

DELIVERY MENU

Our logo represents the circle, ENSO (円相), in Zen, translated to KUU (空), the source or essence, nothingness, the infinity & the whole universe, that everything is interconnected in a chain of co-becoming and in a state of constant flow.


This place is for us all to become KUU, where each one of us becomes the “shine” of the uniqueness of our existence, which is the pure purpose of our here & now, and therefore the most powerful force impacting everything around you. Have you noticed that when you smile, the whole universe smiles, even your neighbors & the trees smile back at you? So thank you for smiling today, thank you for being you.

Did you know that every living being gives off light, called “bio-photons”? What if we eat more of this light? If “we are what we eat”, what food do you want to become? We serve predominantly raw-living food for its higher light & vibration to enhance healing processes, healthy rejuvenation & longevity on physical, emotional & spiritual levels. Our recipes incorporate the ancient wisdom of Ayurveda, Chinese, and Macrobiotic, which see food as “energy”, therefore it helps us to re-align ourselves with nature. If we can align with the universal energy, our body, mind & spirit should function perfectly how they are supposed to. And what if “what we eat” is the easiest access for that alignment? What if all that radiant-ness within is possible from the simple act of eating?

Let our food be the medium for us all to fulfill our dharma - the true purpose of our here & now on this planet, to activate ourselves to reach our full potential, to heal & balance our body, mind & spirit for each and all living beings!

All plant-based vegan. All our nuts & seeds are activated/soaked (& dehydrated under 48°C) to activate the enzymes & maximum nutritional intake for easy digestion. All our miso & tempeh is non-GMO & organic. We have many gluten-free options and our ingredients are ethically & organically sourced where available.

All filled with good intention & love.

 Sayuri Café › password: ilovelife

DO YOU WANT TO BECOME A RAW CHEF?

Check out our trainings, classes and events at
www.sayurihealingfood.com/academy

ALL PLANT BASED VEGAN

(R) Raw - (C) Cooked - (G) contains Gluten - (S) contains Soy

Prices in thousand Indonesian Rupiah, excl. 10% government tax and 5% service charge.

COFFEES / DECAF

Americano ›22k Macchiato ›23k
Cappucino ›33k Latte ›33k
Espresso ›22k With coconut milk
or cashew milk

AFFOGATO

Coffe Affogato

2 scoops of vanilla ice cream
with espresso coffee
› 52k

Matcha Affogato

2 scoops of vanilla ice cream
with matcha shot
› 52k

CACAO CEREMONY

Pure Cacao Ceremony

100% pure ceremonial cacao with
triple medicinal mushroom tonics of
chaga + reishi + vegan cordyceps
served with spices, vanilla infused
coconut sugar & affirmation card
›49k /250ml

Heart-Opening Cacao Shot

Our signature cacao shot we serve
at kirtan! rich, sweet, creamy and
delicious ceremonial cacao made
with cacao paste, coconut nectar,
cashew, reishi & chaga medicinal
mushroom, vanilla & chili
›45k /250ml, ›23k /80ml

HOT DRINKS

HOT DRINKS & TONICS

Turmeric latte

With coconut milk › 29k

Matcha Green Tea Latte

With coconut milk › 45k

Mexi-Chaga Cacao

Chaga medicinal mushroom, cacao, maca, lucuma,
cayenne, coconut milk › 59k

Shilajit Hot Chocolate

Ancient concentrated earth mineral "Shilajit", cacao,
coconut milk, coconut nectar,
› 59k

Yoga Proof Tonic (Double Reishi)

Coconut oil Reishi creamer: warm elixir with reishi &
chaga medicinal mushrooms, cacao, lucuma, maca,
cayenne & a hint of coconut nectar › 55k

Yoga Proof Tonic (Coffee)

Coconut oil coffee creamer: warm elixir with
reishi & chaga medicinal mushrooms, cacao, lucuma,
maca, cayenne & a hint of coconut nectar › 45k

Teatox - Medicinal Herbal Tea

Caffeine-free tea to choose from:
Gotukola | Ginger | Moringa | Rosella | Mint
Chamomile | Rooibos › 19k

Japanese Tea Selection

Choose from: Green Tea Classic | Hoji Tea (roasted
green tea) | Genmai Tea (green tea with roasted
puffed brown rice) › 19k

