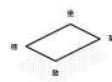


| DRINKS



TAKE A RESPITE FROM THE CRAZY CITY AND RESTORE YOUR SENSES (OR SANITY) IN A COSY, LEAFY SPACE WITH OUR FINE SELECTION OF WINES AND MORE.

SPARKLING

20	Col Vektoraz, Superiore Extra Dry Prosecco	210
Conegliano-Valdobbiadene, Italy   Prosecco		
20	Raventos, Blanc De Nit Rosé	285
Conca del Riu Anoia, Barcelona   Macabeo, Xarel.lo, Parellada, Monastrell/ Mourvedre		
<b>Biodynamic</b>		
20	Delinquente, Weeping Juan Pink Pet Nat	235
Riverland, Australia   Vermentino, Montepulciano/Lagrein		
<b>Biodynamic, crown cap</b>		

CROSSOVER

(Not completely red, not completely white, just everything in between)

20	Tampesta, Golán Rosado Barrica	36	100	180
Castilla y León, Spain   Prieto Picudo				
<b>Sustainable</b>				
20	La Stoppa, Ageno	350		
Emilia, Italy   Malvasia, Trebbiano, Ortrugo				
<b>Organic</b>				
20	Denavolo, Dinavolino Bianco	260		
Emilia Romagna, Italy   Malvasia, Ortrugo, Marsanne				
<b>Organic</b>				
20	Château Kefraya, Myst Rosé	210		
Bekaa Valley, Lebanon   Cinsault				
20	Momento Mori, etcetera etcetera	320		
Heathcote, Australia   Pinot Noir, Syrah, Chardonnay				
<b>Natural</b>				
20	Latta Tranquil, Nebbiolo Sangiovese Rosé	315		
Pyrenees, Australia   Nebbiolo, Sangiovese				
<b>Natural</b>				

<b>CORKAGE</b>	wine per bottle	60	liquor applies	120
	sparkling per bottle	80		

We're BYO-friendly. We do have a small charge for glassware :)  
P/s: You'll be missing out on our specially curated wines that pair perfectly with our dishes. #NOFOMO

| WHITE |

BRIGHT

20	Laurenz V. Sunny Grüner Veltliner	195
Niederösterreich, Austria   Grüner Veltliner		
20	Charlotte Dalton, Grace Chardonnay	285
Lenswood, Adelaide Hills, Australia   Chardonnay		
<b>Biodynamic, Fermented in 40% new French oak</b>		
20	Parés Baltà, Cosmic	225
Penedès, Spain   Sauvignon Blanc, Xarel.lo		
<b>Biodynamic</b>		
20	Patrick Sullivan, Baw Baw Field	350
Gippsland, Australia   Pinot Gris, Gewurztraminer, Chardonnay		
<b>Natural</b>		
20	D'Alain Brumont Sauvignon	34 95 170
Gascogne, France   Gros & Petit Manseng, Sauvignon Blanc		
<b>Biodynamic</b>		
20	Misha's Vineyard, The Starlet	235
Central Otago, New Zealand   Sauvignon Blanc		
<b>Sustainable</b>		

FLORAL

20	Sybille Kuntz, Riesling Kabinett Trocken	195
Mosel, Germany   Riesling		
<b>Biodynamic</b>		
20	Ferrer Family, Vionta	36 100 180
Rias Baixas, Spain   Albariño		
20	Altamont Wine Studio Chardonnay	235
Adelaide Hills, Australia   Chardonnay		
20	Marc Barriot Clot de l'Origine, L'Original	320
Côtes Catalanes, France   Muscat Blanc, Macabeo		
<b>Biodynamic</b>		
20	Mandarossa, Fiano Ciaca Bianca	225
Menfi, Sicily   Fiano		
<b>Sustainable</b>		
20	Elian Da Ros, Coucou Blanc	350
Vin de France, France   S.Blanc, Sémillon, Sauvignon Gris		
<b>Biodynamic</b>		
20	Tampesta, Albarín Blanco	210
Tierra de León, Spain   Albarin Blanco		
<b>Sustainable</b>		

EXOTIC

20	World's Apart Wine, In The Flowers Riesling	285
Adelaide Hills, Australia   Riesling		
<b>Natural</b>		
20	Figure Libre, Freestyle Blanc	235
Pays d'Oc, France   Grenache Blanc, Maccabeu, Marsanne, Roussane, Chenin Blanc		
<b>Biodynamic</b>		
20	Palazzo Maffei, Lugana	210
Lombardy, Italy   Trebbiano		
20	Momento Mori, Fistful of Flowers	260
Heathcote, Australia   Moscato Giallo, Vermentino		
<b>Natural</b>		
20	D. Jean-Baptiste Senat, Aux Amis De Ma Sœur Aude	320
Aude, France   Grenache Blanc, Grenache Gris		
<b>Natural</b>		
20	Brash Higgins, ZBO Amphora	335
Riverland, South Australia   Muscat of Alexandria - Zibibbo		
<b>Natural</b>		

