

MENU



We highlight seasonal
Traditional Balinese dishes
drawing from the abundant
array of locally grown spices,
grains, veggies & pulses.



Many of the items on our menu
are grown here in our
Permaculture Gardens or on our
Organic coffee & vegetable farm
10 minutes walk from the lodge



QUALITY INGREDIENTS

All our meals are prepared onsite using quality ingredients

No palm oil or MSG
Local coconut oil, palm sugar replaces sugar, organic rice & probiotic chicken



RESTAURANT HOURS

8AM - 9PM

Our meals are prepared daily, without microwaves, we need some time to harvest from our gardens

**WAIT TIME FOR OUR MEALS
30 - 40 MINUTES**

EDIBLE GARDEN TOUR

An informative free 1 hour culinary & medicinal tour of the lodge gardens. We have planted everything on our grounds over 30yrs

» Please ask in the office if you would like to join this 1 hour tour

Our Plant book is available for sale in the shop



KIDS PORTIONS AVAILABLE FOR MEALS (40% off)

NIGHTLY DINNER SPECIALS

Each night we offer a Special meal option, often a local Balinese dish, using local ingredients

SPECIALITIES

BALINESE SPICES

The Organic spices used to flavor our meal are all freshly harvested from our gardens and surrounds. Kencur, Galangal, Turmeric, Tamarind, Ginger & Lemongrass.

PALM SUGAR (ARENGA PINNATA)

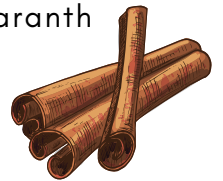
Sourced locally from the Arenga Palm (not coconut) and added as a sugar/honey replacement throughout our menu. Rich in fiber & calcium to aid digestion.

DAUN KELOR (MORINGA OLEIFERA)

This super food leaf contains gram for gram, 7x the vitamin C of oranges, 4x the calcium of milk, 4 x the vitamin A of carrots, 2x the protein of milk & 3 x the potassium of bananas.

WHAT IS A LAWAR?

A lawar is a Balinese dish using seasonal leaf vegetables such as cassava, spinach or amaranth combined with grated coconut and spices.



WHAT IS A SAMBAL?

Sambal is an Indonesian spicy side dish, made from a variety of ingredients such as tomato, gingerflower, lemongrass, lime and always with chili.

APPETIZERS & SNACKS

BRUSCHETTA	75K
Grilled homemade red & black rice bread topped with tomato & capsicum with a drizzle of sesame oil served with small side salad	
SNACK MEDLEY for 2-4 people	100K
Mixed plate of - hummus, local feta cheese, salsa dip, homemade: seasonal fruit chutney , pita slices & krupuk	
INDONESIAN SNACK MEDLEY for 2-4 people	100K
Mixed plate of - Tofu & vegetable sate, peanut brittle, fried tempe, krupuk, peanut sauce, sambal ulek & matah	
BUFFALO WINGS	85k
Cauliflower & broccoli double battered and deep fried, with homemade sweet & sour spicy chipotle & tamarind sauce	
» Chicken	95K
FRIED TEMPEH WITH SAMBAL	60K
HERBED POTATO FRIES	60K
HUMMUS DIP WITH CRACKERS	60K
TOMATO SALSA WITH CRACKERS	60K
SAMBAL (Balinese dips & sauces)	20K
» Tomato & chilli	
» Mentah	
» Peanut sauce	
BALINESE CRACKERS	30K
homemade	



BOWLS

NOODLE	65K
A delicious clear & light soup, with garden greens served with wheat or rice noodles	
» With Tofu, Tempeh	75K
» With Chicken	85K
SOTO	90K
An indonesian clear soup with tofu or tempeh, vermicelli noodles, fried shallots, boiled egg and chopped celery	
» with chicken	100K
» All served with homemade Red & Black rice bread or Organic rice	
VEGETABLE SOUP	75K
Blended seasonal vegetables from the garden combined with organic herbs	
TOMATO SOUP	75K
Blended Tomato from the garden combined with local herbs. Please ask to add chili	
BALINESE CURRY	100K
Creamy coconut Balinese Curry with organic spices & veg	
• tofu or tempeh, served with Organic rice	
» with chicken	110K
TOM YUM	80K
A spicy Thai favorite with lemongrass, our home-grown mushrooms & Organic spices. Served with local Organic rice	
» With Tofu or Tempeh	85K
» With Chicken	95K



All prices inclusive of 10.5% Tax and 6% Service

INDONESIAN

*Spicy on request

NASI GORENG 80K

Local Organic rice, stir-fried with Sambal, garden greens & homemade vegetable crackers (krupuk)

» with Thinly Shredded Omelet 85K

» with Tofu or Tempeh 85K

» with Chicken 90K

MIE GORENG 80K

Pan-fried noodles with Balinese spices & Garden greens

» with Tofu or Tempeh 85K

» with Chicken 90K

CAP CAY 80K

A delicious steamed mixed vegetable soup with roasted cashew. Served with Organic Rice

» with Tofu or Tempeh 85K

» with Chicken 90K

GADO GADO 90K

Assorted steamed vegetable salad with tofu, tempeh & peanut sauce dressing with Organic rice

» with boiled egg 95K

LALAPAN 90K

Deep fried tempe, tofu and eggplant served with spicy tomato sambal, sayur urab, peanut brittle & Organic rice