TEAS OF THE WORLD CEREMONY

Chinese Tea Ceremony: Oolong Tea

Enjoy the traditional semi-fermented Chinese tea
experience in the ceremonial way with friends
or yourself › 39k

Chinese Tea Ceremony: Pu'er Tea

Enjoy the traditional 10-y-o fermentation shu pu'er
tea experience in the ceremonial way with friends or
yourself › 45k

Blue Lotus Ceremony

Enjoy the ancient Egyptian majestic blue lotus flower
tea ceremony in the ceremonial way with friends or
yourself › 45k

Matcha Tea Ceremony

DIY Matcha ceremony, comes with chocolate & hot
water chaser › 59k

Yerba Mate

South American ritual. Share with friends or yourself
› 49k

Options :

Coffee options

› Extra shot +12k
› Decaf + 6k

Extras for your drink

◆ 1 scoop of ice cream +22k
Whipped cream +15k

* What are Reishi & Chaga?

Reishi and Chaga are
some of the most potent
medicinal mushrooms.
They strengthen the
immune system, boost
vitality, carry
anti-oxidants and are
known for their
anti-aging qualities.
Reishi provides us with
equanimity and deep
insight. Chaga
stimulates the pineal
gland and therefore
supports the activation
of our 3rd eye.

* What is vegan cordyceps mushroom?

Same as Reishi & Chaga,
this highly potent
medicinal mushroom is
known as energy booster,
maintains vitality and
energy levels, supports
post work-out recovery
and strengthens the
immune system.

* What is Shilajit?

Highest concentrated
earth mineral including
fulvic acid and humic
acids, known as the
"conqueror of mountains
and destroyer of
weakness". good for
immune system,
strengthening &
recovery.



COLD PRESSED JUICES

S/280ml L/500ml

Healing

Kale, fennel, cucumber, celery,
lime juice, apple, ginger
› S45k L65k

Cleanse

Beet, coriander, apple, cucumber, lime, ginger
› S49k L69k

Detox

Pineapple, carrot, turmeric, orange
› S49k L69k

UPTAILS

Non-alcohol cocktail

Strawberry Daiquiri

Strawberry, mint, soda water, lime,
coconut nectar, rosella › 45k

Passion Ginger Mojito

Passion fruit, ginger, cucumber, lemongrass,
soda water, coconut nectar › 45k

Gin Tonic Kombucha

Alcohol-free Gin, juniper berries, rosemary,
kombucha olong, mint leaf, stevia
› 45k

ACV SHOT*

Pure Apple

100ml › 25k / 280ml › 59k

* ACV SHOT

Our ACV (Homemade Apple Cider Vinegar) is fermented with our Kombucha SCOBY! Mild, slightly sweet & fruity, supports digestion!

ICED DRINKS

Bomb!

Choice of latte (Café Latte or Matcha Latte),
ice cream, whipped cream, chocolate drizzle
› 69k

Chocolate On The Rocks

Double shot of Cacao Ceremony on ice.
cacao, coconut nectar, cashew, Reishi & Chaga
medicinal mushroom, vanilla, chili
› 45k

Café Latte › 38k

Matcha Green Tea Latte › 55k

Cappuccino › 38k

Kombucha

See our retail fridge › 60k

Coco probiotic Kefir

Plain 40k / flavored 49k

Iced Hoji tea (500ml) › 20k

Iced Oolong Tea (500ml) › 20k

Kelapa Muda (young coconut) › 24k

Coconut water (500ml) › 19k

Charcoal Lemonade (500ml) › 39k

Cloro-oxygen (500ml) › 29k

ICED TONICS

Pirate Tonic Tea (500ml)

Jin nourishing kidney tonic for highest potency.
Chinese Tonic herbs include He Shou Wu,
eucommia, jujube dates, longan, licorice,
astragalus, reishi medicinal mushroom, ginger,
cinnamon, goji berries, schizandra berries, which
help anti-aging, longevity, vitality, libido,
strength & stability
› 55k

Mother Goose Tonic Tea (500ml)

Chi nourishing spleen & blood tonic for raw
foodies & weak digestion. Chinese Tonic herbs
include, dan gui, poria, prepared rehmannia,
jujube dates, longan, licorice, reishi medicinal
mushroom, ginger, cinnamon, goji berries, which
help blood-building & circulation, vitality,
anti-aging & dampness
› 59k

Reishi Tonic (500ml)

