



 **TOPGOLF** JAKARTA

GAME OVER

M E N U



TO START

ASPARAGUS

Poached egg, pickled tomato & yuzu espuma
95K

PRAWN COCKTAIL

Compressed cucumber, avocado puree, chili and tomato gazpacho
95K

SALMON TATAKI

Preserved vegetable, asinan sauce & peanut dust
105K

BEFORE THE GAME

SHRIMP POP CORN

Breaded shrimp, cajun spice & cocktail sauce
100K

GOCHUJANG CHICKEN

Korean style fried chicken with chili & honey sauce
90K

CRAB CAKE

Maryland style baked crab cake with graham crackers, pomelo and tomato salsa
105K

CALAMARI

Fried calamari in masala batter, green chili & coriander chutney
90K



BRING IT ON

Served with 1 sideline and 1 semi liquid

WAGYU RIBEYE MB 5/6

Garlic butter with confit garlic & shallot
655K

ANGUS TENDERLOIN

Fresh herbs, spices & coffee rub seasoning
575K

DRY AGED STRIPLOIN

21 days aged beef
550K

ARTISAN A5 BEEF

Premium beef from selected regions of Japan
985K

TOMAHAWK PRIME

The King of Steak, single full-length ribeye on bone
1.950K

MEMPHIS PICANHA

Rump cap with signature Memphis seasoning
365K

GARLIC & MUSTARD SPRING CHICKEN

Half rotisserie baby chicken
235K

MISO DUCK BREAST

Miso & dashi glazed pan seared duck breast
285K

TONGSENG LAMB CHOP

Lamb cutlet grilled to perfection in tongseng sauce
295K

GINGER HOISIN SALMON

Sweet & savory salmon fillet
265K

LOBSTER

Chili garlic butter with toasted panko
655K

TIEBREAKER

TOM YUM GONG

Classic tom yum soup with prawns
125K

LOBSTER BISQUE

Medalion lobster with extract lobster puree and brioche crouton
155K

CREAM OF MUSHROOM

Mushroom velouté with buttered champignon
105K

FRENCH ONION SOUP

Classic French onion soup with crouton & gruyere cheese
115K

WHEN IT'S OVER

CHURROS

Fried choux pastry, cinnamon & sugar dust, dulce de leche with mascarpone dips
75K

TIRAMISU

Parfait of tiramisu, ladies' finger & cocoa powder
95K

STICKY DATE PUDDING

Warm date pudding, cheesecake & passion fruit ice cream with toffee sauce
85K

BANANA SPLIT

Ferrero gelato, pistachio gelato, strawberry sorbetto, caramelized banana & brownies chunk
85K

SIDELINE

POMMES PUREE

65K

ASPARAGUS MIMOSA

75K

PARMESAN BABY CORN

70K

VICHY CARROT

65K

SEMI LIQUID

MISO GARLIC CREAM

45K

BEEF INFUSED MUSHROOM

50K

CREAMY BLACK PEPPER

45K

BROWN ONION

40K



PAR & POUR PRODIGIES

LIQUEUR & APERITIFS

Cinzano Dry	99K
Cinzano Bianco	99K
Cinzano Rosso	99K
Campari	110K
Aperol	110K
Cointreau	180K
Midori	150K
Jägermeister	99K
Nusantara Cold Brew	99K
Kahlua	125K
Baileys	125K

VODKA

Belvedere	200K : 2.000K
Belvedere B10	6.000K
Greygoose	2.200K

RUM

Bacardi 8	200K : 2.000K
Bacardi Carta Negra	1.400K

GIN

Hendricks	200K : 2.000K
East Indies Pomelo	900K
Bobby's	1.500K
Roku	2.000K
Four Pillars Bloody Shiraz	2.000K

TEQUILA

Patron Silver	250K : 2.800K
Patron Reposado	3.000K
Patron Anejo	3.200K
Volcan Blanco	2.500K
Don Julio 1942	9.000K
Clase Azul Reposado	10.000K

IRISH WHISKEY

Teeling Small Batch	110K : 1.500K
Teeling Single Grain	2.000K
John Jameson	1.750K

