



Taru Pramana
The Sweet Standard



Leaving a lasting, eco-conscious impression, is my simple mission.

Adi S.
Head of Mixologist of Ambar

Through the eyes of Adi

I spent my formative years growing up in a quaint village in Bali and enjoyed a blissful childhood immersed in the beauty of nature. With an unwavering commitment to sustainability, I combine the finest local ingredients with an unbridled passion for the art of mixology.

Many people are unaware that the name 'Ubud' originates from the Balinese word 'Ubad,' which translates to medicine. This name is well-suited because the Campuhan Ubud area is rich in medicinal plants that have been used for traditional remedies over the years. Therefore, I often find inspiration in Lontar Taru Pramana and the Ubud Culture.

Lontar Taru Pramana is a valuable source that talks about using plants for medicine. It's not just about health – it's about making healthcare simple for everyone. These remedies use ingredients from nature that are easy to find and mix. When we use plant-based medicine, we also help protect these plants. This helps the environment and benefits all living things.

For me, all plants can tell a fascinating story – they can talk and have special healing powers. Each plant can cure different health problems, like using their flowers, leaves, fruits, bark, roots, or wood. As a botanist, I have noted this in my journal, allowing me to combine these plants in precise ways. Creating these remedies is straightforward – you just need to crush the plants, mix them with water, and consume them as herbal medicine.



Ubud Prince

Jack Fruit infused Vodka | Aromatic Ginger
Cempaka Honey | Foamee



Tjokorda Gde Agung Sukawati, renowned as the First Prince of Ubud. He played a pivotal role in transforming Ubud into a cherished tourist destination in Bali. He had a penchant for Balinese Herbal drinks known as "Loloh" and was known to apply aromatic ginger on his body to ward off fevers, boost his appetite, and maintain stable blood sugar levels.



Aromatic Ginger



Cempaka

His remarkable contributions make him a true source of inspiration. To honor his enduring legacy, his portrait is prominently displayed at the Ubud Palace Painting Museum, recognized as the oldest museum in Bali.



Turmeric

Coconut

My Grandma

Spiced Rum | Homemade Andaliman Liqueur |
Dry Vermouth infused Betel leaf | Turmeric | Wild Honey

I have been inspired by my grandmother, who consistently practices a tradition called "Nginang," which involves rubbing betel leaves on her teeth three times a day. Betel leaves are considered the key element in this ritual and they are believed to promote dental health and lower cholesterol levels.

After performing Nginang, she always enjoys a glass of "Loloh Kunyit," a traditional drink made from coconut water, turmeric, salt, and bee honey. This refreshing drink is known for its anti-inflammatory and its ability to enhance overall body endurance. Witnessing how my grandmother maintains her excellent health has been truly inspiring.



Betel Leaves



Temu Memories

Vodka | Temulawak | Herb Gomme | Pineapple

Reflecting on cherished childhood memories, Temulawak stands out as an age-old beverage that transports us back to our youth. It has the magical ability to bring happiness, uniting us in gatherings where it becomes a centerpiece of joy and also leaves us with lasting memories.



Pineapple



Temulawak

Furthermore, Temulawak offers health benefits by boosting the body's immune system and potentially aiding in cancer prevention.



Wild Field

Finest Balinese Arak infused Pandan leaf | Kepiduh leaf |
Pandan Tincture

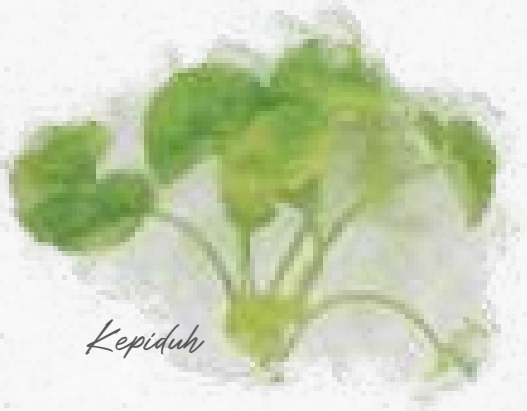
The lush green rice fields of Ubud have consistently been a wellspring of inspiration with their vibrant and harmonious landscape. Among the various wild plants, one that frequently catches my eye is the Kepiduh leaf. These leaves, which thrive naturally in rice fields are readily found and grow abundantly, enhancing the scenic beauty of the environment.

