

## *Hot Drinks*

**ESPRESSO // LONG BLACK – 25K**

**MACCHIATO // PICCOLO LATTE – 30K**

**CAPPUCCINO // LATTE – 35K**

**FLAT WHITE // MOCHA – 35K**

**HOT CHOCOLATE // MILK CHAI TEA – 35K**

**ICED COFFEE – 40K**

*Homemade Almond milk – 15K*

*Homemade Coconut milk – 10K*

**ENGLISH BREAKFAST // DARMA CHAI – 40K**

**JASMINE // SENCHA DEWATA – 45K**

**CHAMOMILE – 35K**

## *Healthy Shots*

**WHEATGRASS SHOT – 30K**

*Homemade JAMU SHOT – 30K*

**FRESH COCONUT – 30K**

*Homemade JAMU GLASS – 50K*

*Homemade KUMBUCHA TEA GLASS – 45K*

# Juices

## **GREENY** (R, V, GF, SF)

- SHANTI** – Pineapple, Spinach, Lime, Apple, Coconut water – 40K  
**OM** – Pineapple, Rocket, Coriander, Ginger, Mint, Coconut water – 35K  
**PRANA** – Apple, Parsley, Coriander, Celery, Cucumber, Lemon – 40K

## **FRUITY** (R, V, GF, SF)

- ANAHATA** – Watermelon, Lime, Mint, Ginger – 30K  
**SAKTI PINEAPPLE** – Pineapple, Mint, Coconut water – 35K  
**NIYAMA PITTAYA** – Dragon fruit, Banana, Coconut water – 40K  
**MANDALA MANGO** [seasonal] – Mango, Passion fruit, Honey – 45K  
**ORANGE MANTRA** – Orange, Coconut water – 40K  
**MANIPURA** – Apple, Lemon, Ginger, Chili powder – 40K

## **VEGGY** (R, V, GF, SF)

- MULADHARA** – Pumpkin, *Homemade Coconut milk*, Honey – 60K  
**SWADISTANA** – Beetroot, Carrot, Cucumber, Orange, Mint – 55K

## **SMOOTHIES** (R, V, GF, SF)

- SUNSET** – Banana, Carrot, Cinnamon, Vanilla, *Homemade Coconut milk* – 60K  
**DRAGON** – Dragon fruit, Banana, Lemon zest, Vanilla, *Homemade Coconut milk* – 50K  
**POPEYE** – Banana, Lime, Spinach, *Homemade Coconut milk* – 50K  
**PAPAYA SUNRISE** – Papaya, *Homemade Cashew butter*, Vanilla, Coconut water – 50K  
**THE YOGI** – Banana, Sunflower & Pumpkin seeds, Cashew butter, Cinnamon, Dates, *Homemade Coconut milk* – 50K  
**CHOCOLATE'N GINGER** – Cacao nibs, Banana, Honey, Dates, Ginger, *Homemade Coconut milk* – 50K  
**MIDNIGHT CHOCOLATE** – Blueberries, Coconut, Vanilla, Cacao nibs, Banana, *Homemade Coconut milk* – 60K

**\*OPTION: *Homemade Almond milk* – 15K**

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*All prices are subject to 5% service and 10% tax*

# All day Breakfast

## Raw

### **BLUEBERRY PUDDING** (R, V, GF, SF) – 65K

Blueberry, Banana, *Homemade Coconut milk*, black Chia, Beetroot juice, Agave syrup & spicy Chai Cashew on top.

### **DRAGONFRUIT BOWL** (R, V, GF, SF) – 70K

Dragon fruit, Banana, *Homemade Coconut milk*, Cashew, Lime, Agave syrup & Pineapple, Orange, Pumpkin seeds, *Homemade Granola*, Coconut flakes on top.

### **LIME PORRIDGE** (R, V, GF, SF) – 65K

Oats, Lime, Yogurt, Banana, Pineapple, Apple, Agave syrup & Raisin, Pineapple, Apple on top.

## Cooked

### **FRUIT BOWL** (VG, SF) – 70K

Papaya, Dragon fruit, Pineapple, Apple, Banana & Yogurt, *Homemade Granola* on top.

### **BLUEBERRY OATMEAL** (V, SF) – 70K

Oats, Blueberry, Raspberry, *Homemade Coconut milk*, *Homemade Peanuts butter*, Agave syrup, Coconut flakes.

### **NASI SUSU** (V, SF) – 65K

Brown rice, *Homemade Coconut milk*, Agave syrup, Cinnamon, Coconut flakes & Banana on top.

