



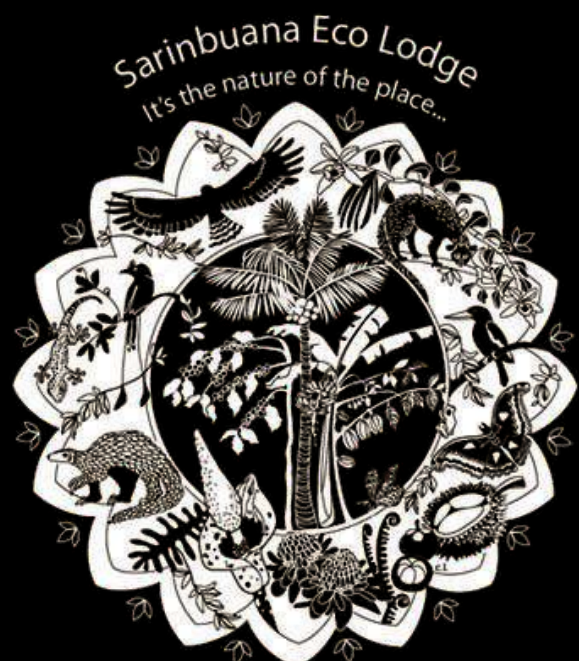
# MENU

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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

Our meals are prepared onsite using quality ingredients

No palm oil (we love to keep orangutan habitat intact) or MSG  
Local coconut oil, palm sugar replaces sugar, organically grown herbs & spices, free range eggs, organic rice, probiotic chicken & local Fish  
Fruits & vegetables are harvested from our garden where possible.  
Organic coffee is harvested from our coffee farm



## MEAL WAIT TIME

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

Join 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



## NIGHTLY DINNER SPECIALS

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

## RESTAURANT HOURS

8AM - 9PM

## 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 (ARENCA 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.



### 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

### CORN RIBS

50K

Grilled corn ribs with butter & sweet chili sauce

### BRUSCHETTA

85K

Grilled homemade red & black rice bread topped with tomato & capsicum with a drizzle of sesame oil served with small side salad

### SNACK MEDLEY for 1- 2 people

140K

Mixed plate of - hummus, falafel bites, local feta cheese, salsa dip, homemade: fruit chutney , pita slices & krupuk

### INDONESIAN SNACK MEDLEY for 1- 2 people

100K

Mixed plate of tofu & vegetable sate, peanut brittle, fried tempe, krupuk, peanut sauce, sambal ulek & matah

### VEG BUFFALO WINGS 1-2 PEOPLE

85k

Cauliflower & broccoli bites double battered and deep fried, with homemade sweet & sour spicy chipotle & tamarind sauce

### PROBIOTIC CHICKEN BUFFALO WINGS 1-2 PEOPLE

100K

Double battered chicken bites deep fried, with sweet & sour spicy chipotle & tamarind sauce

### HUMMUS DIP

60K

Served with home made crackers

### SALSA DIP

60K

Served with home made crackers

### HERBED POTATO FRIES

60K

### SWEET POTATO FRIES

60K

### POTATO CRISPS

50K

## BOWLS

### SOTO NOODLE

90K

An indonesian clear soup with tofu or tempeh, rice noodles, fried shallots, chopped celery & Balinese spices

» with boiled egg

95K

» with chicken

100K

### MISO

50K

White soy miso with tofu and spring onion

## SOUP

**Served with homemade Red & Black rice bread**

### VEGETABLE SOUP

80K

Seasonal vegetables from the garden combined with organic herbs & morringa Choose blended or not

### TOMATO SOUP

80K

Blended Tomato combined with local herbs from the garden. Please ask to add chili

**ADD A SAMBAL** (Balinese dips & sauces) served with homemade crackers

» Tomato & chilli

40K

» Mentah

40K

» Peanut sauce

40K



All prices inclusive of 10.5% Tax and 6% Service

## INDONESIAN

\*Spicy on request

### NASI GORENG 85K

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

» with Thinly Shredded Omelet 90K

» with Tofu or Tempeh 90K

» with Chicken 100K



### MIE GORENG 85K

Pan-fried noodles with

Balinese spices & Garden greens

» with Tofu or Tempeh 90K

» with Chicken 100K

### GADO GADO 90K

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

» with free range boiled egg 100K

### LALAPAN 120K

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

>> with Chicken 140K

### BALINESE CURRY 120K



Creamy coconut Balinese Curry with organic spices & veg with Tofu or Tempeh

» with Chicken 150K

» with Fish (mahi mahi) 150K

Served with Organic rice

## FROM THE WORLD

### THAI CURRY 120K

Creamy coconut Thai green curry infused with organic spices with Tofu or Tempeh

### THAI CURRY

» with Chicken 150K

» with Fish (mahi mahi) 150K

Served with Organic rice



### SAMOSA AND DAL 120K

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

### TEMPEH SCHNITZEL 140K

Tempeh Schnitzel mashed potato & garden beans brushed with garlic & olive oil 150K

### CHICKEN SCHNITZEL

Pro biotic Chicken Schnitzel, mashed potato & garden beans brushed with garlic & olive oil

