



Chef & Mixologist

RESTO & CAFE

CHEF & MIXOLOGIST SIGNATURE BEVERAGE MENU



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“Where Passion Meets the Plate”

*At Chef & Mixologist, our menu is a living story—
constantly evolving, never static. Like the seasons, it changes with inspiration,
ensuring that no visit ever feels the same.*

*This is not just a restaurant. It's a canvas of emotion, a duet between
two devoted hoteliers who see hospitality as an art form.*

*Every dish, every drink, every detail is a love letter to those
who cherish meaningful moments.*

*In time, we'll open our doors to masterclasses—
intimate gatherings where passion meets craft, and stories are stirred into
every curated drinks and simmered into every sauce.*

*We've created a corner of comfort, where laughter lingers
and memories are made. A place to celebrate love, life,
and everything in between.*

Welcome to Chef & Mixologist. Your table is ready.



CHEF & MIXOLOGIST SIGNATURE BEVERAGE MENU

An ode to refinement, crafted with precision and imagination.

Welcome Ritual

A delicate shot of slow-brewed jasmine tea served in an espresso cup, crowned with an edible flower—an aromatic prelude to your culinary journey.



Mocktails – Crafted Without Compromise

BERRY MOMENT	315
Raspberry, strawberry, blackberry, fresh lime juice, and guava juice—juicy and vibrant	
VIA TOKYO	295
Japanese Yuzu, holy basil, jasmine nectar, and cucumber juice—herbal, floral, and crisp. Served with a smoke effect.	
LEAF ME LYCHEE	295
Lychee purée with kaffir lime leaves and fresh lime juice, served with kaffir lime salt—fragrant and refreshing.	
COCO CRUSH	275
A luscious, frozen mocktail that reimagines the classic virgin piña colada with a minty, modern flair. Perfect for sun-soaked afternoons or elegant garden parties	
MINT-AURA	295
Passionfruit, fresh orange, mint, and organic syrup—bright and uplifting.	
VELVET WHISPER	295
Mint leaves, lime juice, passionfruit purée, ginger, sugar syrup, and sparkling water—simple and elegant.	
AMORE FOLLE	295
Fresh orange, lemon, ginger, raspberry, and a touch of homemade spice syrup—bold and aromatic	
VIRGIN ESPRESSO MARTINI	295
A rich blend of homemade nonalcoholic coffee liqueur, fresh espresso, and full cream milk—smooth, silky, and indulgent.	



Artisan Coffee Selections

ESPRESSO	165
A strong, concentrated shot of coffee with a rich, bold flavor profile	
AMERICANO	185
Espresso diluted with hot water, offering a smoother, milder taste	
CAPPUCCINO	205
Equal parts espresso, steamed milk, and milk foam—light, airy, and creamy	
LATTE CLASSIC	195
A creamy blend of espresso and steamed milk, topped with a thin layer of milk	
FLAT WHITE	195
Espresso with velvety microfoam milk, stronger than a latte, softer than a cappuccino	
MACCHIATO	185
A bold espresso "stained" with a dollop of steamed milk or foam	
MOCHA	215
A chocolatey delight combining espresso, milk, and cocoa, often to with whipped cream	
CORTADO	205
Equal parts espresso and steamed milk, perfect for a balanced, smooth sip	
RISTRETTO	165
A shorter, more concentrated espresso shot with a bolder flavor	
DOPPIO	165
A double shot of espresso for that extra kick	
AFFOGATO	225
A dessert-style treat—hot espresso poured over a scoop of vanilla ice cream	





Virgin Mojito Variants

CLASSIC VIRGIN MOJITO

275

A timeless blend of fresh mint, lime juice, sugar, and soda water. Crisp and refreshing.

PASSIONFRUIT MOJITO

285

Tropical passionfruit pure adds a tangy twist to the classic mojito base.

STRAWBERRY MOJITO

285

Juicy strawberries muddled with mint and lime for a sweet, vibrant drink.