### **PANCAKES** (V, GF, SF) – 75K

Buckwheat flour, Coconut flour, Flax seeds, *Homemade Coconut milk*, Coconut oil served with Banana, Walnuts and *Homemade Strawberry Cardamom Cashew sauce & Homemade mix fruit spread*

### **BANANA BREAD** (V, SF) – 65K

Banana, Walnuts, Wheat flour, *Homemade Coconut milk*, Dates served with *Homemade mix fruit spread*.

### **TEMPEH BENEDICT** (V) – 60K

Smokey Tempeh, sautéed Spinach, Eggplants, Asparagus, *Homemade vegan Hollandaise sauce* served on top of *Homemade muffin bun*.

# *Eggs*

## **EGGS FLORENTINE (VG) – 65K**

Spinach, Tomatoes, Feta cheese, served with roasted Potatoes, Salad & *Homemade Pumpkin bread*.

## **GREEN SPLIT PEAS (VG) – 60K**

Poached Eggs, green Peas, served with roasted Potatoes, grill Tomatoes & *Homemade Pumpkin bread*.

## **OMELETTE (VG) – 75K**

Tomatoes, Spinach, Mozzarella, served with roasted Potatoes, sautéed Shitake Mushrooms & *Homemade Sweet Potato bread*.

## **SCREMBLE EGGS (VG) – 65K**

Grill Tomatoes, baked Beans in tomato sauce and Ricotta cheese and Walnuts on *Homemade Sweet potato bread*.

**\*GLUTEN FREE OPTION: *Homemade Almond bread***

# *Snacks*

## **RICE ROLL (R, V, GF) – 60K**

Apple, Cucumber, Carrots, Pumpkin seeds, Mint leaves, Coriander.

## **BRAZILIAN GAZPACHO (R, V, GF) – 75K**

Avocado, Tomatoes, Carrot, Chili, Coriander, *Homemade Coconut milk*.

## **CROQUETTES (V) – 60K**

Brown Rice, Shiitake Mushrooms served with *Homemade Tomato sauce*.

## **TROPICAL BRUSCHETTA (V) – 50K**

*Homemade Sweet potato bread*, Avocado Tomatoes diced, Cashew, Coriander, Basil, Olive oil.

## **ASPARAGUS CROSTINI (V) – 65K**

Mashed Asparagus & green Peas, shaved salty Ricotta, Asparagus tips on *Homemade Sweet potato bread*.

## **AVOCADO CRUNCH (V) – 60K**

Mashed Avocado with Lime juice, Olive oil, Peanuts, Corn, VegParmesan, served/w *Homemade Sweet potato bread*.

## **MANGO SALAD [seasonal] (VG) – 70K**

Mango, Rocket, Mint, Coriander, Feta cheese, Cinnamon, Pumpkin seeds, Olive oil, *Homemade Sweet potato bread*.

## **CAULIFLOWER SALAD (V, GF) – 70K**

Purple Cauliflower, Spinach, Sunflower seeds crema, Cumin, toasted Almond Sunflower seeds.

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## *Soups*

### **PUMPKIN (V) – 45K**

Pumpkin, Nutmeg foam, Pumpkin seeds, *Homemade Coconut milk, Homemade Pumpkin bread.*

### **ZUCCHINI (V) – 70K**

Zucchini, Leek, Onion, Cumin foam, black Sesame, *Homemade Coconut milk, Homemade Pumpkin bread.*

### **CARROT (V) – 60K**

Carrot, Potatoes, Leek, Celery, toasted Sunflower seeds, *Homemade Coconut milk, Homemade Pumpkin bread.*

**\*GLUTEN FREE OPTION: *Homemade Almond bread***

## *Main*

### **ASIAN NOODLES (R, V, GF) – 70K**

Zucchini Carrot noodles, Long Beans, Sprout, *Homemade Coconut Ginger Lime Sesame dressing.*

### **LASAGNA (R, V, GF) – 70K**

Seasoned Zucchini, Tomatoes, *Homemade Marinara sauce, Basil, Homemade Pesto sauce and Homemade Cashew cheese.*

### **GARDEN SANDWICH (V) – 60K**

*Homemade Pumpkin bread, roasted Zucchini and Eggplant, Homemade Cashew chili mayo served with Sweet potato French fries and Salad.*

### **BALI WITH LOVE (V, GF) – 60K**

Vegetable Curry with Tofu, Gado gado (Vegetable with Peanut sauce and Tempeh), Lawar (long Bean, red Bean, grated coconut) with brown Rice.

