

S o f i a

by Andrea Peresthu

A P E R I T I F

Canapés de la Casa — 110

six kinds of freshly made canapés of the house

Croquette — 110

four combination of wagyu, cheese or shrimp fried rolls

Chipirones Fritos — 110

fried baby calamari served with aioli

Pulpo y Guacamole — 110

galician smoky octopus with avocado & pomegranate

Foie Gras Terraine — 450

beet onion confit in red wine & saffron

Grilled Bone Marrow — 180

topped with salsa verde

Fried Mushroom — 110

fried champignon button mushroom with aioli

Tabla de Charcuterie — 1,200

assorted cold cuts jamon serrano, black forrest ham, chorizo bellota, pickles & olives

Tabla de Quesos — 700 (7 kind) / 1,200 (13 Kind)

premium cheese selections :

*gruyere, bleu de gex, comte, tome de savoie, appenzeller young, saporito de veneto,
brie de meaux, cantal / saler, blue de termignon, camembert de normandie,
jersey gouda belegen, livarot, maroilles, ardechoise bellaivire, tartufino gouda with truffle,
ubriacio, munster, jersey landana oude, leicesthershine red cheddar, raclette*

G A L E T T E P I Z Z A

Crusty Delicate French Pastry Dough *with* Choices of:

Pomodoro Mozzarella — 110

italian buffalo milk cheese with tomato paste

Champignon Quesos — 110

melted parmesan cheese with mushroom

Fruti di Mare — 130

scampi, baby scallop & calamari in crushed tomato

Atun y Olivos — 120

tuna confit & pineapple

Wagyu — 150

thin-sliced beef wagyu short ribs

Fromagi Stagionato — 130

four kinds of aged cheese saporito, brie, appenzeller, parmigiano

E X T R A T O P P I N G

Burrata — 30

Anchovy — 30

Mozzarella — 30

S A L A D

Ensalada *del Mariscos* — 180

beet, orange & arugula with clams, calamari & scampi

Burrata Salad — 150

creamy italian soft cheese with heirloom tomatoes, basil & pomegranate

Wagyu Beef Salad — 190

*wagyu short ribs, pomelo, cucumber, tomatoes & iceberg lettuce
in pungent & sweet fresh lime gravy*

Rock Lobster Salad — DP

bamboo lobster with pineapple, green peas & aioli sauce

S O U P

Champignon Soup *with* White Truffle Oil — 110

traditional slow cooked champignon soup

Crab Bouillabaisse Soup — 195

crab lump confit ala provençal seafood soup

Galápagos Fish Maw Soup — 285

*cantonese style fish maw soup originated from galápagos island
served with crab & baby scallop*

Wagyu Oxtail Soup — 210

indonesian style wagyu oxtail soup, 12 hours braised in tropical herbs brines

P A S T A

Pappardelle Ragu — 180

tuscany style homemade pasta with beef ragout in tomato sauce

Nero di Mare — 180

black ink spaghetti alio y olio with clams, prawns & baby scallop

Ravioli Truffle — 190

black summer truffle paste

Cappellini Tartuffo — 150

angel hair pasta with black summer truffle paste and shitake mushroom

Spaghetti al Tonno — 120

spicy spaghetti with tuna & black olive

N O O D L E S

Bakmie Sofia — 120

traditional noodle soup with smoky chicken & seafood

Kwetiau Goreng Seafood / Wagyu — 130

stir-fried flat rice noodle with beef / seafood (scampi, calamari, baby scallop)