Most potent medicinal mushroom, aka
"mushroom of immortality", great for immune
strengthening, vitality, anti-oxidant, anti-aging,
inner peace & spiritual insight, nourishes your
"Jing" – core energy, "chi" – pranic flow energy,
and "shen" – your shine of who you are
› 49k

JUICES, UPTAILS, SHOTS & COLD DRINK

SUPERFOOD SMOOTHIES (400ml)

Mega Protein

FRESH spirulina, lemon, kale, mango, banana, coconut milk, sea moss, vegan protein › 59k

Ecstatic

Dragon fruit, banana, maqui berry, Chaga medicinal mushroom, green coffee, beetroot, coconut milk, spirulina, cashew, coconut nectar › 59k

Immunity

Blueberry, banana, coconut milk, sea moss, orange, turmeric, goji, cashew, cayenne, cinnamon, coconut nectar › 59k

Pick Me Up

Kale, banana, coconut water, pineapple, mango, with berry swirl › 49k

Maca Mocha

Coconut milk, banana, cacao, coffee, maca, cinnamon, sea moss › 45k

Choco Magic

Coconut milk, banana, cacao, almond butter, sea moss › 59k

Charity Forest Smoothie*

Banana, pineapple, liquid chlorophyll, kale, spirulina, coconut milk, moringa powder, maca, Reishi powder › 59k

*Half of the profit goes to "Yoga For Nature" a charity org. working to preserve the Indonesian Forest.



SMOOTHIE BIKE

DIY smoothie by riding our smoothie bike. Get the jug at the juice bar and enjoy the yummy ride!

Dragon fruit, mango, banana, coconut nectar, chia seeds, cacao, coconut milk, ice. › 45k

SMOOTHIE BOWL (400ml)

A bowl of smoothie of your choice, served with mixed seasonal fruit + 1 crunchy topping of your choice from below.
› 69k

CHIA BOWL (400ml)

A bowl of chia pudding, served with mixed seasonal fruit + 1 crunchy topping of your choice from below
› 69k

Crunchy Toppings

- › Chocolate Granola (R)
- › Pink Dragon Granola (R)
- › Spirulina Granola (R)
- › Chocolate Coconut-Chips (R)
- › Baked Oats Granollia (G)(C)

Smoothie Super Boost Additions

- Probiotics › 9k
- Moringa › 7k
- Maca › 7k
- Cacao › 12k
- Goji › 12k
- Spirulina powder › 14k
- Fresh spirulina › 20k

SMOOTHIES & BOWLS

SAVORY

Big Boy Breaky (R)

GF-raw bread, coconut curry "butter", corn & cashew scrambled "egg", coconut "bacon", wilted spinach, mushroom & tomato
› 69k

(Option: replace with sourdough bread (G), or GF-baked bread: same price)

Breakfast Burrito (R)

Raw Zucchini wrap, corn & cashew scrambled "egg", coconut "bacon", fresh greens & mushroom served with tomato chutney on the side
› 69k

Croque Monsieur (C)

Sourdough bread (G), roasted eggplant, vegan cheddar cheese, coconut béchamel sauce, marinated spinach
› 59k

Croque Madame add vegan fried egg on top › 69k

Vegan Omelette (C)

Zucchini, onion, mushroom, fresh herbs in chickpea flour batter, house-made ketchup and served with rye sourdough bread (G) & coconut curry "butter"
› 59k

Loco Moco (C)

Hawaiian classic comfort for breakfast, with vegan "fried egg", brown rice, jackfruit patty (S) (G), mushroom gravy, cucumber pickles, cashew mayo, served with marinated spinach › 59k

Breakfast Bite Me

Bread & Vegan Omelette (C) rest (R)

Toasted sourdough bread (G) sandwich with Vegan Omelette, coconut curry "butter", pesto, lettuce & tomato
(option: replace with GF-baked bread)
› 85k

Pirate Tonic Khichdi (C)

Indian flavored rice and lentil porridge with garlic, onion & subtle spiciness, cooked with Jin-nourishing kidney tonic for highest potency.
› 59k

**Available
8am-11am**

DIY Breakfast of Champions

Choose one item from each category to make your own!

