



Sweet Treats

BANANA FRITTERS

Sesame seed dusted fried banana, brown sugar sauce and chocolate ice cream

SWEET POTATO

Oven baked sweet potato, caramelized pineapple, passion fruit & cheesecake ice cream

GOOEY BROWNIES

Fudge brownies with Ferrero ice cream

BOMBOLINI

Injected mini doughnut with Nutella & homemade kaya spread

60K

GELATO

Selection of artisan gelato with condiments Strawberry | Vanilla | Chocolate | Ferrero Roche | Passion Fruit Cheese

50K

BANGKOK SHAVED ICE CREAM

Choices of Thai tea, rose or matcha green tea frozen shaved ice cream

60K



Hoagies

TOP BURGER &

Angus ground beef, eclipse cheese, caramelized onion, beef bacon, brioche bun & truffle parmigiana fries

LOBSTER ROLL

Lobster and prawn cocktail, scallion, brioche rolls and potato chips

125K

150K

FILLET OF FISH

Breaded Dori fillet, Swiss cheese, tartar sauce and potato chips

110K

THE CLUB

Cajun spice chicken, over easy eggs, beef bacon and cheddar on toasted multigrain bread

120K

SLOPPY JOE

Premium beef and black beans in bulgogi sauce, napa kimchi, pickled onion and green chili

125K

TOPGOLF JAKARTA

TEMPURA CRAB

Salads

Soft shell crab, mesclun & seaweed salad with sesame dressing

85K

CAESAR

Romaine lettuce, beef bacon, shaved parmesan, croutons, homemade Caesar dressing & chicken karaage

85K

TUNA TATAKI

Pan seared tuna on toasted sesame, barley & mix green salad with ponzu dressing

90K

Pan Asia

NASI GORENG XO

Wok fried rice with mixed seafood, crispy chicken skin, fluffy eggs omelets & prawn crackers

CHAR KWAY TEOW

Rice noodle with dry aged beef, mixed vegetable

105K

PHAD THAI

Bangkok style fried rice noodle with prawn & calamari 105K

JAJANGMYEON 💍

Black bean Korean noodle with smoked duck, pickled radish & cucumber

MIE GORENG JAWA

Traditional Javanese fried noodle with chicken and mixed vegetable

105K



Nibbl

TG BANGKOK WINGS

Coated wings, prik nam pla sauce, crispy shallot,

KFC

Yangnyeom Korean fried chicken and chili gochujang paste

80K

WONTON

Fried prawn and chicken wonton served with chili oil

SALMON TACOS

Salmon tataki, guacamole, Greek yoghurt

90K

POUTINE

Straight cut fries, beef gravy, grated cheese and beef bacon

75K

BALA-BALA

Prawn and vegetable fritters with peanut sauce 75K

COATED FRIES

Fries tossed with XO anchovies, brown sugar and tamarind sauce

RENDANG &

Cassava chips with beef rendang con carne, fried shallot & pickled cucumber

80K

THE DUTCH

Cheese bitter ballen & beef croquet with beef floss

70K

Flat Bread

MARGHERITA

Buffalo mozzarella, pomodoro sauce & basil

115K

FUNGHI TRUFFLE

Triple mushroom, mozzarella, parmigiana, cream reduction & truffle oil

120K

FRUTTI DI MARE

Mixed seafood, mozzarella, pomodoro sauce and aragula salad

135K

PEPPERONI

Pepperoni, artisan sausage, mozzarella and pomodoro sauce

125K



CARBONARA

Beef bacon, spaghetti, egg and parmigiana emulsion and black peppercorn

110 K

PESTO

Roasted marinated chicken, penne, parmigiana & basil 120K

MAC & CHEESE

Cheddar, parmesan and mozzarella sauce, macaroni, oven baked bacon

AGLIO OLIO

Pan seared prawn, garlic, olive oil, linguini and dry chili flakes

125K

200K

125K

125K

150K

125K



SAMBOJA (Mixologist's Picks)

Hennessy VSOP infused with Sesame Seed, Upcycle Vermouth, Smoked Pineapple Gum & Super Lime Juice

An exquisite award-winning cocktail, nominated as The Most Sustainable drink at Hennessy My Way 2023 in Paris, France. Sweet & sour with fruity notes & peaty after taste

