

Appetizers & Salads



Organic Strawberry with House-made Burrata



DAIRY

Burrata, Strawberry,
Sapphire Grape

158,000

Seasonal Salad with Stracciatella and Grilled Vegetables

●
EGG DAIRY FISH

Seasonal Green Vegetables, Grilled Zucchini, Grilled Pear, Stracciatella

99,000



House-made Truffle Burrata Pie

●
EGG DAIRY

Truffle Burrata Pie, Bresaola Ham

88,000/PIECE
(MINIMUM ORDER 2 PIECES)





Organic / Regenerative 
Grilled Organic Vegetables with Hummus

 SOY

Seasonal vegetables, Hummus

108,000

Grilled Organic Vegetables with Bagna Cauda

 FISH SOY

Seasonal vegetables, Bagna cauda sauce

138,000

Add Extra Sourdough Bread + 40,000/2pcs



Local Sourcing
Farmer Harvest with Cheese Fondue

 DAIRY

Cauliflower, Broccoli, Baby Carrot, Baby Corn, Potato, Mushroom, Apple, Baguette, Fondue Sauce

148,000



Local Sourcing
Assorted Artisan Cheese



DAIRY NUTS

Brie, Ibra, Saporito, Caciocavallo, Lime
Caciocavallo, East Java Honey, Coconut Spread

98,000

Add Extra Sourdough Bread + 40,000/2pcs



Local Sourcing
**Assorted Artisan Cheese
and Cold Cuts**


DAIRY PORK NUTS

Brie, Ibra, Saporito, Caciocavallo, Lime
Caciocavallo, Coppa, Chorizo, East Java Honey,
Coconut Spread

128,000

Add Extra Sourdough Bread + 40,000/2pcs



Organic / Regenerative 

**Organic Strawberry
with House-made Burrata**



DAIRY

Burrata, Strawberry, Sapphire Grape

158,000



House-made / Crafted

House-made Truffle Burrata Pie



EGG DAIRY

Truffle Burrata Pie,
Bresaola Ham

88,000/piece (MINIMUM ORDER 2 PIECES)

 20 mins



House-made / Crafted

House-made Truffle Burrata



DAIRY

Truffle Burrata

58,000/piece (MINIMUM ORDER 2 PIECES)



Local Sourcing

Seasonal Salad with Stracciatella and Grilled Vegetables

●
EGG DAIRY FISH

Seasonal Green Vegetables, Grilled Zucchini, Grilled Pear, Stracciatella

99,000



Local Sourcing

Grilled Chicken Caesar Salad

●
DAIRY NUTS

Seasonal Green Vegetables, Grilled Herb Chicken, Tomato, Olive, Walnut, Crouton, Caesar Dressing

99,000



Sustainable Seafood

Salmon Salad with House-made Ricotta

●
DAIRY FISH SOY

House-made Ricotta, Romaine, Avocado, Zucchini, Cherry Tomato, Japanese Dressing

128,000

Vegetable YUM Organic Farm Cipanas

For over 10 years, YUM Organic Farm has been more than just a farm, it's been the beating heart of Cipanas community. They bring together people of all ages, offering hands-on learning experiences in health, nutrition and sustainable farming. From university internship to elderly engagement programs, cooking classes to children's education, YUM creates meaningful connections that nourish both body and mind.





Vegetable Quality Farm Cipanas

Founded by Ardisa in response to growing health consciousness in Indonesia, Quality Farm has evolved into a leading organic agriculture enterprise. Starting with kale cultivation on a modest plot, they now manage 10,000 m² of land and coordinate with 11 farmer groups to grow over 100 varieties of horticultural produce.





Local Sourcing

Beef Tartare with Mango Salsa

●
EGG DAIRY

Beef Hanging Tender, Mango Salsa, Arugula, Tomato Powder, Quinoa, Banana Chips

178,000



Sustainable Seafood

Salmon Tartare with Seasonal Fruits

●
FISH

Salmon, Pear, Longan, Nasturtium, Tomato, Lemon Water

168,000



Local Sourcing

Grilled Squid with Mango Salsa and Sambal

●
DAIRY FISH

Grilled Squid, Guacamole, Mango Salsa, Sambal, Herb Mayonnaise, Quinoa Chips

138,000



Sustainable Seafood

Salmon Sushi with House-made Mozzarella

●
DAIRY FISH

ASC-Certified Salmon, House-made Mozzarella, Radish, Shiso, Avocado, Coriander Soy Glaze

78,000



Organic / Regenerative 

Fried Harvest Potato Medley

 EGG DAIRY

Honey Potato, Purple Potato, Baron Potato,
Chili Mayonnaise, Honey Sour Sauce

88,000



Organic / Regenerative

Extra Corny Corn Soup

 DAIRY

Corn, Milk Chip,
Greek Yogurt

88,000



Local Sourcing

Creamy Mushroom Soup with Truffle Oil

 DAIRY

Mushroom, Black Truffle Oil,
Mushroom Saute

88,000



Local Sourcing
**Creamy Seafood Croquettes
with Tomato sauce**
●
DAIRY FISH CRUSTACEAN
Seafood Filling, Marinara sauce
128,000