BREAD:

sourdough bread (G), gluten-free bread, sourdough English muffin (G), raw crackers (R)

SAUCE FOR BREAD:

vegan salted butter, vegan curry butter, pesto, cream cheese, olive oil

VEGAN 'EGG':

vegan fried egg, chickpea omelette, raw cashew scramble (R)

COMFORT:

BQ pulled jackfruits sausage, coconut bacon, teriyaki tempeh (S) (G), papaya salmon

VEGGIES (CHOOSE 3 ITEMS!):

steamed pumpkin, steamed purple potato, wilted spinach (R), marinated & dehydrated mushroom (R), avocado, mixed fresh salad

Served with baked kidney beans › 89k

SWEET

Smoothie Bowl

A bowl of smoothie of your choice, served with mixed seasonal fruit + 1 crunchy topping of your choice from below
› 69k

Chia Bowl

A bowl of chia pudding, served with mixed seasonal fruit + 1 crunchy topping of your choice from below
› 69k



Crunchy Toppings

- › Chocolate Granola (R)
- › Pink Dragon Granola (R)
- › Spirulina Granola (R)
- › Chocolate Coconut-Chips (R)
- › Baked Oats Granolla (G)(C)

Quinoa Porridge (C)

Cinnamon coconut flavored quinoa, lightly sweetened with coconut nectar, topped with shredded apple, raisins & candied walnuts - served warm or chilled
› 59k

Nutella Toast (C)

2 thin toasts, activated Nutella, banana, coconut whip cream, berry drizzle & walnuts
› 55k

Add 1 more slice +28k

Gluten-Free Waffle (C)

Rice flour waffle, with coconut whipped cream + 1 ice-cream + 1 drizzle of your choice from below
› 69k

Ice-Cream

Vanilla
Choco-Maca
Spirulina Mint Choco Chip

Drizzle

Chocolate Ganache
Triple-Berry
"Caramel"

Extras Toppings for Bowls & Waffles

Single serving fruit › 7k
Crunchy topping (see above) › 12k
Chia pudding › 12k
1 scoop ice cream › 22k
Extra whipped cream › 15k
Extra drizzle › 7k
Cacao nibs › 12k
Chia seeds › 12k
Flax seeds › 12k
Spirulina crunch › 14k
Goji berries › 12k

ALL DAY BREAKFAST

FROM 10AM
MEAL OF THE DAY

Peak Performance Bowl

Brown rice & tempeh & steamed veggies (C), rest (R)

MON

Fresh spirulina, raw hummus, sesame tempeh, avocado, steamed green veggies, edamame, pomelo, spirulina gomashio, 1000 island dressing, brown rice › 69k

(Replace rice with quinoa +7K)

Laksa Bowl (C)

TUE

Malaysian-style coconut curry soup bowl (S), with red rice noodles, marinated mushroom, teriyaki tempeh, (S)(G), steamed veggies, fresh beans shoots, fresh herbs, spicy onion sprinkles(S)(G) › 79k

Mac & Cheese Bowl (C)

WED

All-time favorite macaroni (G) & cheese in vegan version, coconut bacon(R), pizza cracker(R), coconut crouton(R), shaved cashew parmesan(R), lettuce, broccoli, olives & capers, avocado, tomato, sea-ser salad dressing!! › 79k

(Replace with gluten free macaroni 5k)

Tacos Tres Amigos (C)

THU

Gluten-free chickpea tortilla tacos, in 3 styles: chipotle marinated tempeh, BBQ pulled jackfruits sausage & chili beans, vegan nacho cheese, cashew sour cream, lettuce, tomato, pickled cucumber, served with vegan nacho cheese and gluten-free chips › 79k

Korean BBQ Jack-Bulgogi Rice Burger (C)

FRI

Korean BBQ jackfruit bulgogi patty (S) (G), rice burger buns, apple ginger glaze (S)(G), gochujang mayo, pickled cucumber, lettuce, tomato, served with crunchy kimchi cucumber, purple potato chips, water-kefir ranch dip › 79k

Ramen Gyoza Combo (C)

SAT

Tantan ramen (S,G) made from the traditional Japanese konnyaku yam, marinated mushrooms, sesame tempeh (S, G), steamed veggies, vegan "boiled egg", chili oil, served with Gyoza dumplings with homemade gluten-free wrappers › 95k

Lasagna Italian (R)

Our of our most popular dishes! You won't believe it's all raw!

SUN

Zucchini lasagna pasta, marinara sauce, nut-creamy bechamel, marinated spinach, raw-mezzan, garden salad & today's dressing › 69k

Can't choose?

