



Chef's Testing Menu

A creative selection from our Chef with accompanied rejuvenating "Elixirs"

Entire table preferred

3-Courses 400,000

5-Courses 550,000

7-Courses 650,000

Plates to Share

Plates to share for 2 people

Curried Kale Chips

Dehydrated Kale, Balinese Spices, Coconut

50,000

Oyster Mushroom "Alla Milanese"

Asian Pickles, Organic Mix Greens, Miso Ginger Mayonnaise

75,000

Hummus Flatbread

Almond Coriander Flatbread, Carrot Cashew Hummus, Raw Vegetables, Wild Herbs, Flowers

80,000

Soups

Mushroom Coconut

Mushrooms, Lemongrass & Kaffir Lime, Fresh Herbs, Sesame Rice Cracker *heated dish

70,000

South Indian Dhal

Coconut Yoghurt, Cilantro, Chili, Sesame Rice Cracker *heated dish

65,000

"Soupe du jour"

Please ask you server for the daily selection.

60,000

All menu items are free of dairy and eggs, and are prepared with gluten-free ingredients,
Please inform your server of any allergies. Nut-free option available.

"Let Food be thy Medicine and Medicine be thy Food"

All prices are in Indonesian Rupiah and are subject to 21% tax and service charge



fivelements
RETREAT

Salads

Balinese Green Urab-Urab

Organic Greens, Vegetables Herbs, Coconut "Bacon", Aromatic Balinese Dressing
75,000

Kale Avocado "Tartare"

Cucumber, Pineapple, Fresh Coriander and Shallots
80,000

Asian Tomato "Caprese"

Cashew "Tofu", Asian Vinaigrette, Basil, Herb Oil
80,000

Fivelements Superfood Salad

Organic Greens, Vegetables & Herbs, Avocado, Tamarillo, Ginger-Cacao Cashews, Noni and Spirulina Chips
Starter 75,000

Appetizers

Chickpea and Cassava Flatbread

Raw Carrot Hummus, Sautéed Mushroom, Pickled Carrots, Ginger Torch Sambal, Herbs *heated dish
75,000

Southeast Asian Style Tacos

Young Jackfruit "Carnitas", Avocado, Ginger Torch Sambal, Coconut Sour Cream, Pickled Cabbage
85,000

Mushroom Dumpling

Shiitake, Miso Dashi, Spinach, Radish, Spring Onion
80,000

Spicy Avocado Nori Roll

Jicama "Rice", Lapsang Smoked Tempeh, Sesame Chili Sauce, Pickled Vegetables, Teriyaki Sauce
75,000

* Please choose your two or three courses from the menu.

2-Courses Lunch 175,000 Dinner 200,000*

3-Courses Lunch 250,000 Dinner 300,000*

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Main Course

Tropical Garden Pizza

Almond Crust, Chili Tomato Sauce, Cashew Cream Cheese, Pineapple, Tamarillo, Avocado, Coconut "Bacon"
95,000

Zucchini Tomato Lasagne

Tomato Ginger Marinara, Cashew "Ricotta" Cheese, Asian Herbs Pesto, Shiitake, Raw Chili Sambal
95,000

Curry Laksa

Young Coconut Noodle, Smoked Tempeh, Asian Greens, Edamame, Sprouts, Shiitake, Herbs *heated dish
100,000

Beetroot & Red Rice Risotto

"Ricotta" Cheese, Pickled Beetroot, Crispy Red Rice, Herb Oil *heated dish
100,000

"Shiitake Beetroot Burger"

Caramelized Onion, Kimchi Mayonnaise, Umami Ketchup, Pickles, Jicama "Slaw" Sweet potato Chips *heated dish
125,000

Balinese Sampler (2 Persons)

Tempeh Satay, Yellow Tofu Curry, Organic Red Rice, Urab, Acar Pickles, Sambal Matah, Sesame Crackers *heated dish
200,000 per 2 persons

Fivelements Supefood Salad

Organic Greens, Vegetables & Herbs, Avocado, Tamarillo, Ginger-Cacao Cashews, Noni and Spirulina Chips
95,000

Side Dishes

Mushroom Stir Fry

Grilled Tofu or Tempeh

Garlic Greens Stir Fry

Baked Sweet Potato

Organic Red Rice

Homemade Kimchi

Sweet Potato Chips

1 side dish 60,000, 2 side dishes 100,000

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