THE BAR PARK HYATT JAKARTA



Kopi Nangka

185

Jackfruit sous-vide Ketel One vodka, cold brew coffee liqueur, single origin coffee, salted coconut espuma

Flavor notes: Tropical, coffee, toffee

Inspired by Dick Bradsell's iconic espresso martini from the 1980s, famously crafted at Fred's Club in London, we've added a tropical twist. A splash of jackfruit and single-origin Java coffee elevate this urban classic, blending bold flavors for a cocktail that wakes you up and keeps the night going.



Vermilion

195

Tanqueray gin, raspberry, mint yoghurt, lemongrass, milk

Flavor notes: Herbaceous, fruity, tangy

Inspired by the classic Clover Club cocktail from early 1900s Philadelphia, we've added a modern twist with a dash of lemongrass, mint, and raspberry. This vibrant blend of sweet, sour, and botanical flavors gives the 100-year-old favorite a fresh, Indonesian flair.



Honje Martini

195

Rujak-infused Tanqueray gin, kecombrang vermouth, fino sherry

Flavor notes: Fruity, aromatic, savory

The Martini's origins are debated, with roots possibly in Italy's Martini vermouth or the 1860s Martinez cocktail from California. Our version takes this classic on a new journey, blending tangy local fruits, peanut, tamarind, and a hint of ginger flower inspired by the Indonesian dish rujak honje. A bold twist on a timeless favorite.



Kemangi Fields

185

Jasmine-infused Tanqueray gin, lemon, kemangi cordial, bubbles

Flavor notes: Floral, herbaceous, grassy

This 19th-century classic, originally known as the champagne cup, evolved into the French 75 by the 1920s. Traditionally made with gin, sugar, lemon, and champagne, we've elevated it with fragrant local basil (kemangi) and aromatic jasmine for an elegant twist on a timeless favorite.



Queen of Fruits

185

Mangosteen-infused blanco tequila, crème de peche, lime, lychee cordial, saltwater

Flavor notes: Citrus, tropical, fruity

The Margarita's origins may be mysterious, but its flavor is legendary. Inspired by the classic 'Brandy Daisy,' we've added a tropical twist with fresh local fruits. The result is a bold blend of sweet and sour that honors the past while embracing the future.



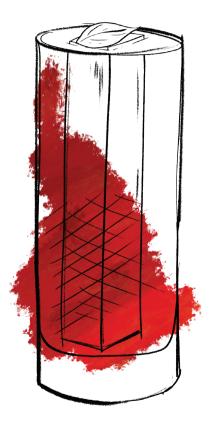
Rosela Royale

195

Rosella-infused blanco tequila, lime, mango, kaffir leaves, soda

Flavor notes: Floral, fruity, herbaceous

Created by the legendary Don Javier Delgado Corona in Tequila, Mexico, the Batanga was a tequila twist on the Cuba Libre. Inspired by this indulgence, we've crafted the Rosela Royale, blending tequila with mango and kaffir lime leaves for a refreshing, tropical take on a classic.



Vasco Da Gama's 185

Treasure

House blended rum, banana liqueur, lime, local Indonesian spices, orgeat syrup

Flavor notes: Nutty, spiced, sweet & sour

Inspired by the classic Mai Tai, first crafted by Victor J. Bergeron in 1944, we've added our own tropical twist. Infused with spices like nutmeg, cloves, and cinnamon, this version blends the essence of Indonesia with the timeless island favorite.



Saparela Old-fashioned

195

Cascara & orange-infused Bulleit Bourbon, sarsaparilla, aromatic bitters

Flavor notes: Bittersweet, aromatic, earthy

Dating back to the early 1800s, the Old-Fashioned is one of the original cocktails. We've reimagined this classic by adding local badak root beer and Indonesian cascara, creating a rich, aromatic blend with subtle spice undertones.

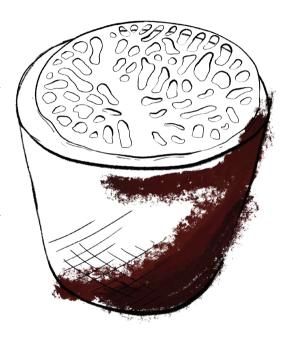


Sangaree Chapter II 195

Bulleit Bourbon, red wine reduction, calamansi, rambutan blossom honey, aromatic bitters

Flavor notes: Spicy, aromatic, tangy

First mentioned in 1870, the Whiskey Sour has a storied past. Our version adds a modern Indonesian twist with calamansi citrus, local rambutan blossom honey, and a blend of spices. The result is a rich, balanced mix of spice, citrus, and sweetness—a fresh take on a classic.



