

BOTANIST ALL DAY MENU

AWAKEN

 **Botanist crafted pancake** 47K
Ricotta, almond pancake mixed berries compote, Chantilly cream, homemade coconut flakes and honey.

  **The Brown Bee** 40K
Homemade toasted granola, strawberry, coconut flakes, Greek yoghurt and honey.

 **Blue Paradise** 55K
Whole grain toast, smashed avocado, feta cheese, cherry tomato, mint, dill, poppy seed, chili flakes, snow peas sprout and olive oil.

 **Berkedel** 45K
Sweet corn fritter poached organic chicken egg, avocado, string bean, baby rocket and olive oil.

The Botanist Fully Brekky 70K
Organic egg sunny side, sourdough toast, avocado, baked sweet potato, baked bean, bacon, chicken sausage, sauteed umami mushroom, snow peas sprout and confit tomato.

COMPOSED

 **Cendrawasih** 50K
A beauty of organic mix lettuce, grill pumpkin, broccoli, cucumber, cherry tomato, radish, zoodles carrot, alfalfa sprout, honey shallot and mustard dressing

 **Caesar Salad** 65K
Pick fresh baby romaine lettuce, grilled chicken, crispy bacon, bread crouton, shaved parmesan, slice boiled egg and caesar dressing.

LIQUID

 **Pumpkin & Ginger** 45K
Velvety organic pumpkin, ginger and leek essence, bread crouton and scallion.

 **Cream Mushroom Soup** 45K
Garlic sauteed umami mushroom and crouton.

 **Serangan Fisherman's** 65K
Mixed seafood in aromatic local spices, Kaffir lime leaf, cilantro, tomato and lemongrass.

HARMONY

Seared sea salt marinated Snapper filet 105K
With wedges potato, sauteed vegetables, basil pesto and lemon.

 **Grilled Cilantro Chicken Breast** 95K
With mashed potato, sauteed vegetables and rosemary wine sauce

 **BBQ Pork Ribs** 110K
With sauteed potato, vegetables and barbeque sauce.

ARCHIPELAGO'S FAVOURITES

 **Farmer Chicken Sate** 65K
Grill garlic & soy emulsion marinated skewered chicken, delicate peanut sauce and cucumber pickle

 **Veggies Curry** 65K
Lombok tofu, rainbow vegetables, kaffir lime leaf, cilantro in green curry sauce and steam rice.

 **Chicken Curry** 75K
Slice chicken, apple green eggplant, tomato, Thai basil, red curry sauce and steam rice.

 **Nasi Goreng Ayam** 75K
Wok stir fried rice, chicken sate, vegetables, fried egg, cucumber pickle and crackers.

 **Bakmi Goreng Seafood** 85K
Javanese style fried noodle, seafood, cabbage, choy sum, carrot, egg ribbon, cucumber pickles and cracker.

PASTAS

 **Spaghetti Ai Pesto** 70K
Basil pesto, broccoli, cooked spaghetti, grana padano parmesan and olive oil.

 **Penne Ai Frutti Di Mare** 85K
Tomato, prawn, calamari, fish, basil, grana padano parmesan and olive oil.

EXTRAS

Steam rice 25K

Wedges potato / French fries 25K

 **Sauteed mixed vegetables** 35K

ENDEARING

 **Almond and chocolate torte with rum raisin ice cream** 55K

 **Chocolate lava cake** 50K
Caramelized banana crumbs and vanilla ice cream.

BOTANIST SMOOTHIES BOWL

 **Yellow Flash** 75K
Fresh turmeric, yoghurt, mango, agave syrup, tamarind juice, matcha, homemade granola, raisin, chaga, dragon fruit, bloomed chia seeds, coconut, almond flakes and lime.

 **Green Goodles** 70K
Moringa, spinach, yoghurt, lime, spirulina, pineapple, coconut nectar, strawberry, homemade granola, lime, pumpkin and sunflower seeds, mint leaf.

 **Blue Karma** 75K
Dragon fruit, blue spirulina, banana, butterfly peas powder, yoghurt, cashew, agave syrup.

 **Berry Primax** 80K
Raspberry, strawberry, acai, cashew nut, yoghurt, reishi powder, banana, agave syrup.

 **Alpuket** 80K
Avocado, cocoa powder, coconut nectar, banana, almond, chia seeds, mint, chaga, passion fruit, avocado puree.

 **Chef Recommendation**  **Contain Pork**  **Contain Seafood**
 **Vegetarian**  **Spicy**  **Vegan**  **Contain Nut**

All prices include 10% service charge and 11% government tax.
Prices are in thousands of rupiah.