Local Sourcing
**Crispy Fried Chicken with Oriental Spice
and House-made Jalapeño sauce
(2 pieces)**
●
Chicken, Spice Mix, Jalapeño Sauce,
Daikon Pickle
38,000/piece (MINIMUM ORDER 2 PIECES)

Pasta & Risotto

Kalimantan Crab & Tomato Cream Spaghetti



DAIRY CRUSTACEAN

Crab Meat,
Crab Tomato Cream

238,000



Shrimp Arrabbiata Spaghetti with Sambal

●
DAIRY CRUSTACEAN

Shrimp, Sambal, Tomato,
Mascarpone

178,000



Spicy Garlic Mushroom Spaghetti

●
DAIRY SOY

Shiitake Mushroom, Button Mushroom,
Mushroom Powder, Kombu-Dashi

128,000





Sustainable Seafood 🍷

**Kalimantan Crab
& Tomato Cream Spaghetti**

●
DAIRY CRUSTACEAN

Crab meat, Crab tomato cream

238,000



People / Culture 🍷

Shrimp Arrabbiata Spaghetti with Sambal

●
DAIRY CRUSTACEAN

Shrimp, Sambal, Tomato,
Mascarpone

178,000

Cage-free egg PT Inti Prima Satwa Sejahtera Sukabumi

In the quiet hills of Sukabumi, cage-free chickens are raised with care by PT Inti Prima Satwa Sejahtera — the farm behind the eggs we serve. Here, soft slatted floors protect the feet, and fresh air flows freely. Nutritious feed, such as papaya leaves and ginger, is grown right on-site. Machines handle the heavy lifting, allowing people to focus on gentle care. Veterinarians visit regularly to ensure the chickens stay healthy.





