

BRUNCH

7.30 AM - 2.30 PM

SEASONAL FRUIT BOWL **V** **GF**

50,000

Pineapple, dragonfruit, strawberry, mango, banana, passionfruit, grapes (seasonal), pomegranate, watermelon, coconut yogurt
Add house-made granola +15,000

COCONUT KAFFIR LIME PANACOTTA **V** **GF**

50,000

House granola, chia pudding, seasonal berries, kiwi, mango, walnuts, toasted coconut

ACAI SUPER SMOOTHIE BOWL **V** **GF**

85,000

Acai mix, banana, toasted coconut, house granola, chia seed, apple, raw cocoa, dragonfruit

MAPLE, PEANUT BUTTER & CHAI **GF** SMOOTHIE BOWL

70,000

Banana, house-made peanut butter, coconut yogurt, chai spice mix, house-made granola, summer berries

SUPER GREEN SMOOTHIE BOWL **V** **GF**

70,000

Mixed greens, spirulina, banana, toasted coconut, house granola, kiwi, strawberry, grapes (seasonal)

BANANA WALNUT BREAD

50,000

Banana bread, salted butterscotch whipped cream (or whipped coconut crème), walnuts, dry coconut, maple syrup, grated dark chocolate

ORGANIC BANANA FLOUR **VO** RYE PANCAKES

70,000

Roasted cinnamon banana, toasted nuts, maple syrup, whipped vanilla crème (or whipped coconut crème), seasonal berries, grated dark chocolate

SWEET POTATO & FETA FRITTERS

65,000

Avocado, fennel salad, poached eggs, sour crème

With smoked salmon 110,000

With bacon 90,000

FARMERS OMELET

75,000

Spinach, tomato relish, watercress, turkish bread, ham, mozzarella, herb mix, roast pumpkin, capsicum, caramelized onion, feta

SMASHED AVOCADO & POACHED EGGS **VO**

65,000

Roasted tomatoes, whipped feta, dukkah, chili oil, sourdough

HAM AND CHEESE OMELET

80,000

Spinach, tomato relish, watercress, turkish bread, ham, grated mozzarella, herb mix

BALI SCRAMBLED TOFU **V**

70,000

Sambal matah, sourdough, english spinach, crispy basil, coriander, chili oil, chive, fried shallots

SCRAMBLED EGGS & TURKISH BREAD

70,000

Parmesan, chives, sour crème, chili oil

LOADED BREAKFAST BURRITO **VO**

90,000

Bacon, scrambled eggs, hash-brown, smashed avocado, chili corn salsa, chipotle crema, mozzarella, chives, coriander, guacamole

BACON AND EGG BRIOCHE ROLL

70,000

Rocket, cheddar cheese, tomato relish, aioli, fried egg

Change sourdough to gluten-free toast +10,000

BRUNCH SIDES

Avocado	15,000	Smoked Salmon	40,000
Charred tomato	15,000	Peri peri chicken	30,000
Halloumi	30,000	Streaky bacon	25,000
Feta	20,000	Breakky sausage	20,000
Egg any style	20,000	Scramble tofu	20,000
Smoked ham	30,000	Charred mushroom	20,000
Hash-brown	15,000	Gluten Free	30,000
Sourdough Rye	20,000	Sourdough	

Check out our display or ask our staff for todays desserts, cakes, pastries & healthy treats

"All prices are subject to government tax of 11% + 5% government mandated service charge.