BLACKBERRY MOJITO

295

Deep blackberries lend rich berry flavor and a beautiful hue.

RASPBERRY MOJITO

295

Bright raspberries bring a sweet-tart punch to the minty base.

COCONUT MOJITO

275

Creamy coconut water or milk adds tropical smoothness to the fizzy mint-lime mix.

YUZU MOJITO

285

Japanese citrus yuzu offers a fragrant and exotic citrus burst.

JAMUN MOJITO

285

Indian black plum (jamun) adds a deep purple color and a unique sweet-sour taste.

MANGO MOJITO

285

Lush mango puree blended with mint and lime for a tropical delight.

LYCHEE MOJITO

285

Delicate lychee adds floral sweetness to the fizzy minty base





Over Ice – Chilled Elegance

ICED AMERICANO 215

A cool, crisp version of the classic Americano—espresso over cold water and ice

SPANISH LATTE 235

Double shorts of espresso shaken with condensed milk served over ice foam milk

ICED LATTE CLASSIC 235

Chilled espresso over ice with smooth, full cream milk.

ICED MOCHA 235

Espresso, cold milk, chocolate syrup, and ice—rich, smooth, and a little bit indulgent.

ICED FLAT WHITE 235

A bolder iced latte made with ristretto shots and velvety cold milk—smooth and rich with just the right intensity

ICED CARAMEL LATTE 235

Layers of cold milk, espresso, and a generous drizzle of caramel. Eye candy and sweet satisfaction in one

Plant-Based Lattes

ICED MATCHA LATTE 285

Vibrant matcha blended with creamy coconut milk and served over ice.

ICED COCONUT LATTE 285

Bold espresso meets tropical coconut milk, poured over crisp ice.

ICED ALMOND LATTE 285

Rich espresso balanced with nutty almond milk, served ice cold.

Detox Elixirs – All-Day Wellness

PINEAPPLE DETOX 285

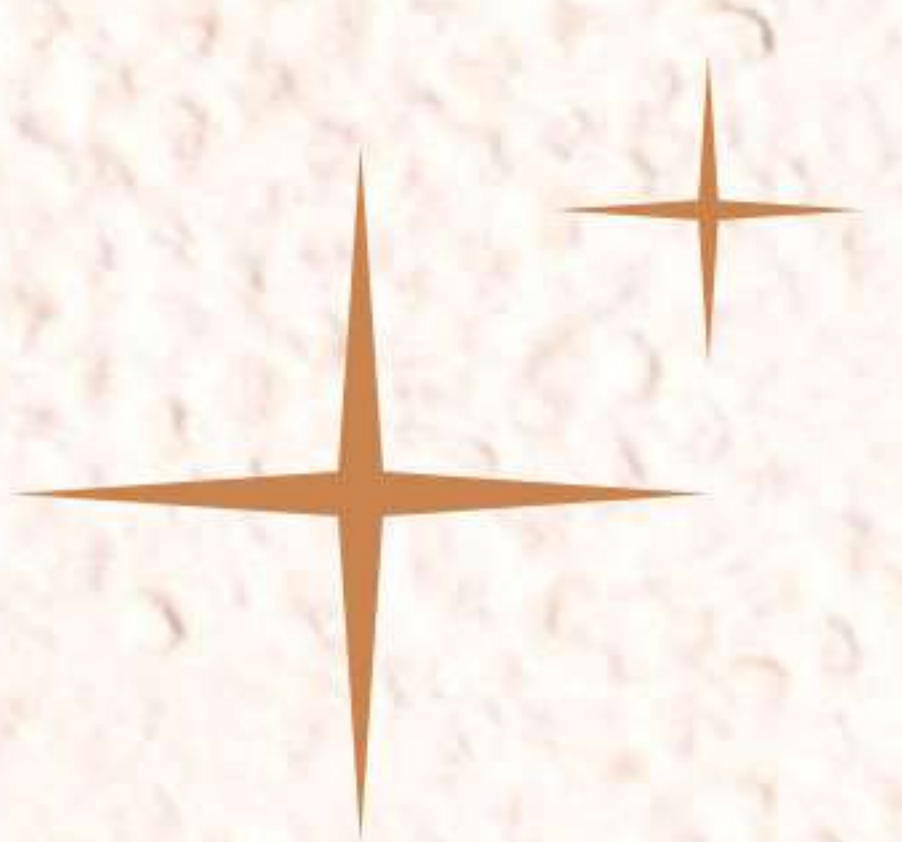
A tropical blend of pineapple juice, spirulina, spinach, and lime juice—refreshing and energizing.