People / Culture 🍴

Beef Rendang Fettuccine with House-made Mascarpone

●
DAIRY NUTS

Rendang Beef, Mascarpone, Coconut Cream, Herbs

168,000



Local Sourcing 🍴

Spicy Garlic Mushroom Spaghetti

●
DAIRY SOY

Shiitake Mushroom, Button Mushroom, Mushroom Powder, Kombu-Dashi

128,000



Sustainable Seafood

Anchovy Squid Ink Spaghetti

●
DAIRY FISH

Anchovy Squid Ink Sauce, Shiitake Mushrooms, Spring Onion, Fennel

158,000



Vegan / Vegetarian

Beetroot Spaghetti with Roasted Cashew

●
NUTS SOY

Beet, Beet Juice, Cashew Nut, Tomato Powder

148,000



Local Sourcing
Beef Bolognese Spaghetti

DAIRY

Beef minced,
Bolognese sauce

168,000



Organic / Regenerative
Beef Ragù Tagliatelle

DAIRY SOY

Beef Ragu Sauce, Sansho,
Cacao Nibs

168,000



House-made / Crafted
**Baked Lasagna with
House-made Mozzarella**

EGG DAIRY

Lasagna, Mozzarella, Parmesan,
Tomato Sauce

178,000



Sustainable Seafood
Salmon Fettuccine

DAIRY FISH

ASC-Certified Salmon,
Parmesan Cheese, Pink Pepper

148,000



Local Sourcing
Clam Fettuccine

DAIRY CRUSTACEAN

Clams, Fennel Leaves,
Dried Onions

148,000



Local Sourcing
Batik Clam Basil Spaghetti

CRUSTACEAN NUTS

Basil Genovese, Batik Clam,
Pumpkin Seed

138,000

Organic Mushroom Risotto



DAIRY SOY

Organic Rice,
Mushroom Stock,
Mushroom Powder,
Parmesan

148,000





Organic / Regenerative

Organic Mushroom Risotto



DAIRY SOY

Organic Rice, Mushroom Stock, Mushroom Powder, Parmesan

148,000



Organic / Regenerative

Balinese Seafood Risotto



DAIRY CRUSTACEAN SOY

Organic Rice, Shrimp, Zucchini

198,000

🕒 20 mins



Organic / Regenerative

House-made Truffle Burrata Mushroom Risotto



DAIRY SOY

Truffle Burrata, Organic Rice, Mushroom Stock, Mushroom Powder, Parmesan

252,000

🕒 20 mins



Sustainable Seafood

Squid Ink Risotto



DAIRY EGG

Organic Rice, Squid, Aioli, Fennel, Dried Tomato, Kale

178,000

🕒 20 mins

Pizza



House-made Burrata Beef Bresaola



DAIRY

Burrata, Arugula,
Cherry Tomato,
Beef Bresaola

198,000

House-made Burrata Prosciutto

DAIRY PORK

Burrata, Rocket,
Cherry Tomato,
Lomo, Raw Ham

198,000



Grilled Beef with Soy Garlic sauce



DAIRY CRUSTACEAN SOY

Beef, Soy Garlic Sauce,
Watercress, Cherry Tomato

198,000



House-made 4 Cheese with Chili Honey




DAIRY

Mozzarella, Camembert,
Parmesan, Gorgonzola,
Caramelized Apple, Dried Chili

188,000



House-made / Crafted 

House-made Burrata Beef Bresaola

 DAIRY

Burrata, Arugula, Cherry Tomato, Beef Bresaola

198,000



Local Sourcing

House-made Burrata Beef Bresaola Margherita

 DAIRY

Tomato Sauce, Mozzarella, Basil, Bresaola Ham

258,000



Local Sourcing


Beef Bresaola Margherita


 DAIRY

Tomato Sauce, Mozzarella, Basil, Bresaola Ham

228,000



Organic / Regenerative 
Grilled Beef with Soy Garlic sauce

 DAIRY CRUSTACEAN SOY

Beef, Soy Garlic Sauce, Watercress, Cherry Tomato

198,000

Grilled Beef with BBQ Nuts sauce

 DAIRY NUTS SOY

Beef, BBQ Nuts Sauce, Watercress, Cherry Tomato

198,000



People / Culture
Smoked Brisket BBQ with Jalapeño

 DAIRY

Smoked Brisket Beef, Tomato Sauce, Jalapeno, Mozzarella

228,000




Organic / Regenerative
Gyudon Beef

 DAIRY SOY

Gyudon-Beef, Onion Sauce, Gari, Ichimi Togarashi

198,000



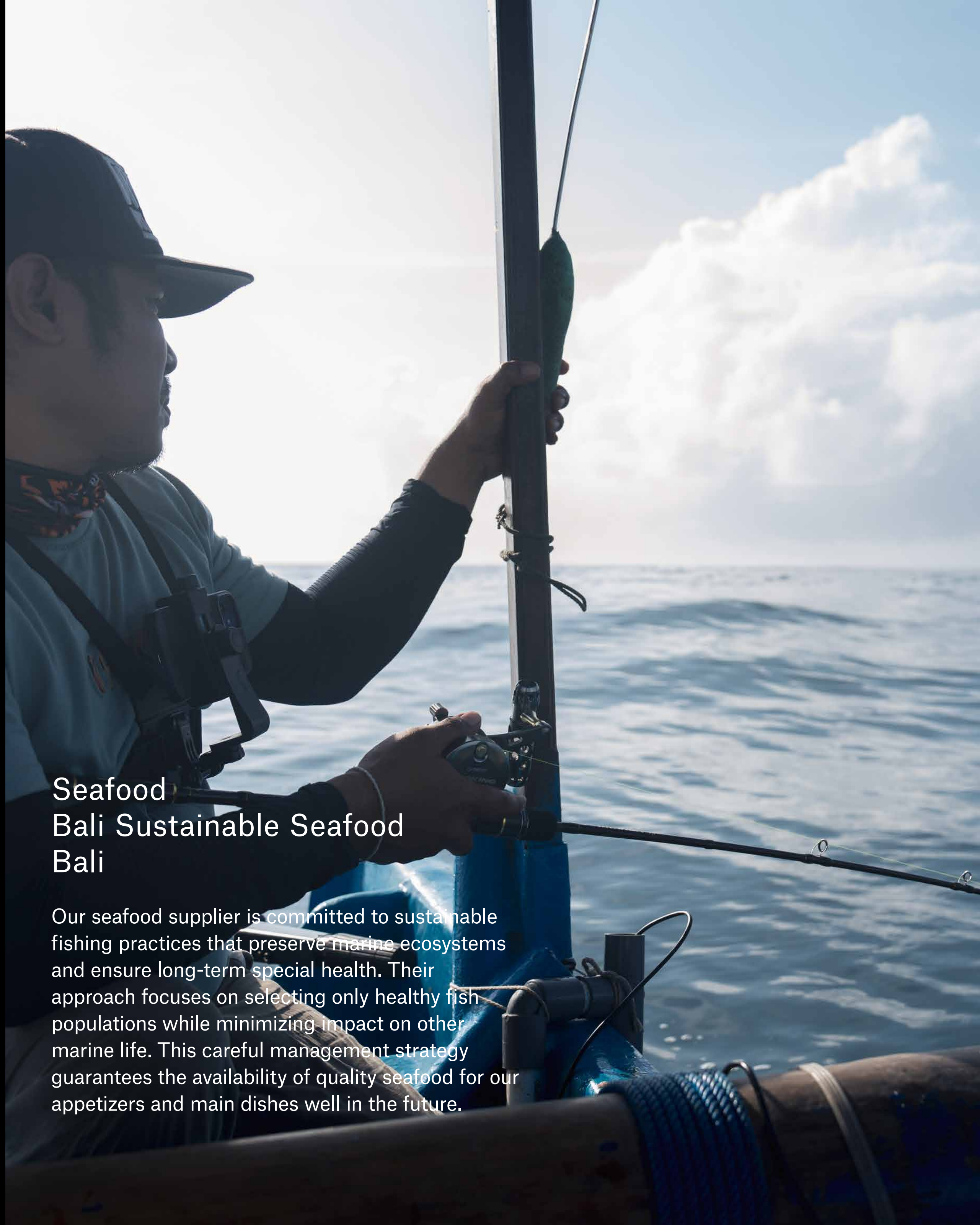
People / Culture 
Beef Rendang with Sambal

