

UNIQUE

Rooftop Bar & Restaurant

ANTOJITOS/APPETIZERS

CALAMARES | 135

Crispy spicy marinated baby squid, chipotle mayo

QUESADILLAS

Flour tortillas, mozzarella and mimolette cheese, guacamole, pico de gallo, sour cream

Tinga de pollo; chicken | 175

Carnitas; pork | 175

Rajas; mixed vegetables | 145

TOSTADAS

Corn tortilla, lettuce, sour cream, cherry tomato, shallot, salsa de aguacate, salsa negra, crispy leek

Atun; charred tuna | 125

Tinga de pollo; chicken | 125

Rajas; mixed vegetables | 100

QUESO FUNDIDO 125

Creamy mimolette and mozzarella cheese, feta cheese, salsa cruda, salsa negra, onion, coriander, corn tortilla chips

NACHOS

Corn chips, melted mimolette cheese, salsa de aguacate, salsa roja, pico de gallo, sour cream, guacamole, jalapeno pickles

Chili con carne; beef | 155

Carnitas; pork | 145

Rajas, mixed vegetables | 145

BIRRIA DE RESS | 145

Flour tortilla, braised beef brisket, cheese, onion, coriander, feta cheese, salsa seca

ELOTES ASADOS | 100

Grilled corn on the cob, chili mayo, fresh cheese, salsa seca, chili flake, lime

CRUDO Y FRESCO/ RAW & FRESH

GUACAMOLE BOWL | 135

Smashed avocados, jalapenos, pico de gallo, served with corn chips

CAESAR SALAD | 135

Romaine lettuce, caesar dressing, pork bacon, croutons, parmesan cheese

MILPA SALAD | 125

Mixed grilled vegetables, lettuce, feta cheese, avocado, creamy coriander dressing

TOSTADA BOWL | 125

Mixed lettuce, bell pepper, onion, black bean, corn kernel, avocado, pico de gallo, creamy coriander dressing

CEVICHEs

Tuna and tropical fruit | 145

White snapper, | 155

young coconut and crunchy veggies

Cured in spiced lemon juice and Mexican spices served with corn and banana chips

SOPA/SOUPS

CHILPACOLE DE MARISCOS | 295

Tomato broth, prawn, mussel, octopus, fish fillet, coriander

TORTILLA SOUP | 155

Corn tomato soup, chicken, avocado, tortilla chips

 Chef's recommendation

 Vegetarian option available

 Gluten free option available

 Contains pork

 Spicy

Prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax

21.06.2024

PLATO FUERTE/ MAIN COURSES

COSTILLAS A LA PARRILLA | 315

Back pork ribs marinated in spicy mole fruit sauce, crispy young potatoes, spicy mayo, grilled corn

TAMPIQUENA | 415

Grilled beef tenderloin, cheese enchiladas, salsa verde, black bean

BARBACOA DE SHORT RIB | 375

Slow cooked beef short ribs, barbacoa sauce, Mexican rice

FAJITAS

Sizzling, mixed bell pepper, onion, Mexican rice, guacamole, sour cream, refried black bean


Carne asada; beef | 295

Camaron; prawn | 295

Tinga; chicken | 245

BURRITOS

Flour tortilla, black bean, Mexican rice, pico de gallo, guacamole, sour cream, corn chips, and salsa tatemada

Carne asada; beef  | 245

Tinga de pollo; chicken | 235

Carnitas; pork  | 235

Rajas; mixed vegetable  | 195

POLLO EN ADOBO | 215

Grilled chicken, roasted young potatoes, adobo sauce, sautéed mixed green leaves

ENCHILADAS

Tortillas, tomatillo sauce, cheese, sour cream, pickled onion

Tinga de pollo; chicken | 235

Hongos; mushroom  | 195

TACOS/CRISPY & SOFT

CAMARONE BAJA | 125

Battered fried prawn, cabbage, spicy mayo, salsa de aguacate, salsa roja, onion coriander, fresh cheese, pickled onion

PESCADO A LA TALLA | 125

Grilled white snapper, cabbage, spicy mayo, salsa de aguacate, salsa roja, grilled pineapple, onion coriander, fresh cheese, pickled onion