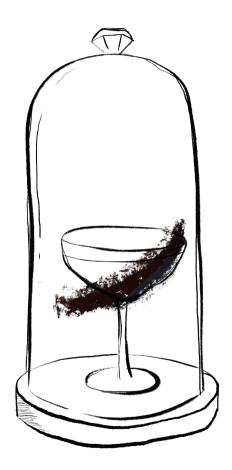
Mauliate

195

Johnnie Walker black label, andaliman vermouth, PX Sherry, orange bitters

Flavor notes: Robust, bittersweet, a hint of spice

Created in 1894 at New York's Waldorf Astoria, and named after the operetta honoring a Scottish folk hero, the Rob Roy blends whisky and vermouth. Our modern twist adds a dash of Sumatra's and aliman pepper, bringing aromatic, smoky, and citrusy notes with a touch of tropical spice to this timeless cocktail.



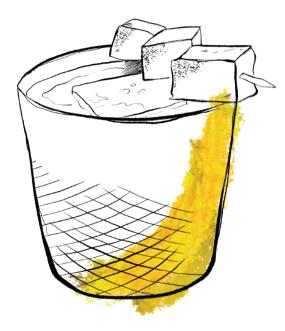
Wedang Kunir

195

Javanese tamarind-infused Johnnie Walker black label, turmeric and ginger honey, pineapple, lemon

Flavor notes: Peppery, pungent, tangy

Based on the Penicillin cocktail, which was created in 2005 by Sam Ross at Milk & Honey and named after the drug discovered by Alexander Fleming, this Indonesian version is similar to a Scottish Hot Toddy. We've added a local twist with jamu kunyit asam, a traditional Indonesian remedy, blending two healing traditions into one delightful cocktail.



Timoer 185

Mesoyi wood-infused brandy, vanilla liqueur, lemon, local markisa cordial

Flavor notes: Woody, fruity, sweet

The Sidecar, believed to have been created in London or Paris around World War I, is named after the motorcycle sidecar used by soldiers. First recorded in 1922, it's a classic cocktail with a storied past. Our modern version features aromatic mesoyi wood from Papua and a local passionfruit cordial for a fresh twist on this timeless favorite.



Timeless Classics

Gin & Tonic	175
Moscow Mule	175
Daiquiri	185
Margarita	195
Whiskey Sour	195
Old-Fashioned	195
Negroni	195
Boulevardier	225

Rosé Wine

Maison AIX Rose, Grenache, Coteaux d'Aix-en-Provence, France, 2022	195	975
White Wine		
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand, 2021	180	900
Paul Jaboulet Parallele 45 Blanc, Côtes-du-Rhône, 2022	190	950
Selbach Riesling Classic, Mosel, Germany, 2020	195	975
Francis Coppola Rosso Bianco Chardonnay, Sonoma Valley, USA 2021	200	1000
Bava Thou Bianc, Chardonnay, Piedmont, Italy, 2022	225	1125

Red Wine

Little Yering Shiraz, Victoria, Australia, 2019	175	875
Calvet Chateau Gravereau Cuir Rouge, Cotes de Bourg, France 2018	185	925
Kim Crawford Pinot Noir, Marlborough, New Zealand, 2020	195	975
Francis Coppola Rosso Bianco Cabernet Sauvignon, Sonoma Valley, USA, NV	200	1000
Bava Libera Barbera d'Asti, DOCG Piedmont, Italy, 2022	225	1125

Beers

Bintang	80
Heineken	90
Asahi	110
Craft Beers	
IOI Brut Lager	150
IOI Tropical Neipa	150
Waters	
Acqua Panna 750 ml	135
San Pellegrino 750 ml	135

Signature Mocktails

Tamarind Cola Local, spice-infused cola cordial, tamarind, fresh lemon, soda	135
Coffee Cherry Cold brew coffee, dark cherry, vanilla	135
Pandan Colada Pineapple, lime, pandan cordial, coconut	135
Litchi Sereh Lemongrass, lychee, fresh lime, soda	135
Calamansi Honey Tea Calamansi juice, honey, black tea	135



