

Nautilus Bar Celebrates Indonesia's Rich History as a Seafaring Hub of The International Spice Trade. From The 17th to 19th Century, Many of The World's Spices Passed Through Sunda Kelapa, Jakarta's Old Port, on Their Way to The Far Corners of The Globe. Join Us to Explore The Exotic Flavours and Warm Hospitality of The Thousand Islands.



NUTMEG

Myristica Fragrans

PALA

Handcrafted Cocktails Infused with The Sweet, Rich and Earthy
Aromas of This Most Famous Indonesian Spice.

Rainforest Bees Knees

*London Dry Gin, White Rainforest Honey
Nutmeg, Fresh Lemon*

Old Fashioned “Smoking”

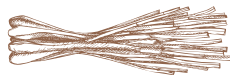
*Nutmeg-Infused Dark Caribbean Rum
Port, Nutmeg Tincture*

Nutmeg Pinaoco

*Dark Rum, Fresh Pineapple, Fresh Orange
Coconut Cordial, Nutmeg*

Batavia Tini

*London Dry Gin, Grapefruit Juice, Lombok Honey Syrup
Rose Water, Rose Foam*



LEMONGRASS

Cymbopogon

SERAI

Handcrafted Cocktails Featuring The Delicate Lemon Essence
That is Synonymous with The Colourful Cuisines of Southeast
Asia.

Long Grass

Modern Gin, Lemongrass Cordial
Fresh Pomelo, Lemon, Ginger Ale

Sunda Fizz

Lemongrass Infused Gin, Coconut Cordial
Apple Cider Vinegar, Fresh Lemon, Orange Blossom Water

Citratrus Leaf

Lemongrass Infused Gin, Fresh Lemongrass
Fresh Coriander Leaf, Coriander Syrup, Fresh Lemon Juice

Sunday Stroll

Lemongrass Infused Gin, Champagne
Honey Water, Fresh Lemon Juice



CLOVE

Syzygium Aromaticum

CENGKEH

Handcrafted Cocktails with The Aromatic Flavours of The Exotic
Flower Buds From The Maluku Islands, on The East of Jakarta.

Thousand Islands Daiquiri

*Light Rum, Clove, Vanilla Cordial
Fresh Pineapple, Lime, Burnt Clove*

Gombal

*Clove Infused Vodka, Rambutan Cordial
Orange Curacao Liqueur, Fresh Lemon*

Maluku Punch

*Dark Rum, Gold Rum, Tequila, Brandy
Dry Orange Liqueur, Clove Tincture, Indonesian Spices
Through a Milk Clarification Process*

The Pinisi

*Scotch Whiskey, Clove Infused Bénédictine
Green Tea Cordial, Sweet Vermouth, Aromatic Bitters*



GALANGAL

Alpinia Galangal

LANGKUAS

Handcrafted Cocktails with The Revitalizing Qualities of
This Exotic and Flavourful Cousin of Common Ginger.

Puppet Theatre

*Galangal-Infused Vodka, Galangal Syrup
Fresh Pineapple, Lemon, Balinese Sea Salt*

Galangal Fizz

*Gold Rum, Galangal Juice
Yuzu, Lime Juice, Ginger Ale*

Calapa Tonic

*London Dry Gin, Dom Benedictine
Galangal Vodka, Tonic Water*

Sugarman Collins

*Gold Rum, Galangal Cordial, Fresh Lime, Cucumber
Pastis, Ginger Ale*

NAUTILUS CLASSIC TWIST

Nautilus Negroni

*London Dry Gin, Martini Rosso, Aperol
Active Charcoal*

Toraja Old Fashioned

Brandy, Creme de Cacao Brown, Espresso

Palm Coolada

*Gold Rum, Coconut Rum, Homemade Coconut Syrup
Palm Sugar, Fresh Pineapple Juice*

NON-ALCOHOL

Galangal Sling

*Fresh Pineapple, Lemon
Gunpowder Green Tea, Galangal Cordial*

Clove Cooler

*Fresh Orange, Lemon, White Rainforest Honey
Clove Cordial, Sparkling Water*

Nutmeg Cup

Fresh Pomelo, Lemon, Nutmeg Cordial, Apple Cider Vinegar

WINES BY GLASS

Champagne and Sparkling

NV 7 Cascine, Prosecco

NV Batasiolo Moscato Spumante

NV Moet et Chandon, Brut

White

2015 30 Miles, Sauvignon Blanc

2015 Louis Latour, Macon Villages, Chardonnay

2014 Santa Margherita, Pinot Grigio

2011 Pio Cesare Gavi, Cortese

Red

2016 Babich, Pinot Noir

2013 Ornellaia, Le Volte, Merlot, Sangiovese, Cabernet

Sauvignon 2014 Vasse Felix, Cabernet Sauvignon

2013 Palazzo Della Torre Allegrini

BEER

Draught Beer

Heineken

Bottle

Bintang

Heineken

Corona

Tuatara Bohemian Pilsner

*Artistic New Zealand Pilsner That Uses Czech Yeast and Saaz Hopping
Regime to Create a Crisp Brew*

