



FOOD

or 'Makanan' in Indonesian

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

All meals are vegetarian with meat options available. Enjoy!



**All prices inclusive of 10% tax and 6% service - no extra charges*

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 white 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 grown at our farm and roasted locally.



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 35yrs
» 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. e.g. Aromatic Ginger, Galangal, Turmeric, Torch Ginger, 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 140K
for 1- 2 people
Mixed plate of - hummus, falafel bites, local feta cheese, salsa dip, homemade: fruit chutney , pita slices & krupuk crackers

INDONESIAN SNACK MEDLEY 100K
for 1- 2 people
Mixed plate of tofu & vegetable sate, peanut brittle, fried tempe, krupuk crackers, 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 100K
BUFFALO WINGS 1-2 PEOPLE
Double battered chicken bites deep fried, with sweet & sour spicy chipotle & tamarind sauce

HUMMUS DIP 60K
Served with home made crackers

HERBED POTATO FRIES 60K

SWEET POTATO FRIES 60K

POTATO CRISPS 50K

SALSA DIP 60K
Served with home made crackers

SOUPS

SOTO NOODLE 90K
An indonesian clear soup with tofu or tempeh, rice noodles, fried shallots, chopped celery & Balinese spices
» with boiled egg 95K
» with probiotic chicken 100K



VEGETABLE SOUP 80K
Seasonal vegetables from the garden combined with organic herbs & moringa
Choose blended or not

Served with homemade Red & Black rice bread

TOMATO SOUP 80K
Blended Tomato combined with local herbs from the garden.
Please ask to add chili

Served with homemade Red & Black rice bread



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



» Tomato & chilli 40K

» Mentah 40K

» Peanut sauce 40K

All prices inclusive of 10% 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 probiotic Chicken 100K

MIE GORENG 85K

Pan-fried noodles with

Balinese spices & Garden greens 90K

» with Tofu or Tempeh 100K

» with probiotic 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

>> switch for probiotic Chicken 140K

BALINESE CURRY 120K



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

» with probiotic Chicken 150K

» with Fish (mahi mahi) 150K

Served with Organic rice

FROM THE WORLD

THAI GREEN CURRY 120K

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

THAI GREEN CURRY

» with probiotic 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

SCHNITZEL

Schnitzel, buttered mashed potato, garden beans brushed with garlic & olive oil.

Served with homemade tomato relish

» with Tempeh 140K

» with Smoked Tofu 145K

» with probiotic Chicken 150K



CAJUN QUESADILLA

Our home made sweet potato wraps, grilled & filled with red capsicum, mozzarella cheese and:

» cajun spiced Tempeh 110K

» cajun spiced Fish (mahi mahi) 120K

» cajun spiced probiotic Chicken 120K

Served with side salad

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

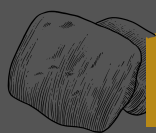
Homemade pappardelle pasta tossed in homemade tomato herb sauce served with parmesan cheese & fresh oregano

» with Tempeh 'meatballs' 140K

» with probiotic Chicken 160K



All prices inclusive of 10% tax and 6% service



ROLLS & WRAPS

HOMEMADE SWEET POTATO WRAP OR CIABATTA BUN

FALAFEL WRAP

120K

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



» with feta cheese

130K

SCHNITZEL SANDWICH

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

» Tempeh

100K

» probiotic 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

All prices inclusive of 10% Tax and 6% Service

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

SALAD PLATTER

FOR 2 PEOPLE 240K

FOR 4 PEOPLE 425K



A selection of our best Salads:

Fiddlehead fern tip, Forever young & Asian salads 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



KIDS MENU FOR CHILDREN 3 -6 YEARS

SNACKS

VEGIE STICK SNACK

25K

Mixed plate of Carrot & cucumber sticks

CORN RIBS WITH BUTTER

30K

HERBED POTATO or

60K

SWEET POTATO FRIES

60K

POPCORN with butter or olive oil

35K

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

Grilled cheese sandwich

»Add tomato

55K

PAPPADELLE 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

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

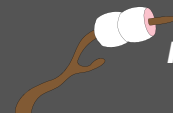
65K

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

SALAD

50K

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



Marshmallows are available in the shop for fire pit nights

All prices inclusive of 10% Tax and 6% Service



SPECIAL DINNERS



PIZZA NIGHT

Our Pompeii style wood-fired oven can be started up by arrangement for 8 or more people
Please see our pizza menu & enquire at the kitchen

BARBECUE

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 Rindik players, sending sweet sounds across the garden to you.
(Please book one day 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 and 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

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 PLATTER

50K

A medley of local tropical seasonal fruits with a slice of lime

All prices inclusive of 10% Tax and 6% Service

