



the botanist*

WE WILL ALWAYS HAVE A SWEET SPOT FOR HOME. AMONGST THE CRAZIEST TRAVEL EXPERIENCES, IT ALWAYS STRIKES US WHEN A PLACE FEELS LIKE THE MOTHER LAND. SO THAT'S WHAT WE AIM FOR. MAKING YOU FEEL HOME, BECAUSE AFTER ALL NATURE IS HOME TO EACH OF US. WELCOME IN THE SANCTUARY WE CREATED TO REMIND US THAT NATURE IS THE PROVIDER OF EVERYTHING.

-DESA EKO TRIBE

the botanist

all day breakfast

SOURDOUGH TOAST & HOMEMADE JAM (VEGETARIAN) **45**

Three slices of sourdough toast, homemade strawberry jam, butter, side of fruit

VEGE BREAKFAST (VEGETARIAN) **80**

Tofu scramble, sautéed mushrooms & seasonal greens, baked pumpkin, sourdough toast, homemade smoked tomato sauce

BIG BREAKFAST **90**

Two eggs your way, crispy bacon, sautéed mushrooms & seasonal greens, hashbrown, sourdough toast, homemade ketchup

EGGS BENEDICT **85**

Classic eggs benedict, crispy bacon, hollandaise, sautéed mushrooms & seasonal greens, served on a toasted english muffin.
* coconut bacon available on request.

WHOLEGRAIN PORRIDGE (VEGAN) **55**

Red rice, oats, plant based milk, dried fruits

ADD ON ITEMS **25**

Cheese, Bacon, coconut bacon, Hashbrowns, Sautéed Mushrooms, Avocado, Side of Fruit, Sourdough Toast 2 pieces, rosemary pumpkin

smoothie bowls

ISLAND (VEGAN) **75**

frozen mango, banana, papaya, homemade granola, chia

SPIRULINA (VEGAN) **75**

banana, spinach, mango, strawberry, homemade granola

CHOCOLATE PB (VEGAN) **75**

banana, peanut butter, raw cacao, maca root, chia seeds

starters and sharing

SPRING ROLLS (VEGETARIAN) **40**

THandmade with seasonal vegetables from our gardens, served with homemade sweet chili sauce
(*raw spring rolls available on request 40k)

EGGPLANT BARTHA (VEGETARIAN) **65**

North Indian spiced roasted eggplant, folded paratha bread, feta & homemade smoked tomato sauce

THAI CHICKEN WINGS **80**

Locally sourced, with our sweet sticky thai marinade, coriander & sesame seeds

THAI CAULIFLOWER 'WINGS' (VEGETARIAN) **70**

Crispy cauliflower florets with our thai sweet sticky sauce, coriander & sesame seeds

TACO BOARD **110**

Three marinated chicken tacos on soft flour tortillas, with mango salsa, lettuce greens, and chimichurri sauce
(*vegan tempeh tacos available 90k)

CHEESE FONDUE (VEGETARIAN) **160**

White wine fondue cheese, served with homemade breads, baked potato wedges and seasonal vegetables

MEZZE PLATTER (VEGETARIAN) **130**

Great for sharing.. Eggplant dip, hummus, feta, olives, carrot & cucumber sticks, served with pita breads & cassava crisps

soup and dahl

MOMMAS DAHL (VEGETARIAN/VEGAN/GF) **75**

Traditional Indian spiced red lentil dahl, vegetables and coconut cream
*served with toasted pita bread (vegetarian) or rice (vegan/GF)

ROASTED TOMATO SOUP (VEGETARIAN/VEGAN/GF) **65**

Slow roasted tomato soup with extra virgin olive oil, served with homemade bread (vegetarian) or rice (vegan/GF)

PUMPKIN SOUP (VEGETARIAN/VEGAN/GF) **65**

A silky smooth and rich pumpkin soup, served with homemade bread (vegetarian) or rice (vegan/GF)

PLEASE NOTE;

