



Sakti Dining Room

Our Sakti Dining Room offers a raw living vegan & vegetarian cuisine in celebration of our aliveness. We select the finest organic ingredients to honor the earth and ourselves as we are one and the same. We support the local farmers, sustainable agriculture and environmentally friendly products. We invite you to step inside and enjoy being someone who chooses:

Loving your life, adoring yourself, accepting the world, being present, generous and grateful every day. Have fun and enjoy being nourished.

“Let Food be Thy Medicine and Medicine be Thy Food“

Food Menu and Drink List



Breakfast Menu

Just Fruit

plate of fresh seasonal fruits, lime

40

Fresh Seasonal Fruit

young coconut yogurt, cashews, honey

60

Live Seed and Goji berry Granola

with nut or seed milk, fresh banana, and berries

70

Fresh Fruit Salad

young coconut yoghurt and honey

65

Seasonal Bali Fruits and Flaxseed Porridge

with cashew nuts

60

Raw Zucchini Hummus

almond herb crackers, marinated greens, avocado, fresh basil

50

Egg Free- Scramble Tofu Florentine

tomatoes, mushrooms, scallions, turmeric served on swirl spinach

35

Miso Shiro Soup

vegetable miso broth, tofu, wakame, diced carrots, daikon and scallions

30

Rice Congee

with either nori, scallion, banana and tamari or coconut milk

45

Whole Grain Toast

*with tropical fruit jam and almond butter, or genovese basil pesto spread with fresh tomato slices
and extra virgin olive oil –either served with smoked tempeh*

50

Sauteed Greens

broccoli and baby spinach with smoked tempe and red sweet pepper caulis

45

Small things

Mixed greens with extra virgin olive oil and

20

Baked sweet potato with garlic

20

Grilled tomatoes with oyster and shitake mushroom

40

Breakfast Menu Package

Fresh Fruit Juice or Green Juice

Choice of Two Courses Menu Items

Just Fruits

or

Fresh Fruit Salad

with Young Coconut Yougurt and Honey

Live Seed and Gojiberry Granola

With nut or seed milk, fresh banana and berries

or

Egg Free – Scramble Tofu Florentine

Tomatoes, mushroom, scallions, turmeric served on sautéed spinach

or

Rice Congee

With either nori, scallions, banana and tamari or coconut milk

or

Whole Grain Toast

With tropical fruit jam and almond butter or Genovese basil pesto spread with fresh tomato slice and extra virgin olive oil – either served with smoke tempe

or

Zucchini Humus

Almond herb crackers, marinated greens, avocado and fresh basil

Choice of Our Teas and Herbal Blend

Lunch Menu

3 Courses prix fix menu – choice of one appetizer, one entrée and one dessert
250

Soups

Soto Seitan

*Bean sprouts, cabbage, cherry tomatoes, sweet potato, celery, corn vermicelli with turmeric-lemongrass
bouillons *heated dish*

40

Lentil Dal

*Garnished with coconut yoghurt, cilantro and lime *heated dish*

40

Cilantro-Cress Soup

Sweet-sour cilantro-cress soup with zucchini and red pepper concasse, and cashew-pine nut sour cream

40

Live Tom Yam

Marinated shitake and white button mushrooms, tomato and coriander leaves

60

Appetizers

Stuffed Zucchini Blossom

Napa cabbage, bok choy, shitake mushrooms, tofu, ginger root, green chili paste and yuzu-tamari sauce

60

Tulamben Crab- Free Cake

Almond, zucchini, red bell pepper, nutrition yeast, kombu, caressed with miso-parsley sauce

35

Raw Purple Sweet Potato Nori Maki

Sesame mushroom, avocado, carrots, scallions, cucumbers, ginger root and lemongrass

45

Bruschetta Plate

Vie-ripened tomatoes and basil, spiced avocado and coriander pesto, almond feta cheese and tamarillo

50

Salads

Grilled Organic Vegetable Salad

*Asian purple eggplant, zucchini, red and yellow paprika, baby arugula, almond feta cheese with pure balsamic
reduction*

70

Farmer Spring Salad

Fresh organic spring greens from Baturiti farms and ripened avocado with orange truffle dressing

55

The Sampler

*Salad of tender lettuce, almond curry cracker-olive tapenade, mini garden pizza, herbed nut cheese and
cabbage-apple slaw*

85

Horiatiki Greek Salad

*Ripened tomatoes, cucumber, sweet red pepper, kalamata olives, almond feta cheese and oregano
served on a bed of romaine lettuce tossed with olive oil vinaigrette*

60

Bali Seaweed Salad

Fresh harvest green and white seaweed, tossed with spiced young coconut dressing

40

Baby Romaine Caesar Salad

Home-made creamy Caesar dressing, pine nut parmesan cheese, almond bread croutons, kalamata olive and scallions

65

Entrees

Zucchini Manicotti

Stuffed with lemon-pine nut "ricotta", garlic tomato caulis, spinach, raisin and pistachio compote

180

Live Lasagna

Layered cashew cheese, tomato marinara, basil pesto, baby spinach and marinated shitake mushrooms with béchamel herb sauce