TINGA DE POLLO | 100

Chili chicken stew, cabbage, spicy mayo, guacamole, pico de gallo, feta cheese

CARNITAS | 125

Braised pulled pork, cabbage, spicy mayo, salsa de aguacate, onion, coriander, fresh cheese, pickled onion

CARNE ASADA | 125

Grilled beef sirloin, cabbage, spicy mayo, salsa negra, guacamole, onion, coriander, feta cheese

RAJAS POBLANAS | 100

Bell pepper, zucchini, corn, onion, coriander, salsa negra

POSTRES/DESSERTS

PANELA DE TRES LECHES | 125

Vanilla sponge cake, three milks sauce, whipped cream, sliced almond

CHOCO FLAN DE QUESO CON CAJETA | 125

Chocolate and cream cheese flan, milk caramel sauce

CHURROS CON CAJETA | 125

Deep fried pastry dough, milk caramel sauce

PALETAS | 125

Lemon, strawberry, mixed fruits

 Chef's recommendation

 Vegetarian option available

 Gluten free option available

 Contains pork

 Spicy

Prices are quoted in '000' rupiah and subject to 10% service charge and 11% government tax

21.06.2024

UNIQUE

Beverages

FAVOURITES | 220

BURNING SUNSET

Tequila reposado, orange liqueur, agave syrup, lemon juices, red chili

GOLDEN MARGARITA

Tequila, orange liqueur, tangerine and lime juices, orange syrup, white egg

JALAPENO AND APPLE MARGARITA

Tequila, apple liqueur, fresh jalapeno, apple fruit, apple syrup, lemon juice

SUMMERITA

Tequila reposado, orange liqueur, agave syrup, fresh watermelon, lemon juices

UNIQUE CLASSICS

FROZEN MARGARITA | 185

Tequila, triple sec, simple syrup, lemon juice choose of mango, lime, soursop, snakeskin fruit

FROZEN DAIQUIRI | 185

White rum, lemon juice, choice of mango, lime, soursop, snakeskin fruit

MOJITO | 185

White rum, mint sprig, fresh lime fruit, brown sugar, mint syrup

PIÑA COLADA | 185

Rum, coconut rum, pineapple, coconut cream

LONG ISLAND ICED TEA | 195

Vodka, gin, rum, tequila, triple sec, cola, fresh lime juice

MAI TAI | 195

Rum and dark rum, orange curaçao, pineapple juice, fresh lime juice, orgeat syrup

SANGRIA | 185

Red or white wine, orange curaçao, fresh tropical fruit

MOCKTAILS | 85

UNIQUE PUNCH

Pineapple, mango, banana, coconut cream, honey

EXOTIC DELIGHT

Pineapple, passion fruit, mango

TROPICAL BERRY

Blueberry, raspberry, pineapple fruit, lemon juice

ICED TEAS | 85

AYANA ICED TEA

Fresh brewed rosella, rosemary leaf, lemon juice

LYCHEE ICED TEA

Fresh brewed tea with lychee, mint sprig

LIME PASSION FRUIT ICED TEA

Fresh brewed tea with our local lemon, passion fruit, mint sprig

SODAS | 70

Coke, Coke zero, Sprite, tonic/soda water

JUICES

CHILLED | 80

Orange, guava, soursop, cranberry and apple

FRESH | 90

Red dragon, avocado, pineapple, watermelon, honeydew melon, mango (seasonal)

STILL & SPARKLING

Equil, natural or sparkling [760 ml] | 80

Equil natural or sparkling [380 ml] | 50

Perrier [330 ml] | 70

HOT SELECTIONS

COFFEE SPECIALTIES

Freshly brewed, decaffeinated coffee | 75

Espresso, double espresso, cappuccino | 75

Café latte | 80

ORGANIC TEA

English Breakfast, Earl Grey, Darjeeling | 75

Peppermint, Chamomile

BEERS

[Stout] Guinness Smooth – Ireland 120

[Pilsner] Bintang – Indonesia 100

Bintang Crystal – Indonesia 100

[Flavor] Bintang Radler – Indonesia 100

[Lager] Bali Hai – Indonesia 100

Heineken – Netherland 110

Corona - Mexico 140

[Crafted] IOI Brut - Lager, Bali – Indonesia 130

IOI Padi - Luwih, Bali – Indonesia 130

Kura-Kura, Ale, Bali – Indonesia 130

Kura-Kura, Lager, Bali – Indonesia 130

[Draught] Black Sand Kolsch, Bali – Indonesia 120

SPIRITS

[including one mixer]