>> with chicken 100K



NON LOCAL DISHES

SPICY THAI CURRY 100K

Local seasonal greens, Asian coriander, lemongrass & coconut cream

served with a side of rice 110K

» With Chicken

FALAFEL WRAP 100K

Sweet potato wrap with homemade chickpea falafels and hummus, served with Moroccan cucumber, tomato and peanut salad

» with feta cheese 110K

FRITTATA 95K

Local eggs whipped with fresh organic herbs, potato & tomato pan fried, served with side salad

LINDA'S FAMOUS LENTIL STEW 100K

A heartwarming rich tomato herbed brown lentil stew with potato & carrot Served with steamed Organic rice or home made black rice bread

SAMOSA AND DAL 100K

2 homemade vegetable samosas served with yellow lentil dal, rice & homemade made local fruit chutney

PAPPADELLE MARINARA 100K

Homemade pappardelle pasta tossed in homemade tomato herb sauce served with parmesan cheese & fresh oregano

» with Tempeh 'meatballs' 25K



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SALAD PLATTER

FOR 2 PEOPLE 225K

4 PEOPLE 390K

A selection of our best Salads - Fiddlehead fern tip, Forever young & Asian topped with edible flowers, a side of Raw garden wraps, cashew mayo & homemade red rice bread



SANDWICHES

FRESH OR TOASTED WITH OUR HOMEMADE RED RICE or WHEAT ROLL

- » Extra chicken +20K
- » Extra egg +10K
- » Extra Cheddar or feta +15K

SCHNITZEL ROLL

Breadcrumbs chicken breast or tempeh with slaw and mustard mayo

- » Tempeh 75K
- » Chicken 85K

ASIAN TEMPE ROLL 65K

Thinly sliced marinated tempe in coriander, lime cumin with fresh cucumber, capsicum and garden greens

MEDITERANIAN ROLL 75K

Herb marinated capsicum and eggplant with hummus, feta cheese, olives, garden greens



SALADS GARDEN TO TABLE

All salads are served with our
Homemade Red & Black Rice Bread

ASIAN FLAIR SALAD 90K

A colorful array of garden greens, spiralled carrot, cabbage, beans, papaya & rice noodles tossed with a sesame chili soy dressing

- » With Tempeh 95K
- » With Chicken 105K

FOREVER YOUNG 90K

Fresh healing herbs & greens from our garden- gotu kola & daun kelor, tossed with a zesty lemongrass/ ginger/turmeric dressing and topped with chopped peanuts, sunflower & pumpkin seeds

FIDDLEHEAD FERN TIP 90K

A crispy fresh salad with wild harvested organic fern tips mixed with shredded coconut and coconut dressing

TAMARIND TEMPEH SALAD 90K

Salad greens from the garden served with marinated tempeh and sweet, sour & spicy tamarind dressing

- » Chicken 100K

RAW GARDEN WRAP 95K

Raw local vegetables greens wrapped in steamed leaves, served with a creamy cashew mayo & side salad

SPECIAL DINNERS



PIZZA NIGHT

Wood fire oven can be started up by arrangement for 5 or more people
Please see our pizza menu & enquire at the kitchen

BBQ

Our barbecue is ideal for groups & gatherings
With notice we can arrange BBQ: whole fresh fish, chicken, kebabs,
tempeh and vegetables
Spit roasted Balinese pig by Arrangement for groups
2 Days notice required

JUNGLE SPECIAL



Tasty local ingredients for this special dinner are harvested seasonally
from our Permaculture gardens.
Showcasing Balinese flavours in this medley of local dishes, served in hand-
woven banana leaf plates- A taste of what we do best!

Vegetarian, vegan or chicken options

ROMANTIC DINNER FOR 2 PEOPLE

900K

A romantic Balinese candle light dinner, with our local Balinese flute
and Rendik players, sending sweet sounds across the garden to you.

(Please book in advance)



BIRTHDAY OR SPECIAL OCCASION CAKE

Please let us know if you are celebrating a special occasion during your
stay with us. We can prepare a personalised cake for you

- » Chocolate cake, with chocolate mousse inside
- » Hummingbird with pineapple & salak with a lemon glaze icing

(Please book in advance)



REAL COKLAT MOUSSE 65K

Organic Cacao Nibs sourced from our Garden, blended with local coconut flesh. Rich in flavor, egg and diary-free

CASSAVA DOUGHNUT BALLS 65K

Homemade cassava doughnut balls served with palm sugar syrup and a scoop of homemade ice cream

BUBUR INJIN 65K

Warm black rice pudding, with coconut cream and palm sugar syrup

HOMEMADE VEGAN ICE CREAM 50K

Please see the blackboard for today's flavors made from local fruits

COCONUT CREAM CARAMEL 65K

Our asian inspired cream caramel with coconut cream, organic vanilla seeds, topped with palm sugar syrup - has eggs

FRUIT PLATTER 35K

A medley of local tropical seasonal fruits

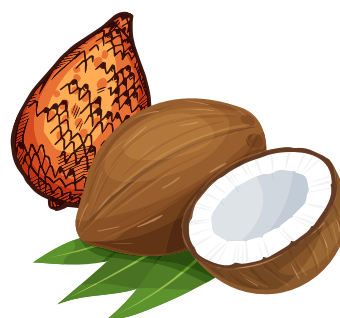
CREPES OR FLAPJACKS 50K

2 Pan-fried crepes or flapjacks with a scoop of ice cream of your choice topped with palm sugar syrup.

» Vegan option available

SNAKE FRUIT CRUMBLE 65K

Baked organic snake fruit from our gardens, topped with freshly grated coconut, oats, palm sugar, and a scoop of ice cream of your choice. Served hot or cold



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