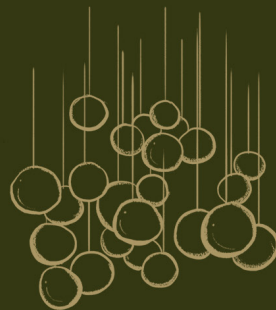


THE BAR

PARK HYATT JAKARTA



The background of the page is a black and white photograph of a forest. A prominent, dark diagonal line of trees runs from the top right towards the bottom left, creating a strong sense of depth and perspective. The rest of the forest is rendered in a lighter, more ethereal tone, with individual trees and foliage less distinct. The overall mood is serene and natural.

**SIGNATURE
BEVERAGES**

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.

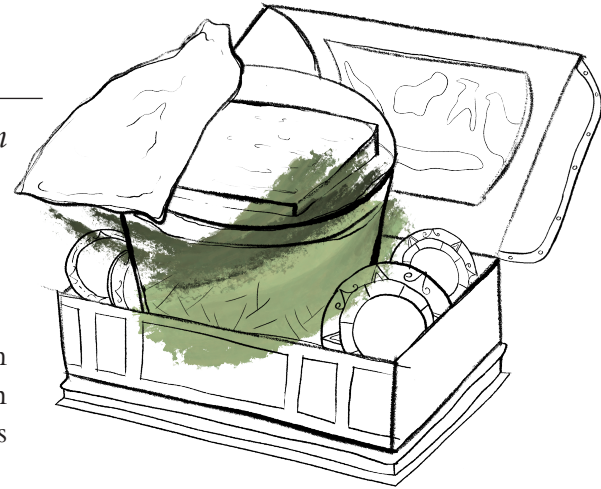


Vasco Da Gama's 185 Treasure

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.

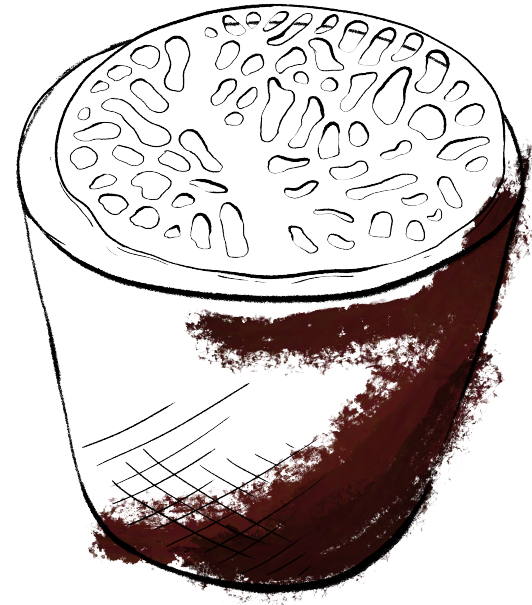


Sangaree Chapter II 195

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 andaliman pepper, bringing aromatic, smoky, and citrusy notes with a touch of tropical spice to this timeless cocktail.



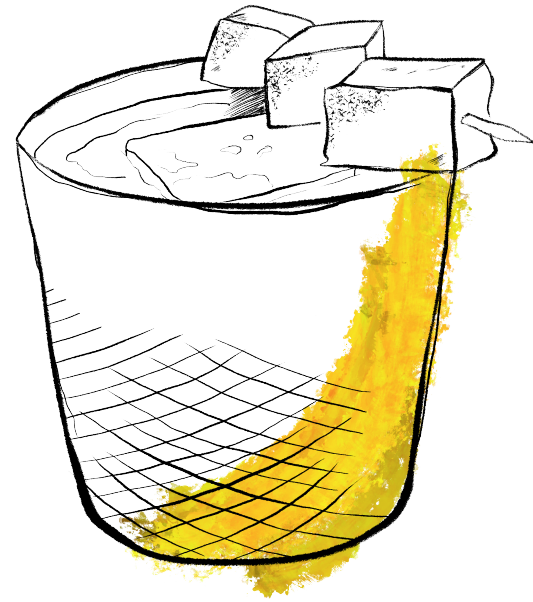
Wedang Kunir

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.



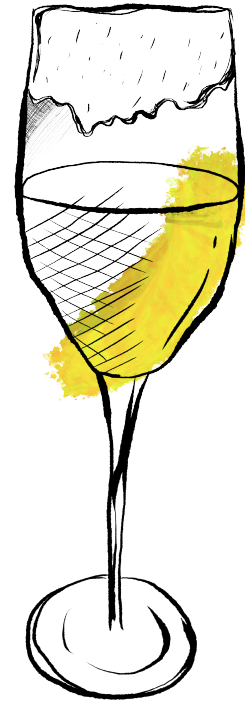
Timoer

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 |

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING ALLERGIES
ALL PRICES ARE IN THOUSANDS OF INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX.
AS PART OF COMMITMENT TO HEALTH & SAFETY, ALL DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED,
WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM.

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 Blanc, 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 |

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING ALLERGIES
ALL PRICES ARE IN THOUSANDS OF INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX.
AS PART OF COMMITMENT TO HEALTH & SAFETY, ALL DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED,
WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM.

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 |

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING ALLERGIES
ALL PRICES ARE IN THOUSANDS OF INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX.
AS PART OF COMMITMENT TO HEALTH & SAFETY, ALL DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED,
WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM.

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

An aerial photograph of a coastline, showing waves breaking against a dark, rocky shore. The water is a deep blue-grey, and the sky is a pale, hazy blue. The text 'BITES SELECTION' is overlaid in the bottom right corner in a gold, serif font.

**BITES
SELECTION**

Small Plates

| | |
|--|-----|
| Gougères Gruyere <i>Cheese choux, truffle</i> | 100 |
| Summer Roll <i>Rice paper, mix vegetables, coriander, thai chili sauce</i> | 130 |
| Tahu Walik <i>Traditional fried tofu, fish mousse, sambal bawang</i> | 105 |
| Chicken Lollipop <i>Barbeque sauce</i> | 100 |
| Truffle Fries <i>Comeback sauce, parmesan</i> | 110 |

Large Plates

| | |
|--|-----|
| Calamari <i>Chipotle mayonnaise, lemon</i> | 130 |
| Satay Ayam <i>Grilled chicken satay, peanut sauce, rice cake</i> | 130 |
| Wagyu Slider <i>Brie, caramelized onion</i> | 150 |
| Prawn Roll <i>Brioche, mango salsa, gherkin, avruga caviar</i> | 160 |
| Black Cod Fish and Chips <i>Tartare sauce</i> | 250 |
| Seafood Char Kwetiaw <i>Prawns, scallops, egg, bean sprout, chives</i> | 250 |

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING ALLERGIES
ALL PRICES ARE IN THOUSANDS OF INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX.
AS PART OF COMMITMENT TO HEALTH & SAFETY, ALL DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED,
WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM.

Large Plates

| | |
|--|-----|
| Pan-fried Australian Wagyu Beef Tenderloin | 650 |
| <i>Black pepper sauce, asparagus, bell peppers</i> | |
| Truffle Risotto | 180 |
| <i>Morel mushrooms, parmesan</i> | |
| Quesadilla | 180 |
| <i>Potato and cheese, tomato and coriander salsa</i> | |
| Cheese Platter | 250 |
| <i>Dried fruit, nuts, honey, and crackers</i> | |
| Crème Brûlée | 95 |
| <i>Mixed berries, caramelized sugar</i> | |