ADVANCED DETOX 285

A nutrient-rich mix of beetroot, carrot, green apple, celery, lime, and ginger to support deep cleansing and vitality.

GREEN DETOX JUICE 285

Crisp and revitalizing: celery, green apple, cucumber, lime, and spinach blended into a refreshing green elixir.





Botanical Brews & Healing Teas



FRUIT INFUSION TEA

225

A vibrant blend basil leaves, ginger slice served with lime wedges and Honey.

BUTTERFLY TEA

225

Butterfly Pea Flowe served with lime wedges and Honey.

JASMINE GREEN TEA

235

Premium TWG Jasmine green tea served with lime wedges and Honey.

WHITE TEA

235

Tian free white tree, served with lime wedges and Honey.

HIBISCUS FLOWER

235

Dehydrated holy hibiscus flower served with lime wedges and Honey.

LEMONGRASS ELIXIR

235

A soothing combination of lemongrass, ginger, lime, and honey—perfect for calming the senses.

Iced Teas – Cold Infusions

GINGER LEMON ICED TEA

215

Cold-Infused Black Tea, Ginger Juice, Lemon Juice, Honey Syrup

BUTTERFLY TEA

215

Butterfly Pea Tea, Yuzu Juice, Ginger Juice, Honey Syrup

HIBISCUS ICED TEA

255

Cold-Infused Hibiscus Tea, Lemon Juice, Honey Syrup.

STRAWBERRY ICED TEA

255

Infused black tea, Strawberry, lime juice, Sugar syrup.

RASPBERRY ICED TEA

255

Infused black tea, raspberry, lime juice, sugar Syrup.

MIXED BERRY ICED TEA

255

Infused black tea, mixed berry, lime juice, sugar Syrup.

PASSIONFRUIT ICED TEA

255

Infused black tea, passionfruit, lime juice, sugar Syrup.

