

BOHEME

# Food

## All Day Brunch!

*NO - LIMITATION ! We offer a full brunch menu complete with delicious, mouth watering entrees guaranteed to please.*

### The Avo

70K

Homemade multigrain sourdough, edamame, beet hummus, slice avocado, two poached eggs, gremolata, mixed seeds crackers & labneh.

### Chilli Eggs

80K

Homemade sourdough, smash avocado, haloumi, feta cheese, spinach, tomato salsa, two poached egg, mixed greens, chili crumble & sriracha hollandaise.

### Boheme Benny

85K

Homemade multigrain muffin, bacon, two poached eggs, mix spinach, mix mushroom, caramelized onion, micro greens, truffle oil & active charcoal brown butter hollandaise.

### Supreme Brunch

90K

Multigrain and Brioche, choice eggs your ways, bacon, sausage, broccoli, smoked salmon, mix bean, hashbrown, Avo, cherry tomato, Mushroom & hollandaise.

### Super Vegan Bowl

70K

Tempeh teriyaki, tofu, avocado, falafel, kale slaw, tomato salsa, mix veggies.

### Passion Eggs

80K

Brown butter crema scrambled, mix mushroom, truffle, 4 eggs, balsamic caviar, crispy bread, microgreens & yolky.

### Sourdough Pancake

65K

Homemade sourdough pancake, maple, chocolate soil, mix tropical fruits, vanilla ice cream & mix sweet crackers

### Mushroom

70K

Sourdough, creamy mix mushroom, poached eggs, parsley, tomato cherry & microgreens.

### Chia <sup>(V) (G)</sup>

70K

Coconut chia pudding, coconut crumbs, choco soil, tropical mix fruit, jelly, coconut flakes, granola & mango sauce.

*Price are not included with **government tax 11% and service 5%***

# Boheme Create Your Own Breakie

*Choose from our dishes below to create your own favorite breakfast*

\*3pcs **50K** / 5pcs **90K** / add 1 pcs **20K**

## Bakery and Carbs

- 2 slice sourdough with avocado butter **(V) (L)**.
- 2 slice multigrain sourdough with avocado butter **(+8K) (V) (L)**.
- Plain croissant.
- 2 pcs of danish with strawberry jam.
- 2 hashbrown potatoes.
- 2 slice gluten free bread.

## Eggy

- 2 sunny side up **(G) (L)**.
- 2 burned butter scrambled eggs **(G)**.
- 2 poach egg with hollandaise **(G)**.
- 2 omelette with onion, paprika **(G) (L)**.
- 2 boiled eggs **(G) (L)**.

## Protein

- 2 slice bacons
- 50gr seared chicken
- 2 slice beef with chimichurri
- chicken sausage with tomato relish
- seared tempeh with teriyaki **(V) (G)**
- fried tofu with peanut sauce **(V) (G)**.

## Super Topping

- super mix seeds (flax, sesame, pumpkin seeds & sun flowers) **(V)**
- falafel with tzatziki
- mix beans (red beans, soya & edamame) **(V)**

## Green and Fruits

- sauteed (spinach, zucchini and beans) **(V)**
- roasted mix mushroom **(V)**
- slice avocado or smashed **(V) (G) (L)**
- pink smoothies bowl with granola and coconut **(V) (G) (L)**
- chia pudding **(V) (G) (L)**.

## Sweets

- vegan banana bread with icing **(L)**
- vegan choco truffle **(V) (G) (L)**
- energy balls **(V) (G)**.

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## Bites & Sides

<b>Cauliflower<sup>(M) (L)</sup></b>	55K
Deep fried cauliflower with buffalo sauce & avocado mayonnaise.	
<b>Buffalo Wings</b>	65K
Deep fried 250gr buttermilk chicken wings with buffalo sauce & strained yogurt.	
<b>Cheezy Onion Ring</b>	60K
Deep fried onion rings with melted cheese.	
<b>Chicken Karage</b>	65K
Deep fried breaded chicken with wasabi mayo.	
<b>French Fries</b>	45K
French fries with tomato mayo.	
<b>Truffle Cheezy Fries</b>	65K
French fries with mozzarella, parmesan mix mushroom & truffle oil.	
<b>Sweet Potato Fries</b>	45K
Deep fried sweet potato with tomato relish.	

