



~ SMOOTHIES ~

LEAN GREEN ¥ 60 Banana, Coconut Water, Dates, Spirulina, Spinach, Coconut Flakes, Passion Fruit.

SUPER BERRY © 75 Blueberry, Raspberry, Strawberry, Banana, Bee Pollen.

HAPPY MONKEY @ 60 Banana, Almonds, Dates, Homemade Granola, Cacao Nibs, Coconut Water, Coconut Flakes, Honey. +Cold Brew Coffee 15

SUPERBUZZ © 75 Banana, Maca. Vegan Sun Warrior Protein Powder. Cacao, Cold Brew Coffee, Almond Mylk, Dates, Cacao Nibs.

ULUS MAGIC 6 85
Banana, Passion Fruit, Coconut Mylk, Bee Pollen, Mango,
Vegan Sun Warrior Protein Powder, Collagen Powder, Coconut

FOREST SMOOTHIE® Y Y @ 75
Acai, Banana, Orange Juice, Coconut Water, Dates, Strawberries, Mint.
Every Smoothie Plants a Tree or Protects Forests.

~ MYLKSHAKES ~ 65

Vegan Gelato Mixed W/ Coconut Mylk Coconut, Vanilla, Chocolate or Salted Caramel.

~ COLD PRESS JUICES ~

GREENBOWLS $eals^{
m V}$ m G S/55 L/140 Spinach, Kale, Cucumber, Apple, Parsley, Celery, Lemongrass, Lime

BEETROOT ZINGER V @ 60 Apple, Carrot, Beetroot, Ginger, Lime.

SUNSET V @ 65 Carrot, Apple, Ginger, Turmeric.

FIREBALL V 6 65 Orange, Apple, Lime, Ginger, Cayenne.

POG @ 55 Purple & Golden Passionfruit, Orange, Guava, Honey.

HYDRATION STATION @ 60 Aloe Vera, Cucumber, Coconut Water, Mint, Honey, Lemon.

~ FRESHLY MADE JUICES V 6 ~

FRESH SQUEEZED ORANGE | WATERMELON | MANGO | PAPAYA | LIME | PINEAPPLE | MIXED JUICE COMBO

~ HEALTH BOOSTERS ~

WARM IMMUNITY SHOT 20 Turmeric, Ginger, Black Pepper.

WARM LEMON GINGER HONEY 46

MU S/30 M/56 Traditional Indonesian Turmeric Based Tonic W/ Medicinal A Tradition Properties.

TAMARIND JAMU S/30 A Traditional Indonesian Turmeric Based Tonic W/ Tamarind & Rosella.

~ REGULAR OR DECAFFEINATED COFFEE ~

FLAT WHITE / LATTE / CAPPUCCINO/ ICED 37 | Fresh / Coconut | +Bonsoy / Oat / Homemade Almond 20 +Big Cup 5

ESPRESSO 25 / LONG BLACK/ICED 30 MACCHIATO 30 / PICCOLO 35

HOT CHOCOLATE / MOCHA / ICED 37 Fresh / Coconut +Bonsoy / Oat / Homemade Almond 20 +Big Cup 5

BULLETPROOF COFFEE 50 Espresso W/ Grass Fed Unsalted Butter & Coconut Oil.

COLD BREW 25
Slow Cold Extraction, Super Smooth, Low Acidity, Poured Over Ice.

MATCHA & MORINGA LATTE HOT / ICED 50 Coconut Mylk Mixed W/ All The Powerhouse Properties of Matcha Green Tea & The Superfood Moringa. | +Bonsoy / Homemade Almond 20 +Big Cup 5

CHAI MASALA HOT / ICED 60 Coconut Mylk W/ Seven Spices Blended to Perfection. Unsweetened & Vegan. | Make it Dirty W/ Cold Brew +15

GOLDEN MYLK HOT / ICED 60 A Blend of Almond Mylk W/ Fresh Turmeric, Honey & Spices. +Bonsoy / Oat 20

BABYCHINO 35 Cacao Powder W/ Choice of Almonds Mylk, Bonsoy or Coconut Mylk.

