

Your local health café with a few naughty treats mixed in. All our fish are cured in-house. We make our own ferments and bake most of our bread. All our sauces and yoghurt are made fresh, with no added sugar and no seed oils.

Smashed Avo (GF DFO)	100
Creamy avo, tomato, pickled shallot topped with crispy buckwheat, dill, and leek powder on seeded bread.	
<i>Swap creamy avo for vegan pesto avo (DF)</i>	
<i>Swap to GF sourdough +15</i>	
<i>Add poached egg +10</i>	
Scandi (GF DF)	100
House cured snapper on vegan cashew cream, topped with pickled shallot, cucumber, dill, crispy buckwheat, and lemon zest on house-made seeded bread, finished with a sprinkle of spring onion.	
<i>Swap to GF sourdough +15</i>	
<i>Swap snapper to cured salmon +20</i>	
<i>Add boiled egg +10</i>	
Skagen Toast (GFO DF)	100
Shrimp salad with coconut dill yoghurt and sliced boiled egg on toasted sourdough, topped with spring onion, lemon zest, dill, sea salt, and tobiko.	
<i>Swap to GF sourdough +15</i>	
Eggs on Toast (GFO DFO)	90
Sliced boiled eggs on toasted sourdough with sage butter, topped with spring onion, pickled shallot, dill, capers, and sea salt.	
<i>Swap to GF Sourdough +15</i>	
<i>Swap to Vegan Sage Butter</i>	
Benny Shuka (GFO DFO)	110
English muffin topped with spicy tomato salsa and bacon, two poached eggs, house-made hollandaise, sea salt, pangrattato, and pea tendrils.	
<i>Swap to GF sourdough +15</i>	
<i>Swap to dairy free hollandaise +20</i>	
A-Log Plate (GF DF)	120
House-pickled sardines, boiled egg, sliced avocado, sauerkraut, microgreens, and a lemon wedge, served with house-made seeded bread.	
<i>Swap to GF sourdough +15</i>	
Sardines (GFO DFO)	90
House pickled sardines, almond purée, leek powder, nasturtium, salted butter, toasted sourdough	
<i>Swap to GF sourdough +15</i>	
<i>Add boiled egg +10</i>	



PHOTOS

GF = Gluten Free | DF = Dairy Free

All prices in thousands of IDR and exclude Gov tax and service

Loaded Omelette (GFO DFO)	90
3-egg Omelette packed with spinach, capsicum, mushrooms and onion. Loaded with herbs and spices, topped with parsley with sliced avocado on the side. Served with toasted sourdough & sambal bajak	
<i>Swap GF sourdough +15</i>	
Tahini Toast (GFO DF)	80
Tahini butter topped with sliced banana, honey, cinnamon and mixed nuts crumble on toasted sourdough	
<i>Swap GF sourdough +15</i>	
<i>Swap seeded bread +20</i>	
Morning Porridge (GF DF)	90
Chia seeds, oats, almonds and flax seeds, cooked in cashew coconut milk, topped with caramelised bananas, frozen raspberries, cashew butter, whipped coconut, coconut flakes, almond flakes and cacao nibs. (contains nuts)	
<i>Add house-made granola +15</i>	
Granola Bowl (GF DF)	90
House-made granola topped with coconut yoghurt, fresh mango, frozen raspberries, blueberries, honey drizzled and mint leaves.	
<i>Swap to Greek Yoghurt</i>	
<i>Add almond butter +25</i>	
Papaya Bowl (GF DF)	70
Fresh papaya, coconut foam, pineapple granita, lime zest, and a lime slice.	
<i>Add house-made granola+15</i>	
Matcha Chia Bowl (GF DF)	80
Chia seeds soaked in matcha infused coconut milk, topped with fresh banana, frozen blueberries and raspberries, cacao buckinis and whipped coconut.	
<i>Add almond butter +25k</i>	
OG Açai Bowl (GF DF)	150
100% organic açai topped with house-made granola, coconut flakes, fresh mango, sliced banana, sliced strawberries, mint leaves, and freeze dried raspberries.	
<i>Add almond butter +25k</i>	
<i>Add Peanut butter +15k</i>	
PB Açai Bowl (GF DF)	150
100% organic açai topped with cacao buckinis, sliced banana, peanut butter, raspberries & cacao nibs.	
<i>Swap to almond butter +15k</i>	

DIY Plate

Ribeye Steak (Minimum Order 100gr) (AUS organic grassfed)	17.000 per 10gr	Pickled cucumber / Shallots	+25	House cured salmon 30g	+50
		Spiced tomato salsa		Pulled chicken 50g	
		Vinaigrette tomato		Tuna tataki 70g	
		Sauteed mushrooms			
		Sauteed spinach		Creamy avocado	
Striploin (Minimum Order 100gr) (AUS organic grassfed)	15.500 per 10gr	Sourdough / Sourdough (GF)	+25	Almond purée	+35
				House cured snapper	
Hanging Skirt Steak (Minimum Order 100g) (AUS organic grassfed)	13.000 per 10gr	Creamy pesto avocado (DF)		House pickled sardines	
		Sliced avocado		Bacon	
		Almond butter / Cashew butter		Seeded bread (GF)	
		Peanut butter / Cashew cream		Microgreens	
		Salted butter / Vegan butter		2 eggs your way +20	+20