Kwetiau Kuah — 110

flat rice noodle soup with beef broth, slices of wagyu & beef balls

F I S H

Black Cod *with* Bouillabaisse — 450

japanese black cod with provencal style seafood gravy with saffron

Mexican Groot *al Horno* — 350

baked mangrove snapper with garlic & olive oil

L A M B

Braised Lamb Shank — 295

six hours slow cooked lamb shank braised in beer & mediterranean herbs

Lamb Chop — 250

grilled lamb chop ala provençal

Lamb Bazaar — 2,000

whole lamb leg served with butter rice & middle eastern style salad

C H I C K E N

Poulet *au Poivre* — 225

baked chicken confit with black pepper cream gravy

Pinchos *de Pollo* — 150

andalucian style grilled chicken skewer

Koninginnehapje — 150

*creamy chicken mushroom with hokkaido butter puff
- a belgian dish*

NUSANTARA GALORE

Parahyangan — 450

gepuk wagyu, ikan asin yem pao, babat bakar, lalapan, sambal zoendal

Dewata — 350

ayam asap klungkung, sate lilit ayam, lawar bali & sambal matah / mbe

Sate Maranggi Wagyu — 210

wagyu beef skewer marinated in maranggi style

Sate Maranggi Wagyu with Sambal Matah — 210

wagyu beef skewer marinated in maranggi style with sambal matah

Nasi Goreng Kepiting & Baby Scallop — 200

crabs & baby scallop fried rice

Nasi Goreng Wagyu (Short Ribs) — 250

short ribs wagyu beef fried rice

Nasi Goreng Ikan Asin Yem Pao Petai — 200

salted fish yem pao fried rice with pungent beans

Kwetiau Goreng Seafood — 150

fried flat noodle with squid & scampi

S o f i a

C O C K T A I L S

SOFIA THE ODYSSEY COCKTAILS

Sofia the odyssey cocktails, journey of the cocktails spread the world, it started from the 18th century where's the first cocktail found "Sazerac" New Orleans. It changed people mind, and the industry has been growing so fast. Many countries, they had their own culture to develop what's going on for the trending topic at that moment "cocktails". The journey of these history will keep in mind, salute to the legend and Sofia explore the odyssey cocktails with the newly trend cocktails nowadays and also with the touch - hints and culture from our home Sofia The Gunawarman, crafty and artisanal.

♣ AMERICA GOLDEN AGE, 1800 150

*gin sous-vide pomegranate, mint spring, green tea cordial,
orange, star anise, chili padi, carbonated spice rub reduction*

The 1800s were a golden era for cocktails in the USA. Bartending was among the highest-paying professions. Thomas was one of the most influential people in San Francisco and, reportedly, earned more than the vice president. Bear in mind that bartenders then did not have access to readymade syrups or purees; everything was prepared from scratch. The drinks they created are still drunk today.

Even the ice used in a cocktail was given a lot of attention then. In their two part encyclopedic discourse on spirits and cocktails, *Spirituos Journey: A History of Drink*, Brown and Miller tell us that in the 1830s, ice blocks were carved out of frozen lakes in Boston and shipped to America's southern states and Cuba. This ice would eventually make it all the way to Calcutta, where the British would use it to chill their wines and beers. Tell your local bartender that the next time he behaves miserly with ice.

♣ THE MARTINI IN THE LAND OF PATIALA PEG, 1990 - 2000 150

artisanal gin, osmanthus syrup, earl grey tonic reduction

In India, a new breed of professionally qualified bartenders has emerged and is experimenting with fresh ingredients, home made syrups, dainty garnishes and drinks that focus on a balance of flavours. Bars such as PCO, in New Delhi, Cocktails and Dreams, in Gurgaon, Wink, Ellipsis and The Daily, in Mumbai, have advertised fine cocktails as their unique selling point.

❖ **GLORY COME TO INDONESIA, 2015**

165

*london dry gin sous vide snap pea, white wine cordial,
snap pea dredging, freshly squeezed lemon, brining sea salt*

Indonesia is famous for its diversity. Each region has their own signature and traditional beverages. Alcohol has long existed in this country. The presence of those alcoholic beverages prioritized togetherness and appreciation, which certainly in accordance with the values and norms carried by the people. Throughout the changes of time, western culture started to penetrate to the country. Spread widely. Learning process obviously from both sides. Proper cocktail formed with excellent technique. Customer education has long been seen as main purpose to become a vehicle in gain a big number and higher alcohol beverages consumption.

THE SIGNATURES

The signatures, by the experiences, stories, passion and love for the 6 years experiences in Syah Establishments, explore combining passion, feeling, imagination and newly up date of cocktail culture.

