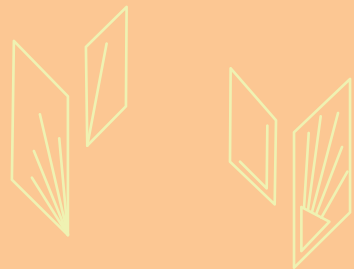




SugarSand
SEMINYAK • BALI





The beverage program at SugarSand is a modern take on cocktail history and culture. Using novel ingredients and spirits we serve unique concoctions and take guests through a completely new journey in mixology.



SPARKLING WINE

Charles de Fère Jean-Louis Blanc de Blancs Brut, France
A clean fresh attack with notes of fruit bouquet pear and apple

 
175 // 1000

WHITE WINE

Two Islands Pinot Grigio, Indonesia, 2018
Dry, full and complex with a spicy aromatic finish

125 // 700

In The Clear Sauvignon Blanc, New Zealand, 2019
Light, fruity with a hint of mango, papaya and passionfruit

175 // 1000

Grand Albarda Chardonnay, Argentina, 2017
Dry with touches of pineapple and green apple

175 // 1000

RED WINE

Barton & Gustier Pinot Noir, France, 2015
Light bodied, flavours of ripe strawberry with soft texture and tannin

175 // 1000

Two Islands Shiraz, Indonesia, 2018
Full bodied with dark berries and a hint of black pepper

125 // 700

Beringer Founder's Estate Cabernet Sauvignon, USA, 2016
Full bodied, with deep berry, toasted oak and vanilla spice flavours



175 // 1000

ROSE WINE

De Bortoli Secred Hill Rose, Australia, 2019
Medium bodied, rich and fruty with raspberry and lychee notes

175 // 1000

SAKE & SOCHU

Choya Umeshu	 125	 2000
Takara Yokaichi Mugi Gin – Jikomi Sochu	125	2500
Ozeki Hana Awaka (Sparkling sake) 250mls		675
Ozeki Hana Fuga Yuzu (Sparkling sake) 250mls		615
Shiokawa Cowboy Junmai Ginjo Genshu 300 mls		900
Kamaizumi Junmai Ginjo Shusen Hon-Jikomi 180mls		600
Ozeki Honjozo Kara Tamba 300mls		850
Gekkeikan Nigori Sake 300mls		750
Sesshu Otokoyama Sake (hot/cold) 225mls		275
Konishi Daiginjo Hiyashibori Sake (hot/cold) 225mls		275

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800

SHARING is CARING

TONKA TANG

Red wine, White chocolate, Mulled spice, Lemon, Orange.

ROSE SANGRIA

Rose wine, Curacao, Honey, Guava, Apple and Kafir leaf.

YUZU-ME

White wine, Ume, Yuzu, Elderflower, Goji berry and Shiso.

BIG IN JAPAN

The first mention of Milk Punch dates back to English statesman Thomas Sacheverell's 1688 account of his visit to the Scottish Isles. We're taking this legendary concoction even further round the globe, blending sake, shiso tea, cucumber, elderflower, citrus and clarifying it with milk for a completely unique Japanese rendition.



SHOGUN MILK PUNCH 150

*Sake, Shiso Tea, Cucumber, Elderflower, Citrus, Whey.
Served over large ice
Silky smooth sipper*

An edgy interpretation of the classic Sangria cocktail. Light and floral flavour combinations give it that Japanese twist and tropical zing.



SAKURA ME 145

*White wine, Yuzu, Chrysanthemum, Blood orange.
Served up with seasonal fruits
Light and floral*

Inspired by the sustainability of Bali agriculture, this cocktail celebrates the continuous gratitude we have towards the land that provides us with so many incredible ingredients. Here we take locally grown shiso, passionfruit vinegar and blend with sake for a super crispy refresher.



SHISO SPRING 160

*Sake, Passionfruit, Plum, Yuzu, Lychee.
Shaken & Served over ice
Clean & Crisp*

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COCKTAILS

Banana water has many healing properties, increasing your energy and soothing your stomach are just two. By adding fresh pineapple chunks, bar made falernum and a generous serving of rich spiced rum we create the perfect tropical tonic with a kick.



TROPIKALIA

140

Spiced rum, Falernum, Grilled pineapple, Banana water, Angostura bitters.
Blended & served over crushed ice
All day refresher

The coconut is the Swiss army knife of the plant kingdom. In one neat package you get a high-calorie food, potable water, fibre that can be spun into rope and a hard shell that turns into charcoal. Combine this magical fruit with mango, tangerines and white chocolate, and the effect is a full sensory elevation.



ELEVATION

165

Vodka, Tangerine, Honey, Coconut, Mango, White chocolate.
Shaken & served with chocolate foam
Zesty & refreshing

A post prohibition classic invented by Walter Bergeron at the Hotel Monteleone, New Orleans in 1938. We barrel-age ours for weeks to reveal another layer to this absolute titan.