Snacks and Sandwiches

Chili Con Carne Nachos Spicy beef ragout, cheese sauce, jalapeno	190
Calamari Tartare dip, lemon	130
Cheeseburger Wagyu beef patty, caramelized onions, cheddar, toasted brioche bun	275
Escargot Baked escargot with butter herbs garlic	160
Club Sandwich Roasted chicken breast, toasted brioche, beef bacon, fried egg, truffle fries	225
Double Cheese Wagyu Slider Wagyu beef patty, melted brie, pickled gherkins, brioche bun	220
Croque Monsieur Mixed green salad, truffle-parmesan fries	210

Main Dishes

Nasi Goreng Kambing Braised lamb shoulder, grilled lamb chop, emping crackers	270
Oxtail Soup (Boiled, Fried, or Grilled) Steamed rice, emping crackers, sambal, vegetables	295
Pan Seared Norwegian Salmon Potato gnocchi, seasonal vegetable, beurre blanc	380
Oven Roasted Chicken Sautéed spinach, Albufera sauce	280
Steak Au Poivre Pan-seared beef tenderloin with cognac creamy pepper sauce and french fries	560
Tournedos Rossini Pan-seared beef tenderloin, foie gras, black truffle, Madeira-based sauce	780
Wagyu Short Ribs Blanquette Pan-seared crayfish and prawn bisque sauce	390

From The Grill

Australian Ribeye Wagyu Beef MB 5	750
Australian Striploin Wagyu Beef MB 5	700
Australian Lamb Chops	650

Served with one side and one sauce Creamy mushroom sauce, black pepper sauce, herb jus, hollandaise

SIDE DISHES

Parmesan truffle fries	110
Sweet potato fries	110
Mashed potatoes	110
Sauteed mixed vegetables	100
Creamy spinach	100
Mixed salad	80

Desserts

Mango Pudding Mango pearls, sago, coconut cream	85
Tiramisu Mascarpone cream, coffee, lady finger	120
Profiterole Vanilla ice cream, warm chocolate sauce	110
Seasonal Sliced Fruit	115



Our curated cigars are locally produced in Jember, located in Indonesia's East Java province. Indonesia is one of the oldest producers of quality cigar tobacco in the world, with a leaf-growing history that dates back to the late 1700s.

The 1619 Magesta Buttery, woody, and black pepper with hint of dark cocoa.	460
The 1619 Aguila Dark caramel and sweet cream, complemented by a hint of spice, cedar wood.	400
Maduro Extra Robusto Full body, roasted cedar wood, roasted coffee, smokey, nutty, earthy, woody, oaky	490
Rene Corona Gorda Delectable flavour - roasted cedar wood, cloves, earthy, and woody	470
Premiova Edice Corona Cedar wood, cloves, peppercorn, earthy, woody, oaky	470
Connecticut Petit Edmundo Medium smoking that offer creaminess, nutty, richness, white pepper, and hints of honey	480

Royale 88 Aromatic, oak, creamy, nut, floral, dark cocoa	650
Royal de Familia Creamy, tea, almond, chocolate	585
Royale AM Aromatic floral, nut, dark cocoa, creamy, nut and acid	465
Atlas Robusto Cedar wood, nut, leather, earth, white paper, roasted coffee	250
Atlas Torpedo Toasty genera, vanilla, sweet spicy honey, clove, nutmeg	440
Wismilak Robusto Aromatic creamy chocolate, coffee, with slightly spicy herb	230

Gran Cigarro Cuban taste, havana	240
Union Folks Java Floral, sweet smokey, cinnamon, mild - medium	210
Union Folks Tambolaka Floral, sweet smokey, cinnamon, light spicy	250
Angel Corona Coffee, woody, citrus, grassy	180
Angel Edmundo Coffee, woody, citrus, grassy	180
Joker Lonsdale Sweet, spicy, creamy	150

El Gaucho Premium Toro Tube Cream & roasted nut, cashew & coffee, chocolate & cinnamon	390
El Gaucho Funtastico Toro Tube Coffee & floral, chocolate & ginger, butter	350