GREEN GOURMET

ALL DAY MENU

Compose Your Green Gourmet Curation

Inspired by the Indonesian way of dining, every meal is a celebration of variety. Rice is traditionally enjoyed alongside vegetables, proteins, and sambal, bringing together an array of flavors, textures, and aromas in every plate. Create your own Indonesian plate and discover the timeless tradition of enjoying a meal with variety at its heart.

RICE BASE

Coconut Rice | 19K
Fragrant steamed rice infused with coconut and pandan.

Steamed Yellow Rice | 19K
Steamed rice infused with aromatic turmeric, crispy garlic, and lesser galangal oil.

Special Green Rice | 19K
Steamed rice tossed with lemon basil and moringa.

Organic Brown Rice | 19K
Steamed high fiber rice from Jatiluwih rice fields.

Cassava Rice | 15K
Grain free and gluten free rice alternative.

Vegetarian *Vegan* *Spicy* *Recommended* *Signature* *Gluten-Free*

All prices are in Indonesian thousand Rupiah | Subject to a 21% service charge & government tax

UBUD MARKET VEGETABLES

From the fertile lands and abundant gardens of Ubud comes a rich variety of vegetables, herbs, and local ingredients that have long shaped the Balinese table. This selection brings that abundance to your plate, celebrating the natural flavors of the land through traditional Balinese spices and time-honored cooking techniques.

Moringa Tofu Parcel | 15K
Steamed moringa and tofu wrapped in a banana leaf.

Tum Biu Batu | 15K
Steamed banana roots with Balinese beans, spices, and grated coconut, wrapped in a banana leaf.

Daun Singkong Tumbuk | 15K
Stir-fried cassava leaves with coconut oil, chili, shallots, and lemongrass.

Daun Papaya Rinjani | 15K
Young papaya leaves dry-cooked with spices and topped with crispy shallots.

Tumis Taoge | 15K
Stir-fried bean sprouts with carrots and red chili.

Perkedel Jagung | 15K
Pan-fried sweet corn cake with chili and celery.

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LOCAL PROTEINS

Chicken Redolent | 25K

Shredded chicken with chili, shallots, and lemongrass relish.

a generous portion of 60 gr chicken.

Telur Orak-Arik | 19K

Scrambled egg with chili, shallots, leek, and celery.

Chili Prawns | 39K

Sautéed prawns tossed in house-made chili paste.

70 gr fresh prawns.

Chicken Satay | 29K

Chicken skewers served with sweet soy peanut sauce.

2 skewers, 70 gr chicken.

Tum Ikan | 35K

Spiced fish fillet wrapped in a banana leaf and steamed.

35 gr of fish fillet.

Tempe Manis | 19K

Stir-fried tempeh with chili, shallots, and sweet soy sauce.

60 gr tempeh on serving.

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SAMBAL

Experience Indonesia through its vibrant chili sambals, from fresh and aromatic to bold and fiery, each inspired by the culinary traditions of the archipelago.

Sambal Hijau | 7K

A vibrant green chili sambal inspired by the bold flavors of West Sumatra.

Sambal Goreng | 7K

Fried chili, shallots, garlic, and shrimp paste, inspired by the rich flavors of Bali.

Sambal Matah | 7K

Fresh chili, shallots, lemongrass, and kaffir lime, bringing together the bright, aromatic flavors of Bali.

Sambal Dabu | 7K

Fresh chili, tomato, and lemon basil, inspired by the fresh and vibrant flavors of Sulawesi.

Sambal Kukus | 7K

Steamed chili and tomato blended with garlic into a fragrant sambal paste.

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THE NEW TASTE OF INDONESIA

Inspired by traditional Indonesian recipes, we use fresh local produce, natural spices, and virgin coconut oil to create wholesome dishes with a modern touch. Each plate celebrates Indonesia's rich flavors while offering a lighter, more conscious way to enjoy its culinary heritage.

Rooted in Indonesia. Inspired by Wellness.

INDONESIAN SMALL PLATE

Undis Hummus | 69K
Bali bean hummus served with flatbread.

Gado-Gado Cobek | 69K
Collard greens, long beans, carrots, bean sprouts, tomatoes, steamed tofu, and tempeh served with house-made peanut sauce.