### FALAFEL WRAP 120K

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



» with feta cheese 130K

### LINDA'S FAMOUS LENTIL STEW 120K

A heartwarming rich tomato herbed brown lentil stew with potato & carrot

Served with steamed Organic rice or home made black rice bread

## PASTA

### PAPPARDELLE MARINARA 120K

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

» with Tempeh 'meatballs' 140K

» with chicken 160K



All prices inclusive of 10.5% tax and 6% service

## SALAD PLATTER

**FOR 2 PEOPLE** 240K

**FOR 4 PEOPLE** 425K

A selection of our best Salads -  
Fiddlehead fern tip, Forever young & Asian  
salad topped with edible flowers, a side of  
cashew mayo and homemade red rice  
bread & pita slices

- » Add 2 Felafel 40K
- » Add 2 Samosa & chutney 60K
- » Add 2 Boiled eggs 25K

## ROLLS & WRAPS

### HOMEMADE SWEET POTATO WRAP OR CIABATTA BUN

#### SCHNITZEL

Breadcrumbs chicken breast or  
tempeh with slaw, potato crisps &  
mustard mayo

- » Tempeh 100K
- » Chicken 120K



#### ASIAN TEMPEH 90K



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

#### MEDITERANIAN 90K

Herb marinated capsicum and  
eggplant with hummus, feta  
cheese, olives, our sun dried  
tomato & garden greens



- » Extra chicken +30K
- » Extra fried egg +10K
- » Extra Cheddar or Feta +20K

### QUESADILLA CAJUN MAHI MAHI 120K

Our home made sweet potato wraps,  
grilled & filled with cajun spiced mahi  
mahi, red capsicum, Mozzarella cheese  
& smoked paprika.

Served with side salad

### QUESADILLA CAJUN CHICKEN 120K

Our home made sweet potato wraps.  
Filled with red capsicum, smoked  
paprika, Mozzarella cheese & pulled  
Cajun spiced probiotic chicken  
Served with side salad

## SALADS GARDEN TO TABLE

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

### FOREVER YOUNG 120K



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

### FIDDLEHEAD FERN TIP 120K

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



### TAMARIND TEMPEH SALAD 120K

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

- » Add Tamarind Chicken 150K

### GARDEN SALAD 90K

Lettuce, cucumber & tomato salad  
dressed with balsamic & olive oil

**All prices inclusive of 10.5% Tax and 6% Service**

## KIDS MENU FOR CHILDREN 3 -6 YEARS

### SNACKS

**VEGIE STICK SNACK**  25K  
Mixed plate of Carrot & cucumber sticks

### MAIN MEALS

**NASI GORENG**  55K  
Local Organic rice, stir-fried with garden greens  
» with Thinly Shredded Omelet 60K  
» with Tofu or Tempeh 60K  
» with Chicken 60K

**MIE GORENG** 55K  
Pan-fried noodles with Balinese spices & Garden greens  
» with Tofu or Tempeh 55K  
» with Chicken 65K

**BRUSCHETTA** 55K  
Grilled cheese sandwich  
»Add tomato


**PAPPARDELLE MARINARA** 65K  
Homemade pappardelle pasta tossed in homemade tomato herb sauce served with parmesan cheese

**SCHNITZEL CIABATTA**  
Breadcrumbs chicken breast or tempeh with potato crisps and mustard mayo  
» Tempeh 55K  
» Chicken 75K


**CORN RIBS WITH BUTTER** 30K

**HERBED POTATO or**  60K

**SWEET POTATO FRIES** 60K

**POPCORN** with butter  35K  
or olive oil

### BOWLS


**NOODLE** 55K  
A delicious clear & light soup, with garden greens served with wheat or rice noodles seasoned with vegan mushroom stock  
» With Tofu, Tempeh  60K  
» With Chicken 65K

**VEGETABLE SOUP**  55K  
Blended seasonal vegetables from the garden seasoned with organic herbs & vegan mushroom stock

**served with homemade Red & Black rice bread or Organic rice**

**LINDA'S FAMOUS LENTIL STEW** 65K  
A heartwarming tomato herbed brown lentil stew with potato & carrot  
Served with steamed Organic rice or home made black rice bread 

### SALAD

Garden salad with lettuce, tomato & cucumber dressed with olive oil  50K

**Marshmallows are available in the shop for fire pit nights**  
All prices inclusive of 10.5% Tax and 6% Service

## SPECIAL DINNERS



### PIZZA NIGHT

Wood fire oven can be started up by arrangement for 8 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 or a vegetarian BBQ

### 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, Local Fish or Chicken options

### ROMANTIC DINNER FOR 2 PEOPLE

900K

A romantic Balinese candle light dinner, with our local Balinese 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 are happy to 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)



## SWEETS



### 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

### 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

### BUBUR INJIN

55K

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

### HOMEMADE 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 seed, topped with palm sugar syrup - has eggs

### FRUIT PATTTER

50K

A medley of local tropical seasonal fruits

All prices inclusive of 10.5% Tax and 6% Service