SPIRIT OF NEW ORLEANS 175

Rye, Brandy, Sweet vermouth, Herbal liqueur, Peychaud's & Angostura bitters.
Stirred & served on ice with lemon peel
Complex sipper

This is our tribute to Dick Bradsell, pioneer of the London cocktail scene and inventor of the legendary Espresso Martini. Butterscotch and nutmeg blend with Kintamani coffee for a unique and revitalising libation experience.



BEAM ME UP

150

Vodka, Coffee, Butterscotch, White chocolate cone.
Shaken & dusted with nutmeg
Pick me up

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A drink celebrating the union of eastern and western influences. A sublime juxtaposition of the fiery chili and the subtle floral notes of the elderflower.



YIN & YANG

135

*Vodka, Chili, Elderflower, Lemon, Vanilla, Egg white.
Double shaken & served up
Late afternoon aperitif*

The word 'julep' is thought to be derived from the ancient Persian 'gulab', which was a distilled rose petal concoction. Today we know and love it as the Mint Julep. We blend lychee and lemongrass for an exotic eastern twist.



LYCHEE JULEP

145

*Spiced rum, Lychee, Lemongrass, Kafir lime leaf.
Churned & served over crushed ice
Zesty pick me up*

There are many conflicting stories about the history of the Margarita cocktail. Our favourite comes from the legendary Balinese Room in Galveston, Texas where, in 1948, head bartender Santos Cruz created a drink for the famous singer Peggy (Margaret) Lee. He used the Spanish version of her name, Margarita, and it has been a hit ever since.



TEQUILA SUNSET

155

*Tequila, Tangerine liqueur, Lime, Orange marmalade, Pink peppercorn.
Served up cold or on the rocks
All day refresher*

Bask in the heat of the Island of the Gods' rays with this icy watermelon thirst quencher. Your bartender prescribes a dash of ginger for extra spice and satisfaction.



SOUL QUENCHER

135

*Vodka, Watermelon, Lemon, Ginger, Vanilla.
Blended & served frozen
Bright & spicy*

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There is no "Aperitivo" without the Spritz. We take the classic Italian after work wind-down drink and give it a fruity tropical twist.



STRAWBERRY SPRITZ 170

Amaro, Strawberry, Butterscotch, Sparkling wine.
Shaken & carbonated
Crisp afternoon refresher

The ubiquitous Daiquiri has been much maligned by cheap flavours and ingredients. Using fresh pineapple and aged rum, we then shake and strain rather than blending, giving us a delicious and authentic rendition of this classic cocktail.



PINEAPPLE PASSION 135

Aged rum, Pineapple, Lime.
Served up ice cold
Pick me up

Hailed as the most delectable of all the tropical fruits, Queen Victoria reportedly offered a knighthood to anyone who could bring her a dragon fruit in edible condition. Lucky for us, there is an abundance in the South East Asia region, and it pairs perfectly with gin. A match made in paradise.



PARADISE FOUND 155

Gin, Dragon fruit, Lemon, Honey, Almond.
Shaken & served up
Crisp & Clean

We love kiwis, the human and fruit varieties. This flash and zesty refresher combines fresh kiwi fruit, cucumber and pandan rum, sure to quench the thirst in this tropical heat.



KIWI COOLER 145

Rum, Pandan, Kiwi, Cucumber, Lime, Orange bitters.
Swizzled & Served tall over crushed ice
Zesty & Refreshing

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SLOW COOKED G&T

130

Our exquisite slow cooked gin concoctions have an exact preparation process using precise temperature control and a combination of premium Fever Tree tonic and locally sourced ingredients, blended to exotic perfection.

Red apples + Cinnamon

Dehydrated apple and gin slow cooked, topped with cinnamon and tonic.

Lemongrass + Lemon

Lemongrass and gin slow cooked, topped with lemon peel and tonic.

Basil + Lychee

Basil and gin slow cooked, topped with fresh lychee and tonic.

Pineapple + Rosemary

Pineapple and gin slow cooked, topped with rosemary and tonic.

Chamomile + Dried orange

Chamomile and gin slow cooked, topped with dried orange and tonic.

Cucumber + Shiso

Cucumber and gin slow cooked, topped with Shiso and tonic.