Tuna Gohu | 75K
East Indonesian-style tuna ceviche with chili, lemon, and coconut milk.

Moringa Corn Soup | 59K
Moringa, sweet corn, adzuki beans, yellow spice paste, and coconut milk.

Ikan Asam Padeh | 85K
Braised local catch in a hot and sour broth with tomato and lemon basil.

Soto Ayam Kampung | 75K
Free-range chicken broth with turmeric, ginger, and lemongrass, served with hand-pulled chicken, noodles, cabbage, tomato, boiled egg, coconut koya, and lime.

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SALADS TO REFRESH

Green Falafel Bowl | 95K
Falafel, green hummus, cherry tomatoes, avocado, cucumber, black beans, onion, tabbouleh, and green olives.

Warm Veggie Silhouette | 85K
Roasted organic yellow pumpkin, chickpeas, balsamic zucchini, soy tofu, cauliflower, carrots, sweet corn, and herb pesto.

Vegetarian Superfood | 75K
Indonesian-style stewed tempeh, moringa tofu scramble, cauliflower rice, sweet potato, edamame, and coriander-jalapeño dressing.

NUSANTARA HERITAGE

Ayam Taliwang | 99K
Half spring chicken with house-made chili coconut sauce and urap vegetables.

Udang Asem Cabe | 115K
Stir-fried freshwater prawns with chili-tamarind sauce and bok choy.

Kare Bebek Hijau | 125K
Braised duck leg or breast with green curry, coconut milk, and vegetables.

Ikan Bakar Jimbaran | 115K
Grilled catch of the day with soy-chili tomato sauce and vegetable salad.

Iga Sapi Bakar | 159K
24-hour slow-cooked local beef ribs with BBQ sauce and Balinese Style corn veloute.

Nasi Goreng Hijau | 79K
Stir-fried rice with seafood and chili-lemon-basil sauce.

Mie Goreng Ayam | 75K
Fried noodles in Asian sauce served with sliced chicken, eggs, and fresh Balinese sambal matah for a flavorful and satisfying meal.

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INTERNATIONAL SELECTION

Seaside Fettuccine | 125K

Fresh fettuccine tossed with tomato sauce, black olives, capers, basil, prawns, white fish, and octopus.

Mushroom Tortellini | 115K

Hand-rolled tortellini filled with forest mushrooms, 24-month Parmesan, cashew-peanut crumble, and truffle cream.

Farmhouse Burger | 155K

Grass-fed beef patty with a Bali-inspired spice rub, sautéed forest mushrooms, house sauce, and brioche bun.

Chicken Roulade | 115K

Roasted stuffed chicken roulade with mousseline mashed potatoes, a side green salad, and creamy romesco velouté.

Beef Tenderloin With Herb Butter | 295K

Grilled beef tenderloin served with golden roasted potato and seasonal greens, finished with fragrant herb butter and red wine sauce.

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SWEET BLESSING

Pandan Cheesecake | 69K

Cheesecake made with natural pandan essence.

Apple Pie de Rois | 69K

Sweet pastry with caramelized apples, cinnamon sugar, and vanilla ice cream.

Bali Chocolate | 69K

Chocolate log with roasted almonds, East Bali cashews, and vanilla ice cream.

Ube Brûlée | 69K

Crème brûlée flavored with purple sweet potato and coconut milk.

Ginger Semifreddo | 69K

Silky ginger semifreddo with palm sugar caramel, cashews, candied ginger, and toasted coconut.

Ice Cream by the Scoop | 29K

Vanilla | Chocolate | Moringa | Bali caramel.

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BREAKFAST MENU

Morning Rituals at Green Gourmet

Wake up to a morning filled with the flavours of Bali. From savoury and spicy favourites to naturally sweet creations, our breakfast brings together fresh local ingredients, traditional flavours and the morning harvest from nearby farms. Each dish invites you to experience Bali from the first bite to the last.

Selamat menikmati.

The Bakery

Croissant | 35K
Sourdough Toast | 25K
Raisin Danish | 35K
Banana Muffin | 35K

Ubud Farm Eggs | 79K

Two eggs, served sunny-side up or as an omelette, with grilled tempeh, tofu, mushrooms, tomato, potato hash browns, sauerkraut, baked beans and sautéed spinach.