80

Garden Pizza

Tomato sauce, basil pesto, olive tapenade, avocado, seasonal organic vegetables, fresh herbs and flax seed crackers

100

Live Falafel Sandwich

Savory zucchini humus, tahini sauce, tomato, pickled white cabbage hugged on spiced curry sunflower seed crackers served with lokal green salad

80

Tofu Club Sandwich

Lemon-rosemary tofu, organic vegetables, beetroots and avocado set on curried almond bread with coriander pesto accompanied by fresh rocket salad

75

Ubud Brown Rice Paella

Baked spiced tofu, grilled zucchini and coconut cream sauce

75

Veggie Tempe Wrap

Baby squash, carrots, Portobello mushrooms, sweet red pepper, hijiki seaweed, scallions and corn vermicelli wrapped in rice paper, with spiced cashew sauce

90

Side Dishes

Avocado with lemon juice and extra olive oil

25

Sautéed rosemary oyster and shitake mushrooms with garlic

50

Tri-color Balinese rice

25

Toasted whole grain bread with extra virgin olive oil

45

Asian kale-slow

35

Dinner Menu

Chef's daily tasting menu, 5 to 7 courses

*The Chef's or Guest choice of favorite menu items, special seasonal dishes of the day
and beverage accompanied*

500 / 650

Soups

Special Soup of the Day

45

Lentil Dal

*Garnished with coconut yoghurt, cilantro and lime *heated dish*

40

Asparagus hill

*Asparagus spears with spiced tofu in clear miso-shitake broth * heated dish*

40

Cilantro-Cress Soup

Sweet-sour cilantro-cress soup with zucchini and red pepper concasse, and cashew-pine nut sour cream

40

Appetizers

Portobello Carpaccio

Layered with almond feta cheese and coriander pesto, decorated with sun-dried tomato pesto

55

Duo Sushi Maki

Honey-glazed tempe, carrots, sweet bell peppers, hijiki seaweed and mango salsa

80

Bruschetta Plate

Vine-ripened tomatoes and basil, spiced avocado and coriander pesto, almond feta cheese and tamarillo

50

Tulamben Crab- Free Cake

Almond, zucchini, red bell peppers, nutrition yeast and kombu, caressed with miso-parsley sauce

35

Salads

Grilled Organic Vegetable Salad

*Asian purple eggplant, zucchini, red and yellow capsicum, baby arugula and almond feta cheese with pure
balsamic reduction*

70

Farmer Spring Salad

Fresh organic spring greens from Baturiti farms and ripened avocado with orange truffle dressing

55

Mixed Lokal Greens

Poached beet, candied pecans and smoked tempe served with red wine vinaigrette

65

Entrees

Zucchini Manicotti

Stuffed with lemon-pine nut "ricotta," garlic tomato caulis, spinach, raisin and pistachio compote

180

Live Lasagna

Layered cashew cheese, tomato marinara, basil pesto, baby spinach and marinated shitake mushrooms with béchamel herb sauce

80

Tri-violi Italiano

Spring onion-truffle-cashew cheese ravioli served on sliced marinated beetroots, fava bean puree on yellow zucchini and young coconut meat stuffed with marinated shitake mushroomstopped with balsamic fig puree and ginger cream sauce

125

Pepes Cendawan

Bali-spiced mixed mushrooms and pine nuts wrapped in romaine lettuce, served with cabbage-apple and "sambal matah"

75

Veggie Rijsttafel

Traditional Balinese urab vegetables with freshly grated coconut, sweet tempe, cashew nuts and seitan-tofu with cardamon kecap, served with aromatic spiced brown rice and sweet chili sauce

100

Sweet Black Sesame Roasted Eggplant

Served over a bed of lightly sauteed spinach and coconut-infused black rice with Balinese cilantro sambal

120

Seitan Escalope

Walnut-crusted caramelized seitan, mashed nori, sweet potatoes and baby green beans served with cardamon kecap sambal

110

Brown Rice Risotto

Organic brown rice and oyster mushroom roll topped with parsley-lemongrass foam, accompanied by baby rocket salad

110

The Banjar

Tofu-minced sate on lemongrass skewers, coconut-infused black rice and vegetable relish served with chili coriander sauce

90

Side Dishes

Avocado with lemon juice and extra virgin olive oil

25

Sautéed rosemary oyster and shitake mushrooms with garlic

50

Tri-color Balinese rice

25

Toasted whole grain bread with extra virgin olive oil

45

Asian kale- slaw

35



KIDDY MENU



Tomato Cream soup

Home made tomato soup with sun-flower seed and cashew cream

50

CHEESY QUINOA

Quinoa with cashew cheese & pine nut parmesan

45

DRAGON CORN VERMEICILI

Sautéed veggies & corn vermicelli with tofu and scallions

30

VEGGIES "SPAGHETTI" POMODORO

Sliced Spiral vegetables "spaghetti" with pomodoro sauce

35

Donald Duck

Sun-flower-sesame patties with grilled pine apple and sweet chili sauce

30

Tofu-vegetable Sate

Tofu, cherry tomato and zucchini on bamboo skewer, served on veggies-brown rice

40

Sweet Potatoes Chips

Baked garlic marinated sweet potatoes served with real tomato ketchup

30

KIDDY GARDEN PIZZA

*cashew mozzarella, pine nut parmesan, basil pesto, tomato sauce, cherry tomato, olive tapenade,
pine apple and avocado*

