

## Breakfast

### DRAGON BOOSTER SMOOTHIE BOWL (GF)(V) 55

Dragon fruit, papaya, banana, coconut milk, topped with granola, sliced strawberries, mango, coconut flakes

### MANGO DETOX SMOOTHIE BOWL (GF)(V) 55

Mango, turmeric, ginger, banana, papaya, coconut milk topped with granola, sliced strawberries, chia seeds

### FRENCH TOAST (V) 55

Caramelized bananas, hazelnuts, salted caramel sauce

### OMELETTE 50

Served with toasted ciabatta and butter

# Spinach, feta, lime (V)

# Chorizo, roast, peppers, mozzarella, rucola 🐷

### AVOCADO ON TOAST (V) 55

Tomato salsa, corriander, feta, hazelnut dukkah, poached egg

### GREEN PROTEIN BOWL (V)(GF) 55

Broccoli, avocado, spinach, quinoa, sweet potato, hummus, poached egg tahini dressing

### BACON AND EGG ROLL 🐷 50

Milk bun, melted cheddar, bacon, mayo

### PULLED JACKFRUIT QUESADILLA (V) 50

Chipotle, cheddar, soft fried eggs, tomato, coriander, lime jalapeno crema

### EGGS ANYWAY (V) 40

Served with ciabatta

## Side

BACON	25
HASH BROWN	20
BEETROOT HUMMUS	17
CHILLI JAM	10
AVOCADO	22
MUSHROOMS	15

## Toast & Jam 25K

### TOAST

- \* Gluten Free
- \* Ciabatta
- \* Brioche

### JAM

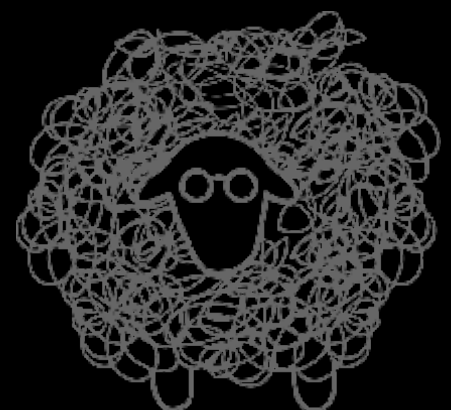
- \* Strawberry
- \* Pineapple
- \* Guava

Contains Pork 🐷

Gluten Free (GF)

Vegetarian (V)

10% GOVERNMENT TAX AND 5 % SERVICE TO BE ADDED



**BREAKFAST**

## Starter

- FALAFEL (2pcs) (V)** 35  
Flame grilled flat bread
- BEETROOT HUMMUS (V)** 35  
Flame grilled flat bread

## Burgers & Wraps

House made sweet potato bun & flame grilled flat bread all burgers served with house fries

- MUSHROOM BURGER (V)** 70  
Crumbed portobello, lettuce, onion jam, aioli, provolone, basil pesto
- PULLED BBQ JACKFRUIT BURGER (V)** 70  
Siracha coleslaw, provolone cheese, zucchini pickles
- BEEF BURGER** 90  
140g wagyu beef patty, cheddar cheese, lettuce, onion, pickles, secret sauce, coleslaw  
-Double patty +30 -Bacon +15  
-Egg + 10 -Beetroot +10  
- Jalapenos +15 -Gorgonzola +30
- CHICKEN SCHNITZEL SANDWICH** 75  
Toasted focaccia, tomato, rucola, melted cheddar, japanese mayo
- SPICY GRILLED CHICKEN WRAP**  70  
Bacon, tomato, lettuce, siracha sauce, jalapenos
- CHICKEN SHAWARMA** 75  
Beetroot hummus, tatziki, chilli, pickles, feta
- FALAFEL (V)** 65  
Beetroot hummus, tatziki, chili, pickles, feta
- CHARGRILLED VEGE WRAP (V)** 60  
Marinated roast peppers, eggplant, zucchini, pumpkin, feta, basil pesto

## Salads

All salads served with homemade ciabatta bread


- RUCOLA (V)** 38  
Apple, parmesan, balsamic dressing
- BEETROOT (V)** 50  
Pickled, raw and beet hummus, goats cheese, quinoa, almonds
- CHARGRILLED JOY (V)** 45  
Marinated roast peppers, eggplant, zucchini, pumpkin, balsamic, feta, basil pesto
- KIMI'S SALAD (V)** 50  
Mixed leaves, tomato, cucumber, red onion, beetroot, carrot, sunflower seeds, feta
- CHICKEN CEASAR SALAD**  75  
Grilled chicken, baby cos, bacon, egg, parmesan, anchovy, ceasar dressing