JAMUN ICED TEA

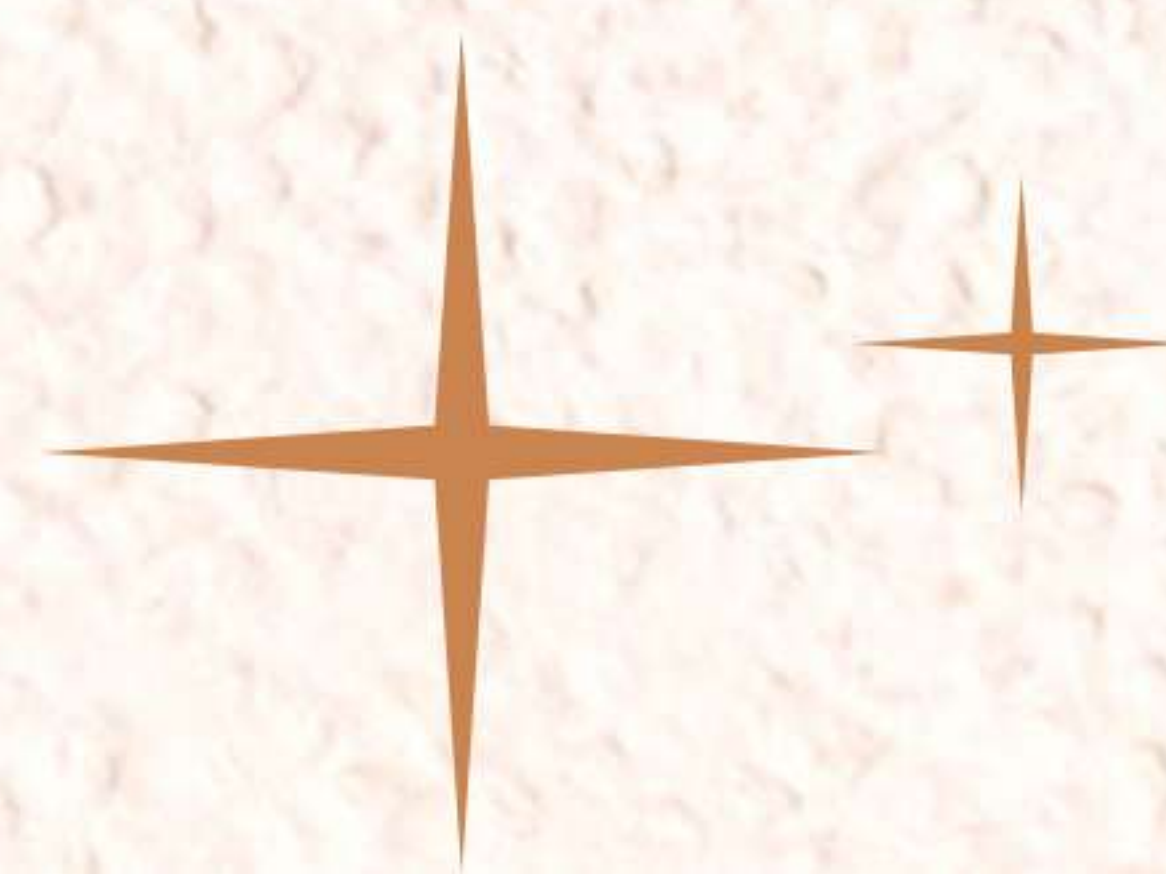
235

Refreshing brewed tea infused with jamun pulp, poured over ice for a tangy twist on a classic cooler.

PEACH ICED TEA

235

A fruity favorite with mellow peach flavor and iced black tea.

