

FOOD MENU



Our Menu

We highlight seasonal traditional Balinese dishes drawing from the abundant array of locally grown Organic spices, grains, veggies & pulses. Many of the items on our menu are grown here in our permaculture gardens or on our organic coffee farm. We annually reduce our imported items, and aspire towards a 100% vegan menu for both humane and environmental reasons.



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

PLEASE CHOOSE FROM THE MENU
WHAT YOU WOULD LIKE FOR
LUNCH BEFORE 10AM EACH DAY.
YOU CAN LET OUR STAFF KNOW
AT WHAT TIME YOU WOULD LIKE
YOUR MEALS BETWEEN THESE
HOURS.

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, 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 Cof 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.



*Spicy on request

SALSA DIP 55K Spicy tomato capsicum dip with

homemade crackers.

BRUSCHETTA 65K Grilled homemade red & black rice bread topped with tomato & capsicum with a drizzle of sesame

» With cheddar or feta cheese 70K

oil.

FRITTAT 75K

Accal farm eggs whipped with herbs, tomato & potato served with a small side salad.

HERBED POTATO FRIES 50K Choose from Potato or Sweet Potato.



All soups are served with Homemade Red Rice Bread.

NOODLE 65K

A delicious clear & light soup, with garden greens & wheat or rice noodles.

» With Tofu, Tempeh» With Chicken80K

YOUNG COCONUT 90K

Freshly picked young coconut artfully blended with healing kaffir lime leaf, chili, lemon & lemongrass to create a creamy, inspired raw soup.

VEGETABLE

65K

Blended seasonal vegetables from the garden combined with local herbs.

TOMATO CHILI

65K

Blended seasonal vegetables from the garden combined with local herbs.

TOM YUM

70K

A spicy Thai favorite with lemongrass, our home-grown mushrooms. Served with local rice.

» With Tofu or Tempeh

» With Chicken 80K



Salads Garden To Table

*Spicy on request

All salads are served with our Homemade Black Rice Bread.

ASIAN FLAIR SALAD 80K

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

» With Tempeh

90K

» With Chicken

FOREVER YOUNG

100K 80K

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

FIDDLEHEAD FERN TIP 80K

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

RAW GARDEN WRAP

90K

Salad greens wrapped in local leaves, served with a creamy cashew mayo.

CREATE YOUR OWN SALAD. SERVED WITH HOMEMADE RED RICE BREAD

*Spicy on request 40K

Seasonal leafy greens from the garden are the base, add any extras you would like and choose your dressing.

(S) = Seasonal

- · Rice Noodles
- · Ginger Pan-fried Tempeh
- · Pan-fried Tofu
- · Pan-fried Chicken
- · Boiled Egg
- · Feta Cheese
- · Oyster Mushroom (S)

» Add for 10K each

- · Tomato
- · Cucumber
- · Capsicum
- · Grated Carrot
- · Grated Beetroot (S)
- · Red Shallot
- · Fresh Beans
- · Lombok Chili (not spicy)
- · Kelor Leaf (Moringa Leaf)
- · Gotu Kola Leaf
- · Wild Harvested Fiddlehead Fern

Tips

» Add for 5K each

SEEDS & NUTS

- · Sesame Seed
- · Pumpkin Seeds
- · Chopped cashew
 - » Add for 5K each



CHOOSE A DRESSING

Balsamic/Lime & Olive Oil
Creamy Cashew Mayo/Coconut Oil
Lemongrass/Ginger/Lime/Turmeric
Sesame/Chili/Soy Coconut Oil



CREATE YOUR OWN SANDWICH. FRESH OR GRILLED WITH HOMEMADE WHOLEMEAL, RICE OR HERB BREAD. 65K

·Lettuce

·Rocket

·Onion

- · Tomato
- ·Cucumber
- · Capsicum
- · Grated carrot
- · Moringa

Leaves

- · Oyster Mushroom (S)
- · Beetroot (S)
 - » Add Tempeh 10K
 - » Add Chicken 15K
 - » Add Fried Egg 5K
 - » Add Cheddar/Feta 10K each



SMALL 70K

LARGE 90K

WITH HOMEMADE TOMATO & HERB SAUCE.