♣ HAUS #1, 2014

200

a smooth and mellow cognac, hints of japanese ume liqueur, sweetness of cherry brandy, dash of homemade bitters chocolate & vanilla hints.

Haus #1, when I read Haus #1 I remembered of Bau Haus 1933, down stair speakeasy prohibition cocktail bar, Haus #1 is a number one cocktail in Bau Haus 1933, cocktail recommended – at first I made this cocktail, I am describing the cocktail and dedicated to a founder of Syah Establishment “*Felly Imransyah*”, I tried to know what he loves to drink on that time and he loved cognac at that moment, he dream and love about the Japanese bar – I chose umeshu to mix well with cognac. He loves something artisanal, he loves art that much, classy, elegant, and he loves beauty. It tend to be bold and classic outside but gently smooth inside, explore the smooth and mellow cognac with Japanese ume liqueur describing his passionate and personality. After all the cocktails list named, Haus #1 was the last cocktail unnamed, while we were busy to find the cocktail’s name, at suddently he named it Haus #1, I present Haus #1 to Sofia The Gunawarman, as an honor to the founder. *Salute !!*

♣ BERGAMOT CLUB, 2015

175

london dry gin infused earl grey, aromatic orange liqueur, freshly squeezed lemon, homemade syrup

Why Bergamot? the name chose from the hints of earl grey notes, there’s an essence of bergamot, we washed it with Dry Gin.

The cocktail firstly made at Bau haus 1933, it was suddenly prep while the customer requested for the martini cocktail with very refreshing notes. He loved it that much keep repeated to order it when he visit the bar. It wasn’t in the menu. Few months later, I brought the cocktail to Sofia The Gunawarman and boom it became Sofia’s the most favorite cocktail and number one cocktail in very beginning Sofia open the door

♣ **SECRET SALOON, 2019**

185

*bourbon washed red ruby – west java coffee beans,
sweet vermouth, chocolate syrup, bitters*

People crazy for the coffee nowadays, it become trend, I mixed Sofia single origin from West Java to hints this crafty balance bold and smooth from the taste and the character. It twisted from the classy Manhattan, tones dark but clear - bold and mature. It presenting Sofia as bold and mature character but still elegant and classy. I also dedicated this cocktail for the Woman's International Day 2019, the article Leading Ladies of The Bar 2019 by [Monin_Indonesia.id](https://www.monin-indonesia.id) presenting of Syah Establishment – Sofia The Gunawarman.

♣ **THE RED MOON MASALA, 2019**

200

*the V.S.O.P cognac, homemade masala & wine reduction,
sweet vanilla, bitters*

Love the spices much, exploring, twisted some spices from Garam Masala originating from South Asia, common in Indian, Nepales, Bangladeshi, Sri Lankan & Afghan cuisines. I chose some of spices from our nation Indonesia which has some similar spices and mixed become homemade masala cooked well with red wine, presenting this cocktail for them who love sangria, they can enjoy and sip this smoothly cocktail to substitute it. The red Moon Masala appeared at Csaba at first, wine cocktail, with a mature and bold appearance but smooth and fruity notes.

♣ **JALAPEÑO'S COCKTAIL, 2020**

185

*reposado tequila sous vide jalapeno, campari, yuzu honey,
saline, pickles, melinjo's cracker*

When I see tequila, Margarita is on my mind, when I see campari, Negroni is always remind, having my spicy jalapeno's tequila and campari, the taste was unexpected at first, than tried to explore both ingredients , wondering if I made some fun cocktail as the lovechild Margarita and Negroni, savory cocktail pairing with the crackers. Tried to modified my favorite Margarita & Negroni, become this Jalapeno's Cocktail, mix balance spicy reposado tequila with campari and other ingredients. Drink it pairing with the pickles and crackers.

THE NEGRONI'S SERIES

Designed as an aperitif, a good Negroni is the very definition of balance and simplicity, and its continued popularity comes as no surprise to us. This ruby red Italian charmer is now popping up everywhere, having made its return to the mainstream in mid-2015. While the Negroni may look sweet, it's anything but – it's strong, bitter notes are what Negroni nerds revere about the concoction; there's no syrup masking anything here.

