

BALIXOLOGY™

[buh.leek.sol.uh.jee]

noun, Usually facetious

The art of preparing mixed drink by our Balixologist wusing herbs, spices, fruits and vegetables that are locally sourced.

Tree Bar is inspired by the lush flora that encompasses Bali. More than just an interpretation of the island, Tree Bar is our ode to Bali's sucred heritage. One of the first things you will notice coming to this bar is our 'Pule Tree'-a mystical tree widely used by carrers to make Balines traditional masks which is believed to contain the spirit of a Goddess.

As we pride ourselves in supporting almost everything local. We have collaborated with a reputable Arak Bali producer for us to infuse an extensive variety of flavours.

We invite you to imbibe and experience the second installation of Tree Bar's program where we take a modern approach towards seeking new flavours through an understanding of the Balinese heritage, creating an inspired new state experience. Ask our Balisologist" to take you on that

Laklak Swizzle

This little riff is inspired by a dessert enjoyed by the Balinese people. Named the Laklak. Try saying that 5 times without stumbling on your word.

Light rum - pandan infusion. Spiced Arak liqueur. Lime. Fermented pineapple. Coconut nectar.

Tropical, Tiki • All day refresher IDR 135

Kopi Selem

This cocktail is our 2nd take on the twisted espresso martini cocktail. We called it the Kopi Selem, which means black coffee in Balinese. We made it with our very own special Pottery coffee blend.

Smirnoff vodka. Seminyak blend coffee. Coffee liqueur. Star Anise. Marshmallow.

Aromatic, Rich | Carly evening | IDR 135

Kelapa Old Fashioned

Old fashioned have been made using any number of spirits as the base, bitters and even the sweetener, here is our modern interpretation of it.

Jim Beam bourbon. Caramelized coconut sugar. Chocolate bitters.

Boozy Sipper Pre dinner IDR 145

Arak Highball

When you hear 'highball', think Great Gatby, Mad men, and other golden age- inspired pop culture references that embody "general swankiness. Various encyclopedic sources say that 'highball' actually refers to a family of mixed drinks – any cocktail that has a spirit, a large amount of mixer and ice. So, it's actually pretty simple and not at all that posh.

Aged arak. Jasmine tincture. Tonic Water.

Oaky, Floral Carly evening IDR 120

Tree Fizz

This Ramos fizz riff focuses on a zesty flavor of the kiwi coupled with the bursting flavors of Tangerine and rounding it off with local chocolate. A tipple to have in your hands.

Dry gin. Kiwi. Cacao. Heavy cream. Lemon. Egg white. Orange bitters. Tangerine soda

Zesty fizz Afternoon pick me up IDR 135

Tambring no 2

A curated unique cocktail by Balixology concept made from Balinese Arak. A perfect herbal combination of tamarind, turmeric and coconut water made it surprisingly refreshing.

Barrel aged arak. Coconut liqueur. Tamarind & turmeric reduction. Spices. Lemon

reduction. Spices. Len	non	
Creamy, Fresh	All day refresher	IDR 130

Salak Bali

A tribute to legendary Whisky Highball that was born in the early 1900s, we created a cocktail made from Bali's famous fruit called Salak. The sweet and sour taste of Salak perfectly combines with Smoky Whiskey for a distinctive elegant taste.

Whiskey. Pickled salak. Lemon. Spices. Tonic water

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Kacicang

Inspired by The Gimlet Rose, we bring the unique taste of Kecombrang a herbal botanical that use a lot in the daily life of Balinese people. The unique aroma and taste of Kecombrang blend with orang bitter marmalades make this cocktail is a very special potion

Chamomile gin. Rose syrup. Citrus. Kecombrang. Orange bitter. Orange bitter marmalade. Foame

Refeshing, Floral All day refresher IDR 130

Sandikala

This secret potion is based on Aged Arak Bali, a creation inspired by the Balinese way of living during sundown where people suggested staying a home a culture called "Sandkia" for a healing moment. The mix between Aged Arak with local ingredients such as ginger, lime and Balinese spices will give a lasting impressive taste.

