

ROOM SERVICE
RECEPTION +6281238312505

SAMADI
RESTAURANT
MENU

- 
- All Samadi Dishes are plant based inspired from as much as possible locally sourced organic fair trade ingredients
 - All our seafood dishes are from organic sustainable ocean caught and organic farmed fish and shrimp
 - All our bread and burger buns are from our own bakery
 - All our products you can also find in our super market for delicious healthy meals at home
 - Please check the symbols for ingredient details, without shrimp and fish sign it's a vegetarian dish.



VEGAN



GLUTEN FREE



NUT FREE



DAIRY FREE



SHRIMP



FISH

- Please ask us if you have any question or special request

Enjoy your food & time with us 

ALL PRICE INCLUDE 10% GOVERNMENT & 5% SERVICE TAX



Organic
Sustainable
Seafood

NEW IN SAMADI ORGANIC SUSTAINABLE SEA FOOD

RED SNAPPER FILLET With Skin

Available in red, white and gold band, snapper is one of the most common white fish that can be used in many dishes. We catch our snapper in both Java and Bali Sea with the sustainable method of handline fishing.



WHITE SNAPPER FILLET With Skin

Available in red, white and gold band, snapper is one of the most common white fish that can be used in many dishes. We catch our snapper in both Java and Bali Sea with the sustainable method of handline fishing.



NATURAL TUNA BURGER

Looking for something mild, yet still tasty? Natural tuna chunk burger is the way to go! With bits of meat chunks and natural flavor from the tuna itself, this recipe can be your perfect companion for a healthy lunch or dinner.



SANTA FE TUNA BURGER

We take you on a new adventure with our famous Santa Fe tuna burger! Introducing a mouth-watering combination of tuna, corn, paprika, and more spices to satisfy your taste buds.



SAMBAL TUNA BURGER

Staying true to Indonesian roots, sambal tuna burger becomes an instant favorite for locals who enjoy spicy taste and those who dare to challenge themselves!



SALMON FILLET With Skin

Our Tasmanian salmon is certified by ASC (Aquaculture Stewardship Council), an independent international non-profit organization that makes sure our farm follows its sustainable, eco-friendly regulations.



ECOSHRIMPS

Our extensive shrimp farming uses traditional sustainable cultivation methods, which helps the shrimps grow without being contaminated by artificial feed and antibiotics, nor produced with chemical treatments.



TUNA STEAK

Harvested in both Sulawesi and Maluku island with sustainable handline fishing methods, our tuna is certified with HACCP (Hazard Analysis and Critical Control Point) and Fair Trade to make sure that it is safe to eat.



BARAMUNDI FILLET With Skin

Our barramundi come from small-scale, individual artisan fishermen located in eastern Java. They fish on small vessels and catch the fish on medium to large hooks to prevent small-sized fish from being caught.



VANNAMEI

Our extensive shrimp farming uses traditional sustainable cultivation methods, which helps the shrimps grow without being contaminated by artificial feed and antibiotics, nor produced with chemical treatments.



MAHI MAHI FILLET With Skin

Mahi-Mahi is common fish in Indonesian waters. With so many nutrients, mahi-mahi will make an incredibly healthy addition to your diet. Relatively low in mercury & high level of Omega. This makes it a safe and healthy fish to eat.



ALL DAY INTERNATIONAL BREAKFASTS

AVOCADO ON TOAST

Avocado, tomato cherry, wild rucola, lime, served on toast*

60K

APPLE CINNAMON PORRIDGE

Oat, apple, cinnamon, raisin, ginger, salt, coconut milk, walnut, almond butter, dates, coconut palm sugar syrup

60K

OMELETO WRAPS

Egg, spinach, tomato, mushroom, cheddar cheese, tomato relish, garnish, served on toast*

70K

PINK IS PUNK SMOOTHIE BOWL

Strawberry, dragon fruit, banana, coconut milk, granola, coconut flakes, chia seed

80K

GLOW BOWL SMOOTHIE BOWL

Pineapple, banana, coconut milk, black pepper turmeric powder, ginger, chia seed

80K

CROISSANT WITH

SCRAMBLED EGGS OR TOFU EGGS

Croissoll, english spinach, egg, red bell pepper, spring onion or tofu eggs

80K

BIRCHER MUESLI

Rolled oats, pineapple, apple, mango, banana, lime, coconut yogurt, apricot, mix nut & seed

60K

SPINACH BAKED EGGS

Local spinach, eggs, tomato relish, feta cheese, garnish, served on toast*

60K

VERY BERRY



SMOOTHIE BOWL

Mix berry, banana, coconut milk, coconut meat, lemon, chia seed, granolla, strawberry, coconut flakes

80K

*Toast from choice of bread from Samadi Bakery.
Gluten free available.