OOLONG BIRDIE BALL (Mixologist's Picks) 180K

Rum Blend Oolong tea, Orange Liqueur, Grapefruit, Roast Pineapple, Orgeat Syrup, Yuzu, White Chocolate & Whey

A twist from the classic Mai Tai, served with a chocolate ball & Oolong Rum. Light & sweet notes from a milk punch process. Nutty & fruity after taste

CLASSIC MARTINI

Dry Extra Dry Wet Dirty

Crisp & clean, refreshing balance between the

Gin or Vodka, Dry Vermouth & Olive

botanicals of gin & dryness of the vermouth

LYCHEE MARTINI

Vodka, Lychee Liqueur & Dry vermouth

Well-balanced, sweet, delicate floral notes and fruity finish

PAR-FECT LONG ISLAND

Vodka, Rum, Tequila, Gin, Triple Sec, Fresh Lemon & Cola

Citrusy, refreshing & proper alcohol content yet surprisingly harmonious

EXPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso & Vanilla

Vodka & coffee liqueur blend seamlessly with the espresso, creating a rich, smooth and well rounded taste



Vodka, Tomato, Fresh Lemon, Worcestershire, S/P and **Hot Sauce**

Savory from the tomato juice, providing a rich, umami base &

MOJITO

125K

Rum, Fresh Lime, Mint Leaf & Soda

Fresh and aromatic mint leaves, complete with a fizzy finish after taste

TOP SWING MAI TAI

150K



2 kinds of Rum, Fresh Lime, Triple Sec & Orgeat Syrup

Rich combination of dark & light rums, fruity with tropical flavour and a hint of almond

NEGRONI

Gin, Sweet Vermouth & Campari

Bitter, bold & complex flavour profile, suitable as both a pre-dinner aperitif and sophisticated sipper

CLOVER CLUB

125K

150K

180K

150K

150K



Gin, Fresh Lemon & Raspberry Syrup

Elegant balance of fruity, citrusy & botanical flavour. Named after a Philadelphia social club, it's a sophisticated and refreshing drink

MARGARITA

Tequila, Triple sec & Fresh Lime

A classic cocktail renowned for its well-balanced blend of sweet, sour & citrus notes

EL DIABLO

Tequila, Crème De Cassis, Fresh Lime and Ginger Ale

A vibrant & spicy cocktail, blends of ginger beer with the tanginess of lime & the richness of tequila, creating a refreshing yet complex drink

OLD FASHIONED

Bourbon, Sugar & Angostura Bitters

Rich & smooth with a warming base, caramel & vanilla notes and citrusy from the orange peel

BOULEVARDIER

150K

Bourbon, Sweet Vermouth & Campari

Combining elements of both the classic Negroni and a traditional whiskey-based cocktail, balance of bitter, sweet & rich flavours

SCOFFLAW

180K

Bourbon, Fresh Lemon, Dry Vermouth, Orange Bitter & Grenadine

A classic drink that dates back to Prohibition-era America, well-balanced blend of flavours, combining the tartness of citrus with the depth of whiskey & the herbal complexity of vermouth

APEROL SPRITZ

180



Aperol, Sparkling Wine & Soda

The essence of Italian aperitivo culture, refreshing, slightly bittersweet flavour & its vibrant, eye-catching colour. Perfect for a summer day or as an aperitif before a meal

AMARETTO SOUR

125K

Amaretto, Fresh Lemon, Egg White, Bitters and Syrup

Praised for its harmonious blend of sweet, sour and nutty flavours, making it a classic choice for those who enjoy a well-balanced flavourful cocktail

VODKA RED BULL

125K

Vodka & Red Bull

Popular high-energy cocktail that combines the smoothness of vodka with the stimulating effects of Red Bull

COSMO SWING RED BULL ***

125K

Vodka, Violet Liqueur, Cranberry, Lychee Syrup, Fresh Lime & Red Bull

Twist from classic cosmopolitan with a touch of red bull, giving balance of sweet, sour & fruity notes, making it a favourite for its sophisticated taste & stylish presentation.

FEELING ADVENTUROUS?

ASK OUR BARTENDER TO WHIP UP A CLASSIC COCKTAIL THAT'S NOT ON THE MENU!"