Barrel aged arak, honey ginger syrup, Fresh lime juice.
Aramatic bitter and Artifical smooky groma.

	,	
Bright, Spicy	C Early evening IDR 115	

Potion Of Legacy

A flashback to the best cocktail by gone era wi of high end presentation

Aged Negroni

This classic was first created for Pascal Olivier Count de Negroni on 1919 at florence cafe casino, italy, the bartender who created the drink was named FOSCO SCARSELLI

Dry gin, campari, sweet vermoth

M Aromatic

Pre dinner / Night cap Complex sipper IDP 160

Kayumanis Sour

Inspired by pisco sour originated from Lima, Peru and was created by the bartender named Victor Vaughen Morris who moved to Peru in 1904 from America. Kayumanis or Cinnamon, was believed the first spiced tree used by human, and the tree was introduced in Java in 1825, now we used for our

Bourbon whiskey, kayumanis tangerine syrup, lemon, aromatic hitter Early evening

pick me up Run To Manhattan

IDR 150

Its classic cocktail believe to date back on the late 1800's it's made with brancing mixture of bourbon or rve mixed with sweet vermouth, Rhun to Manhattan (Treaty of Breda) was inspired to this spiced manhattan famous drink.

Bourbon whiskey, nutmeg vermouth, herbal coffee liqueur aromatic bitter

T Complex sipper IDR 150

Jungle Bird

This classic tiki drink was created in 1978 at the Aviary Bar in Kuala Lumpur, as the drink was served as welcome drink by the creator Jeffery Ong, as once was made because the beautiful bird around the place to welcome

Myers Rum, Campari, pineapple juice, lime, sugarcane syrup

...... Aromatic, Bitter . All day refresher IDR 150 Accountation, deliter 1 , M. Across

Bobby Burn

This classic bobby burn cocktail is in the essential cocktail from cocktail guru deGroff, the drink was named after the life of the poetry of poet Robbert Burn on 25 January and celebration of the Burn Night supper in Scotland

Scotch whiskey, sweet vermouth, dom benedectine

Pre dinner / Night cap Complex sipper IDR 150

Spirits

Vodka

Smirnoff	IDR 95
Absolut	IDR 120
Stolichnaya	IDR 120
Ketel One	IDR 120
Beluga Noble One	IDR 160
Cîroc	IDR 155
Belvedere	IDR 155
Grev Goose	IDR 165

Gin

Beefeater	IDR 110
Gordon	IDR 110
Bombay Sapphire	IDR 125
Tanqueray	IDR 130
Bulldog	IDR 130
London No. 1	IDR 135
Tanqueray No. 10	IDR 185
Hendricks	IDR 220

Ru

IDR 110
IDR 115
IDR 110
IDR 115
IDR 110
IDR 95
IDR 240

Tequila

Eljimador Reposado	IDR 120
Jose Cuervo Tradicional Reposado	IDR 120
Patrón XO Cafe	IDR 125
Don Julio Añejo	IDR 170
Don Julio Blanco	IDR 165
Patrón Aňejo	IDR 200

Whisky	
Johnnie Walker Red Label	IDR 110
Famous Grouse	IDR 110
Dewar's White Label	IDR 110
Johnnie Walker Black Label	IDR 130
Chivas Regal 12	IDR 135
Monkey Shoulder	IDR 150
Chivas Regal 18	IDR 270
Johnnie Walker Blue Label	IDR 525

Singleton 12	IDR 225
Talisker 10	IDR 225
Bowmore 12	IDR 260
The Macallan 12	IDR 350
Lagavulin 16	IDR 265

Jim Beam	IDR 110
Bulleit	IDR 125
Jack Daniel's Old No. 7	IDR 135
Jack Daniel's Single Barrel	IDR 215
Makers Mark	IDR 130