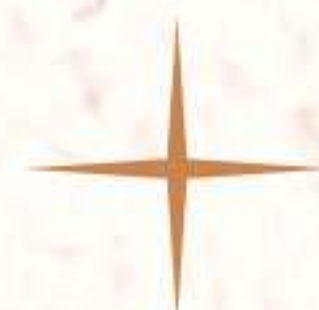
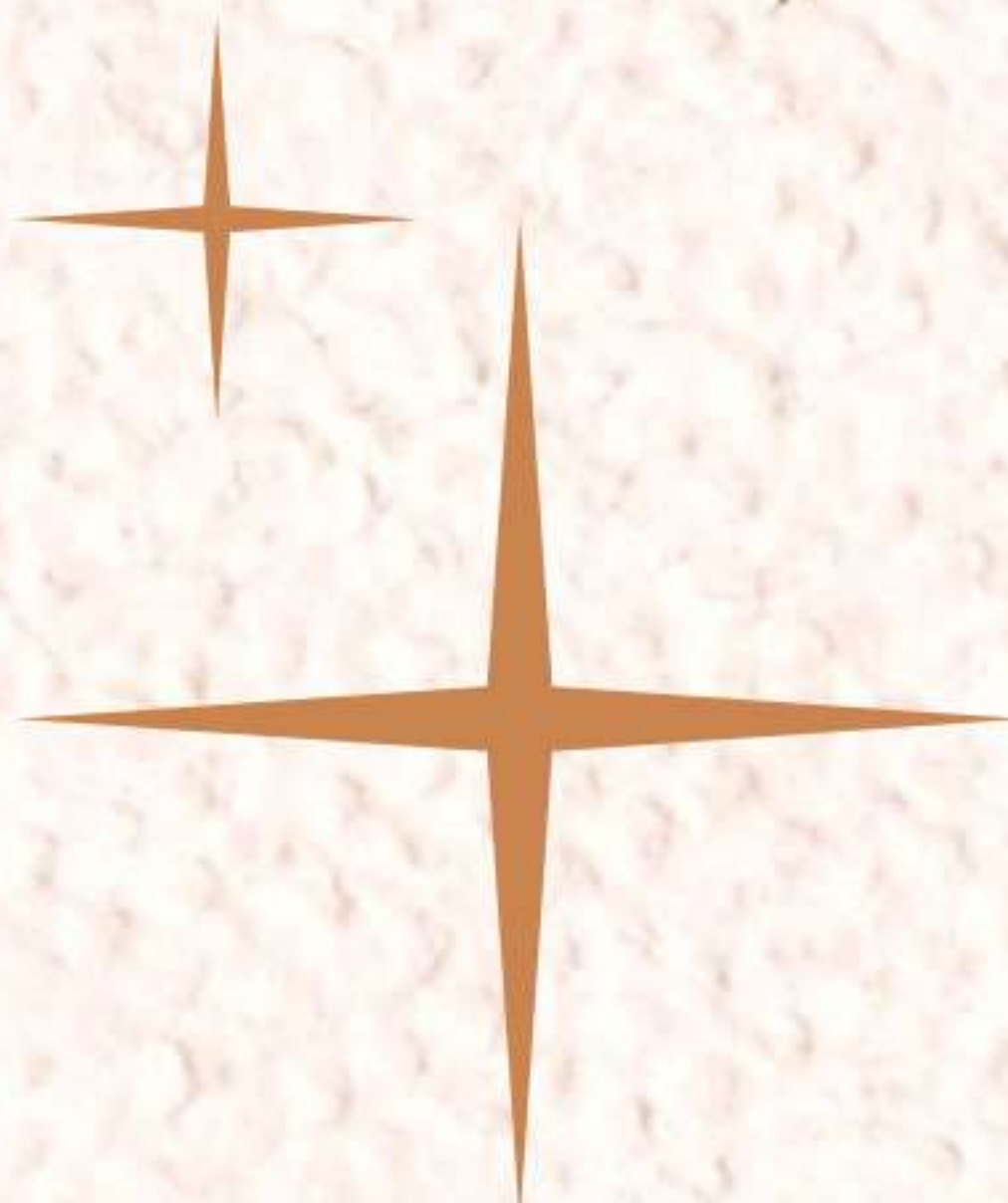




LYCHEE ICED TEA	235
Infused black tea, Lychee, lime juice, Sugar syrup	
MANGO-PASSION ICED TEA	245
Tropical, tangy passion fruit and mango pairs with brewed tea for a vibrant sip.	
BLACKBERRY ICED TEA	255
Brewed tea infused with blackberry juice and a hint of lemon, served over ice for a fruity, refreshing twist.	

Lemonades – Sparkling Citrus

MANGO-YUZU LEMONADE	265
Mango purée mixed with yuzu and lime juice, topped with soda water for a tropical sparkle.	
MINT LEMONADE	225
Cool and fresh with mint leaves—perfect for hot days.	
RASPBERRY LEMONADE	255
A tangy berry twist added to classic lemonade—bright and flavorful.	
STRAWBERRY LEMONADE	265
Sweet strawberries blended with lemon juice—like summer in a glass.	
BLACKBERRY LEMONADE	265
Fresh blackberry juice mixed with zesty lemon and a touch of sugar, served chilled for a tangy, fruity refreshment.	
MIXED BERRY LEMONADE	265
A mix of berries with lemon zest—full of fruity flavor.	
LEAFY LEMONADE	265
Basil and mint leaves with lemon juice, honey syrup, and soda—herbal and refreshing.	
YUZU-GINGER LEMONADE	265
Lime and yuzu juices with honey syrup and soda water—lightly spiced with ginger.	
JAMUN LEMONADE	235
Classic lemonade upgraded with jamun juice for a deep purple hue and tangy punch.	