Tuatara Aotearoa Pale Ale

Artistic New Zealand Pale Ale with Citrus Flavors and a Full Hop Finish

APERITIF

Jagermeister

Martini Bianco

Martini Dry

Martini Rosso

Ricard

Campari

GIN

Bulldog London

Tanqueray

Bombay Sapphire

The London No. 1

Hendrick's

Monkey 47

TEQUILA

Jose Cuervo
Don Julio Blanco
Don Julio Anejo
Herradura
Reposado Don Julio
Reposado

VODKA

Absolute
Ketel One
Belvedere
Grey Goose

WHISKEY

Jameson
Canadian Club
Jim Beam White
Jack Daniel's
Gentleman Jack
Wild Turkey 81
Maker's Mark
Jack Daniel's Single Barrel

SCOTCH WHISKEY

JW Black Label
Chivas Regal 12 yo
JW Gold Label
Chivas Regal 18 yo
Chivas Royal 21 yo
JW Blue Label
JW King George V

SINGLE MALT

Singleton Signature
Glenlivet 12 yo
Glenmorangie Quinta Ruban
Oban 14 yo
Singleton 12 yo
Glenmorangie Nectar
Auchentoshan 12 yo
Highland Park 12 yo
Macallan 12 yo
Singleton 15 yo
Laphroaig 10 yo
Glenlivet 18 yo
Macallan 18 yo
Singleton 18 yo

GRAPPA

Grappa Alexander Bianca
Grappa Alexander Amarone

RUM

Bacardi Light Bacardi
Gold Havana Club
Bacardi Black
Diplomatico Reserva
Ron Zacapa 23 yo

BRANDY

ST. Remy Authentic

COGNAC

Hennessy VSOP
Remy Martin VSOP
Camus VSOP
Hennessy XO
Martell Cordon Bleu
Martell XO

PORT

Cockburn Fine Tawny Port
Cockburn Special RSV Port

HOMEMADE LEMONADE

Honey and Rosemary
Sparkling “BBG”
Coconut and Lavender

SIGNATURE ICE TEA

Chocolate Ice Tea
Rose Ice Tea
Lemon Ice Tea
Lychee Ice Tea
Four Seasons Rosemary Es - Teh

FRESH JUICES

Orange
Pineapple
Watermelon
Carrot and Beetroot

SOFT DRINKS

Coke
Diet Coke
Coke Zero
Sprite

YOGHURT SMOOTHIES

Vanilla and Coconut
Strawberry Soy
Blackcurrant and Mint

MINERAL WATER

Aqua Reflection 380 ml
Still or Sparkling

Acqua Panna 750 ml
San Pellegrino 750 ml

COFFEE & TEA

Coffee
Americano, Cappuccino
Latte, Espresso

Tea
English Breakfast, Chamomile
Grand Jasmine, Earl Grey, Oolong, Sencha

Hot Chocolate

Teh Tarik
Indonesian Hot Tea with Condensed Milk

BAR SNACKS

Vegetable Spring Rolls

Peanut Sauce, Thai Dressing

Truffle French Fries

Gyoza

Seared Ground Chicken and Prawn, Light Soy Sauce

Arancini

Porcini Mushroom and Parmigiano Cheese Risotto Balls

Arrabbiata Sauce

Vegetable Samosa

Golden Fried Puff Pastry with Vegetable Filling, Mint Chutney

Asian Style Chicken Wings

Fried Garlic and Ginger Marinated Chicken Wings, Thai Dressing

Korean Meat Ball

Seared Korean Style Meat Ball

Sweet and Spicy Sauce

Nachos Con Carne

Corn Tortilla, Ground Beef Chili Con Carne, Spicy Cream Sauce

Yellow Cheddar, Pico de Gallo, Guacamole, Sour Cream, Jalapeno

Wagyu Mini Sliders

Cocoa Bun, Wagyu Beef Patty, Cheddar Cheese

Homemade Tamarind Ketchup