

50K

WEEKEND MENU



ALL PRICES ARE IN RUPIAH (000) AND ARE SUBJECT TO 10% VAT AND 5% SERVICE CHARGE. DINE IN ONLY

AÇAI BOWL

The mother of all bowls! The right balance of tart and sweet Açaí berries and bananas, topped with coconut flakes and granola.

SANUR BEACH SMOOTHIE BOWL

Spinach, kale, avocado, mango, banana, yogurt, topped with chia seeds, coconut flakes and sliced mangoes.

PARADISE PINK SMOOTHIE BOWL

Dragonfruit, banana, papaya and yogurt, topped with almonds and coconut flakes.

PARADISE PANCAKES

OPTION: GLUTEN-FREE
Triple stack pancake topped with seasonal fruits and maple syrup.

FRUIT SALAD

Fresh seasonal fruit, toasted coconut, muesli and yogurt.

DAIRY-FREE MUSHROOM OMELETTE

Mushrooms, eggs, topped with rocket and cherry tomatoes.

EGGS MY WAY

Two eggs (your choice of scrambled or sunny-side up) with sourdough toast.

BALI BASIC

Steamed rice, 2 pieces bacon and sunny side up.

LOW GI BREAKFAST

2 bacon, 2 eggs, avocado, sauteed mushrooms, spinach & tomatoes.

HEALTHY BREAKFAST BOWL

Sauteed mushrooms and cherry tomatoes, avocado, organic brown rice and sunny side up.

CASSAVA WAFFLES (SAVOURY)

With 2 pieces of bacon, butter, drizzled with maple.

CASSAVA WAFFLES (SWEET)

Seasoned with nuts & fruits.

SMASHED AVOCADO WITH SOURDOUGH TOAST

Sourdough, riped avocado, radish, lemon, salt & pepper, water cress, balsamic dressing.

PALEO BREKKY STACK

Sweet potato, bacon, egg, avocado, rocket.

BREAKFAST BURGER

OPTION: GLUTEN-FREE BUN
Bacon, egg, rocket, napoli sauce.

BEEF & AIOLI BURGER

OPTION: GLUTEN-FREE BUN
Double beef patty, cheddar, pickles, caramelised onion, garlic aioli, rocket, tomato, served with white & sweet potato chips.

CHICKEN KARAAGE BURGER

OPTION: GLUTEN-FREE BUN
Double chicken patty, with honey sriracha

coleslaw, served with white & sweet potato chips.

INSTANBUL LAMB BURGER

OPTION: GLUTEN-FREE BUN

Double lamb patty, goat feta, roasted capsicum, spinach, Middle Eastern spices, served with white & sweet potato chips and tzatziki dip on the side.

POTATO CHICKEN NEST

Marinated chicken breast served with authentic potato nest, coleslaw mango and sriracha honey glaze.

TROPICAL POKE BOWL

Your choice of tuna sashimi or sweet & sour chicken, served with brown rice, mango, avocado, pineapple, red radish, edamame.

PARADISE GREEN BOWL

Brown rice, quinoa, broccoli, avocado, spinach, poached egg and glaze with balsamic dressing.

CALIFORNIA SUSHI BOWL

Marinated raw tuna, cucumber, avocado, carrot, white rice, sesame seeds and nori.

TERIYAKI SUSHI BOWL

Marinated grilled chicken teriyaki, avocado, cucumber, white rice, nori, sesame seeds.



TURKISH LAMB PILAF

Fried basmati rice, with capsicum and raisin. Seasoned with middle eastern spices. Topped with slice almond, coriander and mint tzatziki, sauce on the side.

CRISPY FRIED PORK BOWL

Crispy pork belly, gluten-free bihun rice noodles, carrots, mint & coriander, cucumber.

QUINOA BROWN RICE NASI GORENG

Fried organik brown rice and white rice with quinoa, egg, chicken and vegetables.

VEGAN MUSHROOM QUINOA BOWL

Roasted mushrooms with herbed quinoa.

RAW TUNA TARTARE

Raw tuna, dates, leek, olive oil, lemon juice and chef secret sauce.

PUMPKIN & FETA SALAD

Roasted cubed pumpkins, goat feta, almond, cumin, salt & pepper.

ASIAN PORK BELLY SALAD

Pork belly, spinach, bean sprout, paprika, glazed with asian dressing.

TURKISH LAMB SALAD

Grilled lamb, chickpeas, pumpkin, spinach, topped with coriandes, mint and goat feta cheese.

TUNA STEAK RAW VEGAN PESTO PASTA

Seared tuna, spiralised zucchini & carrot, housemade dairy-free pesto.

RAW VEGAN PESTO PASTA WITH CHICKPEAS

Chickpeas, spiralised zucchini & carrot, housemade dairy-free pesto.

ROASTED BEETROOT AND CHARRED GREEN BEANS

Beetroot, green beans, cashews, Italian parsley, shallot, mustard, apple cider vinegar, oregano, thyme.

ROASTED CAULIFLOWER AND FENNEL SALAD

Fennel, cauliflower, almonds, parsley, watercress, sweet potato.

PUMPKIN FETA PIZZA

OPTION: GLUTEN FREE DOUGH

Napoli sauce, roasted cube pumpkin, spinach, tomato cherry, slice almond, glazed with balsamic dressing, mozzarella cheese.

MARGHERITA PIZZA

OPTION: GLUTEN FREE DOUGH
Napoli sauce, slice tomato, mozzarella and basil.

MIDDLE EASTERN SPICED LAMB PIZZA

OPTION: GLUTEN FREE DOUGH

Grilled lamb, red cupsicum, napoli sauce, coriander, mint, mozzarella cheese.

CORIANDER BBQ CHICKEN PIZZA

OPTION: GLUTEN FREE DOUGH

Grilled chicken with BBQ sauce, coriander, mozzarella cheese.

PARADISE PLATTER

2 slice fish, 3 slice calamari, 1 spring roll, sweet potato or potato chip.

BANANA BREAD

gluten-free

APPLE CAKE

gluten-free

LEMON CAKE

gluten-free

STICKY DATE PUDDING

gluten-free

BROWNIE

gluten-free



EXTRAS: TUNA 25K | PORK BELLY 35K | LAMB 45K | CHICKEN 25K | BACON 24K | AVOCADO 19K | TOMATO 17K | MUSHROOM 19K
SPINACH 17K | CHICKPEAS 15K | SWEET POTATO CHIPS 22K | SWEET POTATO HASH 22K | GOAT FETA 22K | CHIPS 24K
EGG 15K | PICKLED GINGER 19K | SOURDOUGH TOAST 18K | MAPLE SYRUP 25K | ICE CREAM SCOOP 16K
COCONUT CREAM SHOT 14K | VEGAN PROTEIN 23K | ALMONDS 25K | QUINOA 20K | AIOLI SAUCE 5K | TZATSIKI SAUCE 5K