Drink it before a good meal, not just because it is the very definition of an Aperitivo cocktail but because a gin, vermouth and bitters is a booze layered on booze combination that would have sunk Henry VIII.

How we do it to explore this simplicity of Negroni, enjoy and sip the concoction these balance, simplicity and sophistication.

♣ CLASSIC NEGRONI, 1919

180

london dry gin, campari, sweet vermouth

The most widely reported version of this drink's origin is that it was invented at Caffè Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Fosco Scarselli, to strengthen his favourite cocktail – the Americano – by replacing the soda water with gin. Scarselli added an orange garnish, rather than the lemon you'd usually get with an Americano, and the drink took off. Before long, everyone was coming into the bar for a 'Negroni'.

Camillo Negroni himself was an interesting figure. He travelled around America while in his twenties and lived the life of a cowboy for a period. He also lived in London, which, we like to think with its prevalent gin scene, led to him (perhaps inadvertently) creating one of the most iconic cocktails of all time.

The Negroni family was quick to take advantage of the cocktail's success too, founding the Negroni Distillery in 1919, in Treviso, Italy, where they produced a ready-made version of the drink, sold as Antico Negroni.

♣ **UME - TEA NEGRONI, 2014** **185**

earl grey dry gin soaked with smoky rosemary, japanese umeshu liqueur, campari, vermouth

Love umeshu that much and tried to explore the taste with the exotic hints of bergamot from earl grey tea infused with london dry gin, and soaked with smoky burnt of aromatic rosemary, let stir over diluted for 35 second. Enjoy another scene of Negroni to boost your mood.

♣ **CLAY POT SHEPHERD NEGRONI, 2016** **200**

london dry gin, homemade sweet bitter orange, vermouth, orange zest, walnut caramelized, aged in a clay pot.

I made it first in very beginning of Csaba 2016 (The Gunawarman Gentlemen's Member Club) I named it a Shepherd Negroni, in my opinion Shepherd means someone who fully responsibility and very loyal to his members, brought again to this 2020 - maturing the Shepherd Negroni in a Clay Pot - the perfect candidate for some age-induced rounding and mellowing. Another hints of aromatic herbs and spices well combining with dry orange - it's sweet and slightly bitters with spices notes and bold . The Clay Pot helps bring out the flavors through intense concentration, creating a smooth and delicious experience. . . The cocktail also oxidizes over time which changes the flavor profile, bringing out some fruity flavors.

♣ **SALTED BUTTERSCOTCH NEGRONI, 2020** **185**

dry gin washed salted butter, butterscotch liqueur, campari, sweet vermouth, salted potato cracker

Perfuming your Negroni with hints of Butterscotch notes in to your cocktail, another exploring taste to the very sophisticated Negroni, inspired when I'm having my toasted bread with salted butter and a glass of butterbeer. Made the negroni slightly buttery, clean and fragrant from the butterscotch aroma. Washed my Gin with the salted butter for 2 days let the crispy dry gin had the buttery and saltiness from the butter.

BACK TO CLASSIC

OLD FASHIONED	165
<i>rye whisky, angostura bitters, sugar</i>	
BOULEVARDIER	165
<i>bourbon whisky, campari, sweet vermouth</i>	
WHISKEY SOUR	150
<i>bourbon whiskey, freshly squeezed lemon juice, sugar</i>	
MOJITO	150
<i>light rum, fresh mint, fresh lime, sugar, soda water</i>	
MARGARITA	150
<i>reposado tequila, orange liqueur, freshly squeezed lime juice, sugar</i>	
KIR ROYALE	185
<i>blackcurrant liqueur, champagne</i>	
FRENCH 75	185
<i>london dry gin, dry orange liqueur, freshly squeezed lemon juice, champagne</i>	
SANGRIA	200
<i>brandy V.S.O.P, orange liqueur, orange, strawberry, green apple, wine, cinnamon syrup</i>	
CHOCOLATE MARTINI	150
<i>vodka, baileys irish cream, chocolate liqueur, ice cream, chocolate shaved</i>	
ESPRESSO MARTINI	150
<i>vodka, coffee crème liqueur, irish cream liqueur, espresso, homemade vanilla syrup</i>	