GF = Gluten Free | DF = Dairy Free

All prices in thousands of IDR and exclude Gov tax and service

Nutri Bowl (GF DF)	100
Fresh spinach, massaged kale, beetroot, watercress, cucumber, and sliced avocado, topped with a sprinkle of sliced almonds and mixed seeds, served with our house-made tahini honey soy dressing.	
<i>Add Boiled egg +10</i>	
Mediterranean Salad (GF DF)	110
Fresh mix of crisp romaine and rocket, tossed with green olives, white kidney beans, blueberries, sun-dried tomatoes, cucumber, and red onion. Finished with vegan cheddar, boiled egg, a slice of lemon, and a drizzle of basil dressing, then topped with puffed quinoa and roasted pine nuts.	
<i>Add Pulled chicken 50g +50</i>	
Harvest Salad (GF DF)	120
Mixed greens, roasted pumpkin, tomato salad, coriander, vegan cheddar, mixed olives topped with creamy turmeric hummus and served with seeded crackers.	
<i>Add Pickled sardines +35</i>	
<i>Add Boiled egg +10</i>	
Greek Salad (GFO DFO)	110
Simple, refreshing and full of flavour — a classic Greek mix of crisp veg, olives and feta with a zesty dressing and served with grilled sourdough	
<i>Swap GF sourdough +15</i>	
Gado – Gado (GFO DF)	90
Indonesia's famous super salad is loaded with steamed veggies consisting of long beans, potatoes and cabbage. The tofu and tempeh are shallow fried in coconut oil. Topped with our house-made sate sauce a slice of kaffir lime and a boiled egg. A touch of fried shallot to complete the crispiness of the dish	
<i>Swap GF soy +15</i>	
Glow Bowl (GF DF)	100
Tuscan kale, quinoa, roasted pumpkin, roasted beetroot, shredded carrot, red cabbage, diced avocado, topped with mixed seeds and tahini honey soy dressing	

CHOOSE YOUR PROTEIN

Hanging Skirt Steak (Minimum Order 100g) (AUS organic grassfed)	17.000 per 10gr	Bacon	35
Ribeye Steak (Minimum Order 100gr) (AUS organic grassfed)	15.500 per 10gr	Egg, boiled or poached	10
Striploin (Minimum Order 100gr) (AUS organic grassfed)	13.000 per 10gr	House pickled sardines	35
Black Cod (Minimum Order 100gr)	12.000 per 10gr	House cured salmon	50
Tuna Steak (Minimum Order 100gr)	12.000 per 10gr	House cured snapper	35
		Seeded cracker (GF)	25
		Pulled chicken 50g	50
		Seared fish 100g	70
		Tuna tataki 70g	50

GF = Gluten Free | DF = Dairy Free | 🌶️ = Spicy

All prices in thousands of IDR and exclude 11% Gov tax and 6% service charge

Veggie Bowl (GF DF)

90

Massaged kale, roasted pumpkin, broccoli, sweet potato, sauteed mushrooms, cucumber, sliced avocado, sauerkraut, pickled shallots, brittle cashew nuts, served with a side of tahini honey soy dressing

Add Ribeye steak 100g + 155
(AUS organic grassfed)

Japandi Bowl (GF DF)

90

Brown rice, mixed greens, sautéed mushrooms, roasted pumpkin, avocado, nori, edamame, spirulina crunch, and almond flakes, topped with creamy turmeric hummus and puffed buckwheat.

Add Pulled chicken 50g +50

Poké Bowl (GFO DF)

100

Seared tuna tataki on brown rice, served with avocado, mango, edamame, red cabbage, pickled ginger, nori, cucumber and carrots julienne, with a side of house-made wasabi mayo and soy sauce

Add extra Tuna tataki 70g +50
Swap to GF Soy +15

Fish Bowl (GF DF)

100

Ginger-soy mackerel fillet with marinated spinach and cassava leaf curry on a bed of coconut rice, topped with pickled shallots, coconut cucumber, fermented chilli, fried ginger, and sesame seeds.

Add Sliced Avocado +25

Swedish Balls (GF DF)

100

Traditional Swedish meatballs served with steamed broccoli and carrots, mashed potatoes, parsley, gravy and house-made jam

Add bacon bits + 25

Mexican Bowl (GF DF)

100

Coconut infused shredded roast chicken, grilled corn, spiced kidney beans, shredded cabbage, tomato salsa, fresh mango, topped with coriander, mango sauce, guacamole, fermented chilli and tortilla chips.

CHOOSE YOUR PROTEIN

Hanging Skirt Steak (Minimum Order 100g) (AUS organic grassfed)	17.000 per 10gr	Bacon	35
Ribeye Steak (Minimum Order 100gr) (AUS organic grassfed)	15.500 per 10gr	Egg, boiled or poached	10
Striploin (Minimum Order 100gr) (AUS organic grassfed)	13.000 per 10gr	House pickled sardines	35
Black Cod (Minimum Order 100gr)	12.000 per 10gr	House cured salmon	50
Tuna Steak (Minimum Order 100gr)	12.000 per 10gr	House cured snapper	35
		Seeded cracker (GF)	25
		Pulled chicken 50g	50
		Seared fish 100g	70
		Tuna tataki 70g	50

GF = Gluten Free | DF = Dairy Free | 🌶️ = Spicy

All prices in thousands of IDR and exclude 11% Gov tax and 6% service charge

We love Indonesian food, especially when its fresh and healthy.

We make everything from scratch with no seed oils, MSG or refined sugars. We use gluten free soy sauce on request, brown rice and tone down the chilli. Instead of deep frying, we air fry or shallow fry using good oils.

Ketoprak (GFO DF)

70

Ketoprak is a vegetarian street food dish native to Jakarta. Consisting of vermicelli noodles, tofu, bean sprout, cucumber, rice cakes, fried shallots, tempe chips and our special house made peanut sauce.

Unlike typical Indonesian dishes, it's not hot or spicy and has a unique flavour.

Swap GF Soy +15

Nasi Campur (GFO DF)

85

This is our mixed dish, consisting of rice and a variety of side dishes which change with the seasons. These can be chicken or vegetarian but they are always small and constantly changing which gives a nice variety of flavours.

Swap GF Soy +15

We make a range of sambal sauces inhouse to add some spice and swap the deep fried prawn crackers for tempe chips as a healthier alternative.