 DAIRY CRUSTACEAN

Rendang Beef, Coconut Cream, Herbs, Sambal Matah, Sambal Terasi

198,000





Seafood
Bali Sustainable Seafood
Bali

Our seafood supplier is committed to sustainable fishing practices that preserve marine ecosystems and ensure long-term special health. Their approach focuses on selecting only healthy fish populations while minimizing impact on other marine life. This careful management strategy guarantees the availability of quality seafood for our appetizers and main dishes well in the future.





Sustainable Seafood 

Balinese Seafood

●
DAIRY FISH CRUSTACEAN

Shrimp, Squid, Fish, Tomato Sauce

218,000



Sustainable Seafood

Salmon Miso Cream

●
DAIRY FISH

Salmon, Miso Sauce, Mozzarella, Baro Leek

178,000



Sustainable Seafood


Salmon Sashimi

●
DAIRY FISH

Marinated Salmon (Certified by ASC)
Ricotta Cheese, Deep-fried Fish Skin, Capers

178,000



Sustainable Seafood 

Spicy Garlic Shrimp

 EGG DAIRY CRUSTACEAN

Garlic Shrimp, Arrabbiata Tomato Sauce, Mayonnaise, Broccoli

178,000



Animal Welfare

Spinach & Cage-free Egg

 EGG DAIRY

Cage-Free Poached Egg, Buttered Spinach, Ricotta Cheese, Beef Bacon

138,000



Local Sourcing

Beef Okonomiyaki

 EGG DAIRY

Beef, Okonomiyaki Sauce, Cabbage, Sweet Corn, Benishoga, Katsuobushi, Tenkasu

178,000



Local Sourcing

Spiced Chicken Curry

 DAIRY

Marinated Chicken Thigh, Curry Sauce, Ricotta Cheese, Curry Leaves

138,000

VEGETARIAN PIZZA



House-made / Crafted 🍷 🍷

House-made 3 Cheese



DAIRY

Mozzarella
Camembert
Parmesan

138,000

House-made 4 Cheese



DAIRY

Mozzarella
Camembert
Parmesan
Gorgonzola

168,000

House-made 5 Cheese



DAIRY

Mozzarella
Camembert
Parmesan
Gorgonzola
Edam

198,000

Add Coconut spread + 20,000



House-made / Crafted 🍷 🍷

House-made 4 Cheese with Chili Honey



DAIRY

Mozzarella, Camembert, Parmesan,
Gorgonzola, Caramelized Apple, Dried Chili

188,000



House-made / Crafted 🍷 🍷

Margherita Pizza with House-made Mozzarella



DAIRY

Tomato Sauce, Mozzarella, Basil

99,000



House-made / Crafted 🍷 🍷
House-made Sambal sauce Margherita

●
DAIRY

Sambal Tomato Sauce,
Mozzarella, Basil

99,000



Vegan / Vegetarian 🍷
House-made Burrata Salad

●
DAIRY

Burrata, Arugula, Cherry Tomato,
Caper, Black Olive

158,000



Organic / Regenerative
Grilled Mushroom

●
DAIRY SOY

Mushroom, Garlic Oil,
Mushroom Sauce

148,000




House-made / Crafted
House-made Truffle Burrata Mushroom

●
DAIRY SOY

Truffle Burrata, Button Mushroom,
Garlic Oil, Mushroom Sauce

252,000



House-made / Crafted 

House-made Burrata Prosciutto

DAIRY PORK

Burrata, Rocket, Cherry Tomato, Lomo, Raw Ham

198,000



Local Sourcing

House-made Burrata Prosciutto Margherita

DAIRY PORK

Tomato Sauce, Mozzarella, Basil, Lomo, Coppa

258,000



Local Sourcing

Prosciutto Margherita

DAIRY PORK

Tomato Sauce, Mozzarella, Basil, Lomo, Coppa

228,000



Local Sourcing
Salami and Chorizo Margherita

DAIRY PORK

Salami, Chorizo, Tomato Sauce,
Mozzarella

178,000



Organic / Regenerative
Teriyaki Chicken

EGG DAIRY SOY

Chicken, Teriyaki Sauce, Mozzarella,
Perilla, Seaweed

158,000

Main

Chicken Cutlet with Caponata & Emmental Cheese



DAIRY

Chicken Cutlet, Emmental
Cheese, Bromo Cheese, Caponata,
Capsicum Sauce

168,000





Organic / Regenerative

**Rib Eye Steak with Demi-Glace
& Citrus-Passion Mustard**

