

POWERHOUSE SMOOTHIES

MANGO COCONUT LASSIE 55,000

Mango, dates, coconut yogurt, coconut water

POWER BERRY 60,000

Strawberry, raspberry, banana, maca powder, cacao nibs, oat milk

GREEN MACHINE 70,000

Banana, spinach, spirulina, protein (vegan or whey), coconut water

RISE & GRIND 65,000

Banana, avocado, coconut oil, dates, raw cacao, oat milk, espresso

CHAI SUPERFOOD 60,000

Banana, chai spice mix, peanut butter, honey, oat milk, chia seeds, maca



SCAN FOR PICTURES

PROTEIN SHAKES

CHOCOLATE PROTEIN MILKSHAKE 60,000

Milk of choice, vanilla protein (vegan or whey), chocolate, cacao nibs

BLUEBERRY CHEESECAKE PROTEIN SHAKE 80,000

Blueberries, banana, greek yogurt, vanilla protein (vegan or whey), milk of choice

ADD-ONS

Whey Protein Vanilla 25,000

Vegan Protein Vanilla 30,000

Maca 12,500

Spirulina 12,500

Bee Pollen 12,500

LIGHTHOUSE JUICES

SINGLE FRUIT JUICE 40,000

Apple, watermelon, orange, pineapple

GREEN HOUSE 50,000

Celery, spinach, lemon, spirulina, apple, pineapple

RADIANCE 50,000

Beetroot, apple, lemon, ginger, celery

BRIGHTNESS 50,000

Carrot, apple, turmeric, ginger

LIGHT-HEART 50,000

Watermelon, strawberry, orange, apple, raspberry

LIGHT-CHI 50,000

Lychee, mint, apple, pineapple

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

LIGHT & STORMY

Rum agricole, aperol, watermelon, citrus, ginger beer	110,000
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CLASSIC MOJITO

Rum, triple sec, lime, mint, soda	110,000
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APEROL SPRITZ

Aperol, sparkling wine, soda	120,000
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GIN SOUR

Gin, ligor 43, rapsberry, citrus. honey	120,000
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ESPRESSO MARTINI

Vodka, coffee liqueur, espresso, coconut caramel	120,000
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SPICY MARGARITA

Capsicum tequila, mezcal, pineapple, kaffir lime leaves, citrus	120,000
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WHISKY SOUR

Bourbon whisky, apricot jam, citrus, honey, aromatic bitter	130,000
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NEGRONI

Dry gin, campari, sweet vermouth	130,000
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BEER

BINTANG

	40,000
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HEINEKEN

	55,000
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KURA KURA, ISLAND ALE

	80,000
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KURA KURA, LAGER

	80,000
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GRANITAS & SODAS

PASSIONFRUIT GRANITA

Passionfruit, orange, citrus, shaved ice	45,000
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PINEAPPLE & BASIL GRANITA

Pineapple, basil leaves, citrus, honey, blended	45,000
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BERRY TONIC

Raspberry, watermelon, citrus, tonic, honey water	45,000
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GINGER SODA

Ginger, citrus, lemongrass, soda, honey	45,000
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KCL RAINWATER BEVERAGES

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

KOMBUCHA

Peach or Red Java Chai	45,000
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WILD ROOT BEERS

Aromatic Kencur or Spicy Ginger	50,000
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BALI RAIN - FINE FILTERED RAINWATER 500ML

Sparkling / Still	40,000
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IMMUNITY SHOT (60 ML)

Kombucha Vinegar Jamu Shot	35,000
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SOFT DRINKS & WATERS

BALIAN STILL WATER 330ML / 750ML

25,000 / 45,000

BALIAN SPARKLING WATER 330ML / 750ML

30,000 / 50,000

COKE / COKE ZERO

30,000

SODA WATER

30,000

FRESH WHOLE COCONUT

35,000

ALL DAY BRUNCH

8:00 AM - 5:00 PM

SEASONAL FRUIT BOWL VO	50,000	SMASHED AVOCADO & POACHED EGGS GFO	70,000
Pineapple, dragonfruit, strawberry, mango, banana, watermelon, Greek yogurt or coconut yogurt <i>Add house-made granola</i>	<i>+15,000</i>	Served with roasted tomatoes, whipped feta, dukkah & chili oil on sourdough	
COCONUT KAFFIR LIME PANACOTTA V	50,000	HAM AND CHEESE OMELET GFO	80,000
House-made granola, chia pudding, strawberry, mango, walnuts, toasted coconut		Smoked ham, grated mozzarella, herb mix, tomato relish, watercress, turkish bread	
ACAI SUPER SMOOTHIE BOWL V GFO	85,000	SHROOMS ON TOAST VO GFO	70,000
Acai mix, banana, toasted coconut, chia seeds, apple, cacao nibs, dragonfruit, House-made granola		Shimeji & button mushrooms, sauteed in garlic & herbs, fresh coriander, feta cheese, house-made yogurt herb tartar sauce, sourdough rye	
MAPLE, PEANUT BUTTER & CHAI V GFO	75,000	LIGHTHOUSE SCRAMBLED EGGS GFO VO	70,000
SMOOTHIE BOWL		Parmesan, chives, sour crême, chili oil served with turkish bread	
Banana, house-made peanut butter, coconut yogurt, chai spice mix, summer berries, ahouse-made granola		LOADED BREAKFAST BURRITO VO	90,000
FROSTY FRUIT SMOOTHIE BOWL V GFO	75,000	Bacon, scramble egg, hash brown, smashed avocado, corn salsa, chipotle crema, mozzarella, chives, coriander, guacamole	
Mango, pineapple, passionfruit, orange, banana. Served with house-made granola <i>Add Vegan Vanilla or Whey Vanilla Protein To any smoothie bowl</i>	<i>+25,000</i>	BACON AND EGG BRIOCHE ROLL	75,000
ORGANIC BANANA FLOUR RYE PANCAKES	80,000	Perfectly cooked fried egg, streaky bacon, rocket, cheddar cheese, tomato relish, aioli	
Roasted cinnamon, banana, toasted nuts, maple syrup, whipped vanilla crême (or whipped coconut crême), seasonal berries		THE FULL MONTY (BIG BREAKFAST)	110,000
FARMERS OMELET GFO	80,000	2 Eggs any style, bacon, beef sausage, halloumi, baked beans, sourdough rye	
Roast pumpkin, capsicum, caramelized onion, feta, spinach, tomato relish, watercress, herb mix, turkish bread		<i>Change sourdough to gluten-free toast</i>	+10,000
		<i>Change sourdough to dark rye toast</i>	Free