Kepiduh leaves offer notable health benefits, such as relieving dry coughs and contributing to anti-aging. In Bali, we harness the potential of Kepiduh by incorporating it into a traditional Balinese herbal drink known as "Loloh."

Pandan



Kepiduh



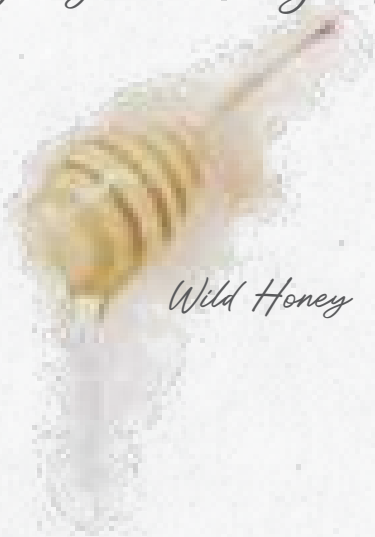


Ambar Apperitivo

Archipelago Gin | Kayu Manis leaf | Homemade Kombucha | Wild Honey | Foamee

"Kayu Manis" leaf - a native plant abundant in Indonesia, particularly in Bali, is renowned for its wide popularity and numerous benefits. It serves as a delightful appetite stimulant and is a prized ingredient in both traditional herbal beverages and culinary creations.

Beyond its culinary uses, "kayu manis" leaves offer notable advantages for our well-being, including the enhancement of metabolic processes and the prevention of inflammation. You can begin your evening with this ideal beverage!



Wild Honey



Kayu Manis Leave



Sambal Kecicang

Spice Gin | Kecombrang Shrub | Lime leaf |
Kintamani Tangerine | Chilli Gomme

Motivated by the vibrant Balinese sambal, which boasts a refreshing blend of flavors featuring Torch Ginger flower, chili, shallots, and kaffir lime leaves, my creativity for crafting the beverage took flight. This sambal, rooted in the northern region of Bali, specifically Buleleng, has long been an accompaniment to grilled chicken and fish.



Chilli



Kecombrang

The intricate complexity of these flavors has inspired me to craft something truly distinctive that we can share with the world through drinks. Kecombrang provides antioxidant effects and antibacterial agent.



Batur's Lava

Gin infused Pomello | Campari | Lime leaf | Kintamani Tangerine

Inspired by the majestic Batur mountain nestled in Kintamani, surrounded by stunning lakes and lush landscapes. Kintamani is renowned as a top tangerine producer in Bali, where you can relish the invigorating freshness of Kintamani's tangerines during your Bali vacation. Tangerines not only offer a delightful taste but also provide nourishment for your skin, as they are rich in vitamin C.



Tangerine



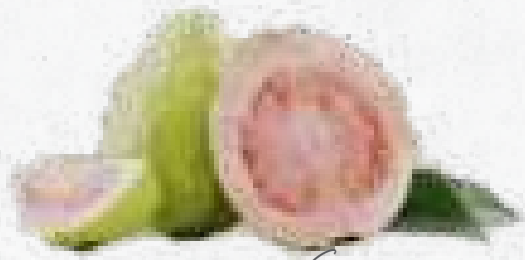
Lime leaves



Monkey's Guava

Vodka infused Guava | Guava leaf gomme | Clarified Citrus | Tobacco Bitter

Drawing inspiration from the enchanting Monkey Forest in Ubud, one of Bali's finest attractions, our journey to Ubud inevitably leads us through this lush forest. Here, we witness the heartwarming sight of tourists feeding the monkeys, often offering them guavas and bananas.



Guava



Cinnamon

It's a testament to the profound connection between animals and humans, exemplifying the harmony integral to the Tri Hita Karana philosophy. The guava, with its tannin-rich, sweet, and sour profile and its robust aroma, adds a straightforward and distinctive dimension to the cocktails. Guava leaves offer their ability to lower blood sugar levels, making them potentially beneficial for individuals with diabetes.



Savor the nuanced flavors and innovative combinations that define "Taru Pramana" Series, elevating your drinking experience to a level of sophistication and delight, with price at 180 / glass.

All prices are in thousand Rupiah and are subject to a 10% service charge and the prevailing 11% government tax

Ambar

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