S P I R I T

A P E R I T I F

PERNOD	120 / 1,600
RICARD	120 / 1,600
MANCINO (<i>SECCO, BIANCO, ROSSO AMARANTO</i>)	110 / 1,500
CAMPARI	110 / 1,500

V O D K A

GREY GOOSE	160 / 2,100
GREY GOOSE LE' ORANGE	160 / 2,300
CIROC	160 / 2,300
BELVEDERE	160 / 2,300
ABSOLUT	130 / 1,600

G I N

STAR OF BOMBAY	225 / 3,000
BOMBAY SAPPHIRE	120 / 1,500
HENDRICK'S	160 / 2,200
THE LONDON N°1 BLUE GIN	135 / 2,250
TANQUERAY N°TEN	185 / 2,750
TANQUERAY	115 / 1,500
ROKU	170 / 2,600

R U M

RON ZACAPA XO	360 / 4,750
RON ZACAPA 23	180 / 2,250
BACARDI GOLD	110 / 1,500
BACARDI BLACK	110 / 1,500

T E Q U I L A

HERRADURA SUPREMA	650 / 12,000
HERRADURA ANEJO	260 / 3,000
HERRADURA REPOSADO	175 / 2,500
GRAND PATRON PLATINUM	— / 8,000
PATRON ANEJO	225 / 3,300
PATRON REPOSADO	210 / 2,750
PATRON SILVER	185 / 2,650
PATRON XO CAFÉ	175 / 2,200

C O G N A C

& A R M A G N A C

C O G N A C

REMY MARTIN XO	425 / 6,000
REMY MARTIN VSOP	160 / 2,200
HENNESSY XO	450 / 6,750
HENNESSY VSOP	220 / 3,000
MARTELL XO	558 / 7,920
MARTELL CORDON BLEU	450 / 6,500
MARTELL VSOP	220 / 2,850

ARMAGNAC

CHABOT EXTRA ARMAGNAC	425 / 6,500
CHABOT XO ARMAGNAC	300 / 4,000

W H I S K Y

SCOTCH

JOHNNIE WALKER BLUE LABEL	425 / 6,500
JOHNNIE WALKER GOLD LABEL	180 / 2,600
JOHNNIE WALKER BLACK LABEL	145 / 1,800
CHIVAS 18 Y.O	220 / 3,200
CHIVAS 12 Y.O	135 / 1,800
MONKEY SHOULDER BLENDED MALT	160 / 2,200
NAKED GROUSE BLENDED MALT	135 / 1,800

AMERICAN

JACK DANIEL'S GOLD	425 / 6,500
JACK DANIEL'S OLD N° 7	180 / 2,600
WOODFORD RESERVE	225 / 2,850
GENTLEMAN JACK	220 / 3,200
BULLEIT RYE	175 / 2,250
BULLEIT BOURBON	160 / 2,000

CANADIAN

CANADIAN CLUB

100 / 1,350

IRISH

JAMESON

140 / 1,800

BUSHMILLS

100 / 1,300

JAPANESE MALT WHISKY

HIBIKI 17 Y.O

— / 22,000

HIBIKI HARMONY

350 / 8,000

LOWLAND

AUCHENTOSAN 18 Y.O

350 / 5,000

HIGHLAND

THE DALMORE KING ALEXANDER III	— / 10,000
GLENFARCLAS 15 Y.O	475 / 6,600
THE SINGLETON 18 Y.O	540 / 8,000
THE SINGLETON 15 Y.O	320 / 4,500
THE SINGLETON 12 Y.O	220 / 3,000
GLENMORANGIE 18 Y.O	550 / 7,700
GLENMORANGIE NECTAR D'Or	250 / 4,100
GLENMORANGIE LASANTA	225 / 3,600
GLENMORANGIE QUINTA RUBAN	225 / 3,600
GLENMORANGIE 10 Y.O	200 / 3,000
OBAN 14 Y.O	250 / 3,600
ABERFELDY 12 Y.O	160 / 3,000