## Bowls

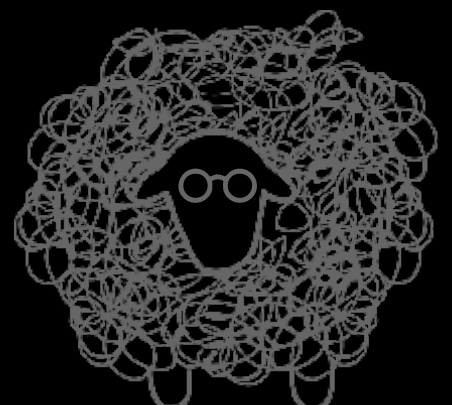
- TOFU POKE BOWL (GF) (V)** 70  
Tofu, Tempe, red rice, avocado, sweet cron, edamame, snowpeas, sesame ginger dressing
- BURRITO BOWL** 75  
Chipotle chicken, sweet corn, Cabbage, edamame, guacamole, Red rice, crispy tortila, lime jalapeno crema.

## Kids

- SPAGHETTI BOLOGNESE 50
- CHICKEN STRIPS, BROCCOLI, MASH POTATO 52
- KIDS MARGHERITA 55

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## Pizza

<b>MARGHERITA (V)</b> Tomato, basil, mozzarella, parmesan	69
<b>PUMPKIN (V)</b> Gorgonzola, basil pesto, shallot jam, rucola	78
<b>QUATTRO FORMAGGI (V)</b> Gorgonzola, mozzarella, provolone, parmesan	89
<b>PUTTANESCA</b> Tomato, anchovy, capers, chilli, olives, onion, mozzarella	80
<b>SALAMI MILANO</b>  Roast peppers, rucola	80
<b>PETE'S SPECIAL</b> Leg ham, artichokes, onion, anchovy, mushrooms, olives	82

## Mains

<b>EGGPLANT PARMIGIANA (GF)</b> Layered eggplant, tomato sugo, basil, mozzarella	70
<b>SLOW-COOKED LAMB RAGU</b> Whipped potato, mint salmoriglio, roast peppers	85
<b>TACOS</b>	
<b>VEGAN</b> 3 Hand rolled sort tortillas Pulled chipotle jackfruit Shredded cabbage Tomato coriander salsa guacamole, jalapeno crema	60
<b>MARINATED CHIPOTLE CHICKEN BREAST PIECES</b> 3 Hand rolled sort tortillas Marinated chipotle chicken breast pieces Shredded cabbage Tomato coriander salsa guacamole, jalapeno crema	70

## Pasta & Risotto

<b>LINGUINIE</b> Prawns, calamari, garlic, chilli, basil, sauvignon blanc	85
<b>PAPPARDELLE</b> Slow-cooked lamb ragu, mint, roast peppers	85
<b>PORCINI RISOTTO (GF)</b> Porcini mushroom, spinach, parmesan	85
<b>SPAGHETTI BOLOGNESE</b> Parsley, basil, grana padano	75
<b>HANDCUT FRESH LASAGNA</b> Beef ragu, bechamel, grana padano	85


## Side

<b>HOUSE FRIES (V)</b> Picante aioli	30	<b>SAUTEED SPINACH (V)</b> Garlic, chilli	25
<b>GARLIC BREAD (V)</b> House made brioche	25	<b>SAUTEED BROCCOLI (V)</b> Garlic, chilli, lemon	25
<b>ROAST PUMPKIN (V)</b> Dukkah & honey	25	<b>MASH POTATO (V)</b>	27
		<b>TURMERIC CHICKEN BREAST (GF)</b>	28

