

THE MAJ
O C E A N I C
DRINK MENU

SIGNATURE COCKTAIL

An exclusive collection crafted by our bartenders to echo the spirit of the ocean and the rich terroir of the archipelago.

GREEN BREEZE

Gin, Cointreau, cucumber juice, lemon

KEMANGI BLOOM

Vodka, pineapple juice, kemangi (local basil), lime, honey

SELATAN DRIFT

White rum, green apple, ginger, lime, honey

BALI VELVET

Vodka, espresso, salted caramel, blueberry purée, coconut water

SOLARA

Spiced rum, pineapple juice, orange juice, coconut syrup, lime juice

CLASSIC COCKTAIL

APÉROL SPRITZ

Apérol, Prosecco, soda water, orange slice

BLOODY MARY

Vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, salt, pepper, celery stick

MARGARITA – CLASSIC OR SPICY

Tequila, triple sec, lime juice, palm sugar, salt or chili salt rim

CAIPIRINHA

Rum, fresh lime, palm sugar

MOJITO | CLASSIC OR FLAVORED

White rum, fresh mint, lime juice, palm sugar, sparkling water, crushed ice

NEGRONI

Gin, Campari, sweet vermouth, orange twist

PASSION MARTINI

Vodka, pineapple juice, passion fruit, lime juice, vanilla syrup

ESPRESSO MARTINI

Vodka, coffee liqueur, fresh espresso, simple syrup

WHISKY SOUR

Whisky, lemon juice, sugar syrup, egg white

OLD FASHIONED

Whisky, sugar, Angostura bitters, orange zest

SPIRIT

COGNAC

Hennessy 25

GIN

Tanqueray 15

Bombay Sapphire 15

Hendrick's 20

RUM

Myers's 10

Bacardi 10

Captain Morgan White 10

Captain Morgan Spiced 10

TEQUILA

Jose Cuervo - Reposado 15

Jose Cuervo - Silver 15

Patron Silver 20

VODKA

Smirnoff 10

Absolut 10

Grey Goose 15

Belvedere 15

WHISKY

Jim beam 10

Jack Daniel's 15

Jameson 15

J.W - Red Label 15

J.W - Black Label 20

Glenfiddich- 12 y 20

LIQUEUR

Baileys | Drambuie | Frangelico | Kahlúa | Ricard 10