DAIRY PORK

Rib Eye, Demi-glace Sauce,
Citrus-Passion Mustard, Potato

298,000



Local Sourcing

Chicken Cutlet with Caponata & Emmental Cheese



DAIRY

Chicken Cutlet, Emmental Cheese, Bromo Cheese, Caponata, Capsicum Sauce

168,000



Organic / Regenerative

Beef Hanging Tender Confit and Fried Potato with 3 kinds of Dip



Hanging Tender, Fried Potato, Corn, Harissa, Momiji, Chimichurri

298,000



Local Sourcing

Duck Confit with Duck Gravy sauce



DAIRY SOY

Duck Breast, Duck Thigh, Duck Gravy, Mashed Potato

298,000

Dessert



Honeycomb Garden



EGG DAIRY

Honeycomb Tuile,
Fermented Honey,
Honey Ice Cream,
Herb Jelly, Citrus
Espuma, Sapphire
Grape

88,000

Pina Colada Cake

EGG DAIRY NUTS ALCHOL

Pineapple Cake, Mango Ice
Cream, Coconut Ice Cream, Fresh
Mango, Havana Rum Sauce

98,000





Organic / Regenerative

Honeycomb Garden



EGG DAIRY

Honeycomb Tuile, Fermented Honey, Honey Ice Cream, Herb Jelly, Citrus Espuma, Sapphire Grape

88,000



Local Sourcing

Strawberry Milk Parfait



EGG DAIRY

Fresh Strawberry, Pudding Caramel, Milk Ice Cream, Rose Cream, Strawberry Espuma, Hot Strawberry Sauce

88,000



Local Sourcing
Gâteau Marcel

●
EGG DAIRY

Krakakoa Dark Chocolate, Mascarpone Cream,
Strawberry Powder, Vanilla Ice Cream

88,000



House-made / Crafted

**Classic Tiramisu with House-made
Mascarpone**

●
EGG DAIRY

Mascarpone, Egg, Coffee, Cocoa Powder

74,000



House-made / Crafted

House-made Baked Cheesecake

EGG DAIRY ALCOHOL

Cheesecake, Milk Ice Cream,
Coconut Spread, Mango Passion Sauce

88,000



Local Sourcing

Pina Colada Cake

EGG DAIRY NUTS ALCHOL

Pineapple Cake, Mango Ice Cream, Coconut
Ice Cream, Fresh Mango, Havana Rum Sauce

98,000

Drink

BEER IN INDONESIA

Bintang Draft	58,000
Black Sand Brewery Kolsch	88,000
Islands of Imagination Tropical NEIPA	88,000
Kulturale Amarillo Pale Ale	98,000
Kulturale Naganini Berliner Weisse	98,000
Island Brewing Hazy IPA	108,000
Islands of Imagination Witty White	108,000

SUSTAINABLE COCKTAIL

Whey Lemon Sour 98,000
 A refreshing cocktail made by upcycling whey from our own cheesemaking process. Light, smooth, and sustainably crafted.

ORIGINAL SANGRIA

Bali's wine Sangria Red	GLASS	98,000
	CARAFE	278,000
Bali's wine Sangria White	GLASS	98,000
	CARAFE	278,000

LOCAL PREMIUM COCKTAIL



KAJA Gin & Tonic 128,000 **Arak Mojito** 138,000

ORIGINAL COCKTAIL



Ocean
128,000

A crisp cocktail inspired by the ocean, made with Bali arrack and umami-rich seaweed vermouth, topped with a seaweed garnish for a true taste of the ocean



Martini x Whey
128,000

Smooth and savory, with creamy whey and the warm depth of local Arak



Amaretto Sour x Yuzu
128,000

Sweet and nutty, balanced with vibrant yuzu and a hint of cinnamon spice



Earth
128,000

A grounded, earthy cocktail made with spiced Bali SABA vodka and yogurt-washed Campari, mellow and bittersweet, served in ceramic to engage all five senses



Negroni x Coconut
128,000

Bold and bittersweet, softened with coconut and ripe banana notes



Gin & Tonic x Kaffir Lime
128,000

Crisp and refreshing, with bright kaffir lime and a hint of apricot sweetness

WINE BY THE GLASS

FROM INDONESIA

LAZARUS PULP THE ALTER EGO PÉT-NAT 2023 GLASS 98,000
 Bali, Indonesia | Chardonnay, Sauvignon Blanc
 Refreshing with citrus and tropical fruit notes, balanced acidity

