



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 sea salt **70**
- goi cuon** vietnamese rice paper rolls filled with raw organic vegetables, sweet chili dip **80**
- spring roll** fried crispy rolls of vegetables, sweet spicy dip **90**
- gado gado** balinese vegetable salad with spicy peanut sauce **95**
- urab** javanese coconut and organic vegetable salad **80**
- sop sayur** aromatic balinese vegetable broth with ginger and turmeric **80**
- organic vegetable salad** organic vegetables salad of mixed lettuce, cherry tomato, cucumber, papaya, edamame with vinaigrette dressing **80**

Main Courses

- thai green curry** with bedugul vegetables, tofu, tempeh, coconut milk, lime and coriander, steamed rice **160**
- tempe burger** soya bean cake with shallots, beansprouts and water spinach, spiced potato wed **150**
- nangka curry**, slow braised young jackfruit in fragrant aromatic Balinese spice, coconut milk **155**
- kare sayur** balinese vegetables in coconut, ginger and turmeric curry, 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**