we aged them inside the dried pumpkin bottle that had been matured with Bali brem wine. Providing a dried fruit and smooth tangy finish to their profile.

## 0% - Non Alcohol

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### GINGER TORCH - 100K

Syrco BASE house made ginger beer, oriented to spice and fresh spicy finish from ginger citrus and spices.

### CEM - CEM - 100K

Inspired by Balinese local concoctions that combine with java green apple and cucumber, resulting in a deep herbaceous and native flavour combination.

### TAMARILLO - 100K

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

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### Bites Selections

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TEMPE CRISP   green mango   pickled garlic (V)		40k
JONO'S COLD CUT   coppa   lomo		160k
HAMACHI   tomato   kenari nuts (N)		80k
CRISPY CHICKEN   base genep   lime		90k
OYSTER   cem cem   cucumber   cashew (N)	1 pcs	45k
BANTENG BEEF CROQUETTE	2 pcs	80k
EGGPLANT   cashew   sambal merah (VG)		50k
SATE AYAM   kecap   peanut		70k
TARO RÖSTI   beef rendang   kecombrang	2 pcs	60k
THIS IS NO PIZZA!   banteng   tomato   okra		95k
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SORBETS   pineapple   coconut   passionfruit (VG)		70k
IT'S ALL ABOUT CHOCOLATE (VG)		70k

V = Vegetarian

VG = Vegan

N = Nuts

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