

## SIGNATURE COCKTAILS

185

• **The Whisper**

Gin, Blood Orange, Italian Bitters, Orange Bitters, Lemon Juice, Sugar Rimmed

• **Winky Wink**

Bourbon, Mint, Campari, Branca Menta, Dry Vermouth

• **Mist**

Coriander-Infused Vodka, House-Made Lychee Purée, Raspberry, Red Grape, Lemon

• **Jalapiña**

Reposado Tequila, Pineapple, Mint, Jalapeño Shrub, Lemon, Spicy-Sweet-Salt Rimmed

• **Scotch Truffle**

Johnnie Walker Black Label Truffle Washed, Lemon, Spiced Beer Reduction, Orange Bitters, Egg White

• **Cojito**

Colada Clarified Rum, Coconut Liqueur, Lime, Mint, Coconut Flesh, Coconut Palm Nectar

• **Berry Spice**

Spiced Rum, Raspberry-Infused Arak, Lime, Mint, Blackberry, House-Made Ginger Beer, Soda, Sugar

## GIN AND TONIC

185

• **Gin Thyme**

Thyme, Goji Berry, Szechuan Pepper-Infused Gin

• **Citrus Spice**

Umeboshi Plum, Lemon Zest, Cinnamon, Burnt Orange-Infused Gin

• **Orient Express**

Kaffir Lime, Candied Lemon, Kemangi, Green Chilli, Cucumber-Infused Gin

## ARTISAN CRAFTED

185

Low-Temperature Infusions Served On The Rocks

• **Coriander Vodka**

Coriander-Infused Vodka

• **Piña Colada Infused Rum**

Clarified With Pineapple, Coconut Cream, Lime, Coconut Nectar

• **Kemangi Tequila**

Indonesian Lemon Basil 'Kemangi' Soaked Reposado Tequilla

• **Truffle Whisky**

Scotch Whisky Fat-Washed With Truffle Oil.

## DRINK MENU

### MYSTICAL ARAK COCKTAILS

185

Four masterpiece cocktails crafted by our skilled mixologists of COMO Beach Club curated using Balinese Arak Liqueur combining with the finest local ingredients

- **Pandan Keroni**  
Pandan Arak, Campari, Mulled Sweet Vermouth
- **Wayan's Margarita**  
Arak Tangerine, Triple Sec, Passion, Lemon, Kafir Lime
- **Kintamani Mojito**  
Arak, Tangerine Shrub, Lemon, Mint, Soda
- **Balinese Pearl**  
Arak, Lychee Puree, Lemon, Rose Syrup, Soda

### SANGRIA, WINE AND MOCKTAILS

#### GLASS / BOWL

175/580

- **White Sangria**  
White Wine, Spiced Rum, Triple Sec, Peach Syrup, Tropical Fruit, Lemonade
- **Red Sangria**  
Red Wine, Spiced Rum, Triple Sec, Strawberry Shrub, Tropical Fruit, Lemonade
- **Rose Sangria**  
Rose Wine, Spiced Rum, Triple Sec, Rose Syrup, Tropical Fruit, Lemonade
- **Mulled Sangria Red / White**  
Red Wine / White Wine, Spiced Rum, Triple Sec, Mulled Spice Wine, Tropical Fruit, Lemonade

### MOCKTAILS

85

- **The Night Spritzer**  
Lemon, Mint, Blackberry, Soda Water
- **Yellow Mule**  
Mango Purée, Lime, Cucumber, Honey, House-Made Ginger Beer
- **Tropical Julep**  
Coconut Water, Cucumber, Mint, Lime
- **House-Made Ginger Beer**  
Fresh Ginger, Lemon, Kafir Lime, Natural Fizz
- **Spicy Nanas**  
Pineapple, Lemon, Jalapeño Shrub, Palm Sugar Syrup, Soda Water

## BAR SNACK MENU

Our ingredients have been sustainably-sourced with the Archipelago, taking into consideration the environmental and social impacts of farming.