## Salads

<b>Chicken Avo</b>	65K
Grilled chicken, avocado, lemon mustard vinaigrette, kale, lettuce jelly, pumpkin kimchi, seeds crackers.	
<b>Hallo Caesar</b>	70K
Baby romaine, boiled egg, caesar dressing, halloumi, parmesan, chickpea, crouton, mix greens & tomato Cherry.	
<b>Quinoa</b>	70K
Red quinoa, beetroots, kyuri, carrot, berry dressing, kale, edamame & soya bean.	
<b>Beet The Avo</b>	65K
Kale, romaine, kyuri, pickled beet, slice avocado, mixed seeds, edamame, cherry tomato, coconut flakes & orange vinaigrette.	

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## Raw

Tuna Crudo 80K

Butter glazed raw, orange vinaigrette, citrus fruit, shoyu, ginger, thai chilli, mint, crackers & micro greens.

Mackarel Ceviche 75K

King Mackerel, shallot, chive, cilantro, chili, lime, orange & chips.

## Sandwiches

Boheme Burger 90K

Brioche bun, homemade beef patty, bacon, smoked cheddar, onion relish, salsa, romaine, bbq & chips.

Chickpea Burgreens 80K

Grain bun, chickpea patty, caramelized pineapple, beetroot pickled, rocket, sriracha, vegan cheese & chips.

Avo Fish Toastie 80K

Homemade sourdough, avocado, buttermilk fried mackerel, tomato salsa, cheese & mix salad.

## Grilled

Baramundi 90K

Honey glazed jalapeno with seared barramundi, sauteed green & micro greens.

Swordfish 80K

Seared swordfish with lemon butter, sauteed veggie, tomato cherry & salad.

Salmon 140K

Butter poach salmon with gremolata, truffle mashed & greens.

The Ribeye 130K

Seared rib eye w/ truffle cauliflower pure, tomato demiglace, mix baby veggies.

Grandma Chicken 85K

Sous vide chicken with chicken mushroom jus, cherry tomato, baby carrot and potato.

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## Pasta

**Prawn Linguine** 95K

Prawn bisque, tiger prawn, garlic, chilli, parsley, wild rocket cherry tomato and cream.

**Penne Arrabiata** 75K

Tomato passata, garlic, chilli and pangratatto.

**Potato Gnocchi** 85K

Potato gnocchi, creamy tomato sauce, basil, parmesan, haloumi, mozzarella & pangratatto.

**Truffle Tagliatelle** 85K

Mixed mushroom, butter, truffle oil, parmesan, cream and crouton.

**Brown Carbonara** 85K

Guanciale, onion, garlic, butter, egg yolk, truffle, parmesan, parsley and pangratatto.

**Creamy Pesto Chicken** 80K

Penne, Pesto sauce, grill chicken, pistachio, parsley & pangratatto.

## Boheme Sweets

**Strawberry Panna Cotta** 60K

Vanilla crumble with strawberry panna cotta, pavlova and mix fruits.

**Cheese Cake** 60K

Lemon cheese cake, ice cream and chocolate tuille.

**Chocolate Mouse** 60K

Choco frozen mouse, dark soil, crumble, berry sauce& tuille.

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# Beverage

## Coffee House Blend.

Espresso, Macchiatto, Longblack 25K

Latte, Cappuccino, Flatwhite, Mochaccino 30K

Matcha Latte 40K

Almond milk (+12K) | Soymilk (+10K) | Coconut milk (+10K) | Hazelnut syrup (+8K)  
| Caramel syrup (+8K) | Tiramizu syrup (+8K).

## Tea

Flavour Tea 25K

ENGLISH BREAKFAST | ROYAL EARL GREY | GREEN TEA | CHAMOMILE | PEPPERMINT  
| TROPICAL MANGO.

Strawberry Ice Tea 30K

Lychee Tea 35K

Lemon Tea 25K

Soft Drink 25K

DIET COKE | COKE | SPRITE | TONIC | SODA WATER | GINGER ALE.

## Water

Equil Natural /Sparkling 30K

330ml

Infused Water 25K

Aquamora 15K

Whole Young Coconut 35K

Kombucha by Kombuchi 40K

ORANGE | APPLE BEET | GUAVA | TURMERIC | GINGER.

Healthy Juice 55K

DJAMU (orange, carrot, turmeric) | VITAMIN SEA (orange, carrot, apple)  
| GREENY (cucumber, spinach, apple, ginger, lemon).

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Single Fresh Blended 35K

Mix Blended (3 Fruits) 45K

ORANGE | PINEAPPLE | MANGO | STRAWBERRY | WATERMELON | BANANA  
| DRAGON FRUIT.

Smoothies 55K

**TROPIS** (mango, banana, yoghurt, yakult, honey) | **RED BERRY** (dragon fruit, strawberry, yoghurt, yakult, honey)  
| **BANANA PEANUT BUTTER** (banana, peanut, yoghurt, yakult, honey).

