

O u r s .

d a y t i m e m e n u

“ t h e w o r l d i s o u r s ”

Breakfast

Chargrill Avocado on Toast- veg 60k
Feta cheese, watercress confit cherry tomatoes
rocket, toasted seeds
+ poached egg 10k

Breakfast Tortilla 75k
Scrambled eggs, bacon, manchego, avocado
fresh tomato, watercress, lemon chilli sauce

Moroccan Fried Eggs - veg 50k
Confit cherry tomatoes, chargrill sourdough
+ Bacon 30k
+ Halloumi 40k

Three Cheeses Grilled sandwich - veg 72k
Served with pickled gherkins, mustard aioli
+ add ham +30k

Eggs Benedict 78k
Salmon+10k /Bacon, cherry tomato
spinach, hollandaise, served with english muffin

Big Breakfast 95k
Bacon, Spanish chorizo, baked beans, eggs
tomato, mushrooms, spinach, grilled sourdough

Sweets

Tropical Mix Fruit Salad - v, gf 50k
Island fruits, passion fruit, dates, coconut yogurt
+ Granola 10k

Vegan Pancakes - v 72k
Served with coconut mix berries compote

Chia pudding - v, gf 55k
Island fruits, strawberry, starfruit, mixberries, granola

Toasted Banana Bread - gf 42k
Homemade butter and cococnut nectar

Brunch

Brunch Bowl - gf 85k
Italian chorizo, bacon, feta, poached egg, avocado
baby potatoes, sweet corn, mix greens, mix seeds

Island Brunch Bowl - v, gf 82k
Tofu scramble, avo, mushrooms, tomato, potatoes
kale chips, baked beans, spinach, sourdough

Our Shakshuka - veg 78k
Eggs baked in tomato and bell pepper sauce
feta cheese, chargrill sourdough
+ Spicy chorizo 40k

Hummus & Mushroom - v 80k
Pickles, confit cherry tomatoes
olives, mix greens, served on homemade sourdogh

Turkish Poached Eggs - veg 82k
Halloumi , coconut sweet potatoes, cucumber
labneh, fresh herbs, dark rye sourdough
+ Smoked salmon 40k

V -Vegan /GF - Gluten Free /A -available

Our Favorites

*All served with sourdough up on request

Poke Raw Salmon +20/ Raw tuna / tofu 75k
Japanese style rice, veggies, edamame, avocado, mango
furikake, ginger, seaweed, ponzu, kewpie wasabi mayo

Chicken Pesto - gf 82k
Homemade sundried tomatoes, avo, baby potatoes
broccoli, mixed greens, roasted kale

Pulled Jackfruit bowl -v, gf 78k
Chickpeas, tumeric cauliflower rice, sweet potato,
tomato, red onion, greens, vegan tzatziki, toasted seeds

Mediterranean Salad Bowl - veg, gf 82k
Feta cheese, olives, cherry tomatoes, cucumber
bell pepper, red onion, greens
+ add chicken 30k

Halloumi Quinoa Bowl - veg, gf 88k
Quinoa, avocado, coconut, sweet potato, pickled onion
mix greens, toasted seeds
+ poached egg 10k

Scandivavian Crispy Skin Salmon - gf 95k
Quinoa, olives, crispy kale, greens, pickled red onion
hollandaise sauce

Lunch

Vegan Chorizo Bolognese - v 75k
Homemade vegan fettucini, bolognese tomato sauce

Skillet Chicken Parmigiana 85k
Rich tomato sauce, mozzarella, herbs potato wedges
served with rocket parmesan

Fettuccini 80k
Grilled chicken, bacon, mushrooms
white wine cream sauce, parmesan

Beef Stroganoff - gf 90k
Creamy tomato sauce, mushrooms
rice, crispy potato fries, rocket and parmesan salad

Warm Hummus Bowl - v 75k
Olives, chickpeas, roasted cherry tomatoes
grilled garlic sourdough

Burgers * served with hand cutpotato wedges

Australian Beef Burger 95k
Provolone, watercress, tomato, caramelized onion
mustard aioli homemade tomato sauce
+ Bacon 20k

Grilled Chicken Burger 80k
Avocado, red onion, fresh tomato, lettuce, aioli sauce

Veggie Burger - veg 80k
Vegan patty, lettuce, onion, lettuce, cucumber, vegan mayo

Add Ons

Halloumi, Smoked Salmon, Chorizo 40k
Chicken, Bacon, Falafel, Black Beans 30k
Jackfruit, Mushroom, Avocado, Eggs, Scrambled Tofu 20k
GF bread, Sourdough, Dark Multi Grain 10k

Smoothies & Smoothie bowls

*For all bowl additional + 20k
served with granola and tropical fruits

Acai Berry

Acai berry, mix berries, banana, coconut water
honey

Energizer

Banana, cacao, peanut butter, dates, moringa
cinnamon, almond milk

Pink Magic

Dragon fruit, mixberries, mango, cacao, almond milk

Simple Green

Avocado, spinach, banana, mango, moringa
almond milk

Cakes & Treats

Carrot Cake, Chocolate Cake

Muffins

Blueberry, Banana chocolate chip

Raw Cheese Cakes

Oreo, Snickers

Gluten Free Brownie - v, gf

Bliss Balls

Chocolate, Salted Caramel

Mini tart

Peanut butter chocolate

Cookies - v

Chocolate Chip, Oats

Cup Cakes - v

Chocolate Rainbow, Vanilla Chocolate

Coffee & Teas

Espresso / Long black / Piccolo / Machiato

Flatwhite / Latte / Capuccino / Moca/ Magic

+ Large size 5k

+ Iced coffee / Extra shot 10k

Black / Peppermint / Ginger / Lemongrass / Lemon Ginger

Chai / kratom

Special lattes

Golden Tumeric, Red Velvet, Matcha

Nutella, Chai Latte

Add homemade milks to your coffee or tea + 10k

Almond, Coconut, Oat Milk

Coldpress Juices

The Glow

60k

Tumeric, ginger, carrot, orange, apple
black pepper

The Buzz

50k

Apple, pineapple, ginger, cayenne, mint

The Cure

50k

Beet, broccoli, parsley, celery
grapes, apple

Juices

Fresh Orange

Watermelon

Green juice spinach, kale, apple,
cucumber, celery, lime, ginger

Healthy shots

Apple Cider Vinegar

Natural Antibiotic

Daikon, chili and garlic

Anti-inflammatory

Turmeric, ginger, lime
honey, pepper

Others

Kombucha

Tumeric, Applebeet, Original, Guava

Jamu

Traditional Indonesian healing drink

Coldbrew Coffee

Regular or white

Soft Drinks

Coca cola, fanta, sprite

Sparkling water

Fresh Coconut Water

Beer & wine

Bintang, San Miguel

Tumage, Golden or Dark Ale

Albens Cider Apple / Strawberry / Mango

Sangria red / white