SCAN FOR PICTURES

BRUNCH SIDES

Two egg any style	20,000	Smoked ham	30,000
Scrambled tofu	20,000	Peri peri chicken	30,000
Baked beans	15,000	Streaky bacon	25,000
Avocado	15,000	Beef sausage	20,000
Charred tomato	15,000	Hash-brown	15,000
Charred mushroom	20,000	Gluten-free toast	25,000
Halloumi	30,000	Sourdough Rye	15,000
Feta Cheese	20,000	Dark Rye	15,000

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.

BURGERS & SANDWICHES

12:00 PM - 5:00 PM

AMERICAN CHEESE BURGER 100,000

Australian angus, american cheese, gherkins, caramelized onion, tomato, lettuce, aioli, home-made tomato ketchup, waffle fries
Add Bacon +25,000

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 80,000

Marinated peri peri chicken, smashed avocado, corn salsa, feta, lettuce, sriracha aioli.
Served with cassava chips.

4 CHEESE TOASTIE 80,000

Rye sourdough, cheddar, mozzarella, parmesan, feta, caramelized onion, truffle aioli.
Served with cassava chips.

NEW YORK REUBEN SANDWICH 95,000

Dark rye, pastrami, sauerkraut, emmental cheese Pickles, Russian dressing.
Served with cassava chips.

PANINI 75,000

Spiced chicken & capsicum 75,000
Bocconcini, smoked ham, pesto & fresh tomato. 90,000
All served with cassava chips.

SNACKS

12:00 PM - 8:00 PM

GUAC & TOMATO JALAPEÑOS SALSA (GFO) 50,000

Crispy tortilla chips served with house-made guacamole & salsa

WAFFLE FRIES 40,000

Crispy delicious waffle fries served with House-made tomato sauce

LIGHTHOUSE BOWLS

12:00 PM - 5:00 PM

PESTO LINGUINE (VO) 90,000

Linguine, fresh, tomatoes, pesto, olives watercress, lemon, parmesan cheese

NASI GORENG (GFO) 80,000

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

THAI SALAD (VO) (GFO) 90,000

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

With spicy sambal chicken 90,000

With honey soy beef 100,000

With crispy tempe 80,000

BIG BUDDHA BOWL (VO) (GF) 80,000

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

POKE BOWL (VO) (GFO) 90,000

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

ENSALADA (VO) 80,000

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

AFTER DARK MENU

5:00 PM - 8:00 PM

AMERICAN CHEESE BURGER 100,000

CRISPY CHICKEN BURGER 80,000

PANINI 75,000

Spiced chicken & capsicum 75,000

Bocconcini, smoked ham, pesto & fresh tomato. 90,000

ENSALADA (VO) 80,000

BIG BUDDHA BOWL (VO) (GF) 80,000

TEA

TEA (HOT/ICED)

35,000

English breakfast

Earl Grey

Peppermint

Chamomile

Green Sencha

Tropical Mango Black

Balinese Olong

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

SWEET TREATS

BANANA WALNUT BREAD

50,000

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

NUTELLA BAR

35,000

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

MAPLE DARK CHOCOLATE NUT BAR

35,000

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

VANILLA ALMOND HIGH PROTEIN BAR

40,000

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

DOPE COOKIE

Double Dutch Chocolate, Biscoff Chocolate Walnut, Cinnamon Toffee Raisin

30,000

ASSORTED CAKES

Check our display for today's options

COFFEE & HIPSTER HOT DRINKS

AMERICANO / LONG BLACK (HOT/ICED) 30,000

Upsize +10,000

ESPRESSO / SHORT BLACK 25,000

CAFE LATTE / CAPPUCCINO / FLAT WHITE 30,000

Upsize +10,000

Iced +7,500

PICCOLO / MACCHIATO 30,000

MAGIC 45,000

Double shot, short flat white

BULLETPROOF COFFEE 50,000

Grass-fed butter, MCT Oil

HOT CHOCOLATE 35,000

Iced +7,500

MOCHA LATTE 35,000

Iced +7,500

MATCHA LATTE 35,000

Iced +7,500

TARO LATTE 35,000

Iced +7,500

GOLDEN MILK TURMERIC LATTE 35,000

Iced +7,500

BLACK SESAME LATTE 35,000

Iced +7,500

EXPAT.
ROASTERS

BLEND	
NOMAD	
Tasting Notes Brown sugar and milk chocolate upfront with juicy tangerine notes, with a lingering hazelnut finish.	Origin Bali Kintamani, Sumatra Aceh Gayo

BLEND	
PATRIA	
Tasting Notes Dark chocolate, grapefruit, toffee with a hint of spices	Origin Bali Kintamani, Sumatra Mandaheiling, Sulawesi Toraja

SINGLE ORIGIN	
DECAF	
Tasting Notes Sweet red fruit aroma hint of citrus, nutty and long red velvet aftertaste.	Origin Brazil