V vegan

VO vegan optional

GF gluten-free

HOUSE SPECIALS

12 PM - 8.30 PM

AMERICAN CHEESE BURGER 95,000

Australian angus, american cheese, gherkins, relish, tomato, lettuce, special sauce, waffle fries

Add Bacon +25,000

TEMPURA MAHI MAHI BURGER 80,000

Tartar sauce, cucumber, lettuce, cheese, waffle fries

GRILLED PERI PERI CHICKEN WRAP 70,000

Corn salsa, lettuce, smashed avocado, feta, chipotle aioli

FALAFEL WRAP **VO** 70,000

Housemade falafel, beetroot, apple, carrot, rocket, walnuts, feta, tahini dressing

KALE CASHEW PESTO GNOCCHI 75,000

Roasted cherry tomatoes, micro herbs, zucchini, parmesan

PRAWN LINGUINE 110,000

Tomatoes, chillies, lemon, tarragon, parmesan

4 CHEESE TOASTIE 70,000

Caramelized onion, truffle aioli, parmesan, cheddar cheese, feta

CHICKEN LAKSA 90,000

Noodles, bean sprouts, fresh herbs, fried shallot, sambal merah

NASI GORENG 75,000

Sate ayam, pickles, sambal, fried shallots, garlic chips, fried egg, crackers

PANINIS

Spiced chicken and capsicum 75,000
Smoked ham and cheese 85,000
Bocancini, pesto and tomatoes 75,000

LIGHTHOUSE BOWLS

12 PM - 8.30 PM

THAI SALAD **GF**

Young mango, pomelo carrot, asian herbs, cashews, fried shallot

With Spicy Sambal Chicken 80,000

With Crispy Tempe 75,000

With Honey Soy Beef 90,000

BIG BUDDHA BOWL **VO GF** 75,000

Roast pumpkin, broccoli, spinach, avocado, quinoa tobbouleh, halloumi, sprouts, dukkah

POKE BOWL **VO GF** 80,000

Fresh tuna, ponzu, rice, tempura nori, togarashi, edamame, avocado, seaweed, kewpie, pickled ginger, cucumber, fried shallot, diced mango

ENSALADA **VO** 75,000

Peri peri chicken, red rice, guacamole, corn salsa, tomato fresco, feta, tortilla chips, lettuce, coriander, sour crème

ROASTED & SPICED PUMPKIN SOUP 50,000

Sunflower seeds, turkish bread

SNACKS

WHIPPED HUMUS 55,000

Chickpeas, dukkah, turkish bread, pomegranate

CRISPY AUBERGINE CHIPS 40,000

Shaved parmesan, chili relish, aioli

GUACAMOLE & TOMATO JALAPEÑOS SALSA 45,000

Crispy tortilla chips served with house-made guac & (not to spicy) salsa

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LIGHTHOUSE JUICES

SINGLE FRUIT JUICE	40,000
Apple, Watermelon, Orange, Pineapple	
GREEN HOUSE	45,000
Kale, spinach, pineapple, pear, coconut water	
RADIANCE	45,000
Beetroot, apple, lemon, ginger, celery	
BRIGHTNESS	45,000
Carrot, apple, turmeric, ginger	
LIGHT-HEART	45,000
Watermelon, strawberry, orange, apple, raspberry	
LIGHT-CHI	45,000
Lychee, mint, apple, pineapple	

GRANITAS & SODAS

PASSIONFRUIT GRANITA	45,000
Passionfruit, orange, citrus, shaved ice	
PINEAPPLE & BASIL GRANITA	45,000
Pineapple, basil leaves, citrus, honey, blended	
BERRY TONIC	45,000
Raspberry, watermelon, citrus, tonic	
GINGER SODA	45,000
Ginger, citrus, lemongrass, soda	

SOFT DRINKS & WATERS

BALIAN STILL WATER 375ML	30,000
BALIAN SPARKLING WATER 375ML	30,000
COKE / COKE ZERO	30,000
SPRITE / GINGER ALE	30,000
SODA WATER	30,000
COCONUT WATER (625ML BOTTLE)	40,000

POWERHOUSE SMOOTHIES

MANGO COCONUT LASSIE	50,000
Mango, dates, coconut yogurt, coconut water	
POWER BERRY	55,000
Strawberry, raspberry, banana, maca powder, cacao nibs, almond milk	
GREEN MACHINE	75,000
Banana, spinach, spirulina, protein powder, coconut water	
RISE & GRIND	70,000
Banana, avocado, coconut oil, dates, raw cacao, almond milk, espresso	
CHAI SUPERFOOD	60,000
Banana, chai spice mix, peanut butter, white honey, almond milk, chia seeds, maca	
<i>Add vegan vanilla or whey vanilla protein powder to any smoothie</i>	<i>+25,000</i>