LAZARUS PULP WHITE 2023 GLASS 98,000
 Bali, Indonesia | Chardonnay CARAFE 279,000
 Fresh citrus and white floral notes with bright acidity and a clean, easy-drinking finish

LAZARUS PULP RED 2023 GLASS 98,000
 Bali, Indonesia | Syrah, Grenache, CARAFE 279,000
 Tempranillo
 Juicy red berries with gentle spice, soft structure, and a smooth, approachable finish

FROM OTHER COUNTRY

Today's recommended glass wine GLASS FROM 120,000
 Red / White
 Please feel free to ask our staff for a tasting CARAFE FROM 340,000

ORIGINAL DRINK (NON-ALCOHOLIC)

Fresh Watermelon Juice	38,000
Fresh Pineapple Juice	38,000
Organic Ginger Ale	48,000
Organic Mint Mojito Ale	48,000
Whey Yuzu Soda	48,000
Organic Arugula Juice	68,000

HOUSE-MADE VINEGAR DRINK

Passion Fruit Vinegar Soda	48,000
Pineapple Vinegar Soda	48,000
Seasonal Fruit Vinegar Soda	48,000

SOFT DRINK

Coca Cola	32,000
Coca Cola Zero	32,000
Sprite	32,000

EQUIL MINERAL WATER

Still water (380ml)	33,000
Still water (760ml)	65,000
Sparkling water (380ml)	38,000
Sparkling water (760ml)	75,000

COFFEE BY ANDREW'S ROASTWORKS

Malino Topidi Robusta Natural Blueberries, Grapes, Bubblegum, Cedar, Dark Chocolate
Gowa, Sulawesi Selatan 1100-1300 MASL
Natural Submerged Fermentation for 48-72 hours, finished on raised beds, 40-50 days

Espresso	35,000
Americano (Ice / Hot)	42,000
Latte (Ice / Hot)	48,000
Oat Milk Latte (Ice / Hot)	54,000

HERBAL TEA FROM CENTRAL JAVA

Kunyit Asam Turmeric, Tamarind	38,000
Wedang Uwuh Ginger, Cinnamon, Cloves, Sappan Wood	38,000
Serbat Wangi Ginger, Lemongrass, Pandan, Spices	38,000

TEA FROM BANTEN

Harendong ORGANIC LIGHT OOLONG TEA 38,000
A light golden hue with a fruity and floral fragrance. As the tea develops, the initial earthy flavors transform into a lingering finish of herbs and flowers.

Harendong ORGANIC BLACK TEA 38,000
This medium body black tea displays a sweet and malty flavor that jolts the taste buds, with a caramel undertone and a floral finish.

TEMA IMMUNE (Caffeine-free) 40,000
Ginger with lemongrass, Turmeric, Galangal, Orange peel