SCOTCH WHISKEY

Monkey Shoulder	200K : 2.000K
Johnnie Walker Gold Reserve	3.250K
Johnnie Walker Blue Lable	7.500K

JAPANESE WHISKEY

Akashi Japanese Whiskey	110K : 1.000K
Suntory Chita	2.500K

AMERICAN WHISKEY

Buffalo Trace	125K : 1.650K
Jack Daniel	110K : 1.500K
Gentlemen Jack	2.250K

SINGLE MALT WHISKEY

SPEYSIDE

Balvenie 12 Yo Double Wood	320K : 3.850K
Balvenie 14 Yo Caribbean Cask	5.600K
Balvenie 16 Yo French Oak	8.000K
Glenfiddich 12 Yo	220K : 2.300K
Glenfiddich 15 Yo	3.150K
Glenfiddich 18 Yo	5.000K
Macallan 12 Yo Double Cask	4.800K
Macallan 18 Yo Double Cask	17.000K

HIGHLAND

Singleton 12 Yo Dufftown	200K : 2.000K
Singleton 15 Yo Dufftown	3.000K
Singleton 18 Yo Dufftown	5.000K
Loch Lomond 12 Yo	2.000K
Dalmore 12 Yo	4.200K
Dalmore 15 Yo	6.000K
Dalmore King Alexander III	8.800K

BRANDY & COGNAC

Hennessy VSOP	320K : 3.750K
Hennessy XO	11.500K
Martell XO	12.500K

ENJOY ANY SPIRIT BY THE GLASS WITH YOUR CHOICE OF COMPLIMENTARY MIXERS: SOFT DRINK, CRANBERRY OR ORANGE JUICE. CRAFT YOUR DRINK, GRAB YOUR CLUBS, AND LET THE GOOD TIMES ROLL AT TOPGOLF!

Woods "Champion Cellars"

WHITE WINE



Central Valley Sauvignon Blanc

CONO SUR BICICLETA
165K : 750K

Tasting Notes

Refreshing citrus aromas, white peaches, lychee and a palate of green apples balanced by a crisp dry finish

Pairing Food

Perfect pairing for grilled chicken, seafood, salads and vegetarian dishes



Barossa Valley Chardonnay

GRANT BURGE SERIES 32
165K : 750K

Tasting Notes

Lemon, intense aromas and flavours of citrus, peach and nectarine with hints of honey. Creamy texture palate with plenty of melon and sweet spices followed by a refreshing crisp finish

Pairing Food

Pairs well with creamy pasta dishes, roast chicken, and grilled seafood

RED WINE



Central Valley Merlot

CONO SUR BICICLETA
165K : 750K

Tasting Notes

Juicy aroma with notes of red fruits, berries and light touches of cocoa, mocha and a hint of tobacco. Rich taste, well-structured, balanced acidity and juicy tones of plum, black fruit on the background of rounded tannins

Pairing Food

Pairs well with grilled meats, pasta dishes, and mild cheeses. It's a versatile red that's easy to enjoy on its own or with food



Barossa Valley Shiraz

GRANT BURGE SERIES 56
165K : 750K

Tasting Notes

Rich, ripe and generous black fruits, complementary mocha oak, velvety tannins and a long, lingering finish

Pairing Food

Pairs beautifully with grilled red meats, hearty stews, or barbecued dishes, and it's equally enjoyable with strong cheeses

SPARKLING WINE



CINZANO PROSECCO
165K : 750K

Tasting Notes

Fruity and floral aromas, slightly herbaceous, with green apple notes and pear

Pairing Food

Pairs well with light appetizers, seafood, salads, and can also be enjoyed on its own as an aperitif. It's perfect for celebrations and casual sipping

by bottle

Sparkling



CHANDON BRUT
1.250K

Tasting Notes

Mix of Chardonnay, Pinot Noir and Meunier grapes. The result is a fresh, vibrant finish with hints of apple sorbet, lemon zest, sourdough & nougat

Pairing Food

Fresh seafood is a nice place to start, think oysters, fresh scallops & grilled calamari. Delicious soft white cheeses also pair well with Chandon Brut



CHANDON ROSE
1.400K

Tasting Notes

Refreshing flavours of redcurrant, cherry sorbet and pink grapefruit zest alongside delightfully dry notes of hazelnut & biscuit

