



Starters

Gado Gado Salad (N) (V) (G)	100
Original Indonesian salad with steam vegetables, rice cake, tempeh, tofu, boiled potatoes, and melinjo cracker, served with peanut sauce.	
Watermelon Tartar (VV)	120
5 hours roasted watermelon with Balinese sambal “shallot relish” matah, quinoa, avocado, coconut mousse, and pickled cucumber.	
Vegan Pancake (G) (V)	125
Chinese pancake stuffed with Balinese marinated tofu and tempeh, cucumber, spring onion, served with mango salad and plum sauce.	
Falafel (V)	85
Hummus, cabbage slaw, tomato, pineapple, za’atar.	
Smash Toast (G) (V)	85
Mashed pumpkin, raisin, rocket salad with pesto, pumpkin seed, sliced leek, sundried tomato, sweet chili sauce.	

P (Pork) | N (Nuts) | G (Gluten) | D (Dairy) | S (Seafood) | V (Vegetarian) | VV (Vegan)

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Light Bites

Sticky Cauliflower (G) (V)	60
Roasted cauli(flower, chili sauce, sesame seeds, spring onion.	
Paratha (G) (V)	80
Potato-stuffed Indian paratha bread served with curry sauce and raita chutney.	
Hummus (G) (V)	85
Roasted bell pepper, cashew, pitta bread.	
Spring Rolls (G) (D)	85
Classic style deep-fried vegetable rolls, served with sweet chili sauce.	
Curry Samosas (G) (D) (V)	90
5 pcs deep fried curry samosas served with cilantro mint chutney and sweet chili sauce	
Pizetta (G) (D) (V)	105
Basil pesto sauce, sliced tomato, feta, semi-dried tomato, rucola, artichoke hearts, and mozzarella cheese, on a pitta bread.	

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Main Courses

Vegetarian Curry (V)	140
An Indonesian-style stew prepared in a turmeric-infused, coconut broth, featuring young jackfruit, red bean, Tempeh & tofu Served alongside steamed rice.	
Cauliflower Steak (VV)	135
Cauliflower rice, mushroom, black olive, paprika, vegan parmesan, carrot sauce.	
Eggplant Parmigiana (V) (N)	130
Layers of eggplant, tomato sauce, parmesan and mozzarella, Served with rucolla salad, basil pesto dressing, cashew nuts, and semi dried tomato.	
Vegetarian Nasi Campur (G) (V)	150
Indonesian vegetarian dish "Rijstafel" served with steamed rice, sweet soy tempeh, and turmeric coconut tofu, crispy egg balado, corn fritter, green bean salad and sambal matah. (Vegan option: fried eggplant instead of boiled egg)	
Poke Bowl	160
Deep fried Tofu & tempeh, served with brown rice, edamame, pickled ginger, mango, cassava chips, sesame seed, and rucola.	
Falafel Bowl (D) (V)	150
Fried falafel, spinach, brown rice, purple cabbage, pumpkin hummus, middle eastern salad, feta, tzatziki, tahini, pickled wakame, and pita chips.	
Pesto Burrito Bowl (V) (N) (D)	150
Deep fried Tofu & tempeh, served with pesto rice, sautéed curry corn, tomato salsa, red bean, guacamole, chipotle sauce, herbs crackers.	
Nasi Goreng (N) (V)	120
A beloved Indonesian dish fried rice, infused with Jflavors. This dish includes, vegetables, a fried egg, tempeh satay, sambal ulek (spicy chili paste), pickles, and melinjo seed crackers.	
Portobello Burger (V) (D) (G)	145
Breaded Asian soy marinated Portobello mushroom, mozzarella cheese, seared onion, tomato, rucola, basil pesto sauce, served with salad and French fries.	

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