*AVIATION

*KIR COCKTAIL

*FRENCH MARTINI

*LYNCHBURG LEMONADE

*GRASSHOPPER

*SEX ON THE BEACH

*CUBA LIBRE

*Sangria

TOPGOLF JAKARTA

125K

180K 150K

125K

150K

150K 125K

125K

TOPGOLF BUNKER

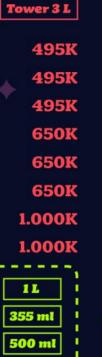
BINTANG - LAGER, INDONESIA BALI HAI PREMIUM – LAGER, INDONESIA BALI HAI ROMANTIC DAY - LAGER, INDONESIA BLACKSAND KOLSCH - KOLSCH, INDONESIA **BUDWEISER – LAGER, USA HEINEKEN - LAGER, NETHERLANDS ERDINGER WEISSBER - WHEAT BEER, GERMANY ERDINGER DUNKEL - DARK WHEAT BEER, GERMANY**

HEINEKEN - LAGER, NETHERLANDS (Draught) CORONA - LAGER, MEXICO (Bottle) GUINESS DRAUGHT - STOUT, IRELAND

SOJU JINRO

Chamisul Original, Green Grape & Peach

A popular Korean distilled spirit & renowned for its smooth & versatile flavour, making it a staple in Korean drinking culture & beyond



570 ml

75K

75K

85K

85K

85K

115K

115K

95K

95K

95K

165K

165K

165K

215K

215K

275K

115K

50K

75K

75K

75K



Orange | Watermelon | Pineapple | Honeydew | Red Dragon

Top tee greens 75K

Kiwi, Cucumber, Lemon, Lettuce and Kale

PURPLE ANGRY BIRD **75K** Apple, Beetroot, Ginger, Lemon,

Carrot & Honey Honey on Side

TOP TEE SUNSHINE PUNCH **75K**

Carrot, Orange, Tomato, Celery, Lemon & Honey Honey on Side

PINEAPPLE POWER **80K**

Banana, Fresh Milk, Kale, Coconut, Mango, Pineapple & Honey Honey on Side

TOPGOLF TROPICAL TREAT 55K

Fresh coconut



Vanilla Chip Swirl | Strawberry Swing | **Chocolate Chip Shot** Served with or without whipped cream

PAR-FECT REFRESHERS



Pineapple Juice, Yuzu Juice, Lavender Syrup and Butterfly Pea Soda

SWINGIN' BLUE BREEZE 75K

Pineapple, Coconut & Blue Curacao Syrup

PAR-TEE MINT 75K

Fresh Lime, Mint Leaf, Mint Syrup & Soda Perfect thirst quencher

MANGO TANGO

Mango, Lime, Vanilla Syrup & Coconut Soda

PLAYER'S CITRUS COOLER 75K

75K

Orange, Yuzu, Lychee, Rose Syrup & Soda

Lime & Red Bull

VIRGIN COSMO RED BULL 75K Cranberry Juice, Coconut Syrup, Fresh

KIWI SPARKLE

Kiwi, Lemon Juice, Pineapple Juice, Lychee Syrup and Soda

WATERGUM PAR-TEE

Watermelon, Probiotic Milk, Fresh Lemon, and Bubble gum Syrup

KEMANGI RED BULL MOJITO 🗯

assion Fruit Puree, Bubble Gum, Mint Leaves & Red Bull

TOPGOLF SPLASH 75K glass 200K pitcher Orange, Pineapple, Guava, Lemon, Hazelnut & Ginger Ale

VIRGIN GARIBALDI **75K**

Fresh Orange Juice, Bitter Syrup, Lime Juice and

TOPGOLF STILL | TOPGOLF SPARKLING **ACQUA PANNA | SAN PELLEGRINO**

75K

45K

COKE | COKE ZERO | SPRITE | FANTA 45K TONIC WATER | YAKULT 45K **GINGER ALE** 45K

GREEN TEA

THIRSTY FOR SOME VINO? **JUST ASK OUR PLAYMAKER** FOR THE WINE MENU!



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





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KIDS MENU

The All-Time Favorites



Spaghetti Bolognaise

65K



Macaroni and Cheese

70K



Pepperoni

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



Croffle & Chocolate Ice Cream



Brownies with Ferrero Gelato



Doughnut Skewer



Gelato Selection

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