ENERGIZING CACAO 45 Set your intention as you Enjoy this Ceremonial Grade Shakti Cacao. + Big Cup 5

~ HOT TEA. INFUSIONS & ICED TEA ~ A Fresh Pot Brewed to Order 40

BLACK **GREEN** English Breakfast Jasmine or Sencha OR Early Grey.

HERBAL INFUSIONS Peppermint / Chamomile / Lemongrass / Fresh Infused Ginger.

~ DRIFTER BOTTLES ~

COCONUT WATER M/40 L/70 God's Gift to Thirst.

SUGARCANE GINGER LIME S/50 M/65

COLD BREW BOTTLE 55 A Triple Serving of Slow Extraction, Cold Brew, Super Smooth & Low in Acidity

SHAKTI CACAO 55 Ceremonial Grade Cacao, Dates, Cardamon, Cinnamon, Oat Milk.

~ BOTTLED WATER ~

 $V \cdot V$

EQUIL STILL/SPARKLING L/50 S/30 SAN PELLEGRINO SPARKLING S/30 L/50

Price Excludes 10 % Government Tax & 8% Service ~ No Separate Bills γ Vegan γ Gluten Free γ Contains Dairy γ All Prices Shown Are In 000°S Rupiah γ





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				5.0	N.F.	
BINTANG PROST	38 35	HEINEKEN SAN MIGUEL LIG	нт	45 45	~ ZESTY SPRITZERS ~ Non-Alcoholic & Made to Order 55	
~ CRAFT BEER ~					ROSELLA NOJITO Rosella Infusion. Rosella Sugar. Lime Juice. Mint Leaf & Soda Water.	
LITTLE CREATURES. Imported From The C Thinking Culture Of Fremantle, Australia. PALE ALE 5.2% 36 IBU HAZY IPA 6.0% 20 IBU XPA 4.9% 30 IBU				130 160	GARDEN SPIRTZ Basil Syrup, Lime Juice, Hydration Station Cold Press Juice & Soda Water.	
		ON. Micro Brewery	of Indo	145 nesia	JAMU ELIXIR Pineapple Juice, Jamu, Lime Juice, Henri's Ginger Beer, Crushed Black Pepper.	
THE ISLANDMAN XPA 8% 50 IBU 115 BRUT LAGER 4.7% 25 IBU 110 SALACA WHEAT 4.1 % 5 IBU 99				MELLOW MARY Fresh Tomato, Soy Sauce, Za'atar Spices, Lime & Tabasco.		
TROPICAL NEIPA 4.8% 25 IBU 110 KURA KURA. Can Draft				PINEAPPLE MINT LIMEADE Fresh Pineapple, Lime & Mint Leaves W/ Sugar Syrup & Soda Water.		
EASY AL LAGER 4. ISLAND A	E 4.1% 18 IB 9% 18 IBU LE 4.9% 26		50 50 60 90	70 75 90	TANGERINE DREAM Fresh Tangerine Juice, Ginger, Mint Leaves, Lemongrass, & Lime Juice (Sugar Free).	
PILSENER SUMMER F			Can 50 60 70	Draft 80 90 110	THE GALACTIC Blue Butterlfy Flower. Fresh Ginger Extract. Sugar Syrup & Lime Juice Topped W/ Soda Water. A Truly Out of This World Sight!	
FAR YEAST	TOKYO BL	DNDE 5%		115 130 80	~ KOMBUCHA / PROBIOTICS / KEFFIRS / GINGER BEER ~ KORE CULTURE LAB WELLNESS SOURBUCHA 60 PEACH SOURBUCHA 60 SUMMER BERRIES SOURBUCHA 60	
~ COCKTAILS ~ We Use Premium Top Shelf Spirits in All of Our Cocktails				CITRUS ROOT BEER 65 GINGER ROOT BEER 65 IMMUNITY SHOT 45		
SEA GYPSY 120 Tequila. Lime Juice. Hydration Station Cold Press Juice. Honey					BALI BUCHA S/44 L/110 Ginger Lime, Pink Guava or Mixed Berry.	
Water, Green)			Juice, Honey Ginger Lime, Pink Guava or Mixed Berry. KOMBUCHI Ginger, Tumeric, Guava, Original, Applebeet. 60		
Rosella Infused Tequila, Campari, Lime Juice, Rosella Sugar. DRIFTER DAIQUIRI 110				ella Sugar.	COVITA 60 A Sparkling Probiotic Coconut Water Keffir, Great For Health. Mojito or Rosella Ginger Flavor.	
Nusa Cana Rum, Lime Juice, Pineapple Juice, Elderflower, Chilli. MENTAWAI MULE 110					KEFFIR 40 Original Coconut.	
Gin, a Dash of Pulau Bitters, Lime Juice, Henri's Ginger Beer.					HENRI'S GINGER BEER 50 BUNDABERG 60	
BLOODY MARY 100 Vodka, Soy Sauce, Za'atar Spice Mix, Lime Juice, Dash of Tabasco, Fresh Tomato Juice.					Sarsaparilla, Ginger Beer, Spiced Ginger Beer or Blood Orange MAY WE TEA Kapha, Pitta, Relax, Healing Mix.	







