



## 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*

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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 mushroom stopped 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 YOGHURTS

*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*