Kemangi Chicken (GFO DF)

95

Chicken and rice, with a hint of Indonesian spice. Honey Glazed Chicken on kemangi rice with marinated spinach, sesame seeds and garlic crunch on top

Swap GF Soy +15

Chicken Sate (GFO DF)

100

Boneless Chicken thigh skewers grilled on the open flame served with secret sate sauce and brown rice topped with pickled shallots, coriander, fermented chilli and fried shallot

Swap GF Soy +15

Beetroot Brownie (GF DF)	60
Grated beetroot, raw cacao, dates, shredded coconut and cinnamon	
Collagen Snickers Bar (GF DF)	60
Crunchy mix nuts, raw cacao, cashew butter and collagen powder.	
Grandma's Carrot Cake (GF)	60
Cassava flour, crushed walnuts with ginger spices topped with cream cheese frosting.	
Chocolate Cake	60
Belgian chocolate (Callebaut), flour, vanilla essence, coconut sugar, milk, eggs, and butter, finished with cream cheese frosting.	
Chocolate Cookie	40
Soft and fudgy chocolate chip cookie with 60% dark artisan Indonesian chocolate.	
Banana Muffin "At The Cinema" (GF DF)	50
Sugar-free banana muffin topped with caramelised, sticky house-made popcorn and sea salt.	
<i>Swap to honey caramelized pop corn or ask for totally sugar free version</i>	
Chai Spiced Banana Bread (GF DF)	60
Banana, brown rice flour, almond flour, coconut cream and chai spice mix.	
<i>Add cashew butter +25</i>	
<i>Add almond butter +25</i>	
<i>Add whipped coconut +15</i>	

Energy Balls (GF DF) By Peace of cake 🌱
Made with nuts, seeds, dried fruits and superfoods. **40**

Cacao coconut
Goji coconut
Caramel sesame

Chocolate peanut
Jaffa (chocolate orange)
Bounty coconut

Gelato (GF) **Per Scoop 25**
Vanilla / coconut / mix berry sorbet

GF = Gluten Free | DF = Dairy Free

All prices in thousands of IDR and exclude Gov tax and service

% ΔRΔBICA®	House Blend White	Single Origin Black Flores natural
	Dark Chocolate, Nuts, Caramel	Peach, Blacktea, Clean aftertaste
missibu		

Hot **8oz** / Iced **12oz**

Espresso		35
Double Espresso		40
Long Black		40
Batch Brew		50
Cold Brew		40
Specialty Pour Over		50
Coconut Water Iced Black		50
Flat White		45
Cappuccino		45
Latte		45
Piccolo		40
Cinnamon Latte	Espresso Shot, Cinnamon, Vanilla Bean and Honey dusted with Cinnamon	55
Affogato	With Vanilla Bean Ice Cream	50

MATCHA *Ceremonial Grade MATCHA from Uji, Kyoto*

Matcha Latte	Mellow mouthful and refreshing Umami taste	50
Matcha Americano	Elegant flavour, low bitterness served with hot water	50
Matcha CocoLove	Iced Matcha with half coconut water and half coconut cashew milk	50
Matcha Cinnamon Latte	Matcha, Cinnamon, Vanilla bean, and honey	55
Matcha Maca Latte	Ceremonial Grade Matcha, Maca & Honey	55
Hojicha Latte	A mellow, roasted alternative to Matcha. Comforting, earthy, and low in caffeine from Shizuoka, Japan	65

OTHERS

Turmeric Latte	Turmeric, Cinnamon, Ginger, Vanilla Bean	45
Hot Chocolate	Cacao, Cinnamon and Vanilla	50

MILKS

House-made Milk	+25k Almond
	+20k Coconut Cashew
Oatside	+15k
Extra Shot	+10k

POWDERS

+10k	Collagen Powder
+10k	Chaga Mushrooms Immune boosting, Anti-inflammatory
	Lion's mane Mushrooms Cognitive boosting, Gut health

Kerinci Sumatera by **fugol**

50

Origin	Bengkolan Kerinci, Sumatra, Indonesia
Process	Lactic Natural
Altitude	1300–1500MASL
Variety	Sigararutang & Andungsari
Farm	Kelompok Tani Rukun Saudara
Processor	Abdul Aziz
Tasting notes	Red Apple, Orange & Black Tea

Gayo Avatara CM Honey by **fugol**

Origin	Pegasing, Central Aceh, Sumatra, Indonesia
Process	Carbonic Maceration Black Honey
Altitude	1640MASL
Variety	Typica, Abyssinia, Catimor
Processor	Avatara Collective
Tasting notes	Dried Apricot, Pineapple & Red Berry

Wanoja Extended by **herd**

Origin	Kamojang, Garut, West Java
Process	Natural Extended
Altitude	1500MASL
Variety	Linis, Sigararutang, Kartika, Typica
Processor	Wanoja Collective
Tasting notes	Syrh Grape, Tasmanian Cherry, Candied, Blueberry

All Teas are loose leaf by the Pot (600ml)
unlimited refills

Milks
Sweeteners

Dairy, Oat
Coconut Sugar, Honey

OLD FAITHFULS

40

English Breakfast	Single origin, full bodied black tea known for its rich, malty flavor
Earl Grey	Single origin, aromatic black tea with a subtle floral flavor
Jasmine Green	Single origin, fragrant green tea infused with jasmine blossoms. Light, smooth and balanced

NEW BLENDS

50

Kill Bill I	green tea, peach bits, orange, apple, chamomile, marigold
Kill Bill II	green tea, lychee, coconut, cranberry, mint
Kill Bill III	green tea, ginger lemongrass, pandan, lemon
Crouching Tiger	white tea, beetroot, butterfly pea, Hibiscus, cranberry, pomegranate seeds
Hidden Dragon	oolong tea with cacao husk, coconut, coffee bits, tiramisu flavour
Spice Island	black tea, cinnamon, cloves, cardamom pods, fennel seeds, ginger, black pepper
Sunset	black tea, cranberry, goji berry, apple, mint
Sunrise	black tea, mango, orange, apple, marigold
Napoleon	black tea, rose and Bergamot
Sleepy Grandma	chamomile tea with lavender and mint
Sleepy Grandpa	chamomile tea, apple, hibiscus
Ginger Ninja	ginger, turmeric, galangal, lemongrass and orange peel
Papillon	butterfly pea, lemongrass, mint

*Our specialty tea is served in a small pot designed to be enjoyed over 4 – 8 steeps.
Whole leaf, hand-picked teas*

			45
Biodynamic Green Tea	Nutty, grassy, toasted rice, silky	Caffeine	
Good for	Anti-inflammatory, increased metabolism, fat burning		
Balinese Herbaceous Mint	Complex, cool and refreshing	Herbal	
Good for	Digestion, weight loss, congestions, muscle pain stress, sleep		
Biodynamic Balinese Marigold	Floral, earthy with subtle sweetness	Herbal	
Good for	Stress relief, anti-inflammatory, immune boosting, clearer skin		
Clean Puer Aged 2006	Complex forest aroma, rich earth and warm wood notes	60	
Good for	Gut healing, digestion relief, anti-inflammatory, anti-oxidant	Caffeine	