Try our recommendation
Nourish Bowl

FROM 10AM
SAVORY BOWLS

Galactic Bowl (R)

Raw bread with pesto on top, almond feta cheese, kalamata olives, pickled onion, sprout, sauerkraut, green & veggies › 79k

Dressing
 Sweet Mustard

Dressing
 Sweet Mustard

Nourish A Bowl (C)

Brown rice, steamed greens & roots, steamed roots, marinated tempeh (S) (G), sprouts, sauerkraut, greens & veggies › 69k

Dressing
 Sesame ban-ban (S,G)

Topping
 Spirulina Gomashio

(Replace rice with quinoa +7K)

Ocean Bowl (C)

Quinoa, seaweed, mushroom, Korean marinated veggies, sprout, kimchi, green veggies › 69k

Dressing
 Miso wasabi (S)

Topping
 BBQ Cashew Nibbles

**Dressing (R) & Topping (R) are
 INTERCHANGEABLE**

More Dressing Options :

contains no sugar nor any sweetener nor fruit :

Pesto dressing , Probiotic Ranch dressing

Other Topping Options (R)

Sweet & chili coconut Chips
 Garlic coconut Crouton

**Extras Toppings
 for Bowls**

- Extra dressing › 12k
- Extra bowl topping › 12k
- Flax seeds › 12k
- Chia seeds › 12k
- Goji berries › 12k
- Spirulina crunch › 14k
- Fresh Spirulina › 20k

DAILY SPECIALS & BOWLS

FROM 10AM

A LA CARTE

Norwegian-Style "Gravlax" Open Sandwich (R)

Papaya "smoked- salmon" with fresh herbs & capers, cream nut-cheese, avocado, raw GF-onion flat bread (S), served with garden salad & today's dressing
› 69k

Dragon Roll Sushi (C)

Brown rice sushi roll filled with smoked papaya salmon, teriyaki tempeh (S,G), cashew cream cheese, cucumber pickle and avocado, a top with papaya slice with wasabi sauce & teriyaki sauce, served with miso soup (S) and soy sauce(S,G)
› 69k

Reuben Sandwich (C)

Rye sourdough bread (G), avocado, pesto, 1000 island mayo, eggplant-steak, tomato, sauerkraut, served with sweet potato chips (option: Gluten -free bread (C))
› 69k

Teriyaki Tempeh Burger

Bun & tempeh (C) rest (R)

Spirulina sourdough bun (G), teriyaki tempeh (S) (G), wasabi drizzle, cashew mayo, pickled cucumber, lettuce, tomato, served with sweet potato chips (option: Gluten -free bread (C))
› 69k

Bite Me Bread (C) rest (R)

Sourdough bread (G) sandwich with cream nut-cheese, pesto, lettuce, avocado and tomato (option: Gluten -free bread (C))
› 59k

Bite Me Deluxe add papaya salmon › 75k

Pirate Tonic Khichdi Deluxe (C)

Indian flavored rice and lentil porridge with garlic, onion & subtle spiciness, cooked with Jin-nourishing kidney tonic for highest potency. Served with marinated mushrooms, sourdough bread (G) & sambal mattah. Chinese Tonic herbs include He Shou Wu, eucommia, jujube dates, longan, licorice, astragalus, reishi medicinal mushroom,, ginger, cinnamon, goji berries, schizandra berries, which support anti-aging, longevity, vitality, libido, strength & stability
› 69k

TASTING PLATTERS

TreeNut Cheese Taster bread (C)rest (R)

Raw vegan camembert & aged cheese slices , sourdough bread slices, fruit, nuts, dry fruits, cheddar cheese
› 69k

Chips and Nacho Dip (C)

Gluten-Free & oven baked rice and tapioca chips, nut-free "cheddar"
› 35k

Taro Chips with probiotic ranch dip (C)

Coconut oil fried taro chips with water-kefir ranch dip
› 35k

SOUPS

Reishi Miso Soup (C)

Handmade healing Miso (S) with seaweed & dark greens, using Medicinal mushroom "Reishi" tea as "Dashi" soup stock
-served warm-
› 42k

Coco Pumpkin Soup (C)

Simple heart nourishing sweet pumpkin blended with coconut milk & Reishi medicinal mushroom & miso (S), with coconut croutons on the side
- served warm or chilled -
› 45k

Ocean Love Soup (C)

FRESH spirulina, wakame seaweed(S), pumpkin, misso (S), Thai spices, coconut milk & Reishi medicinal mushroom, with raw crackers (S) on the side - served chilled for the maximum benefit of fresh spirulina -
› 49k