REGULAR [40ML] | 175

Smirnoff Vodka, Bacardi Light Rum, Gordon
Gin, Jose Cuervo Tequila,
Johnny Walker Red Label, Scotch Whisky

PREMIUM [40ML]

[Tequila]	Clase Azul Reposado	700
	Codigo Anejo	550
	Codigo Reposado	350
	Codigo Blanco	270
	Don Julio 1942	650
	Don Julio Anejo	400
	Don Julio Blanco	330
	Don Julio Reposado	350
	Patron Silver	300
	Volcan De Mi Tierra Blanco	300
	1800 Coconut	250
	1800 Reposado	240
	1800 Silver	220
	Olmecca Reposado	220
	Herradura Reposado	220
	Herradura Plata	205
	Espolon Blanco	195
	Espolon Reposado	195
	El Jimador Reposado	195
	El Jimador Blanco	195
	Camino Gold	165
[Gin]	Bombay Sapphire	220
	Tanqueray	220
	Hendrick's	280
[Vodka]	Grey Goose	250
	Ketel one	220
[Rum]	Diplomatico Exclusiva Reserva	265
	Kraken Black Spiced	230
	Myers Dark	200

WHISKIES [40ML]

[Tennessee]	Jack Daniel's	210
	Jack Daniel's Single Barrel	235
[Bourbon]	Bulleit Bourbon	220
	Maker's Mark	220
	Jim Beam	185
[Irish]	John Jameson	185
[Canadian]	Black Velvet	185
[Japanese]	Kakubin, Suntory	220
[Scotch]	Chivas – 12 years	230
	J.W. Black Label – 12 years	220
	Monkey Shoulder	220
[Single malt]	The Macallan Sherry Oak - 12 years	600
	The Glenlivet – 12 years	300
	The Glenfiddich– 12 years	300
[Cognac]	Hennessy – VSOP	320
	Remy Martin – VSOP	320

WINES

CHAMPAGNE	750ml	150ml
Dom Perignon, Cuvée, Brut, France	13,950	
Veuve Clicquot Ponsardin, Brut, NV, France	4,300	
Taittinger, Reserve, Brut, France	2,400	

SPARKLING WINES

Freixenet Cordon Rosado, NV, Spain	1,200	
Bach Extrisimo, Semi Seco, NV, Spain	1,100	
Veuve de Vernay Ice - White, France	1,000	
Wolf Blass Bilyara, Sparkling NV, Brut	800	170

WHITE WINES

Henchke Julius Riesling, Eden Valley, Australia	2,950	
Beringer Luminus, Chardonnay, USA	2,750	
Chateau Ste Michelle Cold Creek, Chardonnay, Columbia Valley, USA	2,500	
Domaine Schlumberger Grand Cru Spiegel	2,200	
Pinot Griss, Alsace, France		
Eroica Riesling, Columbia Valley, USA	2,100	
Wynns Coonawarra Estate Riesling Australia	1,450	
Vasse Felix Filius, Chardonnay, Margaret River, Australia	1,400	
Villa Maria Private Bin, Sauvignon Blanc, New Zealand	1,350	
Schieferkopf Trocken Sec, Riesling, Germany	1,150	
Chateau Los Boldos, Tradition, Chardonnay, Chile	1,100	
Chateau Los Boldos, Tradition, Sauv. Blanc, Chile	1,050	210
McGuigan-Signature Chardonnay, Australia	1,000	
Barton & Guestier, Chardonnay, Bordeaux, France	950	190
Doña Dominga Clásico de Familia, Chardonnay, Chile	950	
Protos Verdejo, Rueda, Spain	1,050	
The Wolftrap, Viogner, Chenin Blanc, Grenache Blanc, South Africa	950	

