

# UNIQUE

Rooftop Bar & Restaurant

## ANTOJITOS/APPETIZERS

### CALAMARES | 135

Crispy spicy marinated baby squid, chipotle mayo

### BEEF EMPANADAS | 135

Fried corn dough, minced beef, avocado crema, cheese, molcajete salsa

### CHICKEN FLAUTAS | 140

Fried tortilla, shredded chicken, salsa verde, feta cheese, pickled red onion

### PORK BELLY CHICHARRON | 180

Slow roasted crispy pork belly, salsa macha, pickled red onion

### QUESADILLAS

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

Tinga de pollo; chicken | 180

Carnitas; pork  | 180

Venduras; mixed vegetables  | 150

### TOSTADAS

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

Atun; Ahi tuna with ponzu sauce  | 130

Tinga de pollo; chicken | 130

Venduras; mixed vegetables  | 100

### QUESO FUNDIDO | 135

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

### NACHOS

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

Chili con carne; beef | 155

Carnitas; pork  | 155

Venduras, mixed vegetables  | 145

### BIRRIA DE RESS | 160

Flour tortilla, braised beef brisket, cheese, onion, coriander, feta cheese, birria broth

### ELOTES ASADOS | 100

Grilled corn on the cob, chili mayo, fresh cheese, salsa macha, chili flake, coriander, 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

### ENSALADA DE JARDIN | 125

Mixed lettuce, cabbage, red radish, cherry tomato, cucumber, carrot, feta cheese, chipotle chili vinaigrette

### TOSTADA BOWL | 125

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

### CEVICHES

Tuna and tropical fruit | 155

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 | 170

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

2015/2016

## PLATO FUERTE/ MAIN COURSES

### **COSTILLAS A LA PARRILLA** | 325

Back pork ribs, morita piloncillo glazed, crispy baby potatoes, spicy mayo, grilled corn

### **BEEF MOLE** | 380

36 hours braised brisket, mole sauce, avocado crema, Mexican rice, black bean

### **BARBACOA DE SHORT RIB** | 395

Slow cooked beef short ribs, barbacoa sauce, Mexican rice, black bean

### **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 molcajete salsa

**Carne asada;** beef  | 245

**Tinga de pollo;** chicken | 235

**Carnitas;** pork  | 235

**Venduras;** mixed vegetable  | 195

### **ACHIOTE CHICKEN** | 250

Roasted half chicken, achiote sauce, pickled red onion, feta cheese

### **ENCHILADAS**

Tortillas, guajillo salsa, cheese, sour cream, pickled onion

**Tinga de pollo;** chicken | 235

**Hongos;** mushroom  | 195

## TACOS/CRISPY OR SOFT

### **CAMARONE BAJA** | 145

Battered fried prawn, cabbage, spicy mayo, salsa verde, salsa roja, onion coriander, fresh cheese, pickled red onion

### **PESCADO A LA TALLA** | 130

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

### **TINGA DE POLLO** | 130

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

### **CARNITAS** | 130

Braised pulled pork, cabbage, spicy mayo, salsa verde, onion, coriander, pickled red onion

### **CHICHARRON** | 130

Slow roasted Crispy pork belly, cabbage, salsa macha, onion, coriander, pickled red onion

### **CARNE ASADA** | 140

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

### **VERDURAS ASADO** | 100

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

## 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 sponge, 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

20.03.2023

# UNIQUE

Rooftop Bar & Restaurant

## "Where Artful Mixology Embraces Mexican Soul"

Welcome to a curated collection of beverages inspired by the vibrant spirit of Mexico and the elegance of rooftop indulgence. At UNIQUE, each drink is a celebration—crafted with precision, passion, and a deep respect for the earth.

Our mixologists fuse traditional Mexican ingredients with modern techniques to create cocktails that are both bold and refined. Every glass tells a story, served sustainably in beautifully recycled glassware, honoring our commitment to conscious luxury.

Discover signature cocktails, timeless classics reimaged, and refreshing zero-proof options, all designed to elevate your rooftop experience.

**Drink with purpose. Sip with style!**

## LA CASA DEL MARGARITAS | 190

Elevate your Margarita experience with our hand-crafted infusions and house-made flavored salts, designed to enhance every sip.

### TE AMO (SHAKEN / FROZEN)

Tequila, raspberry, passionfruit, lemon, peach, ginger torch flower salt

### PICANTE

Jalapeno and kaffir infused tequila, mango purée, lemon, smoky paprika salt

### BUENOS DIAS

Tequila, dragon fruit, coconut, calamansi, lemon, tajin salt

### MEZCAL DORADO (SHAKEN / FROZEN)

Jasmine tea infused tequila, Mezcal, guava, passionfruit, lemon, citrus salt

## LA CASA DEL MARGARITAS | 650

(TO SHARE) Jug from any of above options

## HIGH ROLLER | 500

Introducing our high roller cocktail, featuring our signature edible perfume and a blend of high-quality premium spirits - it is a luxurious and innovative creation designed to elevate your senses like never before.