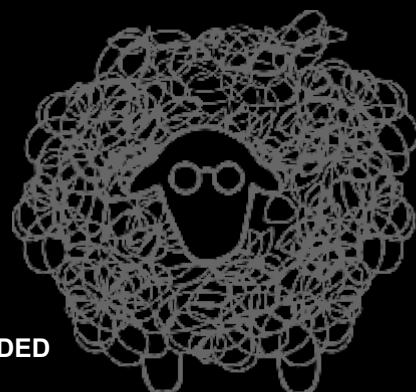
## Quarantine Cuisine

### To Go (2 Portions)

<b>BISCOTTI</b> Balinese Peanut, Egg White, coconut sugar	25
<b>HOUSE MADE GRANOLA ( 150 g)</b> Dried fruit, nuts, seeds, oats, honey, coconut, apple, spices - Greek yoghurt + 25	25
<b>NAPOLI SAUCE ( 300 g)</b> San Marzano tomato, onion, white wine , garlic, basil, grana padano	60
<b>PULLED CHIPOTLE JACKFRUIT ( 300 g)</b>	60
<b>BEEF BOLOGNAISE RAGU ( 300 g)</b> Grana padano	100
<b>SLOW COOKED LAMB RAGU ( 300 g)</b> Marinated peppers, mint salmoriglio	120
<b>HANDCUT FRESH LASAGNA</b> Beef ragu, bechamel, grana padano	120
<b>MARINATED CHICKEN BREAST</b>	50
- Butterflied Immunity boost turmeric spiced chicken breast ( 200 g)	
- marinated chipotle chicken breast pieces ( 200 g)	
<b>ISOLATION TACO KITS</b>	
<b>VEGAN</b> 6 Hand rolled sort tortillas Pulled chipotle jackfruit (300g) Shredded cabbage Tomato coriander salsa	80
<b>MARINATED CHIPOTLE CHICKEN BREAST PIECES</b> 6 Hand rolled sort tortillas Marinated chipotle chicken breast pieces (200g) Shredded cabbage Tomato coriander salsa	85
<b>MAKE IT A MEAL</b> Fresh handcut fettucini Whipped potato with real butter Roast garlic & thyme sweet potato puree, evo	38

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ALL DAY



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*Juice*

MINTED PINEAPPLE	30
TANGERINE PAPAYA	30
LYCHEE LIME	30
GINGER PAPAYA AND LIME	30
ORANGE	30
ABC&G ( apple, beetrot, carrot, ginger )	40
SPINACH ( apple, celery, kale,lime)	40
JAMU JAMU ( Original turmeric tonic )	35
KOMBUCHI BREWING	45
( applebeet, guava, ginger )	
LIME SQUASH	35
GINGER LIME FIZZ	35
YOUNG COCONUT	25

*Granitas*

STRAWBERRY, GUAVA	40
LYCHEE, LIME	40
CAFFE LATTE	40

*Smoothies*

BERRYLICIOUS	40
Blueberry, strawberry, banana, lime, yoghurt	
CACAO CEREMONY	40
Cacao nibs, banana, peanut butter, yoghurt	

*Mocktails*

VIRGIN NOJITO	40
mint, lime, soda	
PINOCHEE COLADA	40
fresh pineapple, lychee, mint, coconut milk, lime	

*Dessert*

CHOCOLATE GANACHE TART, SEA SALT CARAMEL	42
BANOFFEE TART, DULCHE DU LECHE, BANANA BRULEE	38
BANANA BREAD	20
with butter + 5	
ICE CREAM (PER SCOOP)	18

*Soft Drink*

COKE	25
DIET COKE	25
SODA WATER	25
GINGER ALE	25
TONIC WATER	25

*Beers*

BINTANG	35
SAN MIGUEL LIGHT (LOW CARB FULL STRENGTH)	40

*Wine by the Glass*

ISOLA BY CANTINE BALITA	
WHITE 69 GLASS / 390 BTL	
RED 72 GLASS / 420 BTL	
PLAGA SAUVIGNON BLANC 59 GLASS / 380 BTL	
PLAGA CABERNET SAUVIGNON 59 GLASS / 380 BTL	

*Iced*

ICED LATTE	32
ICED CAPPUCCINO	32
ICED LONG BLACK	28
ICED CHOCOLATE	35
ICED TEA	25
ICED LIME TEA	28

*Coffe & Tea*

ESPRESSO	22
MACCHIATO	26
PICOLO LATTE	26
CAPPUCCHINO	26
FLAT WHITE	26
LATTE	26
LONG BLACK	22
EXTRA SHOT	5
COCONUT MILK	5
YOUR CHOICE OF TEA	35
ENGLISH BREAKFAST / LEMONGRASS	
AYURVEDIC / ROSELLA/ PEPPERMINT	