The Banjar Egg | 79K

Flower egg with Balinese yellow spice paste, brown rice, house-made Balinese chicken sausage, tomato and vegetable curry.

Sambal Ulek Benedict | 89K

Poached eggs with runny yolks, potato hash browns and sambal ulek hollandaise.

Green in Harmony Omelet | 89K

Spinach and moringa omelette with sautéed mushrooms, mixed greens and roasted sesame green sauce.

The Uraban Ritual | 89K

Blanched vegetables, spiced grated coconut, poached eggs, tempeh, mixed-bean tofu curry and roasted cashews.

Nasi Kuning | 79K

Steamed yellow rice, sweet corn cake, Balinese vegetables with coconut, sweet tempeh, red bean curry, egg whites, fish satay, chilli-shallot relish and tomato sambal.

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Nasi Goreng Alit | 75K
Traditional fried rice with vegetables and egg whites, served with fish satay.

The Jungle Green | 75K
Pesto-infused hummus with poached eggs, grilled zucchini, broccoli, cucumber, mixed nuts, pickled okra, edamame, flatbread and fresh greens.

Avocado on Toast | 75K
Sourdough toast with mashed ripe avocado, sliced avocado, semi-dried cherry tomatoes, toasted crumbled nuts, feta cheese and chickpeas.

The Golden Hour Bowl | 75K
Mango and banana smoothie bowl topped with raisins, granola, coconut, strawberries and a mango rosette.

Wild Berry Pancakes | 75K
Soft pancakes served with berry coulis, vegan honey and cream cheese.

Gourmet Brekky | 95K
Omelette, sautéed mushrooms, roasted tomato, potato of the day, avocado, garlic spinach, sauerkraut, hollandaise, chicken sausage, and toasted sourdough.

Sides & Extras
Chicken Sausage | 35K
Black Bean Hummus | 29K
Green Moringa Pesto | 29K
Garlic Spinach | 25K

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BEVERAGE MENU

SIGNATURE COCKTAILS

Elevated cocktails inspired by nature and crafted for mindful enjoyment.

Ramu - 115K

White Rum | Nutmeg Liqueur | Temulawak Cordial | Calamansi | Coconut Kefir

Ramu is one of our signature cocktails, a tribute to Indonesia's enduring jamu tradition, where every herbal blend reflects centuries of culture, wellness, and craftsmanship. Inspired by this rich heritage, we reinterpret its essence through a contemporary approach to mixology, creating a cocktail that bridges the past and the present. More than just a drink, Ramu is an invitation to experience the soul of Indonesia through a story of tradition, discovery, and modern tropical elegance.

Sacred Leaf - 115K

Gin | Pandan Apple Cordial | Passion Fruit | Moringa Cloud

Sacred Leaf is another signature creation from our cocktail collection, Inspired by kelor (moringa), a botanical cherished in Balinese culture, this refined cocktail celebrates Bali's rich botanical heritage with fresh, elegant, and beautifully balanced flavours. Rooted in the island's rich botanical heritage, this creation reimagines an ancient super leaf through a contemporary lens, transforming a familiar ingredient into a refined cocktail experience. Fresh, elegant, and beautifully balanced, Sacred Leaf is a celebration of Bali's enduring connection to the land and the timeless wisdom it continues to inspire.

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RASA NUSANTARA

Cocktails infused with tradition and crafted for modern rituals, each offering a journey through botanical heritage, balance, and mindful indulgence.

Swara Bumi - 110K

Tequila Oro | Kyuri Reduction | Fermented Green Mango | Passion Fruit

A bright expression of golden tequila layered with the crisp freshness of kyuri, the vibrant acidity of green mango, and delicate citrus aromas, capturing the essence of Bali's lush landscape.

Rempah Saji - 110K

Vodka | Guava | Coconut Kefir | Lime | Chili Tamarind | Sea Salt

A refined expression of the archipelago, with guava, citrus, and chili balanced by tamarind and a delicate saline finish.

Embun - 99K

White Rum | Yuzu Kombucha | Sea Salt | Pineapple | Soda

A soft cloud of citrus and pineapple, kissed with herbs and lifted by a gentle sparkle, like a garden veiled in morning mist.

