



100% all dishes free of MSG

## Vegan Menu

*Supplementary Menu - please refer to a la carte for all other vegetarian and vegan options available*

### Appetisers

- edamame simply steamed with sea salt **55**
- goi cuon vietnamese rice paper rolls filled with raw organic vegetables, sweet chili dip **70**
- gazpacho andaluz classic spanish raw tomato & cucumber soup with its own textures **80**
- gado gado balinese vegetable salad with spicy peanut sauce **90**
- urab javanese coconut and organic vegetable salad **90**
- sop sayur aromatic balinese vegetable broth with ginger and turmeric **75**

### Main Courses

- angka curry slow braised young jack fruit, aromatic balinese spice, coconut milk, steamed rice **135**
- thai green curry with bedugul vegetables, coconut milk, lime and coriander, steamed rice **145**
- tempe burger soya bean cake with shallots, beansprouts and water spinach, spiced potato wedges **135**
- organic vegetable kebab vegetables and marinated tempe skewers with turmeric rice, chili sambal **115**
- kare sayur balinese vegetables in coconut, ginger and turmeric curry, steamed rice **120**
- nasi goreng indonesian fried rice with organic vegetables and lightly pickled salad **120**

### Desserts

- pisang goreng fried banana with palm sugar syrup **60**
- kolak pisang banana compote in palm sugar & coconut milk **65**
- fruit platter seasonal sliced tropical fruits **65**
- bubur ketan hitam black rice pudding with coconut milk **65**