GIN

Beefeater	120	2000
Gordon's	130	2250
Roku Suntory	130	2500
Bombay Sapphire	155	3000
Bulldog	155	2500
London No. 1	155	2500
Boodles	155	2500
Citadelle	155	2500
Tanqueray	155	2500
Tanqueray 10	230	3500
Opihr Oriental Spiced	180	3000
Hendrick's	250	4500
Monkey 47	250	3000
Brockmans	155	2500



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RUM

Plantation 3 Star	120	1750
Plantation Dark	120	1750
Captain Morgan White	120	1750
Captain Morgan Spiced	120	1750
Brugal Anejo	130	2500
Bacardi Superior	130	2250
Myers Dark	130	2250
Saint James Royal Ambre Agricole	130	2250
Havana Club 3	130	2250
Kraken Spiced	180	3000
Ron Zacapa 23	300	6000
Ron Zacapa XO	400	10 000

TEQUILA

El Jimador Reposado	120	2250
Jose Cuervo Tradicional	130	2250
Patron XO Café	130	2250
Patron Anejo	200	4000
Don Julio Blanco	180	2750
Don Julio Reposado	180	2750
1800 Reposado	150	3000

SCOTCH

BLENDED

Johnnie Walker Red Label	120	2250
Johnnie Walker Black Label	155	3000
Monkey Shoulder	180	2750
Chivas Regal 12	155	2500
Chivas Regal 18	230	3000

SINGLE MALT

Glen Turner Heritage Double Cask	180	3000
Talisker 10	255	4500
Singleton 12	255	4500
Bowmore 12	300	6000
Auchentoshan 12	300	5000
Auchentoshan Three Wood	400	9000
Macallan 12	400	9000

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VODKA



Smirnoff Red	120	1750
Stolichnaya	130	2250
Tito's Handmade	130	2500
Ketel One	130	2250
Ciroc	180	2750
Belvedere	180	3000
Beluga	200	3100
Grey Goose	230	3500

IRISH

Bushmills	130	2250
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BOURBON / RYE / SOUR MASH

Bulleit Bourbon	155	2500
Bulleit Rye	155	2500
Jim Beam White	120	2000
Jack Daniel No. 7	155	2750
Jack Daniel Single Barrel	255	3750
Maker's Mark	180	2750

OTHER WHISKY

Jameson	130	2000
Canadian Club	130	2000
Mars Iwai Tradition	130	2250
Mars Maltage Cosmo	300	5000
Suntory Whisky	180	3000

BRANDY

St. Remy V.S.O.P	255	4800
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AMARO / LIQUEUR

Fernet Branca	155	Drumbuie	155
Campari	155	Pernod	155
Antica Formula	155	Cointreau	155
Luxardo Maraschino	155	Frangelico	155
Amaretto Disaronno	155	Vermouth	155
Jägermeister Ice Cold Shot	155	Kahlua	155
St. Germain	155	Benedictine D.O.M	155
Baileys	155	Midori	155
Malibu	155	Vaccari Sambuca	155

BEERS

Bintang	70
Bintang Radler Lemon	70
Heineken	80
Heineken Draft	90
San Miguel Pale	80
San Miguel Light	80
Strongbow Cider	90

IMPORTED CRAFT BEERS 125

DRAFT

Anderson Valley, California, USA

Summer Solstice Cream Ale Draft, 5.0%

Cream soda for adults, sweet vanilla flavour

BOTTLE

Tuatara, New Zealand

Bohemian Pilsner, 5.0%

Classic Czech Pilsner with a hoppy aftertaste

Deschutes Brewery, Portland, USA

Mirror Pond Pale Ale, 5.0%

Easy to drink, crisp and clean finish

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MOCKTAILS

80

STRAWBERRIES & CREAM

Strawberry, Banana, Vanilla, Coconut cream.

LEMONADE LOVE

Red grapes, Almond, Lemon, Soda.

PINEAPPLE PALM

Pineapple, Basil, Palm sugar, Ginger beer.

GET FRESH

Cucumber, Mint, Elderflower, Tonic.

COFFEE & TEA

COFFEE

Espresso	50
Long Black	55
Cappuccino	55
Latte	55

TEA

Earl Grey	55
English Breakfast	55
Green Tea	55
Peppermint	55
Jasmine	55
Chamomile	55
Milk alternatives - Soy, Almond, Coconut	15

FRESH JUICE

60

Choose up to 3 fruits

*Watermelon, Orange, Dragonfruit, Apple, Lemon, Lime,
Beetroot, Carrot, Cucumber*

Add 1 Booster 20

Moringa, Spirulina, Charcoal, Goji Berry, Cacao, Maca

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CHILLED JUICE 55

Young Coconut Water
Guava
Lime
Lemon
Strawberry
Cranberry

HEALTH TONICS 65

Kombucha

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.

Jamu

A traditional Indonesian concoction with healing properties that has been passed from our ancestor down through the generation as an elixir of life, served chilled, we add our twist to it.

Ask your waiter for flavour of the day

WATER

Aqua Reflection Still/Sparkling 60

SODA

Coca Cola 55
Diet Coke 55
Sprite 55
Tonic 55
Ginger Ale 55
Soda 55
Fever Tree 75
Redbull 75

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