~ RED WINE ~

WHITE MONKEY PINOT NOIR

NEW ZEALAND

Bottle 675

TWO ISLAND GRENACHE

BALI, INDONESIA

Glass 90 Bottle 430

VINA MAIPO VITRAL RESERVA MERLOT

CHILE.

Glass 135 Bottle 650

CHATEAU DE LAVINSON BORDEAUX

FRANCE

Glass 135 Bottle 630

FANTINI MONTEPULCIANO D' ABRUZZO

ITALY

Glass 145 Bottle 695

VINA MAIPO VITRAL RESERVA SYRAH

CHILE

Glass 99 Bottle 465

MAZZEI FONTERUTOLI CHIANTI CLASSICO

ITALY

Bottle 1.495

WOLF BLASS BILYARA CABERNET SAUVIGNON

SOUTH AUSTRALIA

Glass 110 Bottle 550

I MURI PUGLIA PRIMITIVO

ITALIA

Bottle 700

~ ROSE WINE ~

W OTHER WITH WAR

TWO ISLAND ROSE

BALI, INDONESIA

Glass 90 Bottle 430

ISOLA ROSE WINE

BALL INDONESIA

Glass 60 Bottle 400 ~ WHITE WINE ~

TWO ISLAND PINOT GRIGIO

BALI, INDONESIA

Glass 90 Bottle 430

FANTINI PINOT GRIGIO

ITAL Y

Glass 145 Bottle 675

OHAU SAUVIGNON BLANC

HOROWHENUA, NEW ZEALAND

Bottle 700

VINA MAIPO VITRAL SAUVIGNON BLANC

CHILE

Glass 99 Bottle 465

VIDAL FLEURY COTES DU RHONE BLANC

Glass 175 Bottle 850

TWO ISLAND SAUVIGNON BLANC

BALI, INDONESIA

Bottle 430 Glass 90

CLARENDELLE BORDEAUX BLANC

FRANCH

Bottle 1.300

LEONARDO DA VINCI VERMENTINO TOSCANA

ITALY

Bottle 750

DOMAINE TARIQUET CHARDONNAY

FRANCE

Bottle 750

TWO ISLAND CHARDONAY

BALI, INDONESIA

Glass 90 Bottle 430

CANTINE SAN MARZANO EDDA BIANCO SALENTO IGP

ITALY

Bottle 1.300

~ PARK JUICE NATURAL WINE ~

BALI, INDONESIA Bottle 500

VIV

CHERRY BLOSSOM RED SPACE ODDITY WHITE PARK JUICE FOUX DU FAFA PARK JUICE ROSE / VERDURA

Price Excludes 10 % Government Tax & 8% Service ~ No Separate Bills

Voegan General Gluten Free Of Contains Dairy

All Prices Shown Are In 000°S Rupiah ~











Tofu Scramble, Smoked Mixed Mushrooms, Balsamic Tomato, Roasted Pumpkin Wedges, Avocado, Sauteed Greens, Beet Relish, Baby Potatoes, Sourdough. | Gluten Free Toast +20

THE MOST EPIC ULUS OMELETTE 0 78

Fluffy Omelette, Sauteed Mushrooms, Caramelized Onion, Local Tomatoes, Grated Parmesan, Paprika Potato, Toasted Sourdough. | Gluten Free Toast +20