COLD BREW TEA (330ml) 45
Infused option : Orange, Lime, Lemon

Biodynamic Green Tea	Nutty, grassy, toasted rice, silky	Caffeine	
Balinese Herbaceous Mint	Complex, cool and refreshing	Herbal	
Biodynamic Balinese Marigold	Floral, earthy with subtle sweetness	Herbal	

Rocket Fuel	Chocolate protein powder, Banana, Gluten free Oats, Espresso, Cashew butter, Glutamine, Cordyceps, Rhodiola, Ashwaganda, Almond milk, Cacao nibs.	95
The Matchacado	Vanilla Protein Powder, Banana, Spinach, Avocado, Cashew Butter, Matcha Powder, Water, Cacao nibs.	95
Collagen Glow	Blueberries, Raspberries, Banana, Chia seeds, Collagen Powder, Lucuma, Acai, Almond milk.	95
Happy Gut	Mango, Coconut Yoghurt, Spirulina, Spinach, Peppermint, Ginger, Marshmallow root, Coconut water, Himalayan Salt.	95
Green Machine	Spinach, Apple, Banana, Cucumber, Lemon, Greens powder, Dates, Cashew Coconut Milk.	85
Tropical Twist	Passionfruit, Mango, Banana, Cinnamon, Cashew butter, Almond milk, Chia Seeds, Turmeric Powder.	80
Hot Holiday	Dragonfruit, Strawberry, Raspberry, Banana, Coconut milk, L-Glutamine, Vanilla Protein Powder, Collagen Powder	95
Pumpkin Pie	Pumpkin, Banana, Vanilla extract, Cinnamon, Nutmeg, Almond butter, Almond milk, Mixed Nuts	80
Cloud Form by Studio Fondue	Pineapple, Banana, Avocado, Collagen powder, Blue Majik, Almond milk, Whipped Coconut	95
On-The-Rocks	Vanilla or Chocolate protein powder, Water, Ice Shaken and served.	60

POWDERS

+50k	Protein Powder Chocolate or Vanilla (Plant Based)
+10k	Collagen Powder
+10k	Chaga Mushrooms Immune boosting, Anti-inflammatory
	Lion's mane Mushrooms Cognitive boosting, Gut health

BUTTER

+25k	Cashew Butter
+25k	Almond Butter

JUICES

65

Clean Green	A powerful anti-oxidising and alkalising Apple, Celery, Spinach, Cucumber, Ginger, Lime.
Detox Elixir	Powerful punch of antioxidants and vitamins Beetroot, Apple, Carrot, Ginger, Lime.
Sunshine C	Filled to the brim with highly concentrated Vitamin C Orange, Lemon, Ginger, Bee pollen, Turmeric.
Recovery	Absorbs and removes toxins, supporting detoxification Coconut water, Charcoal, Lemon juice, Himalayan salt.
Jamu Tonic	Immune booster Turmeric, Tamarind, Honey, Himalayan Salt

SHOTS

40

Better Than Botox	Pamper your skin Apple, Ginger, Lemon juice, Goji berries, Collagen powder
Morning Kick	Wakes you up Ginger, Lemon, Wheatgrass, Cayenne Pepper
Jamu Tonic	Immune booster Turmeric, Tamarind, Honey, Himalayan Salt

COOLERS

50

Clockwork Orange	Orange puree, Lemon juice, and Giffard elderflower with Soda water Our Style of Lemonade.
Mango Tango	Mango and Passionfruit puree dancing together with Lemon juice and Soda water, topped with a little Mint.
Jack Ganiels	Jackfruit syrup, Strawberry puree, Lemon juice and Ginger Ale. Our southern special.
Sound of Music	Elderflower syrup, Cranberry juice, Calamansi puree and Lime juice with cucumber and Tonic water.

65

Reishi Mushroom Probiotic Kombucha	Passionfruit, Ginger, Cinnamon or Lemongrass
---------------------------------------	---

SOFT DRINKS

Sprite	35
Coca Cola	35
Coca Cola Zero	35
Tonic Water	35
Soda Water	35
Red Bull	50

WATER

Sparkling / Still Small	35
Sparkling / Still Large	60
Coconut Water	40

Hummus (GF DF)	65
Infused turmeric oil, confit garlic, puffed buckwheat served with veggie sticks	
Smoked Babaganoush (GFO DF)	65
Infused shallot oil, dukkah served with sourdough	
Grilled Halloumi (GF)	90
Sundried tomato pesto, rosemary	
Cured Fish Platter (GFO DFO)	160
House-cured snapper and salmon, pickled sardines and microgreens, served with whipped butter and grilled sourdough	

*Swap gluten free option with sourdough (GF), Seeded Crackers, Veggie Sticks

LEAF ME UP

Nutri Bowl (GF DF)	100
Fresh spinach, massaged kale, beetroot, watercress, cucumber, and sliced avocado, topped with a sprinkle of sliced almonds and mixed seeds, served with our house-made tahini honey soy dressing.	
<i>Add Boiled egg +10</i>	
Greek Salad (GFO DFO)	110
Simple, refreshing and full of flavour — a classic Greek mix of crisp veg, olives and feta with a zesty dressing and served with grilled sourdough	
<i>Swap GF sourdough +15</i>	
Nordic Citrus (GF DF)	120
A mix of watercress and baby romaine, pomelo, smoked red pepper, fennel, cucumber, raspberry and tarragon, served with a house-made sumac vinaigrette	
<i>Add cured snapper +35</i>	
Green Orchard (GF DF)	130
Fresh spinach and kale with cashew brittle, house-made pickled grapes, snow peas, goji berries and tendrils, served with a peanut and celery dressing	
<i>Add pulled chicken 50g +50</i>	

Kemangi Chicken (GFO DF)**95**

Chicken and rice, with a hint of Indonesian spice. Honey Glazed Chicken on kemangi rice with marinated spinach, sesame seeds and garlic crunch on top

Swap GF Soy +15

Chicken Sate (GFO DF)**100**

Boneless Chicken thigh skewers grilled on the open flame served with secret sate sauce and brown rice topped with pickled shallots, coriander, fermented chilli and fried shallot