### BAR SNACKS

- **Mezzeh V** 70/130  
Hummus, baba ganoush, muhammara, labneh, crudités, flatbread
- **Selection of Local Artisan Cheese N** 180  
House-made crackers, fruit, nuts and relish
- **Burrata LS** 150  
Locally grown Meyer jam, lemon basil, grilled sourdough
- **Spring Rolls V LF** 80  
Shredded vegetables, shiitake, baby corn and coriander, sweet chilli vinegar dipping sauce
- **Baby Potatoes GF** 70  
Crushed and fried, spiced salt, jalapeño cream
- **Crispy Sushi LF SS LS** 150  
Chopped tuna, spicy mayonnaise, avocado, jalapeno, ponzu
- **Crispy Fried Squid LF** 120  
Red chilli vinegar, lime mayonnaise
- **Crispy Fish Tacos LF SS LS** 160  
Red cabbage slaw, pickled onion, Mojo Verde, tomato salsa, spicy mayonnaise
- **Chicken Sate LF N** 90  
Peanut sauce, pickled cucumber, fried shallots
- **Cured and Pickled Plate** 180  
Imported cured meats, house-made pickles, parmesan, olives, grilled bread
- **Pork and Prawn Dumplings LF SS LS** 80  
Steamed, sesame, togarashi, soy and ginger dipping sauce
- **Sliders** 160  
Hand-chopped beef patties, tomato relish, zucchini pickles, cheese, tomato, lettuce

**DHARMA KOMBUCHA, BALI**

Natural energy living tea, rich in antioxidants, vitamins, enzymes, acids and probiotics that are health-promoting. Regular consumption can help the digestive system, boost immunity, increase energy while aiding the liver to detox.

- Strawberry and Mint
- Turmeric, Pineapple and Tamarind
- Soursop and Dragon Fruit

**LOCAL FRESH JUICES**

- Tangerine
- Pineapple
- Watermelon
- Apple

**SMOOTHIES**

- **Berry Trio**  
Raspberry, Strawberry, Blackberry, Banana, Almond Milk, Honey, Yogurt
- **Coconut Love**  
Coconut Cream, Coconut Flesh, Coconut Milk, Coconut Syrup, Burnt Dried Coconut, Coconut Bacon

**BALI'S FINEST**

- Coconut Water by Glass 45
- Whole Young Coconut 75

**SOFT DRINK**

- Coca Cola Zero 47
- Coca Cola 47
- Sprite 47
- Soda Water 47
- Tonic Water 47
- Red Bull 65

**WATER SELECTION**

- COMO Still 30
- Balian Still 330ml 45
- Balian Sparkling 330ml 50
- Balian Sparkling 750ml 65
- Balian Still 750ml 60

**CLASSIC COCKTAILS**

- **Espresso Martini**  
Vodka, Kahlúa, 100 per cent Arabica Espresso Shot
- **Bloody Mary**  
Vodka, House-Made Mary Mix, Celery, Spicy Salt Rimmed
- **Dry Martini**  
Vodka or Gin, Dry Vermouth, Olive or Lemon Twist
- **Long Island Ice Tea**  
Vodka, Rum, Gin, Tequila, Triple Sec, Lime, Coca Cola
- **Moscow Mule**  
Vodka, Lime, House-Made Ginger Beer
- **Cosmopolitan**  
Vodka, Triple Sec, Cranberry, Lime
- **Mojito**  
Light Rum, Lime, Mint, Soda Water
- **Daiquiri**  
Shaken or Blended, Light Rum, Lime
- **Piña Colada**  
Light Rum, Malibu, Pineapple, Coconut Cream, Lime
- **Dark and Stormy**  
Aged Rum, Lime, House-Made Ginger Beer
- **Margarita**  
Reposado Tequila, Triple Sec, Lime, Agave, Salt Rimmed on the Rocks
- **Paloma**  
Reposado Tequila, Grapefruit Liqueur, Lime, Blood Orange, House-Made Ginger Beer, Half Salt Rimmed
- **Acapulco**  
Reposado Tequila, Light Rum, Pineapple, Blood Orange
- **Negroni**  
Gin, Campari, Sweet Vermouth, Orange
- **Aviation**  
Gin, Maraschino Liqueur, Violet Liqueur, Lemon, Maraschino Cherry
- **Whiskey Sour**  
Irish Whiskey, Lemon, Angostura Bitters, Egg White
- **Old Fashioned**  
Bourbon, Angostura Bitters, Sugar Cube, Orange peel
- **Manhattan**  
Bourbon, Sweet Vermouth, Angostura Bitters, Orange Bitters, Maraschino Cherry
- **Aperol Spritz**  
Aperol, Sparkling Wine, Soda, Orange

