ROOTED IN NATURE. GROWING WITH PURPOSE

WE CELEBRATE SUSTAINABILITY THROUGH

HOMEMADE TONICS

SUSTAINABLE POURS

CURATED TEA BLENDS

FROM SOIL TO SIPS

PROVENANCE DRIVEN

EVERY ELEMENT IS A TRIBUTE TO NATURE, CRAFTED TO RESTORE BALANCE,
SPARK ENERGY, AND NOURISH BOTH BODY AND SOUL.

HOMEMADE TONIC SELECTION

FUNCTIONAL TONICS *65*

100 ml



FIRST LIGHT
Digestive Activation
Ginger, Raw Honey, Lime



GOLDEN HOUR
Vitality & Immunity
Turmeric, Coconut Nectar, Citrus



ROOT
Grounding & Restoration
Rice, Coconut, Heritage Botanical

LIVING TONICS *65*

100 ml



BLOSSOM
Calm & Balance
Floral Jasmine Kombucha



SUNBURST
Recovery & Digestive Support
Tropical Pineapple Kombucha



ASCENSION
Focus & Clarity
Houseblend Coffee Kombucha

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

SUSTAINABLE MOCKTAILS *85*

CRAFTED WITH INTENTION. LESS WASTE

BANANA CINNAMON ROLL
Comfort & Sustained Energy
Over ripe Banana, Cinnamon, Raw Honey, Fresh Milk

WATERMELON HI
Hydration & Refreshment
Clarified Watermelon, Crisp Lemon Oleo Saccharum

CASCARA SOUR
Gentle Energy & Antioxidant
Cascara, Pineapple, Honey



CURATED TEA BLENDS *50*

UBUD TEA BLEND FROM MADE TEA

BRAIN BOOSTER
Daily Nourishment
Gotu Kola, Marigold, Moringa, Mint

CALMING BLUE
Daily Nourishment
Lemongrass, Pandan, Ginger, Butterfly Pea

ENERGIZING
Vitality & Recovery
Ayurvedic Spice, Cinnamon, Clove, Orange

HEALING ELIXIR
Vitality & Recovery
Lemongrass, Rose, Marigold

KINTAMANI TWIST
Vitality & Recovery
Coffee Leaf, Lemongrass, Mint Leaves, Lavender

VANILLA CHAI
Vitality & Recovery
Black Tea, Vanilla, Coconut Flakes, Cinnamon, Cardamom

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FROM SOIL TO SIP

CRAFTED BY NATURE, SERVED WITH CARE, LOCALLY SOURCED WITHIN 30KM

NO NONSENSE COFFEE GUIDE

YOUR COFFEE, YOUR WAY *60*

No need for a long list. Tell us your favorite coffee and how you like it.

HOUSE SPECIALITY *70*

BITTER BROWN ORANGE

BRAIN FOG

BALINESE CHOCOLATE

COLD DRIP BLACK

COLD DRIP WHITE

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WHAT PRESSED TODAY *65*

What's fresh? Ask us what we're pressing today.



SMOOTHIES *85*

SAILOR MONKEY
Daily Nourishment
Spinach, Mango, Banana, Passionfruit

PINK CANOPY
Daily Nourishment
Dragonfruit, Soursop, Strawberry, Pineapple, Passionfruit

TROPIC GLOW
Vitality & Recovery
Turmeric, Pineapple, Orange

BERRY BERRY
Antioxidant Support
Raspberry, Blueberry, Cranberry, Strawberry, Blackberry

ALL DAY BRUNCH

A LITTLE MORE THAN JUST BRUNCH.

Samana means seeker — and we suppose that makes us seekers of the good stuff.

Good food, honest ingredients, passionate people and a closer connection to where our food comes from.
We believe the best things begin with good soil, thoughtful farming and
people who care enough to do things a little differently.

We work with regenerative farms and producers who share our belief in raising food with care, from grass-fed,
grass-finished meats to organically raised chicken and thoughtfully sourced seasonal produce.
Because what goes into your food matters just as much as what comes out of the kitchen.