THE SMASH @ 87

Smashed Avocado, 2 Poached Eggs, Wild Arugula, Shaved Radish & Cashew Dukkah, Feta Cheese, Toasted Sourdough. | Gluten Free Toast +20

VEGAN SMASH ₹ 85

Smashed Avocado, Scrambled Tofu, Homemade Pesto, Wild Arugula, Shaved Radish, Cashew Dukkah, Toasted Seeds, Toasted Sourdough. | Gluten Free Toast +20

THE DRIFTER © 95

House Smoked Fish, Soft Poached Egg, Dill Cream Cheese, Avocado, Herb Salad, Lemon Wedge, Toasted Sourdough, I Gluten Free Toast +20

GENTLE MORNING KITCHARI ¥ @ 70

Mungbean & Lentil Porridge, Coriander, Lemon Zest, Gluten Free Pita Bread.

SALMON BENEDICT @ 115

Wild Norwegian (Sustainably Sourced) Smoked Salmon, Two Poached Eggs, & Wilted Garlic Spinach, Toasted Sourdough w/ Made To Order Hollandaise Sauce, Fresh Dill. | Gluten Free Toast +20

AVOCADO BENEDICT ¥ 75

AVOCADO BENEDICI 7/5
Avocado, Tempeh Bacon, & Wilted Garlic Spinach,
Tomato Confit, Toasted Sourdough W/ Made To Order
Vegan Hollandaise Sauce, Fresh Dill. | Gluten Free Toast +20

BBB BINGIN BREAKFAST BURRITO @ 90

Scrambled Egg, Mexican Refried Beans, Paprika Potato, Cheddar Cheese, Lettuce, Chipotle Tortilla. Topped w/ Guacamole, Coriander. Optional No Tortilla Burrito Bowl.

VBS VEGAN BURRITO SUPREME ₹ 85

Scrambled Tofu, Mexican Refried Beans, Vegan Queso, Sauteed Spinach, Paprika Potatoes, Shredded Cabbage, Tomatoes, Mushroom, Chipotle Tortilla. Topped w/ Guacamole, Grilled Corn Relish, Smoked Chipotle Mayo. Optional No Tortilla Burrito Bowl.

PADANG PANCAKE STACK @ 80

Fluffy Lemon Pancakes, Fresh Mango, Banana, House Made Cashew Cream, Coconut Palm Nectar, Roasted Sweet Cinnamon Cashews.

SALMON CREAM CHEESE AVOCADO TOASTIE SANDWICH (1) 120 Smoked Salmon, Capers, Cream Cheese, Red Onion, Avocado, Dill. Basil. Coriander, Toastie Rye Bread.

CHEESE & TOMATO CROISSANT @ 85 Cheese. Tomato in a Croissant...

TOASTED CROISSANT & JAM @ 70

Warmed or Toasted Croissant, Organic Butter. Homemade Mango & Raspberry Jams.

~ BREAKFAST BOWLS ~

AÇAI BOWL ₹ 145

Pure Açai From The Amazon, Topped W/ Banana, Strawberry, Mango. Homemade Granola, Coconut Flakes. Ask Your Server For a Choice of Additional Condiments ++

GREEN POWER BOWL ₹ 85

Blended Banana, Mango, Pineapple, Spirulina, Spinach, Coconut Water. Topped W/ Homemade Granola, Kiwi, Pumpkin Seeds, Banana, Mango, Bee Pollen.

BERRY BLISS BOWL ₹ 97

Blended Strawberry, Blueberry, Raspberry, Banana, Dragonfruit. Topped W/ Homemade Granola, Coconut Flakes, Mango, Strawberry, Kiwi, Bee Polen, Sunflower Seeds.

TROPICAL FRUIT SALAD ₹ 75

A Selection of Local Seasonal Fruits, Passionfruit. Tamarillo, Fresh Mint, Roasted Sweet Cashews, House Wild Honey Drizzle, Coconut Yoghurt.

PINK CHIA DREAM ¥ @ 88

Pink Chia Porridge Soaked In Cashew Mylk W/ Fresh Mango, Strawberry, Activated Cacao Buckinis, Watermelon Jerky, Coconut Yoghurt & Chia Berry Jam. * Contains Honey.