## DRINK MENU

### SPARKLING WINE

### GLASS/BOTTLE

- **Bacio Della Luna Pinot Rose** 180/850  
Veneto, Italy
- **Bacio Della Luna Blanc De Blanc** 190/950  
Veneto, Italy

### ROSÉ WINE

- **Black Cottage Rosé** 190/950  
Marlborough, New Zealand 2022
- **Chateau L'escarelle Rose** 220/1.1  
Cotes de Provence, France 2021

### INDONESIAN WINE

- **Sababay Pink Blossom** 132/580  
Bali, Indonesia 2019
- **Two Island Shiraz** 140/580  
Grapes from Limestone Coast, Australia.  
Vinified in Bali, Indonesia 2020

### WHITE WINE

- **Fantinel Borgo Tesis Pinot Grigio** 190/980  
Friuli Grave, Italy 2020
- **Roche Mazet Pays D'Oc Savignon Blanc** 200/950  
Languedoc-Roussillon, France 2021
- **Casillero del Diablo Reserva Chardonay** 200/950  
Central Valley, Chile 2022
- **Passione Mento Bianco** 225/1.1  
IGT, Veneto, Italy, 2021

### RED WINE

- **Casillero del Diablo Reserva Merlot** 170/875  
Central Valley, Chile 2021
- **Roche Mazet Pays D'Oc Cabernet Savignon** 195/975  
Languedoc-Roussillon, France 2021
- **Black Cottage Pinot Noir** 220/1.5  
Marlborough, New Zealand 2022
- **Marques de Casa Concha D.O. Syrah** 300/1.5  
Buin, Chile 2019

## DRINK MENU

### TWG TEA SELECTION

55

- Moroccan Peppermint
- Chamomile
- Sencha Green
- Earl Grey
- English Breakfast

### 'MADE TEA' SELECTION, BALI

65

- Moringa
- Vanilla Chai  
Black Tea, Vanilla, Cardamom, Coconut, Cinnamon, Pandan
- Tropical Chai  
Lemongrass, Cardamom, Pandan, Rose, Globe Amaranth

### ICED TEA

75

- Minty Lemon  
Moroccan Peppermint Tea, Lemon, Fresh Mint, Sugar Syrup
- Sencha Spritz  
Sencha Green Tea, Apple Juice, Sugar, Lime, Natural Fizz
- Peachy T  
English Breakfast Tea, Tangerine Juice, Peach Purée, Sugar

### COFFEE BY EXPAT. ROASTERS

95 per cent of the beans are sourced within Indonesia, with a small amount of specialty coffee hand selected from global brokers.

