

# TANAMAN

locally grown, sustainably sourced, and seasonally inspired

<b>seasonal fruits</b>	55
<b>breakfast cakes</b>	55
<b>silken tofu</b>	70
homemade warm tofu, charred long beans, nori, terasi, perilla leaf	
<b>mango sago (n)</b>	70
sago pearls in coconut mango cream, white chia, palm fruit, mango, kenari nut crumble, lime	
<b>granola (n)</b>	70
tempeh, cashew and kenari nuts, preserved rosella, seasonal fruits, coconut yoghurt	
<b>sourdough pancake (gf)</b>	75
caramelized banana, tropical fruits, whipped coconut, chef yudi's juruh	
<b>mushroom banh xeo</b>	75
savory rice flour turmeric pancake, shimeji and oyster mushrooms, aromatic herbs	
<b>paradise nasi goreng (n)</b>	75
pineapple, white heritage rice, red rice, bumbu merah, seasonal vegetables, turmeric tahu, pickles, rempeyek	
+add fried eggs	15
<b>green rice bowl</b>	80
heritage brown rice, moringa, smokey coconut, green vegetables, avocado, soft egg	
<b>chef's choice endless congee (n)</b>	75
<i>our signature take on the traditional rice porridge dish</i>	
<i>a nourishing comfort food that comes in many regional varieties,</i>	
<i>congee is the most widespread breakfast in asia</i>	
balinese heritage rice, fermented condiments, organic seasonal vegetables, local fungi, seaweeds	
if you'd like to build your own, just ask	

(n) nuts (gf) gluten-free (gfo) gluten-free optional

our produce is primarily sourced locally, working with organic farmers and producers wherever possible  
prices are in thousands of rupiah and subject to 10% service charge & 10% government tax

**breakfast** 7am—11am



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## tanaman jamu

60

*authentic indonesian health tonics;  
freshly made at the desa using traditional recipes*

### wedang jahe

ginger, black pepper, pandan; *aids digestion*

### kunyit asam

turmeric, ginger, tamarind, juruh, lemongrass, pandan leaves, black pepper, cinnamon, cloves; *anti-inflammatory*

### wedang uwuh

secang wood, red ginger, lemongrass, lemongrass roots, clove, clove leaf, kapulaga; *boosts the immune system*

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## tanaman signature hot drinks

60

*made using homemade coconut milk infused with fresh vanilla and cinnamon; soy, almond, or oat milk available upon request*

tanaman cappuccino

turmeric latte

bali-origin hot chocolate

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## coffee

60

*direct-trade local. regular, oat and almond milk available*

espresso

americano

cappuccino

flat white

latte

double espresso

65

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## hot 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

### kintamani mimosa

kintamani orange and tamarillo topped with sparkling wine

### tanaman bloody mary

vodka blended with homemade spicy sauce, cherry tomato juice, cucumber, jicama, celery, shitake and shallot umami broth; seasoned with kombu chilli powder

### breakfast club spritz (pb)

tamarillo and rosella mixed with watermelon and topped with sparkling wine

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## smoothies

60

### soursop lassi (pb)

soursop, banana, dates, aloe vera, lime green, coconut

### coconut smoothie (pb)

coconut flesh, soursop, banana, vanilla, coconut yogurt

### avo koko (pb)

avocado, moringa powder, lemon basil leaves, dates, palm nectar, coconut water

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## from the farm

55

*freshly pressed fruits, vegetables, herbs and spices*

### immune protector (pb)

dragon fruit, beetroot, strawberry, watermelon, rosella, mangosteen

### calming elixir (pb)

snake skin fruit, soursop, galangal, apple malang, lemon juice

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# beverages



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