



## Vegan Menu

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

## **Appetisers**

② edamame simply steamed with sambal bajak 70
② ⑤ goi cuon vietnamese rice paper rolls filled with raw organic vegetables, sweet chili dip 80
⑤ ② pecel fresh and boiled vegetables, tofu, soybean cake, peanut sauce 95
② ⑥ □ urab javanese coconut and organic vegetable salad 80
② Sop sayur aromatic balinese vegetable broth with ginger and turmeric 80
② ⑥ □ 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
nangka 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 pickle, 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

Half-portions, portion-controlled condiments, and drinking water are available upon request

✓ vegetarian or can be prepared vegetarian | ✓ vegan or can be prepared vegan
Spicy | ○ nuts | ○ peanuts | ○ gluten

Please inform us about your dietary preferences so we can make sure dishes are prepared accordingly