~ ADD ONS ~

Bananas | Peanuts | Almonds | Granola | White Chia | Black Chia | Maca | Cacao Nibs | Coconut Flakes | Extra Fruit | Mango | Strawberry | Kiwi Fruit | Blueberry. 15

Activated Cacao Buckinis | Vegan Protein Powder | Bee Pollen 21

Gluten Free Toast. 25

~ HOMEMADE MUFFINS ~

LOADED BANANA MUFFIN V 25

Banana, Soy Mylk, Coconut Oil, Cinnamon, Nutmeg. White Chia, Oats, Cacao Nibs, Walnuts.

LOADED CHOCOLATE MUFFIN ₹ 25

Flour Cacao Powder, Coconut Oil, Cinnamon Powder, Vanilla Almond Mylk, Choco Chips, Sugar.

LOADED MIX BERRY MUFFIN ₹ 25

Flour, Cacao Powder, Coconut Oil, Cinnamon Powder. Vanilla Almond Mylk, Peanut Butter, Sugar, Raspberry Jam.

BANANA BREAD V 25

Flour, Banana, Coconut Oil, Sugar, Choco Chips. Serve W/ Espresso Butter. Coconut Butter or Unsalted Butter.

BALI'S TASTIEST CINNAMON ROLL 55

Flour, Sugar, Milk, Cinnamon, Butter, Vanilla.

Price Excludes 10 % Government Tax & 8% Service ~ No Separate Bills









~ STARTERS ~

TOFU SUMMER ROLLS ¥ @ 60

Crispy Tofu, Mango, Avocado, Carrot, Purple Cabbage. Spring Onion, Coriander, Mint, Basil, Almond Butter Sauce.

PRAWN SUMMER ROLLS @ 70

Lime Marinated Prawn & Fresh Mango, Rice Paper Rolls W/ Crispy Carrot, Purple Cabbage, Fresh Coriander. Mint & Basil Served W/ Almond Butter Sauce.

MEDITERANEAN PLATTER (Share Plate) ¥ @ 99

Hummus, Grandma's Baklaja, Crudites, Olives, Roasted Red Capsicum, Pita Bread.

MUSHROOM T & TOFU GYOZA V 60

Housemade Dumplings, Chilli Black Vinegar Dressing, Fried Shallots, Coriander, Sesame Seeds.

TUNA TATAKI @ 75

Sesame Crusted Yellow Fin Tuna, Wild Arugula, Edamame, Radish, Cucumber, Avocado & Ginger Miso Dressing.

ITALIAN GREEN OLIVES ¥ 69 50

Cured & Flavoured Delicious Green Olives from Sicily.

CRISPY CAULIFLOWER BITES ¥ @ 75

Buttered Cauliflower + a Delicious Secret Sauce.

CLASSIC OF SWEET POTATO FRIES ♥ @ 0 45

Rosemary Salt: Vegan Queso or Homemade Sour Cream.

~ SALADS, SOUPS & BOWLS ~

JAPANEASY ¥ 85

Sesame Soba Noodles, Shredded Cabbage, Edamame, Marinated Wakame, Crispy Tofu, Carrot, Radish, Spring Onions, Nori, Ginger Miso Dressing. +Seared Tuna 35

SALAD OF ABUNDANCE ¥ @ 90

Lettuce, Arugula, Kale, Raw Shredded Beet, Red Capsicum, Carrot, Avocado, Mung Bean Sprouts, Charred Garlic Cauliflower, Baby Corn, Toasted Seed Mix, Super Seed Cracker. Green Goddess Dressing. | +Sauteed Prawn 35

ROASTED CARROTS, VEGAN FETA & LENTIL SALAD ¥ 69 55

Roasted Carrots, Lentils, Shaved Fennel, Fresh Mixed Herbs, Vegan Feta, Toasted Almonds & Pepita Seeds. Tahini Drizzle, Pita Bread.

THE HOLY KALE @ 0 70

Kale, Chickpeas, Boiled Egg, Smoky Tempeh, Mung Bean Sprouts, Walnuts, Parmesan Cheese, Lemonnaise Dressing.

BONITA BOWL ¥ @ 75

Brown Rice, Black Beans, Charred Corn, Avocado, Purple Cabbage, Iceberg Lettuce, Mango Pico De Gallo, Radish & Cilantro Lime Vinaigrette.