Swap GF Soy +15

Fish Bowl (GF DF)**120**

Ginger-soy black cod fillet, with marinated spinach and cassava leaf curry on a bed of coconut rice. Topped with pickled shallots, coconut cucumber, fermented chilli, fried ginger and sesame seeds

Chicken Woku Curry (GF DF)**130**

Flame-grilled chicken thigh marinated in woku spices, served in a lemongrass, kaffir lime leaf, turmeric, and chilli broth with fresh tomato and long beans, served with steamed brown rice

Bursting with bright, herby spice and tangy depth, this dish is full of colour, heat, and character – a true taste of Manado on a plate

Charlie Tuna (GF DF)**150**

200gr Grilled medium-rare tuna steak and charred eggplant with lime, kemangi, fresh tomato salsa, a touch of sea salt and a side of mango sauce

BUILT ON CARBS**Swedish Balls (GF DF)****100**

Traditional Swedish meatballs served with steamed broccoli and carrots, mashed potatoes, parsley, gravy and house-made jam

Add bacon bits +25

Poke Bowl (GFO DF)**100**

Seared tuna tataki on brown rice, served with avocado, mango, edamame, red cabbage, pickled ginger, nori, cucumber and carrots julienne, with a side of house-made wasabi mayo and soy sauce

Add extra Tuna tataki 70g +50

Swap to GF Soy +15

Scandi Pot (GFO DF)**130**

Lemongrass and thyme fish broth, rice noodles, garlic sautéed spinach with poached egg, nori, house-cured snapper and a side of grilled sourdough

Strip Risotto (GF)**170**

Risotto with charred striploin cubes, pepper sauce, parmesan and thyme finished with a sprinkle of leek powder

PROTEIN (GF DF)

Hanging Skirt Steak (Minimum Order 100g) (AUS organic grassfed)	17.000 per 10gr	Chicken Breast 180/200gr	100.000
		Half Chicken Approx 400gr	100.000
Ribeye Steak (Minimum Order 100gr) (AUS organic grassfed)	15.500 per 10gr	Halloumi 80g (Contains Dairy)	90.000
Striploin (Minimum Order 100gr) (AUS organic grassfed)	13.000 per 10gr		
Black Cod (Minimum Order 100gr)	12.000 per 10gr		
Tuna Steak (Minimum Order 100gr)	12.000 per 10gr		

SIDE SHOW (GF DF)

Creamy Mashed Potato	50	Grilled Asparagus, topped with sea salt	50
Sweet Potato Fries	32	Grilled King Oyster Mushroom, Garlic Honey Soy and Sesame Seeds	45
Roasted Pumpkin Wedges	40	Sliced Avocado	25
Roasted Smashed Baby Potatoes	30	Sauerkraut	30
Brown Rice	25	Garlic Sautéed Spinach	30
Charred or Steamed Broccoli, sea salt	40	Grilled Tomato, Rosemary, sea salt	25
Steamed Edamame, Slightly Salted	30	Pickled Cucumber and Shallots	25
Grilled Romaine Lettuce, topped with Pangrattato and sea salt	45		
Honey Glazed Carrots, topped with Pangrattato and Dukkah	45		

GET DRESSED FOR 25K (GF DF *DFO)

Chimichurri	3 Sambals – Sambal Matah; Sambal Bajak; Sambal Ijo
Wasabi Mayo	Maitre d'Hotel Butter (Contains Dairy)
Aioli	GF Soy Sauce
* Pepper Sauce (DFO)	Peanut, Celery, Orange Dressing
Peanut Sauce	Sumac Vinaigrette
* Mushroom Sauce (DFO)	

Tropical Lava (GF)	90
Almond butter, rosemary almond crumble, passion fruit gel, coconut ice cream, cocoa nibs	
Carrot Cake 2026 (GF)	85
Carrot cake, whisky caramel, vanilla ice cream, buckwheat, carrot powder, lime, hibiscus leaf	
Ice Cream Trio (GF)	80
Mixed berry sorbet, vanilla ice cream, coconut ice cream	
Collagen Snickers Bar (GF DF)	60
Crunchy mix nuts, raw cacao, cashew butter and collagen powder.	
Beetroot Brownie (GF DF)	60
Grated beetroot, raw cacao, dates, shredded coconut and cinnamon	

Inspired by flavors across Indonesia, grilled over open flame and served yakitori-style in portions of 2 or 4 skewers. These small, punchy bites are made to share and let you explore a variety of spicy, smoky, local flavors perfect with a cocktail, cold beer or wine.

2pcs/4pcs

Chicken Serundeng (GF DF)**30/60**

Juicy chicken thigh and red capsicum marinated in honey, garlic, GF soy, coriander, nutmeg, and tomato paste, flame-grilled and topped with Serundeng (spiced coconut flakes)

Flavor: Sweet, savoury, earthy

Pair: Jim Morison – the pandan-infused Campari and rich whiskey notes balance the sweetness and spice of the Serundeng beautifully.

Lemon Lime Chicken (GF DF)**30/60**

Succulent chicken thigh and leek infused with citrus olive oil, grilled and finished with lemon zest and Slice lime. Bright and refreshing with a zesty punch

Flavor: Zesty, juicy, and vibrant.

Pair: Amy Wine House – the sweet coconut & white chocolate offset the citrus while lemon keeps it sharp.

Canggu Chicken Wings (GF DF)**25/50**

Chicken wings coated in light corn flour, tossed in a sticky, sweet chili glaze with just the right amount of heat. Finished with spring onion, toasted sesame seeds – and finger-licking attitude

Flavor: Sticky, spicy, and unapologetically craveable.

Pair: Margaret Thatcher – the jalapeño and burnt pineapple margarita is bold enough to match the heat, but the lime refreshes the palate.

Sate Ikan (GF DF)**40/80**

Fresh fish of the day marinated in Balinese base genep and onion, grilled and topped with Kemangi and slice lime

Flavor: Simple. Smoky. Balinese.

Pair: Tom Collins – Clean, crisp gin and citrus refresh the palate and let the herbs shine.

Beef Bistik Skewers (GF DF)**50/100**

Tender beef with onion in GF soy, tomato, garlic, coriander, nutmeg, and chilli. Grilled and garnished with toasted sesame and parsley

Flavor: Sweet, spiced, and nostalgic.