Puspa - 99K

Gin | Kecombrang Tincture | Rose Pulp | Native Citrus

An elegant harmony of kecombrang blossom, rose, and native citrus, capturing the vibrant spirit and natural beauty of Nusantara.

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Contemporary Classic Cocktails

Modern Taste, Timeless Soul

Whiskey Sour - 110K

Whiskey | Sweet & Sour | Egg White (Optional)

Gimlet - 99K

Gin | Lime | Sugar

Tommy's Margarita - 110K

Tequila | Agave | Lime

Espresso Martini - 115K

Vodka | Coffee liqueur | Espresso

Mojito - 99K

White Rum | Lime | Mint | Soda

Artisanal Frozen Cocktails - 115K

Crafted Cold with Tropical Harmony

Refreshing Classic Daiquiris

White Rum | Lime

Margaritas

Tequila | Orange liqueur | Lime

Top of the World

White Rum | Mixed berries | Mint | Lime

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Conscious Creations - 50K

Mindfully crafted, naturally inspired, and completely alcohol-free.

Tamarind Bloom

Kombucha | Tamarind reduction | Passion fruit | Matcha

Jungle Spritz

Coconut jamu cordial | House-made ginger beer | Lime

Citrus Grove

Calamansi | Green apple cordial | Basil | Guava | Botanical water

Afterglow

Watermelon | Citrus rosella | Lime | Sea salt

Functional Refreshments - 65K

Freshly crafted functional juices, served chilled in 250 ml bottles.

Golden Roots

Beetroot | Cranberry | Apple | Lemon | Honey

Heart-healthy and packed with antioxidants

Vitality Balance

Carrot | Beetroot | Orange | Ginger | Lemon

Naturally energizing

Tropical Immunity

Pineapple | Orange | Turmeric | Ginger | Lemon

Immune-supporting

Garden Detox

Spinach | Green Apple | Cucumber | Celery | Lime

Clean & Cooling

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House-brewed kombucha - 40K

Sun-Kissed Brew
Pineapple | Passion Fruit | Kombucha

Island Fire
Tamarind | Ginger | Kombucha

SMOOTHIES - 50K

Pink Paradise
Dragon Fruit | Banana | Yogurt | Coconut Cream | Honey | Milk

Berry Splash
Banana | Mixed berries | Yogurt | Honey | Milk

Mango Burst
Mango | Pineapple | Coconut cream | Banana oleo

MILKSHAKES - 50K

Vanilla | Strawberry | Chocolate

FRESH JUICES - 40K

Single or mixed juice
Orange | Watermelon | Papaya | Pineapple

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WATER

Equil Natural (380 ml)	40K
Equil Sparkling (380 ml)	45K
Fresh Whole Young Coconut	45K

SOFT DRINKS

Coca-Cola (330 ml)	35K
Coke Zero (330 ml)	35K
Sprite (330 ml)	35K
Tonic Water (250 ml)	35K

HOT COFFEE SELECTION

Espresso	30K
Americano	30K
Cappuccino	35K
Caffè latte	35K
Macchiato	35K

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THE CLOUD ATELIER

Artisan lattes, matcha, and indulgent creations

Salted Caramel Iced Latte	**50K**
Coffee Mont Blanc	**55K**
Matcha Latte	**50K**
Strawberry Matcha Cloud	**55K**
Pistachio Cream Matcha	**55K**

Refreshing Tropical Iced Tea - 45K

Experience a refreshing fusion of fine tea and vibrant tropical Flavors, bringing brightness to the palate with every sip.

Peach Osmanthus Iced Tea

Black tea | Peach pulp | Osmanthus | Lemon

Passionfruit Jasmine Tea

Jasmine tea | Passion fruit | Honey | Lime

Guava Lemongrass Iced Tea

Black tea | Lemongrass | Pink guava | Lemon

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Art of Tea Brewing

Expertly brewed using 5 g of Brew Me tea per serving - 45K

A thoughtful tea experience crafted to highlight the character, aroma, and natural complexity of each blend through mindful brewing and slow enjoyment.