Pairing Food

Try with fresh seafood or a charcuterie board with cured meats & cheeses

Sparkling Sweet



Modena Lambrusco

FRATELLI CELLA
750K

Tasting Notes

Fresh and fruity aromas of ripe red berries, light-bodied with a slight effervescence, the palate is sweet and fruity, featuring flavors of juicy cherries, red berries, and a hint of plum

Pairing Food

Pairs well with a variety of foods, from pizza and pasta to cured meats and desserts. It's also enjoyable on its own as a refreshing casual wine



Moscato

ALBA LUNA
750K

Tasting Notes

Intense aromas of honey with hints of pear and apricot. Refreshing and lively taste with notes of apricot on the finish

Pairing Food

Pairs beautifully with light desserts, fruit tarts, or fresh berries. It's also a delightful aperitif or a great choice for sipping on its own

RED WINE



Cabernet Sauvignon



ROUND HILL NAPA VALLEY
: 1.500K

Tasting Notes

Aromas of black cherry, juicy flavors of plum, blackberry and caramel. Balance acidity, soft tannins and a long smooth finish

Pairing Food

Pairs well with grilled meats, hearty stews, and aged cheeses, making it a versatile choice for a variety of dishes



Puglia



PALMENTI PRIMITIVO DI MANDURIA
: 1.500K

Tasting Notes

Full-bodied wine, fruity with prune and cherry jam aroma, soft and rich in tannins, long finish with notes of cocoa, coffee and vanilla

Pairing Food

Savoury first courses, red meats and game, making it an excellent choice for robust meals



Cabernet Shiraz



PENFOLDS BIN 389
: 2.750K

Tasting Notes

Profiles of plum fruits, blackberry, mulberry, wild cherries and more distinctly tart morello cherries

Pairing Food

This two-varietal blend brings together sweet and savoury flavours, tannin structure and acidity. You could choose for the complex and rich flavours of a beef Wellington, or a simple American-style beef burger



Rhone Valley

Syrah

Grenache



LAVAU, CHATEAUNEUF DU PAPE
: 1.800K

Tasting Notes

Full-bodied with rich flavors of dark fruits, spices and earthy, tannins and balanced acidity, flavors of dark chocolate, leather and complex minerality

Pairing Food

A wide range of rich and flavorful dishes such as mediterranean dishes (mediterranean lamb), cured meats (salami or pâté) and game meats like venison or wild boar



Bordeaux



MOUTON CADET, PAUILLAC
: 1.500K

Tasting Notes

Is generally medium to full-bodied, with a rich flavors of dark fruits, such as blackcurrant and plum, complemented by notes of cedar, tobacco and a touch of chocolate or coffee. Well-integrated tannins and balanced acidity

Pairing Food

Pairs well with a range of rich, flavorful dishes, such as grilled or roasted beef, roasted vegetables and cheese



Mendoza Valley

Reserva Malbec



TERRAZAS
: 1.300K

Tasting Notes

Light to medium bodied, vibrant aromatic and layered on the nose. Aromas of fresh red and black fruit and delicate notes of violets that combine with the subtle toasty notes of the oak. Sweet and round tannins

Pairing Food

Ideal to pair with red and game meat, especially grilled. It is a good match for hard cheeses like Parmesan, Emmental, Roquefort and goat cheese. Desserts also go well with this food friendly wine, especially those with red fruit, dried fruit and coconut



Marlborough

Pinot Noir



CLOUDY BAY
: 2.200K

Tasting Notes

Fragrant, appealing and aromatic. Rose petals, dark cherries and blackberries fill the nose. On the palate, ripe boysenberry & wild strawberry is unpinned by silky tannins and fine acidity

Pairing Food

Matches with a wide variety of foods, including lighter game meats (duck, rabbit), lamb, roasted vegetables, berries, herbs and almost anything chargrilled

by bottle

Champagne



Brut No Vintage

MOET & CHANDON IMPERIAL BRUT NV

: 3.000K

Tasting Notes

Aromas of ripe fruits such as apple, pear and citrus. Creamy, fresh and well-balanced acidity with complex notes of stone fruit and slight hints of tropical fruit