Tempeh Bacon 25 | +Mahi-Mahi 35

BUMI BOWL ¥ 55

Spiced Baked Pumpkin & Cauliflower Baw Beet Baw Carrot Tomato, Kale Greens, Brown Rice, Almond, Flax Cracker, Quinoa, Tahini Cashew Dressing.

TUNA POKE BOWL @ 95

Raw Marinated Yellow Fin Tuna, Brown Rice, Avocado, Edamame, Mango, Shredded Cabbage, Carrot, Nori, Ginger Miso Dressing.

TOM YUM SOUP @ 85

Mahi Mahi & Prawn Well Spiced W/ Coriander, Lime, Fresh Chili, Lemongrass, Mushroom, Tomatoes, Onion, Chili Jam & Brown Rice. (Optional to Replace Seafood W/ Tofu).

MENTAL LENTIL SOUP ₹ 55

Healing Lentil & Vegetable Soup, Coconut Cream Swirl, Fresh Herbs, Mixed Seed, Pesto Garlic Sourdough. +GF Garlic Bread. 20

MEDICINAL MUSHROOM PHO ₹ 99

Reishi, Shiitake, Shimeji Broth, Glass Noodles, HerbS and Chili Oil.

PARADISE RAMEN ॐ ¥ 100

Coconut Shiitake Broth, Soba Noodles, Crispy Nori, Mixed Mushrooms, Edamame, Baby Corn, Bok Choy, Chilli.

Price Excludes 10 % Government Tax & 8% Service ~ No Separate Bills γ Vegan $^{oldsymbol{G}}$ Gluten Free $^{oldsymbol{oldsymbol{G}}}$ Contains Dairy All Prices Shown Are In 000°S Rupiah

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12PM - 10PM









~ MAINS ~

~ BURGERS & BURRITOS & TACOS ~

DRIFTER FISH & CHIPS 110

Battered Mahi Mahi, Salt & Vinegar Seasoned Hot Chips. Tartare, Pickled Onions.

BLACK PEPPER CRUSTED TUNA 120

Medium Seared Tuna Steak W/ Roasted Chilli Onion Salsa, Baby Potatoes, Avocado & Cherry Tomatoes Infused In Lime & Olive Oil.

PAN FRIED SNAPPER @ 135

Red Snapper Fillet w/ mixed Vegetables, Brown Rice, Fish Soup, Sambal Matah, a Balinese Classic (Spicy).

ASIAN BOLOGNAISE ¥ 6 90

Fresh Rice Noodles, Mixed Mushroom, Garlic, Ginger, Sciallions, Bean Sprouts, Peanuts, Fried Shallots, Corriander, Pickled Cucumber & Radish. Zha Jiang Mian Style Sauce.

NASI CAMPUR 90 +VEGAN OPTION ₹ 80

Traditional Balinese Dish: Tempeh Manis, Chilli Tomato Marinated Prawns, Sauted Garlic Water Spinach, Jackfruit Rendang, Balado Spiced Eggplant, Mahi Mahi Satay, Jackfruit Lawar, Ginger Flower Salsa, Brown Rice. Mung Bean Crackers.

BALINESE COCONUT CURRY ¥ @ 85

Homemade Mild Yellow Curry W/ Potato, Cauliflower, Carrot. Green Beans, Bean Sprouts, Tempeh, Holy Basil, Toasted Coconut & Brown Rice.

*Chili Upon Request

CHICKPEA CHANA MASALA ¥ 69 90

Spicy Chikpea Curry, Brown Rice, Cucumber Mint Raita, Mango Chutney, papadums.

TUNA BURGER (D) 108

Sesame Crusted Yellow Fin, Pickled Cucumber, Wild Arugula, Tomato, Coconut Miso, Salt & Vinegar Seasoned Hot Chips, Sour Cream, Kale Almond Slaw, Mixed Seed.

HALLOUMI BURGER © 110

Grilled Halloumi Cheese, Caramelized Onion, Grilled Eggplant, Pickled Beet, Wild Arugula & Cashew Pesto, Salt & Vinegar Seasoned Hot Chips, Kale Almond Slaw, Mixed Seed

MUSHROOM BURGER ₹ ¥ 95

Corn Flakes Crusted Oyster Mushroom, Caramelized Onion, Tomato, Lettuce, Red Onion, Drifter Burger Sauce, Salt & Vinegar Seasoned Hot Chips.