### THE GRAND MARGARITA

Don Julio Blanco, lemon, agave, selection salt and selection edible perfume

### DON MARGARITA

Don Julio Reposado, lemon, agave, selection salt and selection edible perfume

*Choice of salt: citrus, smoky paprika, kaffir leaf, ginger torch, tajin*

*Choice of perfume: cilantro, Mexican mint, oregano*

## COCKTELES | 210

Celebrate the bold and vibrant flavors of Latin America with these expertly crafted cocktails, inspired by the rich traditions and ingredients of Mexico and beyond

### RUM CHATA

Dry spiced rum, coconut rum, homemade horchata, cinnamon, vanilla

### PALOMA ROSA

Tequila, aperitivo, grapefruit soda, pomelo, citrus salt, spray of mezcal

### OAXACA (SHAKEN / FROZEN)

Montelobos mezcal, coriander tequila, strawberry, guava, lemon, syrup, Angostura bitter

### MEXICAN PALETAS

Butterfly pea and basil gin, lemon, cucumber, tonic and serve with Mexican paletas popsicle (choice of paletas: watermelon, mango & strawberry)

### VIVA LA VIDA (SHAKEN / FROZEN)

Vodka, aperitivo, passion fruit, pineapple, jasmine, Mexican mint

**SALUD!** (Served in 30ml) **1 Shot / 6 Shot**

A traditional toast to celebrate the values of connection, unity, and living in the moment-principles that are at the heart of Mexican culture

**ARRIBA | 100 / 400**

Jalapeno and kafir leaf infused tequila mixed with mango purée

**ABAJO | 100 / 400**

Coriander infused tequila mixed with passion fruit purée

**AL CENTRO | 100 / 400**

Jasmine infused tequila mixed with calamansi purée

**AGUAS FRESCAS/BATIDAS | 100****MEXICAN ICED TEA**

Fresh brewed rosella tea, lemon, syrup, mint

**HORCHATA**

Rice milk, cinnamon, vanilla

**DESPACITO**

Passion fruit, pineapple, jasmine

**TROPICALITO**

Raspberry, calamansi, lemon, peach

**PITAYA**

Dragon fruit, coconut, lemon, tajin salt

**BATIDOS**

Vanilla or chocolate milkshake

**SODAS | 75**

Coke, Coke zero, Sprite, tonic/soda water

**JUICES****CHILLED | 85**

Orange, guava, cranberry and apple

**FRESCAS | 95**

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

**STILL & SPARKLING**

Equil, natural or sparkling [760ml] | 90

Equil natural or sparkling [380ml] | 60

Perrier [330ml] | 80

**CALIENTE****SELECCIÓN DE CAFÉS | 80**

Americano, long black, decaffeinated coffee  
Espresso, double espresso, cappuccino, café latte

**ORGANIC TEA | 75**

English Breakfast, Earl Grey, Darjeeling  
Peppermint, Chamomile

**CERVEZAS AND MICHELADA**

[Stout]	Guinness Smooth – Ireland	125
[Pilsner]	Bintang – Indonesia	125
	Bintang Crystal – Indonesia	125
[Flavor]	Bintang Radler – Indonesia	125
[Lager]	Bali Hai – Indonesia	125
	Heineken – Netherland	125
	Corona - Mexico	150
[Crafted]	IOI Brut - Lager, Bali – Indonesia	125
	IOI Padi - Luwih, Bali – Indonesia	125
	Kura-Kura, Ale, Bali – Indonesia	125
	Kura-Kura, Lager, Bali – Indonesia	125
[Draught]	Black Sand Kolsch, Bali – Indonesia	125
[Michelada]	add choices of your: beer, tomato, lime, chili salt	30

**HOUSE OF AGAVES [40ml]**

[including one mixer]

[Plata]	Codigo Blanco	300
	Don Julio Blanco	330
	Patron Silver	330
	Volcan De Mi Tierra Blanco	300
	1800 Silver	230
	1800 Coconut	250
	Heradura Plata	220
	Milagro Silver	275
	Espolon Blanco	220
[Reposado]	Clase Azul Reposado	700
	Don Julio 1942	650
	Don Julio Reposado	350
	Codigo Reposado	350
	1800 Reposado	240
	Herradura Reposado	230
	El Jimador Reposado	220
	Espolon Reposado	250
	Milagro Reposado	300
	Maestro Dobel Reposado	350
[Añejo]	Codigo Añejo	550
	Don Julio Añejo	400
	Patron Añejo	400
[Rosado]	Codigo Rosa	330
[Mezcal]	Machetazo Espadin	275
	Montelobos Tobala	450
	Montelobos Espadin	250
	Lon Danzantes Joven	275