ORKNEY

HIGHLAND PARK 18 Y.O	950 / 10,000
HIGHLAND PARK 12 Y.O	350 / 3,800
HIGHLAND PARK DARK ORIGIN	280 / 3,800

SKYE

TALISKER 10 Y.O	195 / 2,600
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SPEYSIDE

MACALLAN 18 Y.O	800 / 12,000
MACALLAN 12 Y.O	240 / 3,500
GLENFIDDICH 18 Y.O	325 / 4,750
GLENFIDDICH 15 Y.O	275 / 4,250
GLENFIDDICH 12 Y.O	200 / 2,800
GLENLIVET 18 Y.O	360 / 5,700
GLENLIVET 12 Y.O	200 / 2,800

ISLAY

BOWMORE 18 Y.O	800 / 5,000
BOWMORE 15 Y.O	300 / 4,200
BOWMORE 12 Y.O	220 / 2,750
CAOL ILA 12 Y.O	200 / 2,500
LAPHROAIG 18 Y.O	325 / 4,500
LAGAVULIN 16 Y.O	350 / 5,000

L I Q U E U R

JÄGERMEISTER	130 / 1,700
COINTREAU	125 / 1,500
BAILEYS IRISH CREAM	105 / 1,500
AMARETTO DISARONNO	105 / 1,500

B E E R S

HEINEKEN DRAUGHT SMALL / LARGE	75 / 95
CORONA	95
CARLSBERG	75
GUINNESS	75
SAPPORO	95

N O N - A L C O H O L

M O C K T A I L

PINK FIZZY 75

raspberry, pomegranate, lime, caramel, tonic water

COCO BANANA 75

banana, vanilla ice cream, lime, pineapple, coconut cream, coconut syrup

EASTERN ASIA 75

yuzu honey, yoghurt, calamansi, orange, kafir lime, orgeat, soda water

S I N G L E O R I G I N C O F F E E

150

All Variants Available in Iced/Hot

ACEH GAYO

MALABAR

BALI KINTAMANI

BAJAWA

V60, Cold Brew, French Press, Vietnam Drip, Syphon

B L E N D E D C O F F E E

150

ESPRESSO SINGLE / DOUBLE

BLACK COFFEE

CAPPUCINO (HOT / COLD)

COFFEE LATTE (HOT / COLD)

FLAVORED CAPPUCINO

FLAVORED LATTE

PICCOLO

MACCIATO

ROMANO

CONPANA

RISTRETTO

MOCHACCINO

RED VELVET

ICED RED VELVET

SOFIA AFFOGATO

prices are subject to 21% government tax & service

All Variants Available in Iced/Hot

CLASSIC

ORGANIC EARL GREY
ORGANIC ENGLISH BREAKFAST
ORGANIC CHAMOMILE
ORGANIC PEPPERMINT
ORGANIC GREEN TEA SENCHA
ORGANIC JASMINE PEARL

ORIGINAL

ORGANIC BLACK PU — ERH
ORGANIC CHRYSANTHEMUM BABY FLOWER

BLENDED

BONNE NUIT LEMON
HONEY BERRY SWEET
NAMASTE
SLIM & SLENDER

FRUIT TEA

CHERRY BLOSSOM GREEN
PEACH OBSESSION
LYCHEE TWIST

ICED TEA

REGULAR ICED TEA
FLAVORED ICED TEA
(lemon, lychee, peach, passion fruit, strawberry, green apple)

FRESH JUICES

KIWI	120
AVOCADO	120
ORANGE	150
STRAWBERRY	120
HONEY DEW MELON	120
WATERMELON	120
LEMON	120
LIME	120
GREEN APPLE	120
PINEAPPLE	120
MANGO	120
CARROT	120
TOMATO	120
SOURSOP	120
FRESH MIX JUICE (choice of 3 mix ingredients)	140

S O F T D R I N K S

COKE	75
DIET COKE	75
GINGER ALE	75
TONIC WATER	75
SODA WATER	75
GREEN TEA POKKA	75
RED BULL	80

M I N E R A L W A T E R

EQUILL NATURAL 760ML	80
EQUILL NATURAL 380ML	65
SAN PELLEGRINO 750ML	90
SAN PELLEGRINO 500ML	75