ALL DAY LUNCH & DINNER

GRILLED FALAFEL

Mix salad, quinoa tabbouleh, broccoli, sweet potato, beetroot pickled, cucumber, hummus, babaganoush, tzatziki, tomato cherry, lemon, falafel patties



90K

INDIAN THALI

Red rice, potato curry, sauteed spinach, dahl curry, tomato rasam, coconut chutney, pita bread, sauerkraut



75K

PROTEIN BOWL

Kale, spinach, mung bean, asparagus, tempeh, poached egg, avocado, quinoa, almond, lemon, garlic, salt & pepper



75K

KITCHARI

Celery, cilantro, broccoli, zucchini, red bell pepper, fresh turmeric, dried rosemary, fresh turmeric, ginger, star anis, red quinoa, fennel seed, salt, ghee, curry powder, raisin, asparagus, oyster mushroom, onion, garlic



65K

SATE

South-east Asian dish of seasoned, skewered and grilled (plant-based) meat*, served with a peanut sauce on the side, rice cake and pecel vegetables (urap)



95K

*Choose your sate favorite

- Vegan chicken
- Vegan beef
- Mushrooms
- Tuna
- Shrimp

MYSORE DOSA

Indian crepes, curried potato, tamarind chutney, coconut chutney, dahl curry



70K

BUMBU BALI

White mushroom fillet chunks, yellow rice, leek, onion fritter, coriander and white cabbage






90K




ASIAN

VIETNAMESE SPRING ROLLS  **40K**
Carrot, cucumber, apple, coriander, peanut, ricepaper

RAW VEGAN SUSHI ROLLS  **45K**
Avocado, radish, enoki mushroom, miso
red bell pepper, cucumber, carrot

JIKAMA SUSHI    **50K**
Jikama, cumin, sunflower seed, black pepper
sesame oil, soy sauce, lemon juice, onion powder
garlic powder, fennel, chopped ginger, miso




WAFU  **50K**
Steamed broccoli, cherry tomato, boiled egg,
white steak, mix salad

NASI GORENG VEGETARIAN   **45K**
Red/yellow rice, carrot, cabbage, bokcoy
pepper, mushroom sauce, egg

NASI GORENG SPECIAL* **75K**
Carrot, white cabbage, salt, pepper, bok coy,
sweet soya, mushroom broth




BAKMIE GORENG SPECIAL* **75K**
Carrot, white cabbage, salt, pepper, bok coy,
sweet soya, mushroom broth



*Choose your favorite
- Vegan chicken - Tuna
- Vegan beef - Shrimp
- Mushrooms



GADO-GADO    **90K**
Variation on the Indonesian classic
with ketupat ('sticky' rice), bean sprouts,
sliced cucumber, white mushroom fillet chunks,
peanut sauce and fried garlic onion fritter on top

URAP  **45K**
Long bean, sprout, spinach local, red rice, tofu
tempe, coconut grather, balinese seasoning
fried onion, carrot

AYAM SISIT SAMBAL MATAH    **65K**
White chunk, lemongrass, kavirlime, shallot
hot chili, oil, salt

TUMIS KANGKUNG    **45K**
Water spinach, shallot, garlic, salt, red big chili,
pepper, mushroom broth

TUMIS KANGKUNG TOFU    **50K**
Water spinach, tofu, shallot, garlic, salt,
red big chili, pepper, mushroom broth

TUMIS KANGKUNG UDANG   **80K**
Water spinach, shrimp, shallot, garlic, salt,
red big chili, pepper, mushroom broth



 **VEGAN**  **GLUTEN FREE**  **NUT FREE**  **DAIRY FREE**  **SHRIMP**  **FISH**

ASIAN

BURGERS

BUMBU BALI

Delicious Balinese taste on a burger bun* with white mushroom fillet chunks, Bumbu Bali spices, thinly sliced cabbage and grilled onion



80K

CHEEZY

GREEN REBEL CHUNKS

Variation on the classic Cheeseburger with brown mushroom steak chunks, vegan cheddar cheese, caramelized onion, grilled tomato, Dutch sliced gherkins on a burger bun*



80K

PULLED

JACKFRUIT RENDANG

On a burger bun*, pulled Jackfruit, rendang spices, taugé (bean sprouts), leek, and coriander



80K

SHRIMP BURGER

Grilled onion, tomato, shrimp
Coriander, chili mayo, on a burger bun*



90K

TUNA BURGER

A burger bun* with tuna burger pattie, red cabbage, grilled onion, pickled ginger
Natural Tuna or Santa Fe or Sambal Tuna pattie



90K

MINI-BURGER TASTING

Try three plant-based mini-burgers of your choice



90K

JUNIOR CHEESE BURGER

Plain bread bun, mustard, onion, tomato sauce, mayonnaise, vegan meat patty, cheese



55K

MAKE IT A PLATE!