*Spicy on request

- · Tomato
- · Red Pepper
- · Garden Greens
- · Rocket
- · Onion, Garlic
- ·Chili
- · Eggplant
- · Pineapple
- · Oyster Mushroom (S)
 - » Add Mozzarella/Cheddar/Feta for 10K each
 - » Add Chicken for 20K



*Spicy on request

NASI GORENG	70K
Local rice, stir-fried with Samb	pal
& garden greens, vegetable	
crackers (krupuk) & roasted	
cashew nuts.	
» with Thinly Shredded Omelet	70K
» with Tofu or Tempeh	75K
» with Chicken	80K
MIE GORENG	70K
Pan-fried noodles with	
Balinese spices & Garden gree	ens.
» with Tofu or Tempeh	80K
» with Chicken	85K

CAP CAY 80K

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

» with Tofu or Tempeh	85K
» with Chicken	90K

GADO GADO 80K

Steamed assorted vegetable salad with tofu, tempeh, and peanut sauce dressing.

» with boiled egg 85K

Lunch Platter

*Spicy on request

FOR 2 PEOPLE

A selection of salads - Fiddlehead fern tip, Forever young & Asian with homemade red rice bread.



*Spicy on request

SPICY THAI CURRY Local seasonal greens, coriander, lemongrass & coconut cream served with a side of rice.

» With Chicken 120K

FALAFEL WRAP 100K

Freshly made chickpea falafels with homemade hummus, cucumber, tomato & peanut salad

PENNE MARINARA 90K

Pasta tossed in homemade tomato herbed sauce.

» With Feta cheese 100K

LINDA'S FAMOUS LENTIL STEW 90K

A hearty rich tomato brown lentil stew with potato and carrot.

Served with steamed rice or black rice bread.

Edible Permaculture Tour

An informative 1 hour culinary & medicinal tour
of the lodge gardens. Discover seasonal fruits,
vegetables & spices. We have planted everything on our grounds over 30 years (except the coconut trees) with over 150 different plants on our property
FREE

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

200K



Sweets





REAL COKLAT MOUSSE

50K

Organic Cacao Nibs sourced from our Garden, blended with local coconut flesh.

Rich in flavor, egg and diary-free.

PISANG GORENG

50K

Crispy Fried Bananas served with palm sugar syrup and a scoop of ice cream of your choice.

BUBUR IJIN

50K

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



HOMEMADE VEGAN ICE CREAM

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



FRUIT PLATTER

35K

A medley of local tropical seasonal fruits.

CREPES

50K

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

» Vegan option available



SNAKE FRUIT CRUMBLE

50K

Baked blanched 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.

DRINK MENU





COFFEE

ESPRESSO Organic coffee beans harvested from our coffee farm	35K
CAFÉ LATTE Organic coffee beans harvested from our coffee farm	40K
CAPPUCCINO Organic coffee beans harvested from our coffee farm	40K
BALI KOPI Local coffee beans >> add cow's milk 5K	30K
ICED COFFEE with coconut cream or cow's milk	45K
HOT CHOCOLATE Made with fresh cinnamon & coconut cream	30K



TEAPOTS

SPECIAL WARMING

50K

A blend of ginger, lime, cinnamon and palm sugar

BLACK OR GREEN TEA

25K

>> add cow's milk 5K

SPECIAL CHAI Green or black tea with ginger,

50K

star anise & cloves

>> with palm sugar syrup / cow's milk



Straight from our organic garden. Individual or combination: Lemongrass, hibiscus flower, mint, ginger 35K

COLD DRINKS

ICED TEA black or lemongrass

35K

TONIC OR SODA WATER Served with a

25K

squuze of lime on ice

LIME OR MANDARIN SLUSHY Fresh Lime or mandarin juice crushed on ice	35K
SEASONAL LOCAL BLENDED JUICES Choose your combination: Pineapple, mango, jack fruit, banana, mulberry, watermelon, Lime, dragon fruit, passion fruit, mandarin, papaya	45K
HOMEMADE LEMONADE With a hint of ginger	35K
HOMEMADE LEMONGRASSADE With a hint of ginger	35K
MOUNTAIN MILKSHAKE Made with your choice of our seasonal ice cream flavours (Check out our blackboard for today's flavours)	40K