Smoothies – Creamy Indulgence



BESPOKE SMOOTHIE	305
A perfectly balanced blend, fresh and full of character—tailored to your mood, each sip feels like a personal indulgence.	
AVOCADO SMOOTHIE	305
Creamy, dreamy, and luxuriously mellow with a nutty undertone that leaves a lasting impression.	
BANANA SMOOTHIE	265
Smooth and naturally sweet with comforting warmth—like a gentle hug in beverage form.	
STRAWBERRY SMOOTHIE	285
Vibrant and juicy, with just the right hint of tang—springtime in a glass.	
RASPBERRY SMOOTHIE	285
Bold and tart, laced with a touch of sweetness—refreshing with a zesty kick.	
BLACKBERRY SMOOTHIE	285
Blackberries blended with milk, yogurt, banana, and a touch of honey, served chilled.	
MIXED BERRY SMOOTHIE	285
Lush and packed with flavor, a fruit-forward explosion with creamy depth.	
MANGO SMOOTHIE	275
Tropical sunshine in liquid form—juicy, mellow, and irresistibly smooth.	
PASSIONFRUIT SMOOTHIE	285
Fragrant and light with a delicate sweetness and sour—like sipping on citrus nectar.	
SITAPHAL SMOOTHIE	295
Mix sitaphal with banana, yogurt, and a dash of honey. Great for breakfast	

Lactose-Free Smoothies

HEALING CADO	315
Avocado, Coconut milk, Spinach.	
ROYAL MIX	315
Mango Juice, Strawberry, raspberry, Dates, Almond Milk	



Wellness Shakes

AVOCADO PROTEIN SHAKE	325
Creamy avocado with a nutty richness and a dose of homemade protein	
DATES & ALMOND SHAKE	285
Naturally sweetened, energy-boosting, and full of good fats	
GREEN SHAKE	285
Spinach, banana, and almond milk for a green glow-up	

Classic Shakes

BESPOKE SHAKES: A perfectly balanced blend, fresh and full of character—tailored to your mood, each sip feels like a personal indulgence.

VANILLA SHAKE	245
Smooth, creamy, and sweet—an all-time favorite that never goes out of style.	
CHOCOLATE SHAKE	245
Rich cocoa blended with ice cream for the perfect chocolate lover's fix.	
STRAWBERRY SHAKE	285
Fresh strawberries and creamy goodness in every sip—blushingly sweet.	
BANANA SHAKE	245
Naturally sweet and nourishing with a velvety texture.	
SITAPHAL MILKSHAKE	285
Custard apple blended with milk, sugar, and a scoop of vanilla ice cream, served chilled	
BLACKBERRY SHAKE	285
Fresh blackberries blended with chilled milk and a touch of sugar, served cold for a fruity, creamy treat.	
MANGO SHAKE	285
Smooth and tropical, made with ripe mangoes for a rich, creamy taste.	
MIXED BERRY SHAKE	285
A vibrant blend of berries, bursting with juicy flavor and a refreshing finish.	
PINEAPPLE COCONUT SHAKE	285
Fresh pineapple and creamy coconut come together for a cool island-inspired treat.	



Premium Shakes



OREO COOKIE SHAKE

295

Crushed cookies and vanilla ice cream blended to sweet, crunchy perfection

NUTELLA HAZELNUT SHAKE

295

Lusciously chocolatey with a roasted hazelnut twist

PEANUT BUTTER CHOCOLATE SHAKE

295

A protein-rich blend with chocolate's creamy decadence

SALTED CARAMEL SHAKE

295

Buttery caramel with a touch of salt for that irresistible sweet-savory punch

Choices of Lassi

Probiotic-rich yogurt, chilled water, and cane sugar—whipped to a creamy froth and served ice-cold for pure refreshment.

RASPBERRY

245

BLACKBERRY

245

STRAWBERRY

245

MIXED BERRY

245

MANGO, COCONUT

245

SITAPHAL

245

PASSIONFRUIT

245

MANGO-PASSIONFRUIT

245

PINEAPPLE

245





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