ROSE WINES

Beringer Main & Vine, Zinfandel, California, USA	1,000	
Black Cottage, Pinot Noir, New Zealand	1,000	
Banrock Station, Rose, Australia	800	160

RED WINES

Pascal Jolivet Attitude Pinot Noir, Loire, France	1,500	
Vasse Felix Filius Cabernet Merlot, Australia	1,400	
Noble Vine Selection 667, Pinot Noir, USA	1,500	
Naked Range, Yarra Valley, Pinot Noir, Australia	1,350	
Bodega Norton Reserva, Malbec, Argentina	1,250	
Matua Marlborough, Pinot Noir, New Zealand	1,050	
Chateau Los Boldos, Tradition, Cabernet Sauvignon, Chile	1,050	210
Johnnie Q Quarisa Shiraz, Australia	1,000	
Johnnie Q Quarisa Cabernet Sauvignon, Australia	1,000	
McGuigan-Signature, Shiraz, Australia	1,000	210
Freixenet Mia Tinto Tempranillo, Spain	1,000	
Concay Y Toro Casilero del Diablo, Cabernet Sauvignon, Chile	1,000	
Wolf Blass, Eagle Hawk, Merlot, Australia	900	
La La Land Tempranillo, Victoria, Australia	900	
Argento Cabernet Sauvignon, Argentina	950	

SWEET WINES

Ruffino Serelle Vin Santos Del Chianti, Malvasia, Tebbiano Toscana, Italy	1,450	
Banrock Pink Moscato, Australia	900	
Carlo Rossi Sweet Red, NV, USA	950	

UNIQUE

SET MENU

SELECTION OF APPETIZERS

CALAMARES 🌶️

Crispy spicy marinated baby squid, chipotle mayo

or

QUESADILLAS

Flour tortillas, mozzarella and mimolette cheese, guacamole, pico de gallo, sour cream

Tinga de pollo; chicken | **Carnitas**; pork 🐷 | **Rajas**; mixed vegetables 🌱

or

CHILPACOLE DE MARISCOS

Tomato broth, prawn, mussel, octopus, fish fillet, coriander

SELECTION OF MAIN COURSES

FAJITAS

Sizzling, mixed bell pepper, onion, Mexican rice, guacamole, sour cream, refried black bean

Carne asada; beef | **Camaron**; prawn | **Tinga**; chicken

or

BURRITOS

Flour tortilla, black bean, Mexican rice, pico de gallo, guacamole, sour cream, corn chips, and salsa tatemada

Carne asada; beef 🐷 | **Tinga de pollo**; chicken | **Carnitas**; pork 🐷
Rajas; mixed vegetable 🌱

or

POLLO EN ADOBO

Grilled chicken, roasted young potatoes, adobo sauce, sautéed mixed green leaves

SELECTION OF DESSERTS

PANELA DE TRES LECHES 🍰

Vanilla sponge cake, three milks sauce, whipped cream, sliced almond

or

CHOCO FLAN DE QUESO CON CAJETA

Chocolate and cream cheese flan, milk caramel sauce

or

CHURROS CON CAJETA 🍰

Deep fried pastry dough, milk caramel sauce

3 courses 480

4 courses 580

KIDS MENU

Quesadilla 90

Flour tortilla, mozzarella cheese, mimolette cheese, guacamole

Chicken 90

Burrito 90

Flour tortilla, Mexican rice, black bean, guacamole, mimolette cheese corn chips

Chicken 90

Fish 90

Nachos 90

Corn chips, melted mimolette cheese, guacamole, sour cream

Chicken 90

Vegetable  90

Churros 90

Deep fried pastry dough, vanilla ice cream, chocolate sauce

Fruit Bowl 70

Mixed seasonal fruit with orange juice

Two scoops of ice cream 70

Please ask our service team for available flavours

 Vegetarian

Prices are quoted to '000' rupiah and subject to 10% service charge and 11% government tax.