>> Add cow's milk 5K

COCO - LOCO MILKSHAKE

Coconut cream blended with our seasonal & homemade vegan fruit ice creams

45K

ECO NUT SMOOTHIE Papaya & Banana	45K
blended with milk or coconut cream & palm	
sugar	
COCONUT WATER Whole young coconut or	45K
nure coconut water	

SUPER JUICE SHOTS

TURMERIC

Whole body and organ protector.

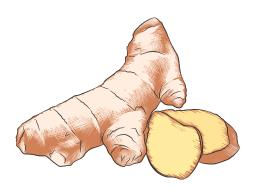
Tonic for the Heart, Brain & Liver and aids detox cleansing

45K

TEMULAWAK Lovely strengthening tonic for 45K the stomach & kidneys

KENCUR Promotes digestion & improves 45K energy levels

SUPER GREEN Boosts longevity & aids 45K detoxification of toxins >> Gotu Kola, Moringa & Leafy Greens





HEALING HERBAL TEA

Teapot

IMMUNI-TEA A warm & nourishing blend that is anti-microbial, anti-bacterial and anti-oxidant. This vitamin C-packed blend will support & boost your immune system.

40K

>> Rosella Flowers, Ginger, Kencur, Star Anise, Dried Lime,Turmeric & Black Pepper

DIGEST-EASE A cooling & comforting blend which will help soothe your stomach by relaxing digestive muscles & calm indigestion.

40K

>> Peppermint, Rosemary, Chamomile & Jasmine Flowers

NIGHTEA NIGHT A calming & cooling brew, blended to promote a good night's sleep. This mix may help reduce stress & anxiety by supporting your nervous system.
>> Lemongrass, Lavender, Jujube Berries, Nutmeg & Butterfly Pea Flower



BALI-MASALA An aromatic & revitalizing blend to boost your overall health; especially to support immune health, digestion, stress management, reduce oxidative stress & inflammation

40K

>> Ginger, Turmeric, Kencur, Galangal, Cinnamon, Clove, Nutmeg & Black Pepper



HOUSE WINE by the glass >> Red or white	60K
PLAGA (Chile – vinified in Bali) Chardonnay or Sauvignon	300K
SABA BAY (Bali) Red, white or Rose	300K
DON ALEJANDRO (Chile) Carmenere or white - 2019	420K
CLASSICO (Chile) Sauvignon Blanc - 2017	440K
PARLARE (Italy) Red - Nero D'avola - 2015	470K
BARTON & GUESTIER (France) Red - 2013	570K
VIDAL FLEURY (France) Red - 2016	600K
CASCINE (Italy - Prosecco)	600K
BEER	
BINTANG BEER Small Large	35K 55K

MOCKTAILS

VIRGIN ECO-RITA Freshly squeezed organic lime & mandarin with palm sugar served on ice
VIRGIN PINA COLADA Blended pineapple or Mango (seasonal) and coconut cream

55K



COCKTAILS

COCONUT WATERS Fresh coconut water blended with pineapple, lime & vodka

80K

TROPICAL ECO LADA Local arak blended with pineapple or mango (seasonal) blended and coconut cream

80K

RAIN FOREST WATERS Gin shaken with organic lime & soda on ice

80K



White rum blended with soda water organic mint & lime on ice 80K

MOUNTAIN SUNRISE Tequila blended with 80K freshly squeezed mandarin & lime on crushed ice

ECO - RITA Local Arak shaken with 80K palmsugar and freshly squeezed organic lime

SPIRITS



ARAK & Honey	60K
GIN & Tonic (Gordons)	60K
VODKA & Mandarin (Smirnoff)	60K
WHISKEY on ice (Jameson)	60K
RUM & Coconut water (Captain morgan)	60K
TEQUILA SHOT (Pepe lopez)	60k