Milkshake 45K

VANILLA | CHOCOLATE | BANANA | STRAWBERRY | COREO.

## Beers

Bintang 40K

Pilsener | Crystal | Radler.

Kura Kura 80K

Island ale | Lager.

Island Brewing 45 / 55 / 75K

Pilsener | Summer Pale Ale | Small Hazy

Carlsberg 50K

San Miguel Light 50K

## Mocktail

Ginger Spritzer 55K

Tropical mix juice, mint, ginger syrup, lemonade.

Barry Splash 55K

Strawberry, rosella syrup, mint, lemonade.

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# A Brief History of the Cocktail

In modern usage, “cocktail” has become synonymous with “alcoholic mixed drink” this was not always the case. The first recorded use of the word cocktail in the United States was in 1803 in a publication called *The Farmer’s Cabinet*. These early drinks at the time. Cocktails were originally just one category of drink among many such as punches, sours, slings, cobblers, juleps, shrubs, toddies and flips.

The origin of the word “cocktail” is shrouded in mystery. The drinks were originally designed to be sipped in the morning as part of regimen to recover from the previous night’s over-imbibing. As such, they gained a reputation as something that decent folks avoided. Despite their less-than savory reputation, cocktails grew more and more popular. These popular drink with bad reputation began attracting attention they didn’t want. Because of the perceived bad behavior by those who drank alcohol to excess, various groups that sought to limit the drinking of alcohol in the United States started organizing into the Temperance movement in the 1840’s. By the 1880’s member of Temperance movement were calling for an amendment to the U.S Constitution banning alcohol. Meanwhile, the popularity of the bars and saloons across the country meant that business was booming for distillers and brewers. With this boom came an increase in public drunkenness, and the Temperance movement gathered strength. By the turn of the last century, some localities had started to pass laws against alcohol. Then in 1919, the 18th Amendment to the U.S Constitution was ratified by 36 states and every brewer, distiller, vintner, wholesaler, and retailer of alcoholic beverage lost their business license. Prohibition of alcoholic in the United States lasted until 1933 when it was repealed by the 21st Amendment.

During this time, alcohol consumption dropped to half its pre-Prohibition levels, however, many chose to ignore the new laws. Speakeasies, illegal clubs where alcohol was still served, began to pop up everywhere. Some estimates place the number of such club in New York City alone at over 30,000. Since formal alcohol production was now illegal, the Speakeasies had to get their liquor wherever they could. Some distilled their own, but organized crime was more than happy to step in and supply most. Since the alcohol of the time was generally of a low quality and very harsh, Speakeasies often mixed it with various other ingredients to improve the taste. By the point, “cocktail” had taken on its broader and more modern definition, and thus cocktails survived Prohibition. Cocktails remained popular through the 40’s and 50’s. But lost their luster in the counter culture 60’s and 70’s because they were seen as the drinks of choice for the establishment. The 1980’s saw a resurgence of cocktails with the Vodka Martini hitting its high point. In the 2000’s up until present day bartenders, Mixologists, and hobbyists have started reviving the art of the cocktail. Many techniques and ingredients that had been all but lost have slowly been revived.

It is in spirit that we offer you our cocktail list.

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**South Side** in Chicago, at the center of gang wars between North and South city gangs, the North gangs were importing bootlegged liquor from Canada but those South city guys were stuck making bathtub gin. Later, mint and citrus were added to make it go down a bit smoother. Said to have been favorite drink of Al Capone and his gang, next time you sip a southside, put a little swagger in your step.

**Larios Gin , Lemon jc, Honey, Mint Leave**

105K

**Clover Club** The Clover Club pre-dates Prohibition and takes its name from the Philadelphia men's with which it shares a name. It was something of an old boys club, established by lawyers and bankers in the Bellevue- Stratford Hotel in the 1880's.

**Larios Gin , Lemon jc, Honey, Raspberry syrup**

110K

**Ramos Gin Fizz** Two things to know if you order a Ramos Gin Fizz: 1. This drink is not easy to make. It will take some time. 2. This drink contains raw egg white. Still with me? Good, the read on.... Henry C. Ramos is considered to be cocktail royalty based on his invention of this drink in 1888 in New Orleans. Ramos' bar, the stag, became famous during Mardi Gras for employing a "corps of shaker boys" whose sole purpose was making this drink. At the 1915 Mardi Gras, the stag employed thirty-five shaker boys who were unable to keep up with the demand for the Ramos Gin Fizz.

