

SALADS

Salmon Sashimi Salad	95K
Thin sliced Tasmanian salmon, romaine lettuce, cucumber, red radish, sesame dressing	
Green Goddess Salad	85K
Mix green leaves, cherry tomatoes, shaved fennel, zucchini rolls, green matcha dressing.	
Garden Tomato and Burrata	110K
Green beans, roasted peppers, baby arugula, red wine vinaigrette.	
Root Vegetables Salad	80K
Shaved beetroot, fennel, lettuce, herbs croutons, red radish, honey vinaigrette.	
UBUD Pomelo Salad	80K
Pomelo cells, young papaya, young mango, chili tamarind dressing.	
ADDITIONAL:	
Grilled chicken	45K
Grilled prawns	85K
Duck Prosciutto	60K

SOUPS AND APPETIZERS

Fragrant Hot & Sour Seafood Soup	120K
Bok choy, cilantro, lemongrass.	
Thin crust salmon	120K
Crispy tortilla, thin sliced Tasmanian salmon, Korean chili mayo, pickled shimeji.	
Zucchini Thin Crust	85K
Crispy tortilla, zucchini ribbons, pickled beetroot, dukkha, roasted bell pepper, avocado.	
Roasted Pumpkin Salad	85K
Pumpkin purée, roasted peanuts, red cabbage, green beans, roasted paprika.	
Mixed Tempura	125K
Black tiger prawns, zucchini, asparagus, kemangi, wasabi mayo.	
Falafel	85K
Hummus & tahini - rice stuffed zucchini - tabbouleh w/pita.	

 **GET TO KNOW US**
@BLUEKARMASECRETS

BOTANIST KITCHEN

LUNCH MENU

MY BUDDHA BOWL

Choose your dressing:
• Soy emulsion • Sesame dressing
• Yoghurt curry • Smoked chili and tomato

Blue Karma	90K
Barley, sunflower seeds, butterfly pea flowers, lentils, pumpkin seeds, carrot, radish, watercress, avocado, tomato, avocado purée.	
Mumbai Express	95K
Chickpeas curry, marinated tofu, marinated cherry tomatoes, white cabbage, grilled eggplant, romaine lettuce, beetroot, temper cumin.	
Bowl of Joy	85K
Coriander and cumin white rice or brown rice, julienne carrot, poached egg, red cabbage, corn kernels, marinated tempeh, zucchini, crispy shallots, mint leaves.	
Love is a Rainbow	80K
Red and white quinoa, rainbow cauliflower, flaxseed crackers, cucumber, English spinach.	
Kalimantan Raw	80K
Cucumber, zucchini strings, kimchi, red cabbage, watercress, avocado, kale, seaweed, house sprouts, cashew cheese.	

EXTRAS

Steamed Rice	30K
Roasted Baby Potatoes	30K
Sautéed Baby Green Beans	40K

MAINS

Grilled Prawns	190K
Spiced yoghurt rice, chopped salad.	
Coriander Crusted Chicken Breast	150K
Pineapple salsa, cucumber, red onion, five-spice glaze.	
Ubud Style Crispy Duck	180K
Deep fried duck, lawar, sambal trio.	
Iga kambing	170K
Indonesian lamb stew, aromatic coconut broth.	
Iga Bakar	185K
Grilled beef ribs with soy peanut & emulsion, pickled okra.	
Sambal Goreng Udang	190K
Sautéed prawns in chili sauce.	
Tuna or Salmon Poke Bowl	95K
Marinated raw tuna, nori, edamame, seaweed rice, avocado, cucumber, scallions and sesame seeds.	

SMOOTHIE BOWLS

Yellow Flash	75K
Fresh turmeric, yoghurt, mango, agave syrup, tamarind juice, maca, homemade granola, raisins, chaga, dragon fruit, coconut powder, almonds, bloomed chia seeds, lime.	
Green Goodies	70K
Moringa, spinach, yoghurt, spirulina, pineapple, coconut nectar, strawberries, homemade granola, lime, pumpkin seeds, sunflower seeds, mint leaves.	
Blue Karma	75K
Dragon fruit, blue spirulina, banana, butterfly pea powder, yoghurt, cashew nuts, agave syrup.	
Berry Primax	80K
Raspberries, strawberries, acai, cashew nuts, yoghurt, reishi powder, banana, agave syrup.	
Alpuket	80K
Avocado, cocoa powder, coconut nectar, banana, almonds, chia seeds, mint, chaga, passion fruit, avocado purée.	

DESSERTS

Mango Cheese Cake	85K
No-bake cheesecake, miso whipped cream, edible flowers.	
Flourless Chocolate Terrine	75K
Berry coulis, caramel sauce.	
Matcha Mousse	75K
Green tea tuile, almond crumbs, mango purée.	
Chocolate Lava Cake	85K
Coffee soil and tiramisu ice cream.	

SANDWICHES

Club Sandwich	120K
Roasted chicken, bacon, avocado, tomato, spicy aioli, wedged fries.	
Beef Burger	160K
Prime beef patties, lettuce, tomato, red onion, pickles.	
Additional	25K
• Cheese • Bacon • Fried Egg	
“Perfect Balance”	110K
Toasted whole wheat bread, tomato, avocado, beetroot, alfalfa sprouts, romaine, tahini dressing.	

IT'S NOT A PIZZA

(crispy flour tortilla crust with mozzarella cheese)

Plantation	80K
Grilled zucchini, mushrooms, roasted bell pepper, jalapenos.	
Tuna	95K
Marinated tuna, sesame seeds, soy glaze, sambal matah.	
Smoked Chicken	85K
Spring onions, chili flakes.	
The salmon	95K
Fresh Tasmanian salmon, soy glaze, roasted sesame.	

RICE

Vegetarian Nasi Goreng	150K
Vegetarian fried rice with mixed vegetables, tempeh falafels, potato croquettes.	
Nasi Goreng Kambing	185K
Indonesian fried rice with lamb, coriander leaves, cumin, soft poached egg, crackers.	
Squid Ink Rice	175K
Braised squid, grilled prawns, poached eggs, crackers.	
Steak Fried Rice	210K
Australian beef striploin, roasted sesame, pickle vegetables, crackers.	

*Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you

*All prices are in Indonesian Rupiah "000" & subject to 21% services charge and government tax