



SUSTAINABLE SEASONAL COCKTAIL MENU

the 8th season

Our cocktails are influenced by the terroir and seasons of Bali. Our produce and spices are hand selected, ensuring sustainable sourcing and farming. We also pay special attention to achieve zero waste where ever possible and recycle when not.

As the rain approaching the end of the season, some of Bali most unique and exceptional ingredients are available. Once treated by our Bar Team, they transform into amazing liquid concoctions unveiling the rich flavour of Indonesia.

THE CLASSICS – 158K ++

BLOODY MARY

Wild Turkey, Housemade Mix Tomato Water, Fresh Lemon

GOLD RUSH

Claypot Whisky, Cocchi Torino, Chamomile Mead, Lemon, Angostura Bitter

JUGLE BIRD

Peppermint Rum, Pineapple, Citrus, Pandan, Campari Dust

NEGRONI

Tanqueray, Antica Formula, Campari, Orange Chocolate

PORNSTAR MARTINI

Pear Vodka, Passion Fruit, Vanilla, Sparkling Wine

SOUTH SIDE

Fresh Mint, Fresh Lemon, Green Apple, East Indies Pink Pomelo

SINGAPORE SLING

Cherry Gin, Benedictine DOM, Pineapple, Raspberry Candy

TOMMY'S MARGARITA

Reposado Tequila, Lime, Agave, Avocado Salt



MOZAIC SIGNATURE - 158K ++

buah wani

FEAST OF GODS

Dried Wani, Mesoyi, Aromatic Claypot Water, Sakura Vermouth, Matsui Mizunara

PRETENDER

Wani Yogurt, Chamomile Honey, Orange Bitter, Ketel One

anggur

MOON EATER

Aromatic Anggur Syrup, Mint Liqueur, Angostura Bitter, Angostura 1824

ELDER DRAGON

Anggur Hitam & Hijau, Vanilla, Pandan, Rose, Amaro Montenegro, 1615 Italia Puro

kalamansi

DRUNKEN LADY

Kalamansi Juice, Green Cardamom, Red Ginger, Brem, Plantation O.F.T.D, Reposado Tequila

THE CURE

Kalamansi Soda, Turmeric, Honey, Betel Leaves, Banda Spice Gin

sukun

VOICENED

Fermented Sukun, White Rice, Coconut Butter, Arenga, Butterfly Flower, Bourbon Whiskey