+35K

Choose any burger and add home-made fries or mashed potato, mixed salad and 2 vegan sauces



Choose your 2 sauces

- Chili mayo
- Mustard
- Mayonaise
- Tomato ketchup
- chili sauce
- Peanut sauce

*Choose your burger bun



BURGERS

ALL DAY SEAFOOD

WOKU

Woku paste, snapper fish, chips spinach, potato (cube)
carrot (cube). Asian Garnish, salt, pepper



155K

BARAMUNDI SHANGHAI

Baramunddi, carrot, zucchini, coriander, chivee, bok coy
chinese sauce, broccoli



155K

TJOLO TJOLO

Mahi mahi, tjolo jolo sauce, lime
red tomat cherry



155K

FISH & CHIPS

Fried fries, mahi-mahi, tar-tar sauce,
salad gatnish



155K

BARAMUNDI CHEVICE

Baby romano, wild rucolla, tomato cherry
baramundi, raw manga, thai sauce



115K

SALMON STEAK

Tomato cheery, green bean, wild rucolla, button mushroom
lemon, salmon, dill creamy sauce, lemon butter sauce



160K

SHRIMP BURGER

A burger bun of your choise, shrimp pattie,
tomato, coriander, chili mayo, grilled onion



90K

DABU

Snapper fish, dabu dabu sauce, red rice, bawang goreng
spinach crackers



160K

BARAMUNDI SAFRON

Baramundi, zucchini, carrot, asparagus
safron velute sauce, tomat cherry, mash potato, broccoli



150K

MARINA

Prawn, sea salt, garlic, salad, olive oil
asian garnish



140K

TUNA BURGER

A burger bun* with tuna burger pattie, red cabage,
grilled onion, pickled ginger
Natural Tuna or Santa Fe or Sambal Tuna pattie



90K

PINDANG KUNING

Mahi mahi, tofu, corn, tomato cherry, bumbu kuning



110K



PASTA

SPAGHETTI CARBONARA

Spaghetti, Milk, Eggs, Pepper
Salt, Parmesan, Onion, Garlic
White Chunks, Parsley



75K

AGLIO OLIO

Spaghetti, Chilli Flakes, Salt
Pepper, Onion, Garlic, Button Mushroom
Tomato Cherry, Parsley (Garnish)



50K

BOLOGNESE

Spaghetti, Brown Chunks, Tomato Sauce
Pepper, Salt, Garlic, Onion, Basil On Top (Garnish)



70K

PIZZA

SPICY BBQ VEGGIE

Dough, BBQ sauce, mushroom, bell pepper,
mozzarella cheese.



65K

MARGARITA

Dough, tomato sauce, tomato, basil,
mozzarella cheese, black olive.



65K

CHEDDAR SPINACH

Spinach, cheddar cheese,
tomato sauce, onion.



65K

BOLOGNESE

Dough, tomato sauce, tomato, basil,
mozzarella cheese, black olive, plant based
mince meat



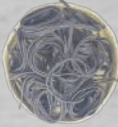
65K



CHOOSE YOUR OWN PASTA



Egg Fettuccine
Red Pasta



Egg Fettuccine
Black Pasta



GF Garganelli
Pasta



GF Fettuccine
Pasta



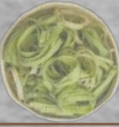
Egg Spaghetti
Yellow Pasta



Egg Fettuccine
Green Pasta



Egg Parppadelle
Yellow Pasta



Egg Fettuccine
Green Pasta



Egg Spaghetti
Black Pasta



Egg Farfalle
Yellow Pasta



Egg Parppadelle
GF Pasta

AVAILABLE SOON

VEGAN GLUTEN FREE NUT FREE DAIRY FREE SHRIMP FISH

PASTA & PIZZA

SALADS

VIBRANT RAINBOW



70K

Cilantro, Lettuce Based, Jikama, Dragonfruit
Carrot, Green and Yellow Bellpepper, Cucumber
Avocado