Pair: Hemmingway – the whiskey and smoked ginger syrup complement the sweet-spiced notes of the beef.

Pork Belly Skewers (GF DF)**40/80**

Succulent pork belly marinated in a mix of Indonesian spices, garlic, honey, clove, and cinnamon.

Flame-grilled with sweet chili sauce and finished with spring onion and toasted white sesame

Flavor: Sticky, smoky, rich.

Pair: Margarita – zesty and citrusy its cuts through the fat and gets straight to the point. Palate cleansing.

2pcs/4pcs

Grilled Tempe (GF DF)

20/40

Classic Indonesian tempeh marinated in garlic, honey, and soy, grilled until golden and topped with Serundeng (spiced coconut flakes)

Flavor: Nutty, sweet, and satisfying.

Pair: Old Fashioned – bold bitterness balances the sweet umami of grilled soy perfectly

Corn Ribs (GF DF) 5pcs

30

Sweet corn cut into ribs, glazed with sweet chilli sauce and finished with sea salt and chopped parsley

Flavor: Crispy, buttery, fiery.

Pair: Margaret Thatcher – The chili, lime, and pineapple in this spicy margarita heighten the corn's sweet heat.

Veggies Skewers (GF DF)

35/70

Zucchini, eggplant, onion, red bell pepper marinated in herbs oil, grilled and served with a spicy mixed nut crumble and sambal bajak

Flavor: Smoky, creamy, and herby

Pair: Jim Morison – The aromatic pandan and rich whiskey blend accent the umami and earthiness of the vegetables.

Oyster Mushroom Skewers (GF DF)

30/60

Thick-cut king oyster mushrooms glazed with garlic-honey-soy, sprinkled with toasted white sesame seeds and parsley

Flavor: Meaty, juicy, umami-packed

Pair: Hemmingway – A bold match – the smoked ginger whiskey drink deepens the umami and complements the caramelized glaze.

Jalapeno & Bell Pepper Skewers (GF DF)

40/80

Charred green jalapeños and red bell peppers glazed in garlic honey soy, topped with dukkah spice blend.

Flavor: Smoky, crunchy, and bold

Pair: Hemmingway – smokey and spicy match for the grilled jalapenos and sweetness of the caramelized bell peppers

Steamed Edamame (bowl) (GF DF)

30

Lightly salted edamame beans – a classic snack, Indonesian-ized with chopped lemongrass and kaffir lime slice

Flavor: Simple. Satisfying

Pair: Tom Collins – Refreshing and citrus-forward – a perfect match to balance simplicity with a classic highball vibe.

Grilled Pineapple (GF DF)

25/50

Juicy honeydew pineapple caramelized with honey on the grill, lightly salted for a sweet-salty finish

Flavor: Fresh, smoky, and tropical.

Pair: pornstar Martini – fruity, tangy and light compliment to our simple sweet skewer

Corn Fritters (DF)

20/40

A beloved Balinese classic – sweet corn mixed with garlic, red chili, spring onion, kaffir lime leaf, and fresh herbs, folded into a savoury batter and pan-fried until golden and crisp on the outside, soft and fluffy on the inside served with sambal bajak dipping sauce.

Flavor: Crunchy, aromatic, and sweet with a gentle chili kick.

Pair: Painkiller – Creamy coconut and pineapple rum cocktail cools the chili and lifts the natural sweetness of the corn.

Specialty Coffee

120

our take on an Espresso Martini using the finest %Arabica beans, Coffee Liqueur (house-made), hazelnut syrup and a double shot of vodka. Strong but smooth, this will wake you up !

(Vodka, % Arabica Cold Brew, Coffee Liqueur, Hazelnut)

Margaret Thatcher

120

Spicey Margaritas are common place on a tropical island like Bali, but instead of just spicing the rim we also infuse the tequila with jalapenos and make our own burnt pineapple syrup. Like the iron lady herself, it's small but spicey

(Tequila, Jalapeno, lime juice, Spiced Pineapple Syrup, Chilli, Pink Salt)

Tarantino

180

basically a Mezcal Negroni, we swapped out the Gin for something smokey and toned down the sweetness to give it more balance. Sweet Vermouth in traditional Negronis can be overpowering.

(Mezcal, Italian Bitter, house made Sweet Vermouth)

Long Island Afternoon Tea

150

had a tough day? got a big night? Or just feeling frisky? Start your engines with this quadruple whammy vodka, gin, rum, tequila, lemon juice, coca cola, egg white

(Vodka, Rum, Gin, Tequila, Lemon Juice, Coca Cola, Egg White)

Amy Wine House

120

this version of a Gin Sour is both sweet and sour just like Amy. The coconut syrup and white chocolate liqueur give it sweetness, whilst the lemon gives it balance. Something Amy unfortunately was not.

(Gin, White Chocolate Liqueur, Coconut Syrup, Lemon Juice, Egg White)

Hemingway

120

known for his love of Whiskeys, we've honored the famous author by keeping this Penicillin pure and simple. Only 3 ingredients going into this, with the special sauce being our smokey ginger syrup (house made).

(Whiskey, Lemon juice, Smoked Ginger honey)

Jim Morison

150

we infuse our Campari with pandan (a local aromatic herb) and mix it with old-fashioned bitters (house made) to balance the sweet Vermouth. An unabashed whiskey fan, if only the Doors lead singer was around to taste our version of his favorite Boulevardier

(Whiskey, Sweet vermouth, Pandan Infused Campari)

Old Fashioned (Bourbon Whiskey, Angostura Bitter, Orange Bitter, Simple Syrup)	120
Whiskey Sour (Bourbon Whiskey, Lemon Juice, Simple Syrup, Egg White)	120
Manhattan (Bourbon Whiskey, Red Vermouth, Angostura Bitter)	120
Negroni (Gin, Red Vermouth, Campari)	150
Martini (Gin, Dry Vermouth, Olive)	120
Martinez (Gin, Red Vermouth, Maraschino Liqueur, Angostura Bitter)	150
Americano (Campari, Red Vermouth, Soda Water)	120
Aperol Spritz (Aperol, Sparkling wine, Soda Water)	150
Aviation (Gin, Maraschino Liqueur, Crame de Violette, Lemon Juice)	150
Clover Club (Gin, Raspberry, Lemon Juice, Egg White)	120
South Side (Gin, Simple Syrup, Lime Juice, Mint)	120

