

COCKTAIL

46

jungle highball (*spiced rum, campari, CO2*)

artichoke me (*gin, cynar, sweet vermouth, orange bitter*)

meloncholy (*vodka, aperol, absinthe, dolin dry, watermelon*)

BEERS

Local Craft Beers 35

wheat beer (*malty, tart, little sour*)

citra ipa (*light maltiness, fruity citrus*)

mosaic ipa (*floral, cedar, stone fruits*)

red ale (*smooth warm, butterscotch, chocolate*)

hazy ne ipa (*mildly bitter, mango, melon, floral*)

SAKE

enjoy the subtle nuances of traditional Japanese rice wine

	125ml	250ml
Nagai Shuzo Mizubasho Ginjyo	30	58
<i>fruity and crisp</i>		
Born Junmai Daiginjyo	37	72
<i>complex and clean</i>		
Kid Junmaishu	35	68
<i>dry and crisp</i>		
Tatenokawa Seiryu Junmai Daiginjyo 150ml	60	
<i>rich and clean</i>		

LOCAL RICE WINE

Sarawak Tuak - Shot 5
artisan fermented rice wine

NON-ALCOHOLIC

Kombucha - 300 ml 15

Rudy Ginger beer 10

Coffee

espresso	8
black	10
white	12
mocha	14

Chocolate 12

Homemade Tea

pandan and lemongrass	5
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Hojo Tea 18

high mountain purple black tea
dried sweet potato, caramel-like, chocolate notes

oriental beauty
clean fragrance of peaches or apricots

phoenix oolong mi lan xiang
lychee or mango notes

WATER - 500ml

Aqua Panna Still

S.Pellegrino Sparkling	15
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communal
Table

We celebrate the craftsmanship of artisans, both local and abroad. We work closely with local farmers and breweries, and offer a selection of low-intervention, natural wines.

Regardless of your drink of choice – be a soda, glass of wine, or a cup of coffee, we hope you enjoy the efforts of these artisans like we do.