## HOUSE OF RUM [40ml]

[including one mixer]

Kraken Black Spiced	230
Myers Dark	200
Bacardi Light	185
Havana Club 3 Anos	195
Brugal Blanco	195
Plantation 20th Anniversary	275
Angostura 1919	250
Angostura Reserve 3 years	195
Angostura Gold 5 years	220
Mount Gay Black Barrel	220

## OTHER SPIRIT [40ml]

[including one mixer]

[Gin]	Bombay Sapphire	220
	Tanqueray	220
	Hendrick's	280
[Vodka]	Grey Goose	250
	Ketel one	220
[Tennessee]	Jack Daniel's	230
[Bourbon]	Bulleit Bourbon	220
	Maker's Mark	220
	Jim Beam	200
[Irish]	John Jameson	200
[Canadian]	Canadian club	200
[Japanese]	Kakubin, Suntory	220
[Scotch]	Chivas – 12 years	230
	Monkey Shoulder	230
	J.W Black Label – 12 years	230
	J.W Red Label	200
[Single malt]	The Macallan Sherry Oak - 12 years	600
	The Glenlivet – 12 years	300
	The Glenfiddich- 12 years	300
[Cognac]	Hennessy – VSOP	350
	Remy Martin – VSOP	350

## WINES

### CHAMPAGNE & SPARKLING WINES

	750ml	150ml
Taittinger - Reserve, Brut, France	2,500	
Prestige Des Sacres - Brut Prestige, France	2,300	
Accademia - Prosecco, Spumante, DOC, Italy	1,000	210
Louis Perdrier - Brut Excellence, France	950	200

### WHITE WINES

Seaglass - Riesling, California, USA	1,500	
Schieferkopf - Riesling Trocken-Sec, Baden, Germany	1,150	
Fantini - Pinot Grigio, Terre Siciliane, Italy	1,100	
Chateau Los Boldos - Tradition Réserve	1,100	
Sauvignon Blanc, Chile		
B&G - Petite Nancy, Bordeaux, France	1,050	
B&G Réserve Chardonnay, Languedoc-Roussillon, France	1,000	210
Piccini - Bianco di Toscana IGT, Toscana, Italy	1,000	210
Doña Dominga - Clásico de Familia Chardonnay, Chile	950	
The Wolftrap - Franschhoek, Viognier, Chenin Blanc, Grenache Blanc, South Africa	950	
Woven Stone - Ohau, Sauvignon Blanc, North Island, New Zealand	900	

### ROSE WINES

B&G - Tourmaline Cotes de Provence Rosé, France	1,350	
Black Cottage - Marlborough, New Zealand	1,100	230

### RED WINES

Gnarly Head 1924 - Port Barrel Pinot Noir, USA	1,550	
Maxale - Appassimento Primitivo IGP, Puglia, Italy	1,500	
19 Crimes - Shiraz, South Eastern Australia	1,150	
Chateau Los Boldos - Tradition Réserve	1,100	
Cabernet Sauvignon, Chile		
Kaiken - Malbec, Mendoza, Argentina	1,050	
B&G - Réserve Pinot Noir, Corsica, France	1,000	210
De La Chapelle - Merlot, Languedoc-Roussillon, France	1,000	
McGuigan - Signature Series Shiraz, South Eastern Australia	1,000	
Piccini - Rosso di Toscana IGT, Italy	1,000	210
Wolf Blass - Eagle Hawk Merlot, Australia	950	
Monkey Puzzle - Cabernet Sauvignon, Chile	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  

Venduras; 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 molcajete salsa

Carne asada; beef  | Tinga de pollo; chicken  
Carnitas; pork  | Venduras; 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 500

4 COURSES 630

 Chef's recommendation  Vegetarian option available  Contain pork  Spicy

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

# Kid's Menu

## Quesadilla

Flour tortilla, mozzarella cheese, mimolete cheese, guacamole 90

Chicken 90

## Burrito

Flour tortilla, Mexican rice, black bean, guacamole, mimolete cheese corn chips 90

Chicken 90

Fish 90

## Nachos

Corn chips, melted mimolete cheese, guacamole, sour cream 90

Chicken 90

Vegetable  90

## Curros

Deep fried pastry dough, vanilla ice cream, chocolate sauce 90

## Fruit Bowl

Mixed seasonal fruit with orange juice 70

## Two scoops of ice cream

Please ask our service team for available flavours 70

 Vegetarian option available

 Vegetarian

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