Our way of eating keeps things close to nature: no soy, no grains or gluten,
no refined sugar and no industrial seed oils. Just real ingredients, nourishing fats,
generous flavours and a little creativity along the way.

But don't worry, we're not here to tell you what you can't eat.
We're here to show you just how delicious eating well can be.

So come curious, bring your appetite and enjoy the search.

GO BIG, EAT REAL

REAL INGREDIENTS. GENEROUS PLATES. GOOD FOOD, NO FUSS.



ROSTI ROYALE (L, E) *225*
Crispy potato rosti, smoked beef, poached eggs, brown butter hollandaise, crispy potato threads

SMASH & SHINE (L, E) *155*
Grilled spiced sweet potato, smashed avocado, jammy egg, lime chilli butter, crispy shallots

CARNIVORE CRUSH (L, G) *380*
Grilled beef, fried egg, charred garlic-thyme mushrooms, whipped herb butter, Argentine chimichurri

NO BUN, ALL FUN (L, E) *370*
Grilled beef patty, aged cheddar, avocado, pickled cucumber and onion, green herb mayonnaise, Mexican tallow-fried yuca

CLUCK & WAFFLE (N, L, E) *325*
Crispy spiced chicken, savoury sweet potato waffle, chilli honey butter, fresh lime

CALABAZA SUNRISE (N, L, E) *375*
Roasted pumpkin cake, chipotle-braised beef, avocado crema, honey-lime pickled red onion, fresh coriander

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COASTAL CRUNCH (N, S, L) *400*
Crispy coconut prawns, charred mango and pineapple salsa, avocado-coconut lime cream, chilli-lime dressing

HOLY SMOKES! (S, L, E) *325*
Ghee-roasted purple sweet potato, cold-smoked salmon, smashed avocado, jammy egg, lemon dill cream, crispy capers, pickled red onion

ENCHANTED FOREST BOWL (L) *275*
Garlic-lemon grilled chicken, green goddess dressing, charred broccoli, asparagus, fresh greens, avocado, toasted seed and coconut crunch, pickled shallots

THE BACON FLIGHT (L) *240*
Five thick-cut grass-fed, grass-finished pork bacon preparations, balinese coffee and cacao glaze, tropical honey mustard glaze, smoked pineapple and chilli glaze, rosemary garlic butter, coconut aminos and ginger glaze, pickled vegetables, cooling yoghurt dip

SPLASH & CRUNCH (S, E, L) *175*
Crispy cassava and coconut fish cakes, green mango relish, coconut-lime dressing, crispy cassava garnish, fresh tropical herbs



TREAT YOURSELF KINDLY

NATURALLY SWEET. THOUGHTFULLY MADE. LOVELY TO THE LAST BITE.



TROPICAL CLOUD (L, E) *170*
Whipped vanilla coconut yoghurt, fresh mango, passion fruit, cacao-coconut crunch, toasted coconut tuile

FLIPPIN GLOW (N, L, E) *230*
Brown butter banana pancakes, banana-coconut whey protein ice cream, passion fruit-lime sauce, whipped coconut-vanilla cream, ghee-caramelised banana, toasted coconut

COCO CHIA PUDDING (V, N) *265*
Chocolate chia, vanilla coconut chia, matcha chia, seasonal tropical fruits, grain-free coconut granola, dark chocolate drizzle, cacao nibs

STRAWBERRY FRENCH TOAST (L, E, G) *270*
Animal-based toast, roasted strawberry compote, lemon vanilla cottage cheese, honey cashew crunch, honey-sweetened strawberry coulis

G = Gluten
L = Lactose
E = Egg
S = Seafood
N = Nut
V = Vegan
VE = Vegetarian
P = Pork
A = Alcohol

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Please note: Dietary information on this menu is provided as a guide only and does not indicate that dishes are allergen-free. Please inform our team of any allergies or intolerances before ordering.