MAHI MAHI BURRITO © 105

Mexican Refried Beans, Cilantro, Lime, Rice, Mahi Mahi, Guacamole, Cheddar Cheese & Shredded Lettuce. No Tortilla Burrito Bowl optional.

MAHI MAHI TACOS 3PCS @ 95

Local Mahi Mahi Marinated In Lime, Garlic, Paprika, Lettuce, Shredded Cabbage, Guacamole, Roasted Corn, Pineapple Kaffir Lime Salsa, Chipotle Mayo, Sliced Avocaldo.

~ SIDES & EXTRAS ~

Honey Chipotle Salsa | Mango Pico De Gallo | Roasted Salsa | Homemade Sour Cream | Vegan Queso | Green Goddess Dressing | Brown Rice | Sourdough Toast | Cilantro Lime Vinaigrette. 20

Crumbled Feta | Balsamic Mushroom | Wilted Spinach | Paprika Potatoes | Homemade Jams | Cashew Dukkah | Soba Noodles | Crispy Zataar Pita | Edamame | Black Olives | Quinoa Tabbouleh | Cashew Bechamel | Cashew Pesto | Tempeh Bacon | Sauteed Asparagus | Grilled Halloumi | Gluten Free Toast (2pcs), 25

Zesty Prawn | Chili Lime Mahi Mahi | Yellow Fin Tuna | Smoked Salmon | Marinated Wakame | Guacamole | Smashed Avo | Sliced Avo. 35

Smoked Bonito 50gr. 50

Smoked Mahi Mahi 50gr. 50

Price Excludes 10 % Government Tax & 8% Service ~ No Separate Bills √Vegan @ Gluten Free © Contains Dairy All Prices Shown Are In 000°S Rupiah

THE RESERVE OF THE PARTY OF THE



12PM - 10PM









Our Desserts Are Made In House Using the Finest Ingredients.

VEGAN CARROT CAKE V @ 45

Moist Gluten Free Carrot Cake W/ Goji Berries. Walnuts. Bali Spices. Pineapple. & Lemon "Cream Cheese" Frosting.

ULU'S CHOCOLATE BARREL CAKE V 45

A Double Layer Super Rich. Deep. Dark Vegan Chocolate Cake Covered in Chocolate Ganache... Get Barrelled.

MANGO COCONUT CAKE ₹ 45

Walnut, Almond, Cashew, Oats, Dates, Coconut Oil, Vanilla

MIX BERRY CHEESECAKE 0 45

Creamy Cheesecake W/ Mixed Berries atop a Buttery Crust.

ORFO CHEESECAKE 0 45

Rich Cookies Mixed In Creamy Cheesecake.

CASHEW SNICKERS CHEESECAKE 0 45

Caramel & Cashews Swirled In a Decadent Cheesecake.

LEMON CHEESECAKE 0 45

Bright Lemon Notes Swirled In An Airy Cheesecake atop a Golden Crust.

TIRAMISU @ 0 45

An Italian Delight W/ Espresso Soaked Ladyfingers & Rich Cream

MINI CACAO CAKE ¥ 38

Almond Natural, Cashew. Oats. Dates, Coconut Oil. Vanilla, Maple Syrup, Cacao Powder, Vegan Chocolate.

MINI KEY LIME PIE ₹ 38

Almond, Coconut, Dates, Cashew, Lime, Murple Syrup.

MULBERRY PIE @ 60

Flour, Sugar, Egg, Milk, Mulberry. Add Gelato 33

PEANUT BUTTER BROWNIE PIE ₹ @ 48

A Raw Brownie Crust Topped W/ a Rich. Creamy Peanut Butter Pie. Drizzled W/ Homemade Vegan Dulce De Leche & Dark Chocolate Sauce.

~ CUPS ~

CHAI CHIA PUDDING ₹ 6 54

Creamy Coconut Mylk, Homemade Chai Masala W/ Seven Spices & Nutrient Rich Chia Seeds Combine For The Perfect Dessert, Layer of BananaS & Topped w/ Coconut Flakes & Cinnamon.