Dressing: Passion Fruit, Salt, Raw Honey, Lime Juice

DUTCH BLUE CHEESE



70K

Romaine Salad, Parmesan Cheese, Gorgonzola Cheese
Onion, Poach Eggs, Crutong, Tomato Cherry Salsa
Dressing : Mayo Blue Cheese, Rice Vinegar, Parsley
Lemon, Salt, Pepper, Gorgonzola Cheese, Mayonaise
Regular Milk, Garlic

MEXICAN VEGAN CHICKEN



70K

white steak, paprika powder, garlic powder , cumin powder
kaldu jamur, salt, pepper, tomato cherry, avocado, lettus
red cabbage, cilantro, red capsicum
Dressing : lime juice, cilantro leaves, greek yogurt, Honey Dressing
garlic, coriander powder, salt, olive oil, pita bread

VIETNAM NOODLES



70K

Rice noodles, tofu, peanut, ice berg lettuce
carrot, cucumber, red big chilli
Dressing: Red big chilli, fish saus vegetarian, lime juice
wine vinegar, cane sugar, warm water, garlic

CAESARS



70K

Baby romano, Tomato cherry, crutons,
parmesan cheese, egg, white steak, capers, mix nuts
Dressing: caper, mayonaise , mustard dijon, salt
lime juice, sunflower oil, cane sugar, pepper



MAKE YOUR OWN SALADS



Asparagus



Yellow Bell
Pepper



Romaine
lettuce



Green label
White chunk



Feta cheese



Carrots



Honey
mustard
dressing



Alvocado



Walnuts



Red Bell
Pepper



Green Bell
Pepper



Eggplant



Capers



Caesar
dressing



Black olive



Tomato



Onion



Grated parmesan
cheese



Croutons



Broccoli



Greek
dressing



Boiled egg



Rucola



Mushroom



Grated mozzarella
cheese



Cherry
Tomato

AVAILABLE SOON



VEGAN



GLUTEN FREE



NUT FREE



DAIRY FREE



SHRIMP






FISH


SALADS

INDIAN DISHES




NAAN GARLIC  **20K**
Flour, sugar, butter, water, coconut cream, yeast, salt.

ROTI CANAI  **20K**
wheat flour, regular flour, ghee, salt, water, sugar.

KEEMA SAMOSA   **40K**
Potato, onion, garlic, green peas, curry powder.

DAHL CURRY  **20K**
Yellow lentil split, onion, garlic, tomato, cumin seed, turmeric powder, chilli powder, salt, ginger.

STEAMED DUMPLINGS    **75K**
Pak choi, tofu, wood ear mushroom, sesame oil, salt, ginger, spring onion,

FRIED DUMPLINGS    **75K**
Pak choi, white mushroom mince meat, wood ear mushroom, sesame oil, salt, ginger, spring onion,

BIRYANI

Shallot slice, tomato, star anis, cinnamon stick, mint, coriander, cardamon seed, garlic ginger, cumin seed, fennel seed, bay leaves, basmati rice, chilli powder, turmeric powder, garam masala, salt, coconut yoghurt , star anise, raita.



Choose of:
• White mushroom fillet chunks
• Brown mushroom steak chunks

Small 70K
Large 100K

HOT POT

Choose of:
• White mushroom fillet chunks
• Brown mushroom steak chunks

HAINAN VEGAN **150K**
Tofu, tempeh, spring onion, ginger, garlic, soy sauce, chinese cooking wine, sesame oil, jagung, broccoli, mushroom button, pak choi, water, glass noodle.

GUIZHOU SOUR SPICY TOMATO **150K**
Tofu, tempeh, egg, shallot, ginger, red chili, garlic, celery, salt, cooking wine, chili oil, samadi tomato ketchup, water, glass noodle.

THAI CURRY **185K**
Tofu, tempeh, chili fresh, cloves, ginger, onion, pak choi, lime, bell pepper, coconut milk, water, thai kitchen red curry paste, glass noodle, olive oil, coconut flake.

INDONESIAN FLAVOUR **125K**
Tofu, glass noodle, bay leaves, lemon grass, galangal, shalot, garlic, ginger, turmeric, curly chili, cayenne pepper, kenari nut (pili nut), basil, lime, salt, water.