| RED |

JUICY

20	Alpha Box & Dice, Enigma	235
Adelaide Hills, Australia   Barber		
20	La Prova Sangiovese	40 110 200
Adelaide Hills, Australia   Sangiovese		
<b>Biodynamic</b>		
20	Bobar Gamma Ray	315
Yarra Valley, Australia   Cabernet Franc, Gamay		
<b>Sustainable</b>		
20	Domaine de Cassagnau, Pinot Noir	235
Pays d'Oc, France   Pinot Noir		
<b>Sustainable</b>		
20	Patrick Sullivan, Fruit of the Sky	320
Yarra Valley, Australia   Pinot Noir		
<b>Natural</b>		
20	Latta Vino, Wild West Red	350
Victoria, Australia   Nebbiolo, Sangiovese, Pinot Noir, Syrah, Cabernet Sauvignon, Mataro		
<b>Natural</b>		
20	Momento Mori, The Incline	320
Heathcote, Australia   Syrah		
<b>Natural</b>		

ELEGANT

20	D. Elian Da Ros, Le Vin est une Fête	260
Côtes du Marmandais, France   Cabernet Franc, Merlot		
Abouriou		
<b>Natural</b>		
20	Brash Higgins, NDV Amphora Project	330
McLaren Vale, Australia   Nero d'Avola		
<b>Natural</b>		
20	Gratavinum, Silvestris	295
Priorat, Spain   Garnatxa, Cabernet Sauvignon		
<b>Natural</b>		
20	Château de Bel Avenir, Vieilles Vignes Beaujolais-Villages	350
Beaujolais-Villages, France   Gamay		
<b>Organic</b>		
20	Frederick Stevenson, Dry Red	385
Barossa Valley, Australia   Syrah, Grenache, Mourvedre, Cinsault		
<b>Biodynamic</b>		

BOLD

20	Tampesta, Golán Prieto Picudo Tinto	225
Tierra de León, Spain   Prieto Picudo		
<b>Sustainable</b>		
20	Zisola, Nero d'Avola DOC	38 110 190
Sicily, Italy   Nero d'Avola		
20	Parés Baltà, Mas Petit	235
Penedès, Spain   Cabernet Sauvignon, Gamacha		
<b>Biodynamic</b>		
20	Brave New Wine, Schadenfreude	350
Great Southern, Australia   Shiraz		
<b>Natural</b>		
20	Gayda, Figure Libre Cabernet Franc	260
Pays d'Oc, France   Cabernet Franc		
<b>Organic</b>		
20	Cecchi, Vino Nobile di Montepulciano	235
Vino Nobile di Montepulciano, Italy   Sangiovese		

| SAKE |

JUNMAI | JUNMAI GINJO

<b>CHITOSSETSURU TANREI</b>	<b>Carafe</b>	<b>Bottle</b>
Prefecture: Hokkaido   Rice: Blend	±150ml	1800ml
Polishing Rate: 70%   SMV: +3   Acidity 1.3	50	520
DRY & RICH		
<b>TO BE SERVED WARM / CHILLED</b>		
<b>KORIN YUKI JUNMAI (BIO)</b>		<b>Bottle</b>
Prefecture: Koji   Rice: Blend	65	720ml
Polishing Rate: 65%   SMV: +6.5   Acidity 1.4		235
DELICATE & ACID BALANCE		
<b>TO BE SERVED CHILLED</b>		
<b>UMESHU</b>	<b>Glass</b>	<b>Carafe</b>
	±45ml	±150ml
<b>BENICHU 20°</b>	30	80
Prefecture: Hokuriku   Type: Sweet		
SWEET		
<b>TO BE SERVED WARM / CHILLED</b>		

| KOKTEL | by BOTAK

<b>Jungle Bird</b>	<b>ON TAP</b>	<b>FR</b>	<b>W/I</b>
<b>Our representation of the official Malaysian cocktail</b>			
rum, rum, ginger flower, fermented pineapple	40		
soda, bitter bianco, calamansi			
<b>Botak 'G &amp; T'</b>	38		
Xoriguer Mahón gin   bitter orange   tonic			
<b>Kelapa</b>	46		
coconut oil   gin   banana flower vermouth   bitter bianco			
<b>Lebah</b>	44		
bee pollen   gin   blossom   lillet blanc   falemum			
<b>Pandan</b>	44		
matcha   sake   egg   pandan   green chartreuse			
<b>Punga Raya</b>	40		
Borneo tuak   hibiscus kombucha   mangosteen			
<b>Paun Kari</b>	44		
Sarawak pineapple   milk pisco   curry leaves   lemon			
<b>Cocoa</b>	46		
cacao butter   whisky   chocolate   pineapple   cacao husks   local honey			
<b>Botak Punch</b>	38		
fermented pineapple + orange   rum mix   peach liquor   hibiscus			
More options and details available upon request.			

| HOMEMADE SODA | by BOTAK

Bentong Ginger / Roselle / Pineapple	18
Sour Plum	

| CRAFT BEER |

We introduce different brand routinely, please ask for the options and availability	<b>Bottle/Can</b>	32
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