

potato head jamu

60

*tonics made from natural ingredients
to promote health and wellness*

balance

ginger, turmeric, galangal, lemongrass, pandan leaves,
black pepper, cinnamon, cloves, lime, coconut palm sugar
detoxifies and contains anti-ageing properties

energy

ginger, turmeric, lemongrass, pandan leaves,
black pepper, cinnamon, cloves, lime
detoxifies and boosts energy

apel sirih

green apple, betel leaves, lemongrass, pandan leaf
detoxifies and antioxidant

coffee

*potato head creative blend for espresso-based
coffee comes from a local roaster using direct-trade
indonesian beans*

dairy, almond, soy or oat milk available upon request

espresso	50
americano	50
cappuccino	55
latte	55
flat white	55
double espresso	55

organic hand-harvested tea

60

selected from indonesian tea producer, tema

black breakfast
rolled green
oolong
silver needle white
jasmine
chamomile
peppermint
immune (ginger, lemongrass, turmeric, galangal,
orange peel)

morning cocktail

85

51b mimosa

kalamansi married with local orange tangerine and
topped with sparkling wine

from the farm

55

vitamin c

carrot, tangerine, papaya, pineapple, banana,
turmeric, lemon

stomach settler

jepang, bengkoang, starfruit, green apple, lemon,
celery, coriander, fennel, kale, green spirulina

energy booster

green apple, soursop, galangal, coconut water,
lemon juice

smoothies

60

mango rise (v)

mango, snake fruit, coconut yogurt, mint leaves, honey

taro black rice (n)

taro, black rice tape, banana, dates, almond milk

banana boost (n)

banana, maca powder, cacao nib, dates, almond milk

pastries (d)	55	desa benedict (d) (eg)	90
baked fresh daily, seasonal jam, cultured butter		two poached eggs, beef bacon, capsicum hollandaise, sourdough toast, parmigiano and dill	
tropical fruit (pb)	55	avocado toast (d) (n) (e)	85
season's harvest		two poached eggs, grilled sour dough, marinated avocado, guacamole, rocket leaves, green oil	
indonesian		your way	
bubur ayam (n) (eg) (pb available)	65	breakfast plate (eg) (d)	85
javanese chicken congee with spring onion, turmeric and dough fritters		two eggs of your choice, two side dishes, toasted sourdough, cultured butter	
nasi goreng kampung (n) (s) (eg)	65	sides	35
wok-fried rice, house chili paste, wing beans, long beans, chicken, fried egg, garlic rice cracker		pork bacon (p) chicken sausage button mushroom sautéed spinach	
nasi kuning (n) (s) (eg) (pb available)	65	sweet	
aromatic turmeric rice, sweet tempeh, salted teri fish, aromatic boil egg , vegie urap, sate lilit, crackers		french toast (d) (eg)	75
savoury		overnight-soaked croissant toast, citrus curd, croissant-infused palm syrup, royaltine crumble	
quinoa bowl (pb)	75	seasonal yoghurt bowl (n) (d) (pb available)	70
pumpkin hummus, mixed herbs, red quinoa, edamame, avocado, sumac dressing		probiotic natural yogurt, house muesli, seasonal berries and fruits, citrus syrup dressing	
+poached egg (eg)	15	pisang bubur injin	75
egg royale (eg) (s)	75	sweet heritage black rice pudding cooked in coconut milk with pandan, fresh banana & banana skin caramel	
two poached eggs, smoked mackerel, spinach cream cheese, pickle onion, capsicum hollandaise			
egg salad croissando (s) (eg)	95		
croissant sandwich filled with signature egg salad, pickles, and circular furikake			
chickpea & tomato stew (pb)	70		
eggplant, tomato sauce, parsley; served with toasted sourdough			
+poached egg	15		