

# BRUNCH

7.30 AM - 2.30 PM

## SEASONAL FRUIT BOWL **V**

Pineapple, dragonfruit, strawberry, mango, banana, pomegranate, watermelon, coconut yogurt

*Add house-made granola*

50,000

+15,000

## COCONUT KAFFIR LIME PANACOTTA **V**

House-made granola, chia pudding, strawberry, mango, walnuts, toasted coconut

50,000

## ACAI SUPER SMOOTHIE BOWL **V GFO**

Acai mix, banana, toasted coconut, chia seeds, apple, cacao nibs, dragonfruit, house-made granola

80,000

## MAPLE, PEANUT BUTTER & CHAI **V GFO** SMOOTHIE BOWL

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

70,000

## FROSTY FRUIT SMOOTHIE BOWL **V GFO**

Mango, pineapple, passionfruit, orange, banana. Served with house-made granola  
*Add Vegan Vanilla or Whey Vanilla Protein to any smoothie bowl*

70,000

+25,000

## ORGANIC BANANA FLOUR **VO** RYE PANCAKES

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

75,000

## SWEET POTATO & FETA FRITTERS **GF**

Potato, sweet potato, mint, avocado, fennel salad, poached eggs, sour crème

*Add smoked salmon*

*Add streaky bacon*

75,000

+40,000

+25,000

## FARMERS OMELET **GFO**

Roast pumpkin, capsicum, caramelized onion, feta, spinach, tomato relish, watercress, herb mix, turkish bread

75,000

## SMASHED AVOCADO & POACHED EGGS **GFO**

Served with roasted tomatoes, whipped feta, dukkah & chili oil on sourdough

70,000

## HAM AND CHEESE OMELET **GFO**

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

80,000

## BALI SCRAMBLED TOFU **V GFO**

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

70,000

## SHROOMS ON TOAST **V GFO**

Shimeji & button mushrooms, sauteed in garlic & herbs, fresh coriander, feta cheese, house-made yogurt herb tartar sauce, sourdough rye

70,000

## LIGHTHOUSE SCRAMBLED EGGS **GFO**

Parmesan, chives, sour crème, chili oil served with turkish bread

70,000

## LOADED BREAKFAST BURRITO **VO**

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

90,000

## BACON AND EGG BRIOCHE ROLL

Perfectly cooked fried egg, streaky bacon, rocket, cheddar cheese, tomato relish, aioli

75,000

**Change sourdough to gluten-free toast**

**+10,000**

## BRUNCH SIDES

|                   |        |                   |        |
|-------------------|--------|-------------------|--------|
| Two egg any style | 20,000 | Smoked ham        | 30,000 |
| Scramble tofu     | 20,000 | Smoked salmon     | 40,000 |
| Baked beans       | 15,000 | Peri peri chicken | 30,000 |
| Avocado           | 15,000 | Streaky bacon     | 25,000 |
| Charred tomato    | 15,000 | Beef sausage      | 20,000 |
| Charred mushroom  | 20,000 | Hash-brown        | 15,000 |
| Halloumi          | 30,000 | Gluten-free toast | 25,000 |
| Feta              | 20,000 | Sourdough rye     | 15,000 |

## SNACKS

### WHIPPED HUMUS **V GFO**

Chickpeas, dukkah, turkish bread, pomegranate

50,000

### CRISPY AUBERGINE CHIPS

Shaved parmesan, chili relish, aioli

40,000

### GUAC & TOMATO JALAPEÑOS SALSA **GF**

Crispy tortilla chips served with house-made guacamole & (not too spicy) salsa

45,000

### WAFFLE FRIES

Crispy delicious waffle fries served with house-made tomato sauce

40,000

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

**V** vegan **VO** vegan optional **GF** gluten-free **GFO** gluten-free optional

# HOUSE SPECIALS

12 PM - 8.30 PM

## AMERICAN CHEESE BURGER 95,000

Australian angus, american cheese, gherkins, caramelized onion, tomato, lettuce, special sauce, waffle fries  
*Add Bacon +25,000*

## TEMPURA MAHI MAHI BURGER 80,000

Mahi-Mahi, tartar sauce, cucumber, lettuce, cheese, waffle fries

## CRISPY CHICKEN BURGER 80,000

Buttermilk fried chicken, asian slaw & Sriracha Aioli on a brioche bun.  
Served with waffle fries

## GRILLED PERI PERI CHICKEN WRAP 70,000

Marinated peri peri chicken, smashed avocado, corn salsa, feta, lettuce, chipotle aioli

## FALAFEL WRAP VO 70,000

House-made falafel, beetroot, apple, carrot, rocket, walnuts, feta, tahini dressing

## KALE CASHEW PESTO GNOCCHI 75,000

House-made gnocchi, roasted cherry tomatoes, micro herbs, zucchini, parmesan  
*Add Chicken +30,000*

## PRAWN LINGUINE 110,000

Local prawns, tomatoes, spinach, chillies, lemon, tarragon, parmesan

## 4 CHEESE TOASTIE 70,000

Rye sourdough, cheddar, mozzarella, parmesan, feta, caramelized onion, truffle aioli

