

TANAMAN MENU (subject to change)  
375++

*GARDEN*

Nasturtium, cranberry vinegar, coriander oil, krop  
nation micro herbs

*SEEDS*

Dehydrated mixed seed cracker, sweet onion jam,  
pumpkin seed cream, lacto-fermented mango  
chilli

*MUSHROOMS*

Vegetable waste broth, root vegetable boshi,  
glazed mushrooms, lacto tomato focaccia

*COCONUT*

Smoked coconut labneh, lacto fermented  
passionfruit, qukes, chilli oil

*YUBA*

Yuba fillet, cucumber pickle, remoulade, finger  
lime

*PUMPKIN*

Braised pumpkin, pumpkin seed cream, pumpkin  
and onion dukkah

*NORI*

Shio koji , citrus, watermelon, nori dust

*MINT*

Mint oil, coconut gelato, coconut brittle

*CACAO*

Salted caramel chantilly, kenari nut caramel, cacao  
mousse, east bali sea salt

BEVERAGE MENU (subject to change)  
275++

PAW PAW

Chilled fermented papaya seed tea and nectar

SEGARA ROSE

Hibiscus gin, salak arak, cranberry , rosella soda

SOUND CORNY

Pineapple arak, corncob lemonade, chili

ALMOND MIST

Almond Vodka, coconut and almond ferment, chai  
liqueur, aquafaba

WIDE WISE

Sencha Whisky , mint , apple cider

HYSTRIX SENSE

Campari, pineapple curcuma kombucha,  
raspberry