**Larios Gin , Elder Flower syrup, Lemon jc, Egg white, Heavy cream, Tonic water**

115K

**Dark "N" Stormy** A classic mix of Gosling's Black Seal rum and ginger beer, this cocktail traces its origin to the British Royal Navy. By 1920, the Royal Navy, as a temperance measure, added an allowance of ginger beer to the sailors' daily rum ration. The swabbies, however, given the choice between rum and "temperance beverage" said, "Fank gov, we'll take both!" We're with them.

**Nusa cana spiced, Homemade ginger mix, Lemon jc, Simple syrup, Ginger ale**

110K

**Penicilin** Created by an Australian, in a Manhattan bar, and built with two different Scotches, the Penicilin burst onto the scene in the nascent days of the modern cocktail revolution. It was 2005, and New York's Lower East Side drink movement had already helped revive classic cocktail from a pre-Prohibition era, as well as spawned some modern masterpieces like the Gold Rush. If the Gold Rush was essentially a whisky sour made with honey, the Penicillin would make the template even more baroque.

**Johnnie walker black, Homemandede ginger mix, Lemon jc, Vanilla syrup**

115K

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**Whiskey Sour** The Whiskey Sour officially dates back to the 1860's. but sailors in the British Navy had been drinking something very similar long before that. On long sea journeys, water was not always dependable, so to combat that, spirits were often used. Scurvy, too, was another danger on these journeys, so lemons and limes were consumed to help prevent the disease ( incidentally, this is also one of the reasons why British folk are called 'Limeys'). Finally, sugar and water were added for taste. at this point, the drink is probably starting to sound familiar. (Grog, the rum-based favorite of pirates across the seven seas, is made from the same components, substituting whiskey for the sugar cane-based spirit).

**Jim beam , Lemon jc, Honey, Egg white, Angostura bitter**

110K

**Margarita** Daniel "Danny" Negrete is said to have created the drink in 1936 when he was the manager of Garci Crespo Hotel in Puebla, Mexico. His girlfriend, Margarita, apparently liked salt in her drinks and the story goes that he created the drink for her as a present.

**El jimdor reposado, Bols triple sec, Lemon jc, Simple syrup**

110K

**Mary Pickford** Named for Canadian- American film actress Mary Pickford (1892- 1979), it is said to have been created for her in the 1920s by either Eddie Woelke or Fred Kaufmann at the Hotel Nacional de Cuba on a trip she took to Havana with Charlie Chaplin and Douglas Fairbanks.

**Nusa cana light rum, Pineapple jc, Spice grenadine, Lemon jc**

110K

**Negroni** 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.

**Larios gin, Campari, Mancino rosso**

120K

**Aperol Spritz** often described as an Italian sunset in a glass, the aperol spritz originated in the city of Padua and has become one of the most famous cocktails in Italy. The Aperol Spritz liqueur became a beloved aperitif in Padua and out of its rising popularity The Aperol Spritz was born during the chic 1950s in Northern Italy.

**Aperol, White wine, Ginger ale**

120K

*Note: PREMIUM INTO ALL HOUSE POUR SPIRIT ONLY 80K*

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# Wine Selection

## Red

Tocornal Carbenet Sauvignon Chile, 2020.	95/425K
Benrock Carbenet Merlot Aus, 2020.	110/500K
Two Island Shiraz Ind, 2018.	95/400K
Cape Discovery Carbenet Merlot Ind, 2020.	80/300K

## White

Tocornal Sauvignon Blanc Chile, 2020.	95/425K
Benrock Moscato Aus, 2020.	110/500K
Two island Pinot Noir Ind, 2018.	95/375K
Cape Discovery Chardonnay Ind, 2020.	80/300K

## Rose

Intis Rose, FLM Argentina, 2020.	95/375K
Cape Discovery Rose Ind, 2020.	80/300K

## Sparkling

Cinzano Prosecco Italy, NV.	150/700K
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# Spirits & Liqueurs

## Liqueurs

Aperol	90/975K
Campari	90/900K
Rinomato	85/850K

## Vodka

House Pour	50/150K
Seagram Vodka	75/450K
Greygoose Vodka	150/1.450K

## Gin

House Pour	50/150K
Roku	80/1.500K
Gilbeys Gin	75/500K

## Rum

House Pour	50/150K
Nusa Cana White	75/425K
Black Tears	80/825K

## Whisky

House Pour	50/150K
Johnie Walker Red Label	110/725K
Johnie Walker Black Label	110/725K
Jim Beam	85/900K
Chivas	90/990K

## Tequila

House Pour	50/150K
Vibe Tequila	85/575K
Herradura Repsado	95/1.250K
Eljimador Reposado	95/1.100K
Mancino Rosso	85/850K