

CLIFFHOUSE COCKTAILS | 165

Tommy's Margarita

tequila, lime, organic agave nectar

Aperol Spritz

sparkling wine, aperol, soda, rosemary, dried orange

Cliff Colada

coconut-infused rum, pineapple, coconut water, flamed coconut meringue

Smoked Pineapple Margarita

tequila, lime, organic agave nectar, smoked pineapple, turmeric-paprika sea salt rim

Spiced Mango Daiquiri

spiced rum, lemon, mango purée, agave nectar, chili

Loca Lucia

tequila, lemon, passion fruit, vanilla, cinnamon sea salt rim

Cucumber Number

vodka, elderflower, cucumber, thyme, cloudy apple, soda water

Tulum Lychee Martini

tequila, lemon, lychee fruits, half salt rim, mineral saline

Jalisco Mule

tequila, grilled ginger, agave, chili, flamed chili float on top

Son of a Beach

gin, house tonic, pomello, soda water

SIGNATURE COCKTAILS | 195

Marshmallow Espresso Martini

vanilla-infused vodka, espresso, maple, cointreau, toasted marshmallow

Matcha Amaretto Sour

vanilla-infused vodka, amaretto, lemon, foamer, agave nectar, edible flowers

Golden Geisha

vodka, yuzu, raspberry jam, cloudy apple, elderflower

Tropical Rum Punch

tropical white rum, coconut rum, pineapple, orange, grenadine, cotton candy

MOCKTAILS | 90

Watermelon Mint Smash

watermelon, fresh mint, lime cordial, soda

Blueberry Basil Lemonade

blueberry jam, basil, lemon, elderflower, soda

Ginger Fizz

fresh ginger, pressed lime juice, tonic water

PREMIUM SPIRITS

Tequila

	<i>gls</i>	<i>btl</i>
Clase Azul Reposado	700	15000
Don Julio 1942 Anejo	650	14000
Don Julio Reposado	200	4000
Codigo Reposado	195	3800
Montelobos Espadin Mezcal	190	3700
Patron Silver	185	3600

Vodka

Grey Goose	195	2600
Belvedere	185	2400
Stolichnaya	165	2100

Gin

Hendrick's	185	3400
Roku	195	3000
Bombay Sapphire	165	2500

HOUSE SPIRITS

Tequila	150
Vodka	150
Gin	150
Rum	150

BEER

Kura Kura - Session Hazy	95
Kura Kura - Island Ale	120
Island Brewing - Pilsner	95
Island Brewing - Summer Pale Ale	120
Bintang	75

SOFT DRINK

Coke / Coke Zero / Sprite / Soda Water /	50
Tonic / Ginger Ale	
Red Bull	75
Balian Still (S/L)	55 70
Balian Sparkling (S/L)	55 70
Whole Young Coconut	65
House Ginger Beer	55

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CLIFFHOUSE



POOLSIDE MENU

SNACKS & SMALLS

Spiced Red Pepper Hummus ^{(V)(D)} focaccia, sage butter, spiced hazelnuts	75
Market Fish Carpaccio ^{(SF)(GF)} fennel, capers, gremolata	75
Arancini ^{(V)(D)} wild mushroom, black garlic aioli	75
Salt n Pepper Calamari ^{(SF)(D)} aioli, lemon	85
Beef Skewers ^(GF) chimichurri, garlic puree (2 pieces)	170
Fried Chicken Wings ^(D) ranch mayo dipper	85
Shoestring Fries ^(D) aioli	60

SALADS

Greek ^{(V)(D)(GF)} heirloom tomato & cucumber, whipped avocado, oregano, feta, house dressing, pickle onions	90
Bistro ^{(V)(D)(GF)} green beans, asparagus, grilled zucchini, dill, house dressing, ricotta salata, sumac onions	90
Nicoise ^{(SF)(D)} confit yellowfin tuna, capers, soft boiled egg, cress, pickled onions, potato croutons, ranch dressing	120
Caesar ^{(SF)(D)(P)} citrus grilled chicken, gem lettuce, soft boiled eggs, parmesan, anchovy dressing, bacon, crostini	120
Green Salad ^{(V)(V)} house dressing	70

