



GOT VEGETABLES?

## Vegetarian Temuku Spa Menu

<b>VEGETABLE SPRING ROLL</b> <i>vegan</i>	45.000	<b>LONTONG SAYUR</b> <i>vegan</i>	50.000
<i>Filled with vegetables and rice noodles served with sweet and sour sauce</i>		<i>Javanese style rice cakes in red Batavian curry of chayote (squash) with peanuts crackers</i>	
<b>GADO-GADO</b>	45.000	<b>3 VEGETERIAN SLIDERS</b> <i>vegan</i>	75.000
<i>Steamed vegetables, boiled egg, bean curd, tempeh served with peanut sauce</i>		<i>Small lentil burger with tzatziki and tomato chutney, mushroom burger with Balinese spices, and green pea burger with mint and Asian coleslaw, served with baked cassava fries</i>	
<b>TEMUKU MIXED SALAD</b> <i>vegan</i>	45.000	<b>SPRING QUINOA SUSHI</b> <i>vegan</i>	75.000
<i>Organic greens, shredded carrots, beetroot, cucumber, and candied cashew nuts, served with grilled bruschetta bread and choice of lime thyme or balsamic dressing</i>		<i>Sweet and sour quinoa and avocado, and capsicum roll in seaweed Nori served with sides of soy ginger sauce and shredded papaya salad</i>	
<b>GOHU</b> <i>vegan</i>	45.000	<b>SUSHI TASTING 8 pieces</b> <i>vegan</i>	75.000
<i>Indonesian shredded green papaya salad tossed with caramelized cashew nuts, sliced mild Lombok chilies, freshly ground ginger root, rice vinegar and a sprinkle of sugar, served with homemade crispy peanut crackers</i>		<i>Avocado, cucumber, capsicum, tomato sambal sushi Tofu with fried shallots sushi Gohu (green papaya salad) sushi Caramelized tempeh onigiri</i>	
<b>CARPACCIO OF BEETROOT</b>	45.000	<b>VEGETABLES</b> <i>vegan</i>	70.000
<i>With hazelnut dressing, organic salad greens and feta cheese</i>		<i>Capsicum, mushrooms, zucchini, asparagus, eggplant and onion served with steamed rice</i>	
<b>RAW AVOCADO GAZPACHO</b> <i>vegan</i>	45.000	<i>– STEAMED</i>	
<i>Chilled puree of avocado with fresh coconut water, shallot, spring onion and lime juice</i>		<i>– GRILLED</i>	
<b>VEGETARIAN PIZZA</b>	65.000	<i>– STIR FRY</i>	
<i>Mushrooms, capsicum, onion, tomato and marinara</i>		<b>VEGETERIAN NASI GORENG</b> <i>vegan</i>	45.000
<b>MARGARITA PIZZA</b>	60.000	<i>Stir fried rice with bok choy, carrots, leek, cabbage, chili, and fried shallots</i>	
<i>Tomato, basil, cheese and marinara sauce</i>			



## Desserts

<b>PANDAN CREPES</b> <i>vegan</i>	45.000
<i>Filled with homemade coconut jam and palm sugar</i>	
<b>BULUNG</b> <i>vegan</i>	45.000
<i>Pudding of seaweed, young coconut infused with palm sugar, pandan leaf and basil seeds</i>	
<b>FRESH FRUIT</b> <i>vegan</i>	30.000
<i>Local papaya, pineapple, watermelon and other seasonal fruit</i>	

*Above price are quoted in Indonesian rupiah and subject to 11% government tax and 10% service charges.*