

# Vegan MENU

## Light Bites

**STICKY CAULIFLOWER** 🌿 60  
*Roasted cauliflower, chili sauce, sesame seeds, spring onion*

**VEGAN SATAY** 🌿🥜 45  
*Vegan chicken, rice cake, peanut sauce*

**KIMCHI FRIES** 🌿 40  
*Homemade potato wedges, kimchi, sliced leek, sliced chili, sesame seed, chili mayo*

**KOREAN CRISPY TOFU** 🌿 40  
*Crispy fried tofu, Korean chili sauce, melted vegan cheese, sesame seeds, sliced leek*

## Starters

**MANGO GAZPACHO** 🌿 80  
*Mango salsa, vegan cheese, herby pitta bread*

**FALAFEL** 85  
*Hummus, cabbage slaw, tomato, pineapple, za'atar*

**BRUSCHETTA** 🌿 75  
*Sautéed jackfruit, vegan mustard mayo, capers, black olive, dill, chives, salad*

**SMASH TOAST** 🌿 85  
*Mashed pumpkin, raisin, rocket salad with pesto, pumpkin seed, sliced leek, sundried tomato, sweet chili sauce*

**HUMMUS** 🌿 85  
*Roasted bell pepper, cashew, pitta bread*

## Mains

**TORTILLA WRAP** 🌿 145  
*Falafel, hummus, tabbouleh, beet tortilla bread, greens, avocado, vegan tzatziki, melted vegan cheese, salsa*

**CAULIFLOWER STEAK** 110  
*Cauliflower rice, mushroom, black olive, paprika, vegan parmesan, carrot sauce*

**PULLED BURGER** 🌿 110  
*Pulled barbecue jackfruit, slaw avocado, vegan mustard mayo, salad Thai dressing, purple chips*

🌿 contains gluten    🥜 contains peanut

*If you have an allergy to any food products, please advise us prior to ordering.  
Prices quoted are in '000' rupiah and subject to 21% service charge and government tax.*

# Mains

<b>MOCK STEAK</b> 🌿	110
<i>5 hours roasted watermelon, rucola, pesto basil, balsamic reduction, vegan parmesan, chips</i>	
<b>TOAST THREE WAYS</b> 🌿	130
<i>Smashed avocado, roasted chickpeas, smashed pumpkin, sliced avocado, chili flakes, hummus and roasted pepper, pesto rucola salad, cashew nuts</i>	
<b>MUSHROOM POTSTICKER</b> 🌿	110
<i>Pan seared mushroom potstickers, ponzu sauce, rounded shallot, coriander</i>	
<b>QUESADILLAS</b> 🌿	120
<i>Pumpkin hummus, mushroom, olive, roasted bell pepper, vegan parmesan, vegan mustard mayo, salad Thai dressing</i>	
<b>TEMPE RIBS STEAK</b> 🌿	100
<i>Barbeque tempeh steak, sweet potato mash, sautéed mushroom, roasted tomato, rucola, basil pesto dressing</i>	
<b>JACKFRUIT TACO</b> 🌿	110
<i>Barbequed jackfruit, hummus, guacamole, tomato salsa, coconut sour crème, chips, salad</i>	
<b>CHICKEN SALAD</b> 🌿	85
<i>Pulled mock chicken, rucola, basil pesto dressing, edamame, pickled cucumber, pumpkin seed, sun dried tomato, balsamic reduction</i>	

# Sweets

<b>CHOCOLATE MOUSSE</b>	70
<i>Vegan chocolate mousse, yuzu syrup, cashew nuts, orange puree</i>	
<b>PUMPKIN COCONUT CAKE</b> 🌿	70
<i>Served with rosemary honey caramel, coconut cream, cashew puree</i>	
<b>BANANA FRITTER</b> 🌿	45
<i>Indonesian favorite dessert made from fried sesame battered banana with grated coconut, chocolate sauce and vegan parmesan cheese</i>	
<b>BLACK PUDDING</b> 🌿	50
<i>Balinese black rice pudding served with mango sauce and coconut cream</i>	

 contains gluten

 contains peanut

*If you have an allergy to any food products, please advise us prior to ordering.  
Prices quoted are in '000' rupiah and subject to 21% service charge and government tax.*

# Drink List

## CLASSIC ROYAL STANDING TEA

*Enjoy your tea experience with your own  
infuse selection of fresh ingredients* 80

---

## REGULAR TEA

*Royal Earl Grey, English Breakfast  
Oriental Green Tea, Chamomile* 50

---

## ICE TEA

*Lime, Orange, Lychee* 40

---

## REGULAR COFFEE

*Cappuccino, Espresso, Latte,  
Black Coffee, Bali Coffee* 40

---

## SOFT DRINK

*Coke, Diet Coke, Ginger Ale, Sprite,  
Soda Water, Tonic Water* 39

---

## MINERAL WATER

*Equil Natural, Equil Sparkling* 44

---

## SQUASH

*Lime, Orange* 45

---

## FRESH JUICE

*Orange, apple, watermelon, pineapple* 55

---

## HEALTHY JUICE

*Ginger Ninja (carrot, ginger, apple)  
Cucumber Cool (apple, cucumber, celery)  
Red Freshener (tomato, carrot, apple)  
Tropicana (pineapple, apple, watermelon)* 70

---

## MILK SHAKE

*Vanilla, Chocolate* 70

---

## MOCKTAIL

80

---

## VIRGIN MOJITO

*Lemon juice, lime, mint leaf, sugar  
syrup*

## THE STONE ICE TEA

*Lemongrass, lime, black tea, sugar  
syrup*

## OASIS

*Fresh lychee, apple juice, mint leaf,  
lemon juice*

## WINE BY BOTTLE

### WHITE WINE

#### CHARDONNAY

*Bodega Norton Barrel Select* 700  
*Mendoza, Argentina*

#### SAUVIGNON BLANC

*Two Rivers 'Convergence'* 800  
*Marlborough, New Zealand*

#### PINOT GRIGIO / GRIS

*Black Cottage* 700  
*Marlborough, New Zealand*

### RED WINE

#### PINOT NOIR

*Two Rivers Tributary* 1,000  
*Marlborough, New Zealand*

#### *In The Red*

750  
*Marlborough, New Zealand*

#### CABERNET SAUVIGNON

*Plaga NV* 450  
*Margaret River, Australia*

*JJ McWilliam Shiraz Blends* 600  
*Shiraz Cabernet*

*\*For more variety of wine please ask our server for the wine list*

---

### BEER 330 ml

PROST 53

SINGARAJA 53

BINTANG 56

BALI HAI 53

---

### COCKTAIL

125

#### VANILLA PASSION DAIQUIRI

*Light rum, vanilla syrup, passion syrup, lemon juice*

#### CUCUMBER COLLIN

*Gin Infused with Earl Grey tea, cucumber, lime juice  
sugar syrup, cilantro leaf*

#### THE PURNAMA SENSATION

*Vodka, Blue Curacao, pineapple and lime juice topped  
with sprite*

#### MOJITO

*White Rum, mint leaf, lime, sugar, soda*

#### MARGARITA

*Tequila, triple sec, lime juice*

#### PINACOLADA

*Light Rum, coconut cream, pineapple*

#### PURA DE PASSION

*Gin, Martini Dry, passion fruit syrup, lime juice, guava juice*

#### LAVENDER MARGARITA

*Tequila, triple sec, lime juice, mint leaf, lavender syrup*