

Moon Sipper Club: Where Art, Sustainability, and Innovation Unite in Ubud's Enchanting Gastronomic Scene



Located in the heart of idyllic town Ubud, Moon Sipper Club, a cocktail haven intertwining art, sustainability, craft, and innovation. Owned by the visionary Sherrine Budiman, a connoisseur of fine arts, Moon Sipper Club is a testament to her artistic touch and her fervent desire to bridge the gap between food and beverage and the artistic realm.

As guests step into the second-floor of Flock, they are enveloped in the magic of Moon Sipper Club. Here, the boundary between F&B and art is joyfully blurred, where cocktails become liquid poetry and culinary delights transform into canvases of taste. With an artist's eye and a chef's precision, Moon Sipper Club delivers a visual and sensory experience that transports guests into a sphere

where imagination soars.

At the heart of the Moon Sipper Club's philosophy lies a deep respect for nature and a commitment to sustainability. This reverence for the environment is mirrored by the circular systems in place, minimizing waste and elevating often overlooked local ingredients to the forefront of gastronomic innovation. Each sip and bite becomes a celebration of the rich tapestry of Bali's culinary heritage, interwoven with a contemporary twist.

Indulge in the culinary wonders of Moon Sipper Club, where a curated menu offers an array of nibbles with an extensive selection of vegan and vegetarian options, all carefully crafted with seasonal ingredients. Embracing a sustainable approach, each dish showcases the freshest produce, resulting in refreshingly innovative and artsy creations that please both the palate and the soul.

Discover Moon Sipper's enchanting Signature cocktails—artful symphonies of flavors that complement their culinary delights, creating a magical ambiance you'll savor. Immerse yourself in the delightful taste of **Rosella Pop**, a highball-style cocktail made from vodka, FLOCK's Rosella kombucha, tartaric acid, and Ginger torch. Its effervescence makes it perfect alongside Sourdough & Dips. Or try the cream caramel sweetness of **White Rabbit**, White Rum meets banana sous-vide Licor43, oat milk, cream, and a delectable butterscotch syrup. Sustainability shines through as banana peels become our garnish—banana paper. Pair it with Lomo & Grissini or Stuffed chicken wings. For something bolder, there's **Love and Heat**. Sweet-spicy flavors blend with local aromatics and a hint of smoke created from



Montelobos Espadin, Palapa Nutmeg liqueur, lacto-fermented jalapeño syrup, and lime create a mystique enhanced by Lemongrass-Citrus salt. A delightful twist on the Margarita, best enjoyed with Ceviche's zesty flavors.

Moon Sipper will have special programs highlighted weekly and monthly, such as weekly special cocktails, bar take over and kitchen take over, promising guests unforgettable experiences that stir the soul.

Meet Chef Michael Lamtara:

Head Chef of the Flock, Moon Sipper Club's culinary visionary, Chef Michael Lamtara, has crafted an illustrious career steeped in achievement and brilliance. Hailing from Jakarta, he found his passion for the culinary arts on the vibrant island of Bali. Prior to his appointment as head chef at Flock and Moon Sipper Club, he honed his skills alongside luminaries such as Luca Fantin, renowned for his Michelin-starred restaurant at the Bulgari Resort in Uluwatu, Bali. Chef Lamtara's culinary odyssey also led him to the esteemed W Hotel in the Maldives, where he acquired invaluable international experience. His culinary prowess extends beyond the kitchen, having triumphed in esteemed competitions like the Hello Bali Chef Wars in 2015 and securing the gold medal in the Bali Dewata Gastronomique in 2016.

Under the inspired guidance of Chef Lamtara, Moon Sipper Club's culinary creations transcend the realm of mere sustenance. Each dish is meticulously crafted with a harmonious blend of selected high-quality and seasonal ingredients, transforming them into edible works of art that captivate the imagination and tantalize the taste buds.

Image link:

https://drive.google.com/drive/folders/1EgTk9dUKPrY1H2Y_EIC6iTsUo9YQmsHQ?usp=drive_link - Foods

https://drive.google.com/drive/folders/1sUfTXgsz2bNQVcQ7V2jXXS7qiXtdWB30?usp=drive_link - Drinks

Website: http://flockbali.com/moonsipperclub/

Instagram: https://instagram.com/moonsipperclub?igshid=MzRIODBiNWFIZA==

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