 **VEGAN**  **GLUTEN FREE**  **NUT FREE**  **DAIRY FREE**  **SHRIMP**  **FISH**

ALL DAY SOUP

PUMPKIN Pumpkin , Coconut Milk, Salt, Spring Water	  	60K
SPINACH Asparagus, coconut milk, onion, garlic, salt.	  	60K
SWEAT POTATO Sweet potato, coconut milk, onion, garlic, celery, water, salt, sugar.	  	60K
TOMATO Tomato, celery, onion, garlic, water, salt, sugar.	  	60K
BEETROOT Beetroot, coconut milk, onion, garlic, celery, water, salt.	  	60K
CARROT Carrot, onion, Garlic, Salt, Celery, Spring Water, Brown sugar	   	60K
MUSHROOOM Beetroot, sweet potato, onion, garlic, rosemary, thyme leaf, oregano, coriander seed, water, nutritional yeast, sumac, black pepper, coconut oil, coconut milk.	  	60K
REISHI MUSHROOOM Beetroot, sweet potato, onion, garlic, rosemary, thyme leaf, oregano, coriander seed, water, nutritional yeast, sumac, black pepper, coconut oil, coconut milk.	  	95K
ASPARAGUS Asparagus, coconut milk, onion, garlic, salt.	  	45K
POTATO Potato, onion, Garlic, salt, celery, spring water, brown sugar	  	60K

DESSERT

RAW TIRAMISU CHEESECAKE Espresso, dates, coconut oil, coconut desiccated, salt, cashew, coconut milk, coconut milk, almond, coconut palm sugar, cacao powder, cacao butter.	38K
RAW DRAGON CHEESECAKE Dragon fruit, coconut oil, dates, coconut desiccated, salt, cashew, coconut milk, cacao butter, sugar, almond.	38K
RAW BLUEBERRY CHEESECAKE Blueberry, coconut oil, dates, coconut desiccated, salt, cashew, coconut milk, cacao butter, sugar, almond.	38K
STRAWBERRY CRUMBLE Strawberry, brown sugar, flour, butter, salt, vanilla extra.	38K



NATURAL FLAVOUR KOMBUCHA



GINGER LEMONGRASS Ginger, Lemongrass, Water, Sugar Tea	35K
STRAWBERRY BASIL Original Kombucha, Basil, Strawberry	35K
ORANGE TURMERIC Original Kombucha, Orange Juice, Turmeric	35K
STRAWBERRY MINT Original Kombucha, Strawberry, Mint Leaves Lemon Juice, Honey	35K
CLASSIC Mushroom, Black Tea, Water, Sugar	35K
BEETROOT Beetroot, Original Kombucha, Apple	35K
PINEAPPLE CINNAMON Pineapple, Original Kombucha, Cinnamon	35K



SMOOTHIES

50K	MANGO & BERRIES Mango, berries, dried coconut, granola, coconut syrup, coconut milk
50K	PINK IS PUNK Banana, strawberry, dragon fruit, coconut
50K	RAW CHOCOLATE Raw cacao, banana, coconut milk, coffee bean, dates
50K	NUTS & SEED YOGI Banana, dates, cinnamon, sunflower & pumpkin seeds, cashew, coconut water
50K	FRUITY SUNRISE Papaya, orange, pineapple, coconut water, yoghurt
50K	VANILLA & ALMOND MILK Coconut, kale mint, coriander, egg, walnuts, cinnamon, vanilla, almond milk



SHOTS &
FRESH JUICES



- BLOOD PURIFIER**
Beetroot, apple, parsley, celery, watercress & lime

45K
- DIGESTIVE DELIGHT**
Pineapple, rucola, coriander, ginger & mint

45K
- GREEN DAY**
Pineapple, spinach, apple, lime & coconut water

45K
- NAGA BOMB**
Dragon fruit, pameló, strawberry, lime, basil & coconut water.

45K
- VITAMIN**
Carrot, orange, ginger

45K
- FRESH PURE FRUIT & VEGGIE JUICES**
Ask for your favorite fruit and veggie juice

39K
- HEALTHY IMMUNE BOOSTER SHOTS**
Pure beetroot or ginger or lime or turmeric

25K



DETOX

- LIBIDO BOOSTER**
Fingerroot, apple juice, lime juice

55K
- THE IMMUNITY ALIGNMENT**
Carrot, apple, cucumber, turmeric, orange

55K
- MOON FLOW**
Beetroot, cucumber, celery stick, passion fruit

55K
- DIGESTION HEALER**
Lime juice, coconut water, aloe vera

55K
- RADIANT SKIN**
Coriander, cucumber, celery, pineapple, lime juice, ginger.