KCL RAINWATER BEVERAGES

'Kore Culture Lab' extremely low sugar beverages using Bali's finest rainwater

KOMBUCHA	45,000
Peach or Red Java Chai	
WILD ROOT BEERS	50,000
Aromatic Kencur or Spicy Ginger	
BALI RAIN - FINE FILTERED RAINWATER 500ML	40,000
Sparkling / Still	
IMMUNITY SHOT (60 ML)	35,000
Kombucha Vinegar Jamu Shot	

COFFEE & TEA BAR

CAFE LATTE / CAPPUCCINO / FLAT WHITE 30,000

CAFE LATTE / CAPPUCCINO / FLAT WHITE LARGE 45,000

In mug, with extra shot

PICCOLO 30,000

MAGIC 45,000

Double shot, short flat white

MOCHA 35,000

CAFE LATTE ICED 40,000

MOCHA ICED 45,000

AMERICANO / LONG BLACK 25,000

ESPRESSO / SHORT BLACK 25,000

Add coffee flavors (vanilla, caramel, hazelnut) +10,000

HOT TEA 30,000

Peppermint, English Breakfast, Black, Green

ICED BLACK TEA 40,000

Add tea flavors (lychee, peach) +10,000

Change to Almond, Oat or Soy Milk +15,000

Add extra shot +15,000

THE EXOTICS

BULLETPROOF COFFEE 60,000

Grass-fed butter, MCT Oil

MATCHA LATTE HOT 40,000

MATCHA LATTE ICED 50,000

TARO LATTE HOT 40,000

TARO LATTE ICED 50,000

GOLDEN MILK TUMERIC LATTE HOT 40,000

BLACK SESAME LATTE HOT 40,000

LOOSE LEAF TEAS . HERBAL TEAS 40,000

Rosebud

Svadista chai

chamomile

Black with lemongrass & lemon peel

Black with coffee & caramel infusion

Rooibos, Banana, Vanilla & Cinnamon

Detox Tea with dandelion, hibiscus, chamomile, rosehips & blueberries

Golden Remedy Green Tea with tumeric, ginger, tamarind & peppermint

WINES

TWO ISLANDS (South Australian Grapes, Vinified in Bali)

Sparkling Wine (Glass / Bottle) 80,000 / 380,000

Sauvignon Blanc (Glass / Bottle) 80,000 / 380,000

Rose (Glass / Bottle) 80,000 / 380,000

KRESSMAN (France)

Chardonnay (Glass / Bottle) 90,000 / 430,000

Merlot (Glass / Bottle) 90,000 / 430,000

WHITE MONKEY (Ontago, NZ)

Sauvignon Blanc (Bottle) 600,000

Pinot Noir (Bottle) 600,000

SIGNATURE COCKTAILS

GIN SOUR 110,000

Gin, liqor 43, rapsberry, citrus. honey

ESPRESSO MARTINI 110,000

Vodka, coffee liqueur, espresso, coconut caramel

LIGHT & STORMY 110,000

Rum agricole, aperol, watermelon, citrus, ginger beer

SPICY MARGARITA 110,000

Capsicum tequila, mezcal, pineapple, kaffir lime leaves, citrus

CLASSIC MOJITO 110,000

Rum, lime, mint, soda

WHISKY SOUR 110,000

Bourbon whisky, apricot jam, citrus, honey, aromatic bitter

APEROL SPRITZ 120,000

Aperol, sparkling wine, soda

NEGRONI 130,000

Dry gin, campari, sweet vermouth

BEER

BINTANG 40,000

HEINEKEN 55,000

KURA KURA, ISLAND ALE 80,000

KURA KURA, LAGER 80,000