Pairing Food

Pairs well with a variety of seafood starters, light dishes like grilled chicken, salads or dishes with a creamy sauce. Works well with soft cheeses like brie or camembert and parmesan



Brut No Vintage

VEUVE CLICQUOT PONSARDIN YELLOW LABEL BRUT NV

: 3.500K

Tasting Notes

This has aromas of grapefruit, citrus peel, quince, toast & almonds. It's medium-bodied with creamy, fine tannins. Silky texture. Nutty complexity at the end

Pairing Food

Great with oysters or light seafood dishes. Complements a range of cheeses and pairs well with roasted chicken or turkey



Brut No Vintage

MOET & CHANDON ICE IMPERIAL NV

: 3.800K

Tasting Notes

Dominated by tropical fruits such as mango and guava, along with the juiciness of stone fruits like nectarine. Round and smooth with a creamy mouthfeel that balances well with the ice

Pairing Food

Well pairs with a range of fresh seafood, light salad, grilled white meat and soft cheese



Brut

DOM PERIGNON BRUT

: 12.000K

Tasting Notes

Aromas of ripe fruits and flavors of ripe stone fruits, citrus and delicate minerality, complemented by a creamy texture and fine bubbles. The wine is typically well-balanced

Pairing Food

Well pair in a fantastic way with the minerality and freshness of seafood. Also match with intense culinary sensations, such as spicy dishes, which are an interesting way to let the wine express itself



ROSE WINE



Cotes de Provence



WHISPERING ANGEL ROSE
: 1.400K

Tasting Notes

Aromatic with a fine floral and fruity character of lavender, raspberry and cherry. On the palate it is medium bodied, delightfully fresh with tart berries and cream and delicate spicy minerality. Its finish is long, dry, crisp and gently acidic

Pairing Food

Great pairing for salty snacks, cured meats, cheeses and olives, also recommend pairing Rose wine with Sushi

WHITE WINE



Mendoza Valley

Chardonnay



TERRAZAS
: 1.000K

Tasting Notes

Delivers a fresh and fruity character of white peach, pear and pineapple with citric hints

Pairing Food

Meaty fish (halibut, cod) and shellfish (lobster, shrimp, crab, scallops)



Marlborough

Sauvignon Blanc



CLOUDY BAY
: 2.000K

Tasting Notes

Bright aromas of citrus lime and grapefruit. Herbal and grassy hints, along with a touch of minerality combined with tropical fruit notes like pineapple and passion fruit

Pairing Food

Seafood (grilled shrimp, fresh oysters), Cheese Platter, Light seasoned grilled chicken, creamy and pesto sauce pasta



Burgundy

Chablis



LOUIS LATOUR
: 1.500K

Tasting Notes

Light to medium-bodied, on the nose fresh, mineral aromas, along with notes of green apple, lemon and pear. Touch of white flowers and faint trace of almond or hazelnut

Pairing Food

Perfect for a range of light and fresh dishes such as seafood and vegetables dishes



Riesling VDP Gutswein



SCHLOSS VOLLRADS GUTSWEIN RIESLING
: 1.000K

Tasting Notes

This wine offers a delightful sweetness that invigorates the palate, creating a vibrant mouthfeel. It boasts a lively character, brimming with the core of fresh fruit, including notes of pineapple and white peachy

Pairing Food

It pairs exceptionally well with dishes that pack a spicy punch, rich cheeses, or fruit-based desserts, and it's also delightful on its own for a sweet but balanced treat

*All prices are subject to 21% service charge and government tax



TOPGOLF[®]
JAKARTA

KIDS
MENU

KIDS MENU

The All-Time Favorites



Spaghetti Bolognese

65K



Macaroni and Cheese

70K



Pepperoni Pizza

75K



Cheeseburger

75K



Chicken Wings

65K



Sausage and Nuggets

70K

The Most Wanted

Nasi Goreng Chicken Katsu

70K

Mie Goreng Smoked Beef

75K

Sate Ayam

85K

Sweet Tooth



65K

Croffle & Chocolate Ice Cream



70K

Brownies with Ferrero Gelato



60K

Doughnut Skewer



60K

Gelato Selection

*All prices are subject to 21% service charge and government tax