### **JACKFRUIT CURRY (V - GF) – 80K**

Slow cook Jackfruit in *Homemade Coconut milk, Carrot, Potatoes, Broccoli served with Basmati rice.*

### **INDIAN CREPES (V, GF) – 55K**

Wrapped curried Potatoes served with *Homemade Tamari chutney, Homemade Coconut chutney, Homemade Dahl.*

### **RICE NOODLES SOUP (V - GF) – 65K**

Rice noodle, Shallot, Garlic, Ginger, Coriander, Mushrooms, Carrot, Broccoli, Tamari, Leek and Lime juice.

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**FALAFEL (V) – 75K**

*Homemade Falafel served with Homemade Hummus, Homemade Babagnush, Homemade Vegan Tzatziki, Homemade Sweet potato bread.*

**BURGER (V) – 75K**

*Homemade purple bun, Lentil Chickpeas patty, Basil guacamole, Cashew chili mayo served with Sweet potato French fries and Salad.*

**MEDITERRANEAN PITA (VG) – 75K**

*Two colors Capsicum, Tomatoes, crumbled Feta wrapped in Homemade Pita bread served with Salad.*

**TACOS (VG) – 75K**

*Onion, Eggplants, mix Peppers, red Beans, Feta cheese, Homemade Jalapenos pickles, Coriander, red Cabbage served with diced Tomatoes, Guacamole and Corn chips.*

**BASMATI RICE SUPREME (VG - GF) – 80K**

*Basmati rice, red Beans, cherry Tomato, Rucola, slice Shallot, red Pepper, diced Emmental cheese, Olive oil, Lime juice, Mustard.*

**COUS COUS (VG) – 75K**

*Cous cous, Chickpeas, roasted Capsicum Carrot Zucchini, Red Onion, Feta cheese.*

**LENTIL BOLOGNESE (VG) – 85K**

*Spinach tagliatelle with Lentil Tomato sauce, Onion, Garlic, Parsley and shaved salty Ricotta.*

**PURPLE GNOCCHI (VG) – 75K**

*Homemade Sweet potato gnocchi served with Homemade Tomato Sauce, Mushrooms, Spinach and salty Ricotta.*

## *Spelt Pizza's*

**BIANCA (VG) – 75K**

*Grilled Eggplants, Mozzarella, fresh Basil, fresh Rucola.*

**ITALIANA (VG) – 70K**

*Homemade Tomato sauce, Feta cheese, black Olive, dried Oregano, fresh Basil.*

**FUNGHI (VG) – 80K**

*Homemade Tomato sauce, Mozzarella, Mushrooms and fresh Parsley.*

**\*VEGAN OPTION: *Homemade VegParmesan or CashewCheese***

**\*GLUTEN FREE OPTION: *Homemade Almond bread***

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# Dessert

## **LIME BALL (R, V, GF, SF) – 50K**

Lime juice, Beetroot juice Lime zest, *Homemade Cashew butter*, Vanilla, Goji berry, Cashew, Agave syrup.

## **GOLDEN PEPITA (R, V, GF) – 40K**

Cacao, madras Curry, caramelized Mango, *Homemade Cashew butter*, Agave syrup, Coconut Sugar.

## **BABY RAW CAKE (R, V, GF) – 50K**

**Lemon Coco Goji** - *Homemade Coconut milk*, Lemon juice & zest, Cashew, Cacao butter, Coconut oil, Coconut sugar, Goji berry.

**Triple Chocolate** - *Homemade Coconut milk*, Cashew, Cacao butter, Cacao powder, Coconut oil, Coconut sugar.

**Tiramisu** - *Homemade Coconut milk*, Cashew, Coffee, Coconut oil, Coconut sugar.

**Lamington** - *Homemade Coconut milk*, Cashew, Mix berry, Coconut meat, Coconut oil, Coconut sugar.

(Base: Almond, Dates, Coconut oil)

## **COCONUT PANNACOTTA (V, GF, SF) – 40K**

*Homemade almond milk*, *Homemade Coconut milk*, Vanilla, Agave syrup, Lemongrass sauce on top.

## **CHOCOLATE MOUSSE (V, GF, SF) – 50K**

*Homemade Coconut milk*, Cacao powder, Cacao butter, Vanilla, Honey, Banana, Almond.

## **CRUMBLE (V, GF, SF) – 60K**

Grilled Strawberries, Chocolate, Coconut flakes, dried Cranberries, Walnuts, Agave Syrup.