Add-ons

beef skewer	80
whipped avocado	75
confit tuna	40
avocado	25
parmesan	25
chicken	25
soft-boiled egg	25

MAINS

Parisienne Gnocchi ^{(V)(D)(N)} wood roasted tomato, zucchini, stracciatella, salsa verde	140
Fettuccini Marinara ^(SF) octopus, prawns, fish, mussels, squid, fresh tomato, chili flakes	180
Market Fish & Chips ^{(SF)(D)} beer battered, yogurt tartare, lemon	150
Grilled Chicken Sando ^{(V)(D)} fire roasted chicken thighs, espelette pepper, stracciatella, sundried tomato, rocket pesto	140
Ulu Burger ^(D) 150g grass fed beef, pickles, melted swiss cheese, sauce gribiche, house mustard, fries	155

WOOD FIRED PIZZAS

Margherita ^{(V)(D)} fresh tomato sauce, fresh mozzarella, basil	130
Frutti di Mare ^{(SF)(D)} fresh tomato sauce, octopus, mussels, fish, calamari, chili, herb dressing	190
The Ulu ^(D) fresh tomato sauce, parma ham, marinated zucchini, red pepper agrodolce, fresh mozzarella	190
Pepperoni ^{(D)(P)} fresh tomato sauce, parmesan, drizzled in Indonesian forest honey	160

Add-ons

parma ham	70
pepperoni	50
fresh mozzarella	50
gluten free	35
mozzarella	30

SWEETS

Sticky Rice Crème Brulee ^{(V)(D)} crostoli	80
Dark Chocolate Semifreddo ^{(V)(D)(N)} whipped salted caramel, choc-hazelnut streusel	80
Coconut Granita ^{(V)(D)(N)} white chocolate cream, pomelo, grated orange, salted pistachios	75

BUBBLES

	<i>gls</i>	<i>btl</i>
Cantine Leonardo Da Vinci Prosecco Glera Veneto, Italy	180	900
Tempus Two Blanc de Blanc 2022 Chardonnay SA, Australia	200	1000
Freixenet Cordon Negro Cava Parellada, Macabeu, Xarel-lo Catalonia, Spain		1200
Freixenet Cordon Negro Cava 1.5L Parellada, Macabeu, Xarel-lo Catalonia, Spain		2200
Laurent Perrier La Cuvee Brut NV Chardonnay, Pinot Noir, Pinot Meunier Champagne, France		3000
Veuve Clicquot Brut NV Chardonnay, Pinot Noir, Pinot Meunier Champagne, France		3500
Dom Perignon Vintage Brut 2015 Chardonnay, Pinot Noir Champagne, France		10000

WHITE WINE

	<i>gls</i>	<i>btl</i>
Fantini Pinot Grigio 2023 Abruzzo, Italy	160	800
Domaine Tariquet Sauvignon Blanc 2023 Côtes de Gascogne, France	180	900
San Marzano Talo Chardonnay 2023 Puglia, Italy	190	950
Dagobert Tradition Riesling 2022 Alsace, France		1300
Hunter's Chardonnay 2024 Marlborough, New Zealand		1200
Garofoli Serra Fiorese Verdicchio 2019 Marche, Italy		1600

ROSÉ

	<i>gls</i>	<i>btl</i>
Mount Rozier Reserve The Frog Chorus 2022 Pinotage Stellenbosch, South Africa	160	800
Château d'Astros Crescent Moon 2024 Caladoc, Grenache, Cinsault Provence, France	200	1000
Château d'Astros Crescent Moon 1.5L 2024 Caladoc, Grenache, Cinsault Provence, France		2250
Maison AIX 2022 Grenache, Cinsault, Syrah Provence, France		1200
Château d'Esclans Whispering Angel 2023 Grenache, Cinsault Provence, France		2200

RED WINE

	<i>gls</i>	<i>btl</i>
Tenute Rossetti Chianti 2023 Sangiovese, Canaiolo Tuscany, Italy	170	850
Rongopai Pinot Noir 2022 Marlborough, New Zealand	180	900