PRICES ARE SHOWN IN THOUSAND OF RUPIAH (.000)
PRICES ARE SUBJECT TO 10% GOVERNMENT TAX AND 7% SERVICE CHARGE

mains

FALAFEL WRAP OR PITA (VEGETARIAN)	75
Homemade crispy vegan falafel, cucumber, tomato, parsley tahini, served with potato wedges and your choice of tortilla wrap or pita pocket	
BOTANIST BOWL (VEGAN / GF)	80
Seasonal veggies, marinated tempeh, tahini sauce and red rice Add grilled chicken or fish +25	
MALDIVIAN CURRY (VEGAN / GF)	75
Raw seasonal veggies cooked in a creamy coconut sauce, served with rice Add grilled chicken or fish +25	
PESTO PASTA (VEGAN)	75
Homemade vegan basil pesto, vegan parmesan *gluten free pasta available on request	
VEGE BOLOGNESE (VEGAN)	80
Vegan lentil balls, slow cooked mediterranean vegetables, and spaghetti topped with vegan parmesan cheese *gluten free pasta available on request	
NASI / MIE GORENG (VEGETARIAN)	60
Fried rice or noodles, vegetables, fried egg & crackers Add grilled chicken or fish +25	
CHICKEN CAESAR SALAD	80
Grilled chicken, baby romaine lettuce, anchovies, parmesan cheese, soft boiled egg, croutons, cashew nuts, caesar dressing	
MAC & CHEESE	70
Our signature macaroni & cheese, topped with crispy bacon *vegan option available, served with coconut bacon	
CANADIAN PIE	130
Traditional homemade pork meat pie, served with baked potato wedges & side salad	
CAJUN CHICKEN BURGER	110
Cajun spiced chicken breast, cheddar cheese, lettuce, tomato and mayo on a toasted bun, served with wedges & slaw	
BEEF AND BACON BURGER	120
Premium beef patty 200g, topped with coconut sugar caramelised onions, crispy bacon, cheddar cheese, lettuce and BBQ sauce on a freshly baked bun, and served with wedges	

pizza

OUR SOURDOUGH PIZZA BASES & TOMATO SAUCE ARE HOMEMADE DAILY USING FRESH INGREDIENTS. VEGAN PARMESAN CHEESE ALTERNATIVE AVAILABLE.	
MARGHERITA (VEGETARIAN)	75
Mozzarella, tomato sauce, fresh basil	
TARTUFINA (VEGETARIAN)	110
Egg, mushroom, truffle oil, parmesan, tomato sauce	
PEPPERONI	95
Locally made pepperoni, mozzarella, tomato sauce, oregano	
MEDITERRANEAN (VEGETARIAN)	85
Slow roasted Mediterranean vegetables, mozzarella, tomato sauce	
NAPOLI	100
Anchovies, capers, garlic, oregano, mozzarella tomato sauce	
BBQ CHICKEN	100
Grilled marinated chicken, capsicum, mozzarella, barbecue sauce	

sweet treats

PASSION TRUFFLE (VEGAN / GF)	30
Raw cacao, cacao butter, mixed nuts, ginger, sea salt	
CHOCOLATE & NUT BAR (VEGAN / GF)	40
Almond, hazelnut, cashew butter, raw cacao, coconut oil, coconut sugar	
BANANA BREAD (VEGETARIAN) GF	50
Freshly baked banana bread, vegan salted caramel sauce	
IBU’S ZUCCHINI MUFFIN (VEGETARIAN) GF	35
Mom’s freshly baked chocolate chip zucchini muffin	
OATMEAL COOKIE (VEGETARIAN)	30
baked oatmeal & dried fruit cookie	
PISANG GORENG (VEGETARIAN)	60
Crispy deep fried banana batter, topped with cinamon sugar and served with palm nectar	

CHOCOLATE FONDUE (VEGETARIAN)	120
Rich melted chocolate, served with seasonal fruits and great for sharing	

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refreshers

ROSELLA LEMONADE	35
Homemade lemonade, rosella, lime, cinnamon, coconut sugar	
MARKISA SQUASH	35
Tonic water, fresh orange juice, passionfruit	
BLACK LEMONADE	35
Activated charcoal ice cubes, pandan leaf, lemongrass, mint, kafir	
WHOLE YOUNG COCONUT	35

cold press juice

SUNNY MORNING	39
Pineapple, mint, spinach, cilantro, cucumber, ginger, coconut	
IMMUNITY BOOST	39
Carrot, orange, turmeric, ginger, white pepper	
RED LIPS	39
Beetroot, apple, fennel, strawberry, ginger, mint	
GREEN POWER	39
Cucumber, celery, apple, spirulina, parsley, mint, moringa, coconut water	

superfood smoothies

HAKUNA MATATA (VEGAN)	45
Papaya, orange, strawberry, cardamom, ginger, maca	
MATCHAHARI (VEGAN)	45
Matcha, banana, spinach, chia, vanilla	
CACAO BLISS (VEGAN)	45
Banana, dates, raw cacao, cacao nibs, chia seeds	
MANGO MADNESS (VEGAN)	45
Mango, strawberry, papaya, coconut water, maca root, chia seeds	