TEMA Seasonal tea SPRING 40,000
Green Tea, Lychee, Coconut, Cranberry, Mint

TEMA Seasonal tea SUMMER (Caffeine-free) 40,000
Hibiscus, Chamomile, Apple

WHITE | ORANGE

<p>CANTINE BALITA ISOLA BIANCO RAW 2024 ● 490,000</p> <p>Bali, Indonesia Moscato Bright and electric, with a zesty citrus punch and a herbal breeze</p>	<p>DOMAINE DE L'HERRÉ PARCELLAIRES 2024 ● 790,000</p> <p>Côtes De Gascogne, France Sauvignon Blanc Lively and bright, with a burst of citrus zest and a cool herbaceous lift</p>	<p>PARTIDA CREUS XL 2018 ● 1,190,000</p> <p>Catalunya, Spain Xarel-Lo Wild and untamed, with brambly red fruit, dried herbs, and a savory, umami-driven finish</p>
<p>VINA VENTISQUERO CLASICO 2024 ● 490,000</p> <p>Vale Central, Chile Sauvignon Blanc Tropical sunshine in a glass, brimming with pineapple and guava</p>	<p>MAS FOULAQUIER INTO THE WHITE 2024 ● 890,000</p> <p>Roussillon, France Vermentino, Mauzac, Chardonnay Gentle and airy, carrying soft orchard fruits wrapped in a subtle herbal breeze</p>	<p>MILAN NESTAREC F&K WHITE 2020 ● 1,290,000</p> <p>Moravia, Czech Rep Grüner Veltliner, Welschriesling, Neuburger Juicy and textured, showing apricot, white flowers, and fresh herbs</p>
<p>TALAMONTI TREBI 2024 ● 590,000</p> <p>Abruzzo, Italy Trebbiano Vibrant and juicy, with ripe peach and a crisp citrus finish</p>	<p>LA CHABLISIENNE EMOTIONS MINERALE 2022 990,000</p> <p>Burgundy, France Chardonnay Refined and precise, with lemon zest, chalky minerality, and subtle oak</p>	<p>BOIS BRINÇON ANJOU BLANC 2021 ● 1,490,000</p> <p>Loire, France Chenin Blanc Rich and layered, with golden pear, quince, and a long mineral core</p>
<p>BOTTEGA TREVENEZIE 2023 590,000</p> <p>Trevezie, Italy Chardonnay Fresh and light with delicate floral aromas, green apple, and crisp citrus flavors</p>	<p>DUCKHORN DECOY 2021 990,000</p> <p>California, USA Chardonnay Ripe and energizing, with green apple and a snap of lime zest</p>	<p>GUT OGGAU THEODORA 2022 ● 1,690,000</p> <p>Burgenland, Austria Grüner Veltliner, Welschriesling Quirky and vibrant, with tangy citrus and a hint of smoky earth</p>
<p>LAZARUS PULP WHITE 2023 ● 690,000</p> <p>Bali, Indonesia Chardonnay Fresh citrus and white floral notes with bright acidity and a clean, easy-drinking finish</p>	<p>LE COSTE LITROZZO BIANCO 2023 (1L) ● 1,090,000</p> <p>Lazio, Italy Procanico, Malvasia, Verdello, Roscetto, Romanesco Playful and juicy, featuring apricot, white flowers, and a hint of almond</p>	<p>WILLIAM FEVRE CHABLIS PREMIER CRU MONTMAINS 2021 ● 2,090,000</p> <p>Burgundy, France Chardonnay Pure and refreshing, with citrus peel, crushed seashells, and laser focus</p>
<p>LAZARUS PULP ORANGE 2023 ● 690,000</p> <p>Bali, Indonesia Chenin Blanc Savoury and textured orange wine with notes of dried pear, chamomile, roasted nuts, balanced by fresh acidity</p>	<p>TRIMBACH 2020 ● 1,090,000</p> <p>Alsace, France Gewurztraminer Aromatic and exotic, glowing with rose petals, lychee sweetness, and warm spice</p>	
<p>ANDREW PEACE MASTERPEACE 2023 ● 690,000</p> <p>Victoria, Australia Pinot Grigio Crisp as morning dew, with green apple crunch and a whisper of pear skin</p>	<p>DOMAINE ROLET ARBOIS 2022 ● 1,090,000</p> <p>Jura, France Chardonnay Elegant and silky, with baked apple, toasted hazelnut, and a creamy finish</p>	

- Vegan wine
- Natural wine
- Organic wine

RED

<p>CANTINE BALITA ISOLA ROSSO RAW 2020 ● 490,000</p> <p>Bali, Indonesia Syrah, Malvasia Nera Rustic and untamed, with wild berries and earthy undertones</p>	<p>YALUMBA Y SERIES 2021 ● 790,000</p> <p>South Australia Merlot Velvety and balanced, with plum, mulberry, and gentle oak nuances</p>	<p>DUCKHORN DECOY 2021 ● 1,290,000</p> <p>California, USA Zinfandel Prominent-Tannin and vibrant, with ripe plum, fig, and a smooth finish</p>
<p>MOULIN DE GASSAC GUILHEM 2022 ● 490,000</p> <p>Languedoc-Roussillon, France Syrah, Grenache, Carignan Fresh and light, with red currant and herbal hints of Provence</p>	<p>Sandrone Dolcetto d'Alba 2022 ● 890,000</p> <p>Piedmont, Italy Dolcetto Juicy and vibrant with blackberry, dark cherry, and a hint of almond bitterness</p>	<p>ALEX & JEAN FOILLARD 'COTE DU PY' MORGON 2023 ● 1,690,000</p> <p>Beaujolais, France Gamay Attractive bouquet with just a touch more fruit intensity, the palate is juicy with fine tannins</p>
<p>ARGENTO 2023 ● 590,000</p> <p>Mendoza, Argentina Malbec Rich and velvety, with black plum, mocha, and a touch of spice</p>	<p>PHILIP SHAW THE CONDUCTOR MERLOT 2023 ● 890,000</p> <p>New South Wales, Australia Merlot Smooth and balanced, offering ripe plum depth with a touch of cocoa warmth</p>	<p>GUT OGGAU ATANASIUS 2023 ● 1,890,000</p> <p>Burgenland, Austria Zweigelt, Blaufrankisch Soft and fragrant, with raspberry, floral notes, and delicate spice</p>
<p>LAZARUS PULP RED 2023 ● 690,000</p> <p>Bali, Indonesia Syrah, Grenache, Tempranillo Juicy red berries with gentle spice, soft structure, and a smooth, approachable finish</p>	<p>DELINQUENTE ROKO IL VAGABONDO 2024 ● 890,000</p> <p>Riverland, Australia Montepulciano Dark berries with violet flower brightness keeping the moody feels in check yet rustic tannin</p>	<p>ARIANNA OCCHIPINTI IL FRAPPATO 2021 ● 2,090,000</p> <p>Sicily, Italy Frappato Bright and nuanced, with cranberry, soft herbs, and a clean finish</p>
<p>Santa Cristina Rosso IGT 2023 ● 690,000</p> <p>Tuscany, Italy Sangiovese, Cabernet Sauvignon, Merlot Syrah Smooth and medium-bodied with ripe cherry, plum, and soft spice notes.</p>	<p>SANTA JULIA LA EI Burro 2024 ● 990,000</p> <p>Mendoza, Argentina Malbec, Torrontes Fresh and playful, mixing bright red fruits with a fragrant floral lift</p>	<p>MAURO MOLINO BAROLO DOCG 2020 ● 2,090,000</p> <p>Piedmont, Italy Nebbiolo Intense and complex, with bold blackberry, tobacco, and a savory edge</p>
<p>ANDREW PEACE TALL POPPY 2021 ● 690,000</p> <p>Victoria, Australia Shiraz Bold and structured, bursting with blackberries and warming spices</p>	<p>PARTIDA CREUS TN 2022 ● 1,090,000</p> <p>Catalunya, Spain Tempranillo, Sumoll, Bobal Intriguing and wild, with sour cherry, leather, and earthy complexity</p>	<p>LE PUY EMILIEN 2021 ● 2,290,000</p> <p>Bordeaux, France Merlot, Cabernet Sauvignon, Cabernet Franc Richness of red fruit, spice, and a hint of earthiness Soft tannins and elegant finish</p>
<p>CARMEN FRIDA KAHLO GRAN RESERVA 2021 ● 690,000</p> <p>Maipo Valley, Chile Cabernet Sauvignon Abundant fruit, fresh and firm tannins, adding structure and depth</p>	<p>CHATEAU LILIAN LADOUYS CRU BOURGEOIS 2021 ● 1,090,000</p> <p>Bordeaux, France Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc Structured and refined, layered with dark cassis, firm tannins, and elegant earthy spice</p>	