CHOCOLATE MOUSSE CUP Y @ 48

Avocado, Cacao Powder, Maple Syrup, Bonsoy, Vanilla, Coconut Oil.

DRAGON FRUIT CHIA CUP @ 48

Mango, Dragon Fruit, Kiwi, Mint Leaf, Strawberry, Coconut Yoghurt, White Chia, Coconut Mylk, Granola w/ Honey.

MATCHA CHIA CUP @ 48

Mango. Dragon Fruit. Kiwi. Mint Leaf. Strawberry. Coconut Yoghurt. White Chia. Matcha. Coconut Mylk. Granola w/ Honey.

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TO Am

~ COOKIES ~

VEGAN CHOCOLATE CHIPS COOKIE V PEANUT BUTTER COOKIE V CHOCOLATE CHIP COCONUT MACAROON ANZAC COOKIE V

OAT CHOCOLATE COOKIE $rac{V}{}$ OAT BERRY JAM COOKIE $rac{V}{}$

~ SWEET TREATS ~

CARAMEL NUT SLICE ¥ 35

Oats, Dates, Coconut Oil, Walnut, Cashew, Almond, Hazelnut, Chocolate Vegan.

GOJI BERRY SLICE ₹ 30

Cacao. Gojiberries. Oats. Dates. Coconut Oil. Cashew. Vegan Chocolate.

CHOCO CARAMEL SLICE @ 35

Buttery Crust, Oozy Caramel, & Rich Chocolate For The Win.

MACADAMIA CHOCOLATE BAR orall 35

Pod Chocolate, Coconut Oil.

SEA SALT CHOCOLATE BAR ₹ 30

Pod Chocolate, Coconut Oil.

BANANA CRANBERRY GRANOLA BAR 30

Fuel Your Day W/ a Delightful Homemade Bar Chocolate Full of Goodies.

DRIFTER WAGON WHEEL Y 45

Vegan Cookies, Murple Syrup, Coconut Flakes, Chia berry jam, Coconut Mylk, Vegan Chocolate.

 \sim BLISS BALLS \sim

20

MACA CACAO Y 🚱

RASPBERRY ¥

SALTED CARAMEL Y @

CHOCOLATE COCONUT

~ VEGAN GELATO ¥ ~

100% Coconut Base

~ SORBET V~

100% Natural Fruit

1 Scoop 33 | 2 Scoops 55 | 3 Scoops 80

MANGO SORBET
FERRERO ROCHER
CHOCOLATE MINT
SALTED CARAMEL
PEANUT BUTTER CHOCO CHIP

RASPBERRY SORBET VANILLA CHOCOLATE COCONUT SNICKERS

Price Excludes 10 % Government Tax & 8% Service ~ No Separate Bills

Voegan Gluten Free Contains Dairy

All Prices Shown Are In 000°S Rupiah ~

VILLI



~ KIDS ~

KIDS CLASSIC BREKKIE Y @ 48

Scrambled Eggs or Scrambled Tofu. Breakfast Potatoes, Sourdough Toast. | Gluten Free Toast 20

GLUTEN FREE LEMON PANCAKES @ 55

Lemon Pancakes, Fresh Mango, Banana, Cashew Cream & Coconut Nectar.

MINI JAPANEASY ₹ 55

Soba Noodles, Cucumber, Carrots, Edamame, Crispy Tofu, Almond Butter Sauce.

TWO PITA PIZZAS © 55

Tomato Sauce. Three Cheese Mix. Cherry Tomatoes.

Pesto Drizzle.

HOMEMADE MACARONI & THREE CHEESE @ 55

Served W/ Steamed Green Beans.

KIDS RICE & BEAN BURRITO O OR GF BOWL 69 55

W/ Guacamole, Cheese, Sour Cream, Corn Chips.

KIDS SMOOTHIE BOWL ¥ @ 55

Banana, Dragonfruit, Mango, Coconut Water, Granola, Coconut Flakes, Kiwi Fruit.



Price Excludes 10 % Government Tax & 8% Service \sim No Separate Bills $\text{Vogan} \ \textcircled{9} \ \text{Gluten Free} \ \textcircled{0} \ \text{Contains Dairy} \sim \text{All Prices Shown Are In 000'S Rupiah} \sim$

VILLIA