soft drinks & beer

COKE, SODA, TONIC, GINGER, SPRITE	25
KURA KURA PALE ALE	80
KURA KURA LARGER	80
BINTANG	S:40 L:80

coffee

*DECAF COFFEE
AVAILABLE ON REQUEST

ESPRESSO	35
AMERICANO	35
CAPPUCCINO / FLAT WHITE / LATTE	40
BULLETPROOF COFFEE	55
MCT Oil, ghee, shot of espresso	
Bali Kopi	15

hot drinks

GOLDEN MILK	40
Turmeric, ginger, cinnamon, coconut oil, black pepper, dates, and spices	
CHAI LATTE	35
Spicy homemade chai blend	
MATCHA LATTE	44
Organic matcha, honey	
HOT CHOCOLATE	34
Cacao and coconut sugar	
RAW SPICY CACAO	54
Raw cacao, cacao butter, ginger and spices	

herbal tea

ISLAND OF THE GODS IS OUR LOCAL TEA PRODUCTION PROJECT.
ALL OF OUR TEAS ARE GROWN ORGANICALLY USING PERMACULTURE
PRINCIPLES ON OUR LANDS, WITH COMMUNITY EMPOWERMENT IN MIND.

SOOTHING CALMS THE BODY & MIND	39
Sage, mint, pandan, lemon, calendula, rose, lemongrass	
DETOX METABOLISM BOOST. REDUCE CRAVINGS & FLUSH TOXINS	39
Green tea, moringa, mint, avocado leaf, mangosteen, lemon	
BRAIN BOOST FIGHTS FATIGUE & ANXIETY, IMPROVES MEMORY	39
Green tea, gotu kola, lemon, rosella, sage	
CALMING INDUCES A CALM FEELING, PERFECT FOR UNWINDING	39
Pandan, avocado leaf, soursop, clove, cinnamon, orange	
IMMUNITY SUPPORTS IMMUNE SYSTEM FUNCTION	39
Star anise, ginger, licorice, lemongrass, moringa, clove, mangosteen, lemon	
DIGESTIVE SUPPORTS GUT HEALTH	39
Papaya leaf, mint, ginger, licorice, lemongrass, turmeric, lemon	

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BE GOOD TO THE EARTH

IT WAS NOT GIVEN TO YOU BY YOUR PARENTS,
IT WAS LOANED TO YOU *BY YOUR CHILDREN.*

red wine

GLASS / CARAFE / BOTTLE

ISOLA	90 / 170 / 329
Bedugul, Bali. 2020. Malvasia Nera & Syrah	
CASTILLO DE MAGNIA TINTO	110 / 240 / 460
Castillo de Magnia, Spain. Tempranillo	
LA VIGNE DI SAMMARCO	130 / 310 / 600
Puglia, Italy. 2018. Primitivo Di Manduria	
TIERRA DEL FUEGO RESERVE	150 / 320 / 660
Chile, 2019. Cabernet Sauvignon	
FINCA LAS PALMAS GRAND RESERVA	/ 700
Mendoza, Argentina. 2016. Malbec	
CHÂTEAU DU HAUT PIQUAT	/ 850
Beetroot, apple, fennel, strawberry, ginger, mint	
ALTANZA RESERVA RIOJA	/ 975
Rioja, Spain. Tempranillo	

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rose wine

GLASS / CARAFE / BOTTLE

ISOLA	90 / 170 / 329
Bedugal, Bali. 2020. Moscato	
SPARKLING	/ 600k
Bottega Gold Sparkling / 600k Veneto, Italy. Prosecco	

white wine

ISOLA	90 / 170 / 329
Bedugul, Bali. 2020. Moscato	
CASTILLO DE MAGNIA BLANCO	110 / 240 / 460
Castillo de Magnia, Spain. Verdejo	
PHILLIPE DRESCHLER	/ 500
Alsace, France. 2016. Sylvaner.	
TIERRA DEL FUEGO	110 / 250 / 525
Chile, 2019. Sauvignon Blanc.	
LA VIGNE DI SAMMARCO	130 / 310 / 600
Salento, Italy, 2018. Chardonnay.	

house wine

HATTEN RED	80 / 150 /
HATTEN WHITE	80 / 150 /