50

TROPICAL FRUIT YOGHUTS

Young coconut yoghurt with seasonal tropical fresh fruit

45

SWEET TOOTH

Your choice of live Chocolate Cake with walnut crust or strawberry cake with pecan crust

50

Your choice of live ice cream & sherbet, chocolate, coconut vanilla, purple sweet potato ice cream,
mango sherbet, tangerine sherbet or coconut sherbet

Dessert Menu

Fruit Paradise

Tropical fruit rolls served with live goji berry ice cream and strawberry sauce

55

Mango Mousse

Served with sweet raspberry sauce

55

Lemon Pie

Young coconut, lemon juice, avocado and agave nectar on a bed of pecan crust topped with our Chef's special turmeric coconut sauce

55

Divine Chocolate Cake

Dark chocolate with crunchy nuts topped with a live chocolate glaze and raspberry swirls

60

Tropical Parfait

Layered young coconut vanilla and fruit parfaits with strawberry compote

40

Semifreddo Pistachio Panna Cotta

Served with bittersweet cacao sauce and an almond vanilla wafer

35

Superfood Raw Chocolates

Choice of: chocolate mint, almonds, walnuts, Balinese long pepper, chili or cinnamon

5 per piece

The Symphony

Served all kind of our desserts on a plate with chocolate and raspberry sauce

80

Sakti Sorbets & Live Ice Cream

Seasonal selection

60 per scoop

Healthy Juices and smoothies

Juices, waters, and tonics

Sparkling Lemongrass and ginger tonic

35

Fresh young coconut water

25

Body Cleanser

dark leafy greens, cucumber, ginger, pineapple, cilantro, lime

35

Super immunity booster

broccoli, dark leafy greens, celery, parsley, turmeric, ginger, apple, orange

65

Vitamins boost

carrot, celery, tomato, watercress, limes

30

Stomach soother

aloe vera, honey lime-aid

55

Fresh seasonal citrus juice

50

Fresh Citrus juice with wheatgrass

70

Liver cleanse shot

turmeric, honey, cinnamon, lime

30

Ginger shot

ginger, honey, lime

25

Wheatgrass shot

30

Tamarillo juice

50

Pure Tropical Juices

watermelon, papaya, pineapple, tangerine, mango, banana

50

Strength & Aphrodisia

Seasonal fruit, maca and raw honey

40

Equil sparkling water
30

Aqua mineral water
20

Sparkling rose water
40

Milks and blended drinks

Pumpkin and sesame milk
45

Cashew milk
45

Almond milk
45

Coconut milk
45

Green energy smoothie
greens, banana, orange juice, spirulina, honey
40

Healthy bones and blood
cashew milk, banana, borneo bee pollen, bali cinnamon
70

Pleasant Digestion
papaya , lime, honey
30

Wake up and go
raw chocolate, almond milk, vanilla bean, maple syrup
65

Calcium aid
banana, seed milk, berries, basil
60

Himalayan uplift
goji berries, coconut milk, vanilla, bananas, ginger
45

Tropical stomach potion
orange juice, coconut, papaya, honey, mint, vanilla bean
45

Low blood pressure omega boost
avocado, lime, coconut sugar
30

Additional Supplements

Raw cacao, Maca , Spirulina
Bee pollen, Raw cocoa butter
15

Raw honey, Extra virgin coconut oil
10

Teas and Herbal Blends

Fivelements Blends

Pertiwi

Pu-erh, lemongrass, adas

45

Apah

white tea, cardamom, spearmint

40

Teja

cinnamon, ginger, pepper, clove

40

Akasa

chamomile, vanilla, cardamom

30

Bayu

rosella, coriander, sencha

30

Black Tea

Javanese Agung

one of Indonesia's, a medium bodied black tea with spicy notes

30

Lapsang Souchong

smoky Chinese tea which has been cured over pine fires

30

Earl Grey

classic black tea with oil of bergamot lending intense citrus flavor

45

Ginger Black

blend of black tea and dried ginger root

35

Chai

blend of spices and tea, served with coconut milk and raw honey

30

Oolong Tea

Telaga Oolong

Indonesian oolong with subtle fruity notes

30

Green Tea

Genmai-cha

rich green tea with roasted rice, low in caffeine

35

Jasmine

classic floral scented tea with great relaxation properties

40

Ginger Green

a simple blend of green tea with ginger root

30

Tisanes

Fruit Paradise

a tropical infusion including hibiscus and rosehip

40

Herbal Energizer

a stimulating herbal infusion with anise notes

40

Mate

a traditional south American herb tea with a smoky, grassy flavor

35

Red Berries

fruit, flowers, and berries

40

Rooibos

red bush tea from South Africa, rich and full taste

35

Rosella Kombucha

rosella infusion, cultured with probiotic kombucha culture, served chilled with lime

30

All prices are in thousands of rupiah and are subject to 21% Tax and Service charge