- Espresso 40
- Piccolo 40
- Americano 55
- Cappuccino 60
- Café latte 60
- Flat white 60
- Mochaccino 60
- Iced latte 60

## DRINK MENU

### TEQUILA

	GLASS/BOTTLE
• Jose Cuervo Especial Gold Reposado	140/2.3
• 1800 Blanco	180/2.8
• 1800 Reposado	220/3.1
• 1800 Anejo	250/3.5
• Herradura Plata	150/2.35
• Herradura Reposado	200/2.9
• Herradura Anejo	210/3.45
• Don Julio Anejo	250/3.8
• Don Julio Blanco	210/3.6
• Don Julio Reposado	230/3.45
• Patron Silver	230/3.6
• Patron Anejo	260/3.8
• Patron Reposado	240/3.6
• Codigo Blanco	230/3.5
• Jose Quervo Reserva De La Familia Platino	310/4.9
• Jose Quervo Reserva De La Famili extra anejo	600/8.0
• Codigo Reposado	300/4.6
• Clase Azul Reposado	1000/17.0

## DRINK MENU

### BEER, APERITIF AND LIQUEUR

#### DRAUGHT BEER

GLASS

- Heineken, Holland 80

#### CRAFT BEER, BALI

- Stark 1945, Bali 98
- Kura Kura Lager, Bali 98
- Kura Kura Island Ale, Bali 98

#### INTERNATIONAL BEER

- San Miguel Light, Philippines 80
- Heineken, Holland 80
- Corona, Mexico 125

#### CIDER, BALI

- Albens, Bali 80

#### APERITIF

125/1.9

- Fernet-Branca
- Branca Menta
- Martini Dry Vermouth
- Martini Bianco Vermouth
- Martini Rosso Vermouth
- Campari Bitter
- Aperol

#### LIQUEUR

125/2.0

- Cointreau
- Baileys Irish Cream
- Kahlúa
- Jägermeister
- Luxardo Maraschino
- Luxardo Amaretto
- Sambucca Borgethi

## DRINK MENU

### SPIRITS

#### BRANDY AND COGNAC

#### GLASS/BOTTLE

- Martel VSOP 320/5.1
- Hennessy VSOP 330/5.9

#### GIN

- Kaja Crafted Gin 135/1.95
- Greenal's 140/2.0
- Tanqueray 180/2.7
- London No. 1 140/2.0
- MOM 160/2.6
- Citadelle Reserve 160/2.5
- Bulldog 140/2.0
- Bombay Sapphire 180/2.7
- Boodles Gin 140/2.0
- Suntory Roku Gin 180/2.7
- Hendricks's 180/2.7
- Gin Mare 180/2.7
- Gordon Dry 140/2.0
- Four Pillars, Bloody Shiraz 250/3.6

#### VODKA

- Smirnoff 100/1.1
- Ketel One Citroen 140/2.2
- Ketel One 140/2.2
- Beluga Noble 180/3.2
- Grey Goose 220/3.2
- Belvedere 170/3.0
- Ciroc 180/3.1

## DRINK MENU

### SPIRITS

#### RUM

#### GLASS/BOTTLE

- Angustura Reserva 3 years 120/2.0
- Plantation Original Dark 120/2.1
- Havana Club 7 Years 160/2.1
- Kraken 180/2.7
- Pyrat XO 210/3.2
- Zacapa 23 Years 290/5.0
- Zacapa XO 350/5.6
- Nusa Cana Tropical 100/1.0
- Malibu 130/2.1
- Bacardi Superiour 120/2.0
- Myers Dark 140/2.2
- Captain Morgan Spiced Gold 100/1.0

#### BOURBON. WHISKY AND SINGLE MALT

- Jameson 135/2.25
- Old Bushmill 140/1.85
- Gold Royal Brewhouse 195/2.45
- Bulleit Rye 165/2.75
- Bulleit Bourbon 135/2.25
- Wild Turkey 150/2.15
- Wild Turkey 101 170/2.7
- Singleton 12 Years 220/3.75
- Talisker 10 Years 240/4.2
- Oban 14 Years 300/4.8
- Whistle Pig Rye 330/5.3
- Lagavulin 16 Years 450/7.2
- Jack Daniel's Gentleman Jack 190/2.8
- Johnnie Walker Black Label 160/2.75
- Johnnie Walker Blue Label 680/11.5
- The Macallan 12 Years 400/7.2
- The Macallan 18 Years 1.2/18.0
- Jim Beam 135/1.6