## CHICKEN LAKSA 85,000

Thai style laksa with noodles, bean sprouts, fresh herbs, shallot, sambal merah

## NASI GORENG GFO 75,000

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

## PANINIS 70,000

Spiced chicken and capsicum

Spiced smoked ham and cheese 75,000

Spiced bocconcini, pesto and tomatoes 65,000



SCAN FOR PICTURES

# LIGHTHOUSE

## BOWLS

12 PM - 8.30 PM

## THAI SALAD VO GF

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

With spicy sambal chicken 80,000

With honey soy beef 90,000

With crispy tempe 75,000

## BIG BUDDHA BOWL VO GF 75,000

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

## POKE BOWL VO GFO 80,000

Fresh tuna, ponzu, japanese 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 GFO 55,000

Served with sunflower seeds & garlic cheese bread

## CREAMY TOMATO SOUP VO GFO 55,000

Roasted tomatoes, cashew paste served with garlic cheese bread

# SWEET TREATS

## BANANA WALNUT BREAD 45,000

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

## NUTELLA BAR V GF 35,000

Hazelnut, dark chocolate, oats, chia seeds, maple syrup, vanilla

## MAPLE DARK CHOCOLATE NUT BAR V GF 35,000

Almond, peanut, dark chocolate, maple syrup, coconut, vanilla protein

## VANILLA ALMOND HIGH PROTEIN BAR V GF 40,000

Almond, vanilla, maple syrup, dates, white chocolate, coconut, vanilla protein

## ASSORTED CAKES

Check our display for todays options

# COFFEE & TEA BAR

## THE USUALS

**AMERICANO / LONG BLACK (HOT/ICED)** 30,000  
*Upsize* +10,000

**ESPRESSO / SHORT BLACK** 25,000

**CAFE LATTE / CAPPUCINO / FLAT WHITE** 30,000  
*Upsize* +10,000  
*Iced* +5,000

**PICCOLO/MACCHIATO** 30,000

**HOT CHOCOLATE** 35,000  
*Iced* +10,000

**MOCHA LATTE** 35,000  
*Iced* +10,000

## THE BALI HIPSTER DRINKS

**MAGIC** 45,000  
Double shot, short flat white

**BULLETPROOF COFFEE** 50,000  
Grass-fed butter, MCT Oil

**MATCHA LATTE** 35,000  
*Iced* +10,000

**TARO LATTE** 35,000  
*Iced* +10,000

**GOLDEN MILK TURMERIC LATTE** 35,000  
*Iced* +10,000

**BLACK SESAME LATTE** 35,000  
*Iced* +10,000

**TEA (HOT/ICED)** 35,000  
English breakfast  
Earl Grey  
Peppermint  
Chamomile  
Green Sencha  
Tropical Mango Black  
Balinese Oolong

*Change to Almond, Oat or Soy Milk* +12,500  
*Add coffee flavors (vanilla, caramel, hazelnut)* +10,000  
*Add tea flavors (lychee, peach)* +10,000  
*Add extra shot coffee* +15,000

# 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 / 450,000  
Merlot (Glass / Bottle) 90,000 / 450,000

## 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, triple sec, 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

# LIGHTHOUSE JUICES

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

# GRANITAS & SODAS

|   |        |
|---|--------|
| <b>PASSIONFRUIT GRANITA</b>                       | 45,000 |
| Passionfruit, orange, citrus, honey, shaved ice   |        |
| <b>PINEAPPLE &amp; BASIL GRANITA</b>              | 45,000 |
| Pineapple, basil leaves, citrus, honey, blended   |        |
| <b>BERRY TONIC</b>                                | 45,000 |
| Raspberry, watermelon, citrus, tonic, honey water |        |
| <b>GINGER SODA</b>                                | 45,000 |
| Ginger, citrus, lemongrass, soda, honey           |        |

# SOFT DRINKS & WATERS

|   |                 |
|---|-----------------|
| <b>BALIAN STILL WATER 330ML / 750ML</b>     | 25,000 / 45,000 |
| <b>BALIAN SPARKLING WATER 330ML / 750ML</b> | 30,000 / 50,000 |
| <b>COKE / COKE ZERO</b>                     | 30,000          |
| <b>SODA WATER</b>                           | 30,000          |
| <b>FRESH WHOLE COCONUT</b>                  | 35,000          |

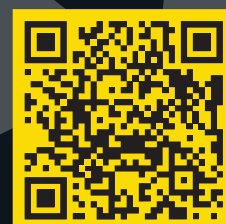
# POWERHOUSE SMOOTHIES

|  |                |
|--|----------------|
| <b>MANGO COCONUT LASSIE</b>  | 50,000         |
| Mango, dates, coconut yogurt, coconut water                              |                |
| <b>POWER BERRY</b>   | 50,000         |
| Strawberry, raspberry, banana, maca powder, cacao nibs, oat milk         |                |
| <b>GREEN MACHINE</b>   | 70,000         |
| Banana, spinach, spirulina, protein powder, coconut water                |                |
| <b>RISE &amp; GRIND</b>  | 65,000         |
| Banana, avocado, coconut oil, dates, raw cacao, oat milk, espresso       |                |
| <b>CHAI SUPERFOOD</b>  | 55,000         |
| Banana, chai spice mix, peanut butter, honey, oat 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

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



SCAN FOR PICTURES