Tom Collins	120
(Gin, Lemon Juice, Simple Syrup, Soda Water)	
Margarita	120
(Tequila, Cointreau, Lime Juice)	
Tequila Sunrise	130
(Tequila, Orange Juice, Grenadine Syrup)	
Mexican Mule	120
(Tequila, Ginger Beer, Angoustura Bitter)	
Daiquiri	120
(Light Rum, Lime Juice, Simple Syrup)	
Painkiller	120
(Spiced Rum, Pineapple Juice, Coconut Cream, Orange Juice, Grated Nutmeg)	
Maitai	120
(Light Rum, Spiced Rum, Cointreau, Orgeat, Lime Juice)	
Porn Star Martini	120
(Vodka Vanilla, Passion Fruit Puree, Lemon Juice, Sparkling Wine)	
Cosmopolitan	120
(Vodka, Cointreau, Cranberry Juice, Lime Juice)	
Moscow Mule	110
(Vodka, Ginger Beer, Angoustura Bitter)	
Amaretto Sour	120
(Amaretto, Whiskey, Lemon, Egg White)	

Gingery Beer

50

fizzy, fermented and flavorful our house made ginger beer is heavy on ginger light on sugar. Bold and beautiful this beer is.

(Ginger, Lemon, Sugar, Water)

Mango Tango

50

Mango and Passionfruit dance together in a loving embrace. Add a little Lemon juice + hint of Mint, and you've got one seriously sexy drink.

(Mango puree, Passionfruit puree, Lemon juice,
Mint leafs, Soda water)

Jack Ganiels

50

Jackfruit and Ginger ale mixed with a little Strawberry puree and Lemon zest for balance. Its fizzy and busy, with a Balinese accent. Terimah Kasih.

(Jackfruit syrup, Strawberry puree, Lemon juice, Ginger ale)

Sound of Music

50

Elderflower syrup is the star of the show with Calamansi puree and Cranberry juice the supporting actors. Lime juice makes a guest appearance and Tonic water forms the base.

(Cranberry juice, Calamansi puree, Lime juice,
Elderflower syrup, Cucumber, Tonic water)

Clockwork Orange

50

bright, vibrant and cirtusy. Shaken with a splash of soda water and dash of bitters, this is a winner.

(Orange puree, Lemon juice, and Giffard elderflower with Soda water
Or Style of Lemonade.)

Virgin Mojito

50

looking for a cool minty escape on a hot sunny day? muddled mint leaves, zesty lime juice, and a touch of sugar. Crisp and refreshing, sweet but balanced.

(Lime juice, Mint leafs, Mint Syrup, Soda water)

Virgin Pinacolada

50

Think Frank Sinatra and little umbrellas. This 60's classic oozes tropical flavours with its silky smooth blend of coconut cream, sweet pineapple / orange juice and crushed ice.

(Coconut cream, Pineapple juice, Orange juice, cinnamon)

Spicey but Smart

50

bold and zesty, this twist on the classic Margarita is perfect for those who love a little heat but don't love the booze. Tangy lime juice is balanced with sweet orange syrup and kicked up with a spicy jalapeño infusion + chilli dusting on the rim

(Lime juice, Agave nectar, Lime juice, Jalapeno and Chilli)

140 glass | 800 bottle

WHITE

Chardonnay

Beringer Founder Estate, California, 2021

Chardonnay

(Natural) Lazarus Pulp, Australia, 2023

ORANGE

Chenin Blanc

(Natural) Lazarus Pulp, Australia, 2023

RED

Pinot Noir

Fournier Pere Fils, France, 2022

Syrah, Grenache, Tempranillo

(Natural) Lazarus Pulp, Australia, 2023

B L A C K S A N D |  **Island Brewing**

BEER

Pale Ale

Island Brewing

75

Light

Island Brewing

75

Pilsner

Island Brewing

75

Kolsch

Black Sand

80

SANAI

SELTZER

Lemon & Lime

Apple, Ginger & Acai

60

Passionfruit & Guava

60

60

Cinnamon	65
Ginger	65
Lemongrass	65
Passion fruit	65

WATER

Sparkling Small / Still Small	35
Sparkling Large / Still Large	60
Coconut Water	40

SOFT DRINKS

Sprite	35	Tonic Water	35
Coca Cola	35	Soda Water	35
Coca Cola Zero	35	Redbull	50

JUICES

Clean Green	A powerful anti-oxidising and alkalising	Apple, Celery, Spinach, Cucumber, Ginger, Lime.	65
Detox Elixir	Powerful punch of antioxidants and vitamins	Beetroot, Apple, Carrot, Ginger, Lime.	65
Sunshine C	Filled to the brim with highly concentrated Vitamin C	Orange, Lemon, Ginger, Bee pollen, Turmeric.	65
Recovery	Absorbs and removes toxins, supporting detoxification	Coconut water, Charcoal, Lemon juice, Himalayan salt.	65
Jamu Tonic	Immune booster	Turmeric, Tamarind, Honey, Himalayan Salt	65

% ARABICA*	House Blend White	Single Origin Black Flores natural
	Dark Chocolate, nuts, caramel	Peach, Blacktea, Clean aftertaste
missibu		

Hot **8oz** / Iced **12oz**

Espresso	35
Double Espresso	40
Long Black	40
Batch Brew ☕	50
Cold Brew ☕	40
Specialty Pour Over	50
Coconut Water Iced Black	50
Flat White	45
Cappuccino	45
Latte	45
Piccolo	40
Cinnamon Latte	Espresso Shot, Cinnamon, Vanilla Bean and Honey dusted with Cinnamon 55
Affogato	With Vanilla Bean Ice Cream 50

MATCHA Ceremonial Grade MATCHA from Uji, Kyoto

☕ Matcha Latte	Mellow mouthful and refreshing Umami taste	50
☕ Matcha Americano	Elegant flavour, low bitterness served with hot water	50
Matcha CocoLove	Iced Matcha with half coconut water and half coconut cashew milk	50
Matcha Cinnamon Latte	Matcha, Cinnamon, Vanilla bean, and honey	55
Matcha Maca Latte	Ceremonial Grade Matcha, Maca & Honey	55
Hojicha Latte	A mellow, roasted alternative to Matcha. Comforting, earthy, and low in caffeine from Shizuoka, Japan	65

