

desserts

Our truly special new sweet classics
are rather light, mildly sweet but
still heavily delicious.



Bali breakfast

sweet runny mango, frozen passion fruit, whipped coconut 150

last piece of cake

rich organic dark chocolate, banana batter, cinnamon dust 140

caramel apple

slow baked apples, Javanese black pepper ice cream, palm sugar caramel. 130

tea-ramisu

black tea cake, grass jelly, mascarpone cream 140

snow white

frozen yoghurt, poached strawberries, candied rose petals 140

premium coffee

Award-winning Indonesian beans with notes of earth, caramel and chocolate. Small batches, freshly roasted, fairly produced.

signature iced coffee

double espresso, splash of fresh milk, salted cream foam 70

espresso 40

macchiato 45

cappuccino 50

latte 55

long black 50

additional espresso shot + 25

digestive

Our home-made digestive liqueur is a tribute to the classic comfort of sipping on mildly sweet, aromatic scented alcohols to aid digestion after a good meal. We infuse herbs, fruits and spices in properly distilled and locally produced Balinese Arak for months to extract their purest essence.

pine

pineapple, palm honey, rosemary 120

gourmet infusions

A meticulously curated selection of homemade all-natural spices, herbs & plant infusions handpicked exclusively from Indonesia.

hot/iced

black tea 45

green tea 45

jasmine tea 45

cinnamon tea 45

clove tea 45

ginger tea 45

pandan tea 45

lemongrass tea 45

rosella infusion 45

prices are in thousand rupiahs and subject to 18.8% government tax and service charge.