- Vegan wine
- Natural wine
- Organic wine

SPARKLING

LAZARUS PULP THE ALTER EGO PÉT-NAT 2023 ● 690,000

Bali, Indonesia | Chardonnay, Sauvignon Blanc
Energetic and vibrant, with citrus zest, and a crisp, mineral finish

MEDICI ERMETE LAMBRUSCO VILLA DEL VENTO ● 690,000
SORBARA SECCO NV

Emilia-Romagna, Italy | Lambrusco
Bright and crisp with tart cherry, pomegranate, and a refreshing snap

VILLA SANDI IL FRESCO PROSECCO ● 790,000
TREVISO DOC NV

Veneto, Italy | Glera
Lively and elegant, with green apple, pear, and a gentle floral touch

TESTALONGA I WISH I WAS NINJA PÉT-NAT 2023 ● 1,090,000

Swartland, South Africa | Colombard
Floral, fruity, with hints of peach, apricot, and citrus.
Refreshing flavors of tropical fruits

BILLECART-SALMON BRUT RESERVE NV ● 2,190,000

Champagne, France | Pinot Noir, Chardonnay, Pinot Meunier
Complex and refined, with ripe stone fruit, toasted nuts, and a long, luxurious finish

ROSE

TALAMONTI CERASUOLO D'ABRUZZO 2024 ● 690,000

Abruzzo, Italy | Montepulciano
Fresh and floral, with watermelon, raspberry, and a crisp, dry finish

LE COSTE LITROZZO ROSATO 2023 (1L) ● 1,090,000

Lazio, Italy | Sangiovese, Merlot
Slightly fragrance with red cherry and black liquorice. Shown rose garden with blood orange

BARBACAN ROSATO 2021 ● 1,290,000

Lombardy, Italy | Nebbiolo
Rustic and unique, with red currant, cranberry, and a subtle earthy note

CLAUS PREISINGER DOPE 2022 ● 1,390,000

Burgenland, Austria | Blaufrankisch
Juicy and bold, with ripe cherries, wild herbs, and a touch of effervescent energy

SWEET | FORTIFIED


DR. ZENZEN SONNENHOFBERGER SPATLESE 2022 690,000

Mosel, Germany | Riesling
Crisps, mid-sweet, ripe fruits, with notes of honey, petroleum, and slate along with starfruits

Michel Lynch Prestige Sauternes 2023 790,000

Bordeaux, France | Sauternes
Lush and sweet with honey, apricot, and citrus notes balanced by fresh acidity

● Vegan wine
● Natural wine
● Organic wine



4P's vision, "Make The World Smile for Peace," centers on the concept of "Oneness" – recognizing the interconnectedness of all things as fundamental to individual and collective happiness.

In Indonesia, we strive to cultivate this understanding of Oneness between people, earth, and food, believing these small realizations contribute to universal happiness.

Pizza 4P's Indonesia