OTHERS

Turmeric Latte	Turmeric, Cinnamon, Ginger, Vanilla Bean	45
Hot Chocolate	Cacao, Cinnamon and Vanilla	50

MILKS

House-made Milk	+25k Almond
	+20k Coconut Cashew
Oatside	+15k
Extra Shot	+10k

POWDERS

+10k	Collagen Powder
+10k	Chaga Mushrooms Immune boosting, Anti-inflammatory
	Lion's mane Mushrooms Cognitive boosting, Gut health

All prices in thousands of IDR and exclude Gov tax and service

Kerinci Sumatera by **fugol**

50

Origin	Bengkolan Kerinci, Sumatera, Indonesia
Process	Lactic Natural
Altitude	1300–1500MASL
Variety	Sigararutang & Andungsari
Farm	Kelompok Tani Rukun Saudara
Processor	Abdul Aziz
Tasting notes	Red Apple, Orange & Black Tea

Gayo Avatara CM Honey by **fugol**

Origin	Pegasing, Central Aceh, Sumatera, Indonesia
Process	Carbonic Maceration Black Honey
Altitude	1640MASL
Variety	Typica, Abyssinia, Catimor
Processor	Avatara Collective
Tasting notes	Dried Apricot, Pineapple & Red Berry

Wanoja Extended by **herd**
COFFEE ROASTER
V/V UTILITY

Origin	Kamojang, Garut, West Java
Process	Natural Extended
Altitude	1500MASL
Variety	Linis, Sigararutang, Kartika, Typica
Processor	Wanoja Collective
Tasting notes	Syrah Grape, Tasmanian Cherry, Candied, Bluberry

All Teas are loose leaf by the Pot (600ml)
unlimited refills

Milks
Sweeteners

dairy, oat
coconut sugar, honey

OLD FAITHFULS

40

- English Breakfast** Single origin, full bodied black tea known for its rich, malty flavor
- Earl Grey** Single origin, aromatic black tea with a subtle floral flavor
- Jasmine Green** Single origin, fragrant green tea infused with jasmine blossoms. Light, smooth and balanced

NEW BLENDS

50

- Kill Bill I** green tea, peach bits, orange, apple, chamomile, marigold
- Kill Bill II** green tea, lychee, coconut, cranberry, mint
- Kill Bill III** green tea, ginger lemongrass, pandan, lemon
- Crouching Tiger** white tea, beetroot, butterfly pea, Hibiscus, cranberry, pomegranate seeds
- Hidden Dragon** oolong tea with cacao husk, coconut, coffee bits, tiramisu flavour
- Spice Island** black tea, cinnamon, cloves, cardamom pods, fennel seeds, ginger, black pepper
- Sunset** black tea, cranberry, goji berry, apple, mint
- Sunrise** black tea, mango, orange, apple, marigold
- Napoleon** black tea, rose and Bergamot
- Sleepy Grandma** chamomile tea with lavender and mint
- Sleepy Grandpa** chamomile tea, apple, hibiscus
- Ginger Ninja** ginger, turmeric, galangal, lemongrass and orange peel
- Papillon** butterfly pea, lemongrass, mint

*Our specialty tea is served in a small pot designed to be enjoyed over 4 – 8 steeps.
Whole leaf, hand-picked teas*

45

Biodynamic Green Tea

Good for

Nutty, grassy, toasted rice, silky

Anti-inflammatory, increased metabolism, fat burning

Caffeine

Balinese Herbaceous Mint

Good for

Complex, cool and refreshing

Digestion, weight loss, congestions, muscle pain stress, sleep

Herbal

Biodynamic Balinese Marigold

Good for

Floral, earthy with subtle sweetness

Stress relief, anti-inflammatory, immune boosting, clearer skin

Herbal

Clean Puer Aged 2006

Good for

Complex forest aroma, rich earth and warm wood notes

Gut healing, digestion relief, anti-inflammatory, anti-oxidant

60

Caffeine

COLD BREW TEA (330ml)

45

Infused option : Orange, Lime, Lemon

Biodynamic Green Tea

Nutty, grassy, toasted rice, silky

Caffeine

Balinese Herbaceous Mint

Complex, cool and refreshing

Herbal

Biodynamic Balinese Marigold

Floral, earthy with subtle sweetness

Herbal

VODKA

Haku	150
Ketel One	130
Seagram's	95

GIN

Hendrick's	150
Roku	130
Bobby's	140
Beefeater	120
Fords	150
Malfy Blood Orange	120
East Indies Pink Pomelo	120
Three Peaks	110

WHISKEY

Suntory Kakubin	180
Bowmore 12.yo	220
Singleton 12.yo	220
Glenfiddich 12.yo	200
Jameson Irish	120
Busker Irish	180
Knob Creek Bourbon	180
Knob Creek Rye	220
Jim Beam Bourbon	120
Jack Daniel's No.7	150
Fireball Cinnamon	110

RUM

Black Tears Dry Spiced	120
Nusa Cana Light	95
Nusa Cana Spiced	95

OTHER SPIRIT

Courvoisier V.S.O.P	170
Napoleon Brandy	120
Pisco 1615	150

TEQUILA

Don Julio Reposado	220
Don Julio Anejo	220
Altos Reposado	200
Corazon Blanco	180
1800 Blanco	150
1800 Reposado	200
1800 Anejo	220
El Jimador Reposado	140
Herradura Plata	170
Herradura Reposado	200
Herradura Anejo	220
Ranchitos Oro	120

MEZCAL

Koch Elemental Joven	160
Rey Campero Espadin	160
Ojo De Dios Joven	180
Ojo De Dios Odd Cafe	180

AMARO / LIQUEUR

Amaro Montenegro	150
Fernet Branca	150
Luxardo Maraschino	120
D.O.M Benedictine	150
Aperol	120
Campari	120
Amaretto Disaronno	130
Cointreau	120
Giffard Cacao White	110
Martini Blanco Vermouth	95
Martini Dry Vermouth	95
Martini Rosso Vermouth	95