55K
- SLIM & SHINE**
Spinach, cucumber, celery stalk, ginger, lime juice,

55K
- INFLAMMATION TERMINATOR**
Spirulina, turmeric, red chili, dragon fruit, pineapple, ginger.

55K
- UTI FIGHTER**
Cranberry, coconut water, fingerroot.

55K



COFFEE

CAPPUCINO	30K
CAFFE LATTE	30K
MOCHA	34K
LONG BLACK	26K
ESPRESSO	22K
MACCHIATO	30K
COLD DRIPPED	30K
EXTRA SHOT	12K
EXTRA DAIRY MILK	12K
EXTRA NUT MILK ALMOND, OATMEAL, COCO, CASHEW	12K
DECAFFEINATED COFFEE NON CAFFEINE COFFEE	15K

TEA

BLACK TEA	22K
DETOXIFYING GINGER	22K
LEMONGRASS MINT	22K
MATCHA LATTE	35K
CHAI TEA	30K
ORIGINAL CHAI Mix spices	
GOLDEN CHAI Turmeric, mix spices blend	
MATCHA CHAI Matcha powder, mix spices blend	
PINK CHAI Beetroot powder, mix spices blend	
BLACK CHAI Activated charcoal, mix spices blend	

ROOIBOS TEA

SMALL	45K
MEDIUM	55K
POT	90K
Rooibos tea, brown sugar, cardamon powder, cinnamon powder, ginger, theine free.	

DRINK & BEVERAGES

YOUNG COCONUT	28K	BALI COLA	20K
CUCUMBER, MINT	20K	PANDAN SODA	20K
MINT, LIME	20K	JAVA SINAS	20K
GINGER, LIME	20K	SODA WATER	20K
LEMONGRASS, HONEY	20K	SPRING WATER	20K

COCKTAILS

MOJITO SPICED RUM 90K
The real deal

BEERS

KURA KURA BEER GLASS 60K
KURA KURA ORIGINAL BEER 50K
KURA KURA ALE BEER 60K
ISLAND PILSENER 60K
ISLAND SMALL HAZY (WHITE) 75K
ISLAND ALE BEER (IPA) 88K
HENRIS GINGER BEAR 50K

WINES

DRAGON FLY CABERNET SHIRAZ 310K
DRAGON FLY MOSCATO 310K
HATTEN WINES AGA RED 242K
HATTEN WINES AGA WHITE 242K
HATTEN WINES JEPUN SPARKLING 310K
HATTEN WINES PINO DE BALI 330K
TWO ISLAND SAUVIGNON BLANC 335K
TWO ISLAND SPARKLING CHARDONNAY 375K
PLAGA VINTAGE CLUB RED WINE 405K
PINOT NOIR RED WINE WHITE MONKEY 500K
SAUVIGNON BLANC WHITE 405K
SOLECA SAUVIGNON BLANC 405K

TWO ISLAND
520K RESERVE SPARKLING PINOT NOIR CHARDONNAY

CABERNET MERLOT / CHARDONNAY / ROSE
90K GLASS
335K BOTTLE



- VEGAN
- GLUTEN FREE
- NUT FREE
- DAIRY FREE
- SHRIMP
- FISH

ALCOHOLIC

PRICE INCLUDE 10% GOVERNMENT TAX & 5% SERVICE CHARGE

NATURAL FLAVOUR
KOMBUCHA



GINGER LEMONGRASS Ginger, Lemongrass, Water, Sugar Tea	35K
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ORANGE TURMERIC Original Kombucha, Orange Juice, Turmeric	35K
STRAWBERRY MINT Original Kombucha, Strawberry, Mint Leaves Lemon Juice, Honey	35K
CLASSIC Mushroom, Black Tea, Water, Sugar	35K
BEETROOT Beetroot, Original Kombucha, Apple	35K
PINEAPPLE CINNAMON Pineapple, Original Kombucha, Cinnamon	35K



SMOOTHIES

50K		MANGO & BERRIES Mango, berries, dried coconut, granola, coconut syrup, coconut milk
50K		PINK IS PUNK Banana, strawberry, dragon fruit, coconut
50K		RAW CHOCOLATE Raw cacao, banana, coconut milk, coffee bean, dates
50K		NUTS & SEED YOGI Banana, dates, cinnamon, sunflower & pumpkin seeds, cashew, coconut water
50K		FRUITY SUNRISE Papaya, orange, pineapple, coconut water, yoghurt
50K		VANILLA & ALMOND MILK Coconut, kale mint, coriander, egg, walnuts, cinnamon, vanilla, almond milk

