



100% all dishes free of MSG

## Vegan Menu

*Supplementary Menu - please refer to a la carte for all other vegetarian and vegan options available*

### Appetisers

- edamame simply steamed with sambal bajak **70**
- goi cuon vietnamese rice paper rolls filled with raw organic vegetables, sweet chili dip **80**
- pecel fresh and boiled vegetables, tofu, soybean cake, peanut sauce **95**
- urab javanese coconut and organic vegetable salad **80**
- sop sayur aromatic balinese vegetable broth with ginger and turmeric **80**
- Lumpia spring roll of vegetables, sweet spicy coriander dip **90**

### Main Courses

- thai green curry with bedugul vegetables, coconut milk, lime and coriander, steamed rice **160**
- tempe burger soya bean cake with shallots, beansprouts and water spinach, french fries **150**
- angka curry, slow braised young jackfruit in fragrant aromatic Balinese spice, coconut milk **155**
- kare sayur tofu, soybean cake, carrot, cabbage, spinach, long bean, in a mild coconut curry paste, Indonesian pickled, steamed rice **150**
- nasi goreng indonesian fried rice with organic vegetables and lightly pickled salad, sate tofu, melinjo crackers **160**

### Desserts

- pisang goreng fried banana with palm sugar syrup **65**
- kolak pisang banana compote in palm sugar & coconut milk **70**
- fruit platter seasonal sliced tropical fruits **70**
- bubur ketan hitam black rice pudding with coconut milk **70**