RECOVER ME

A revitalizing green tea blend with ginger, lemon peel, lemongrass, and peppermint, offering a calming, refreshing taste.

EARTHY GINGER

An aromatic black tea blend with dried ginger, offering a distinctive, refreshing taste. Ginger brings warmth, depth, and character to every cup.

LEMONGRASS DELIGHT

A soothing blend of Indonesian lemongrass and ginger, crafted with local ingredients. Refreshing, aromatic, and gently soothing.

ENGLISH BREAKFAST

A bright, full-bodied black tea with rich flavour and layered complexity, crafted from high-altitude leaves to accompany your day with warmth.

ROYAL EARL GREY

A smooth and full-bodied black tea infused with bright bergamot orange and creamy vanilla, creating a balanced blend of floral citrus notes, gentle sweetness, and rich malty depth in every sip.

UBUD TRANQUIL

A refreshing blend of black tea with a touch of yellow osmanthus, offering a calm, soothing experience and a uniquely sweet, buttery aroma. Enjoy it as a drink or use it in sweet desserts.

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BEER

Bintang Radler **50K**

A light, crisp lemon refreshment with a gentle beer finish.

Bintang **55K**

The iconic Indonesian lager, bright, clean, and refreshingly smooth.

Kura Kura Easy Ale **90K**

A crisp, clean, light-bodied ale with mild bitterness and a refreshing finish.

SPIRITS

Aperitifs & Digestifs	**45 ml**
Campari	**140K**
Aperol	**140K**
Sweet Vermouth	**140K**
Martini Bianco	**140K**

Vodka	**45 ml | Bottle**
Ketel One	**160K | 1,800K**
Grey Goose	**180K | 2,200K**
Prime	**100K | 850K**

Gin	**45 ml | Bottle**
Bombay Sapphire	**155K | 1,755K**
Tanqueray	**140K | 1,680K**
Hendrick's	**225K | 2,455K**
H Gin	**110K | 950K**

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SPIRITS

Rum	**45 ml | Bottle**
Saccharum White	**100K | 850K**
Plantation Original Dark	**180K | 1,855K**

Tequila	**45 ml | Bottle**
Jose Cuervo Especial Reposado	**135K | 1,450K**
Ranchitos Oro	**125K | 1,150K**
1800 Reposado Tequila	**200K | 2,355K**

Whisky	**45 ml | Bottle**
The Singleton 12	**260K | 2,750K**
Glenfiddich 12	**260K | 2,750K**
Johnnie Walker Black Label	**160K | 1,755K**
Jack Daniel's	**160K | 1,755K**
Jameson	**150K | 1,650K**

WINE SELECTION

SPARKLING WINE	**Glass | Bottle**
Sparkling Tunjung (Indonesia)	**125K | 650K**
Louis Perdrier Brut Excellence (France)	**155K | 750K**
Mionetto Prosecco DOC Treviso Brut (Italy) VEGAN	**1,150K**

CHAMPAGNE	**Bottle**
Louis Roederer Collection Brut (France)	**4,680K**
Moët & Chandon Impérial Brut (France)	**3,500K**

Vegan Organic

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WINE SELECTION

ROSÉ WINE	Bottle
Château de l'Escarelle Palm Rosé (France)	1,250K
A d'Aussieres Rosé (France)	900K

WHITE WINE	Glass | Bottle
Two Island Chardonnay (Indonesia)	115K | 600K
Thorn-Clarke Sandpiper Pinot Gris (Australia)	155K | 750K
Marqués de Cáceres Satinela (Spain) VEGAN	750K
Casa Silva Sauvignon Blanc (Chile) VEGAN	1,150K
Modelo Masi Pinot Grigio (Italy) VEGAN	1,200K
Patriarche Saint-Véran (Burgundy, France)	1,600K

RED WINE	Glass | Bottle
Two Island Shiraz (Indonesia)	115K | 600K
McWilliam's Cabernet–Merlot (Australia)	155K | 750K
Clásico da Família Cabernet Sauvignon (Chile) VEGAN	800K
Hunter's Pinot Noir (New Zealand) VEGAN	1,350K
Norton Reserva Malbec (Argentina)	1,000K
Côtes du Rhône Villages Lavau (France)	1,450K

VEGAN Vegan Organic

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