Canadian Club IDR 110

Cognac / Brandy

St. Remy Napoleon	IDR 135
Remy Martin VSOP	IDR 300
Hennessy XO	IDR 550



Wines By the glass

New Zealand

Sparkling

Sababay Ascaro Prosecco style, Pinot Grigio - Muscat St. Vallier, Bali - Indonesia

IDR 120

White Two Islands, Pinot Grigio, Bali, Indonesia Shearwater, Sauvignon Blanc, Marlborough -

IDP 120 IDR 145 IDR 135

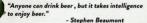
Red

Two Island, Pinot Noir, Bali - Indonesia IDR 120

Envyfol, Chardonay, Vin De Pay - France

IDP 1/15 Wolfblass Eaglehawk, Shiraz merlot carbenet, Barrosa - Australia 30 mile, Shiraz, Quarisa - Australia IDR 135

Black Cottage, Pinot Rose, Marlborough, **IDR 145** New Zealand



From the Brewery

Bintang	IDR 60
Bintang Radler Lemon	IDR 60
Heineken	IDR 70
San Miguel Light	IDR 70
Singaraja	IDR 50



Loloh - IDR 60

A traditional Balinese concoction with healing properties that has been passed from our ancestors down through the generations as an elixir of life. served chilled, we add our own twist by using fresh sugarcane.

- Loloh Jahe (Ginger)

Heals stomach ailments, improves body immunity, prevents colon concer and disables ovarian concer cells. Made from fresh ginger, coconut water, sugarcane juice, fresh lemon juice and Balinese honey.

- Loloh Kunyit Asam (Turmeric & Tamarind)

Enhances natural health and beauty, controls appetite and lightens skin tone. Enriched with anti-toxin and anti-ageing properties. Made from fresh turmeric, tamarind, coconut water, fresh lemon juice, sugarcane juice and salt.

Shakes & Smoothies IDR 55

What's Your Flavour? Smoothies: Strawberry, Mango, Dragon Fruit, Banana Shakes: Vanilla, Chocolate

Teetotaling

IDR 60

Cucumber & Basil Smash Cucumber. Basil. Lime. Tonic Water

Orgeat Orangeade

Local tangerine. Almond Syrup. Sparkliing Water

Berry Mint Smash Strawberry. Raspberry. Mint. Lemon Soda

Fresh Juice

Choose Up 3 Fruits
Watermelon, Orange, Dragon Fruit,
Pineapple, Papava, Manao



IDR 60

Hot/Cold Brew

Caffeine

Flat White

Ristretto Espresso	IDR 30 IDR 30
Macchiato	IDR 50
Piccolo	IDR 45
Dopio	IDR 35
Cappuccino	IDR 55
Lance	IDDEE

Mocaccino IDR 60



IDR 55

Seminyak Blend	IDR 50	Infused	
		Peppermint	IDR 40
Oolong	IDR 40	Chamomile	IDR 40
		Lemongrass	IDR 40

Black Tea English Breakfast IDR 40 Earl Grey IDR 40

Ayurvedic Kapha IDR 50 Pitta IDR 50 Vata IDR 50

Carbonated & Still

IDR 45

Coca Cola, Coke Zero, Sprite Tonic Water, Soda Water

Red Bull® IDR 65

AQUA Reflections

Natural IDR 50 Sparkling IDR 55







Bites

Potato Wedges

Croffle and Cheese,	Burata cheese, heirloom tomato,	IDR 80
smoked basil oil and	tomato syrup	

Hummus, chickpeas, olive oil, pita (VE) (N)	IDR 65

Chicken wings, house made pickled cucumber,	IDR 60
chopped chive	170000

French Fries	IDR 60





IDR 60

(P) Contains Pork

(VE) Vegan (V) Vegetarian

(L) Contains Milk Lactose (GF) Gluten Free

(N) Contains Nut