Extra Goodies

Quinoa	(C) › 25k
BrownRice	(C) › 18k
Sourdough Bread 100gr	(G) › 28k
GF Baked Bread 2 Slices	(GF) › 28k
GF Raw Bread 3 Slices	(GF) › 35k
Curry "Butter"	(R) › 12k
Fresh Spirulina	(R) › 20k
3 Aged Nut Cheese Slices	(1/8 X Whole) (R) › 35k
Extra Avocado	(seasonal) › 15k
"Gravlax" 1 slice	(R) › 15k
Vegan fried egg	(C) 15k

A LA CARTE, TASTING PLATTERS & SOUPS

KIDS & SMALL PLATES

Onigiri Sisters (C)

2 round "Onigiri" rice balls made of brown rice & nori seaweed, walnut misso filling in the middle(S), with soy sauce (S) (G) on the side.
› 39k

Onigiri Brother(C)

2 triangle "Onigiri" brown rice balls, grilled with coconut amino, served with daikon pickles
› 39k

Half-size Coco Pumpkin Soup(C)

Simple heart nourishing sweet pumpkin blended with coconut milk & Reishi medicinal mushroom, miso (S)
- served warm or chilled -
› 23k

Half-size Miso Soup (C)

Handmade healing Miso (S) with seaweed & dark greens, using Medicinal mushroom "Reishi" tea as "Dashi" soup stock
-served warm-
› 22k

Half-size Khichdi (C)

Indian flavored rice and lentil porridge with garlic, onion & subtle spiciness, cooked with Jin-nourishing kidney tonic for highest potency. Easy to digest and nourishing. Chinese Tonic herbs include He Shou Wu, eucommia, jujube dates, longan, licorice, astragalus, reishi medicinal mushroom, ginger, cinnamon, goji berries, schizandra berries, which support anti-aging, longevity, vitality, libido, strength & stability
› 30k

Kids Mac & Cheese (C)

All-time favorite macaroni (G) & cheese in vegan version, corn thinly sliced bacon(R), paprika powder, basil
› 49k

(Replace with gluten -free macaroni +5k)

DESSERTS

All your nuts & seeds are ACTIVATED!
All Raw, Vegan, Gluten-free & Soy-free!
Please ask what is available today to the staff!

Please place order if you are OK that, more than 5 mints bike drive distance, our cakes may meld during delivery

Blessing cake (C) › 49k

Double Chocolate Pie(R)› 45k

Caramel Dream Torte (R)› 55k

Banana Dream Pie (R) › 49 k

Triple Berry Cheesecake (R) › 55 k

Nut-Free Mango passion (R) › 49k

Nut-Free Choco-Vanilla Cake (R) › 49k

Beans To Bar :

Rum & Raisins - Almond Maca (R) › 63k

Hanuman Ball - Choco Maca (R) › 18k

Aranda Ball - Charcoal & Raw chocolate (R)› 18k

Date Peanut butter cookie (C) › 25k

Caramel Hazelnut cookie (C) › 25k

Chocolate Chip Cookie (C) › 25k

Banana Bread whole (G) (C) › 79k/Slice 18k

Banana Split

Whipped cream (C),
other items all (R)

A whole banana split into half, topped with 2 scoops of ice cream, whipped cream, chocolate coconut chip & chocolate ganache sauce
› 59k

RETAIL

AGED - NUT - CHEESE

Plain › 95 k

Dill & Figs › 105k

Olive & Dry Tomato › 115k

Brie › 115k

Smokey › 115k

SEMI-HARD TREE-NUT CHEESE

Black Pepper & Ash › 108k

Truffle & Chaga › 110 k

SAUERKRAUT

Green Spirulina (R) › 115k

Balinese (R) › 39K

Indian (R) › 39K

NINJA Kimchi (R) › 39K

KIDS, SMALL PLATES & DESSERTS

CALL US on

+62 822 4048 5154

Jl. Sukma No. 2, Ubud, Bali

Open : 8AM-11PM / last order 9 PM

Minimum order: 100,000 IDR

Delivery fee within Ubud : 10,000 IDR

All prices do not include

10% government tax and 5 % service tax

Price descriptions 1K: 1.000 IDR

RAW CHEF TRAINING

RAW FOOD CLASS

www.sayurihealingfood.com