

COMPLIMENTARY BREAKFAST MENU

FARM TO TABLE

Classics

dragon fruit smoothie bowl (VG)
infused with kaffir lime topped with spiced granola and tropical fruits

Breakfast burrito wrap (V, LG)
Homemade flatbread filled with lettuce, smoky beans, scrambled eggs, tomato salsa shredded cabbage, cashew cream and hot sauce
Option – scrambled tofu VG

banana bread stack (V)
Served with caramelised cinnamon banana and coconut caramel sauce with coconut cream

Pancake stack (V, LG option)
Served with housemade papaya jam and grated coconut
Option – Pancake with local honey

Egg omelette (V, LG)
Filled with sauteed greens and tomato served with fresh tomato salsa and roasted potato wedges

Mr. Simple (V)
Toast with eggs (scrambled or fried)
butter and condiments

fruit platter (VG, LG)
sliced seasonal fruits

Indonesian

Indonesian nasi goreng (V, LG)
Indonesian style fried rice with Sumba sambal served with fried free range egg and kerupuk

Mie Goreng (V)
Egg noodles wok tossed with shredded vegetables in a sweet soy sauce
Option – add shredded chicken

Indonesian Rice Chicken Congee / Bubur Ayam (LG)
Rice soup served with shredded chicken, boiled egg, sauteed greens and crackers

Condiments available
Local Honey, Homemade Papaya Jam, Homemade Peanut Butter, sumbamite, Tomato Sambol, Karel's Hot Sauce

Beverages

complimentary tea and coffee

please see bar menu for a selection of fresh juices and smoothies available for purchase at the bar

V- Vegetarian
VG - Vegan
LG - Low gluten

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Corkage fee 200k / BYO food fee 100k/pp
*prices are subject to 10% government & 11% service tax



LUNCH MENU

FARM TO TABLE

Classics

Beef Burrito Wrap - 170k

Homemade flatbreads filled with lettuce, smoky beans, shredded beef, tomato salsa shredded cabbage, rice, cashew cream, mayo and hot sauce served with chips

Chicken Club Sandwich - 115k

Three Layers of Pan-fried chicken, caramelised onion, egg, salad, mayo served with chips

Beef Burger - 150k

Brioche bun served with beef patty, tomato, fried egg, caramelised onion, served with chips and mayo

Fish Tacos - 150k

Three tacos filled with pan fried tengiri, shredded cabbage, tomato salsa, mayo, hot sauce and fresh lime, served with chips

Tempura Veg Tacos (VG) - 115k

Three tacos filled with tempura eggplant and beans, shredded cabbage, cashew cream and hot sauce, served with chips

Poke Bowl (LG) - 150k

Rice bowl topped with tengiri sashimi, tomato and spring onion, watermelon and pineapple, pickled ginger and local Sumba seaweed. Served with soy sauce

Sushi Nori Rolls (LG, VG option) - 150k

Made to order fresh fish or veg sushi rolls, pickled ginger and soy sauce

Indonesian

Gado Gado (VG, LG) - 115k

Homemade peanut satay sauce topped with steamed Asian greens, tomato, cucumber, tofu, egg and crackers

Mi Goreng (V) - 120k

Egg noodles wok tossed with shredded vegetables in a sweet soy sauce

Option – add shredded chicken
(VG option with rice noodle)

Sumbanese Fish Lilit (LG) - 140k

Fresh fish sate infused with lemongrass and ginger, served with coconut rice, urap sayur, pickled veg and crispy crackers

Telur Balado (V, LG) - 115k

Indonesian spicy sambol boiled eggs, sautéed Asian greens and rice

Condiments available: Housemade aioli, tomato sambol, Karel's hot sauce and tomato ketchup

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DINNER MENU

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Classics

Beef Burger - 160k

Brioche bun served with beef patty, tomato, fried egg, caramelised onion, served with chips and mayo

local fish and chips (LG) - 150k

Catch of the day tempura style served with chips tomato ketchup and mayo

KFC (Karels fried chicken) - 150k

Spiced fried chicken served with salad leaves, pickled veg, chips and a side of tomato ketchup and mayo

Chicken Laksa (LG) - 130k

fragrant creamy coconut noodle soup in Malaysian spices with vermicelli noodles and boiled free range egg
Option – tofu and egg

Eggplant parma (VG) - 115k

Panko coated fried eggplant parmigiana, napoli sauce and garden salad

Sumba spaghetti bolognese - 140k

Local ground beef in a tomato sauce
(LG option with rice noodle)

Home made lasagne - 160k

Served with napoli sauce and salad leaves

whole spiced roast chicken guling for two (LG) - 290k

Marinated Whole Roast chicken with roast potatoes and green salad

(please advise staff before 12pm to pre order this dish for dinner service)

Indonesian

Gado Gado (VG) - 115k

Homemade peanut satay sauce topped with steamed Asian greens, tomato, cucumber, tofu, egg and crackers

Mi Goreng (V) - 120k

Egg noodles wok tossed with shredded vegetables in a sweet soy sauce

Option – add shredded chicken

Banana leaf fish (LG) - 160k

Marinated fish cooked in banana leaf served with coconut rice, urap sayur, fresh tomato salsa and crispy crackers

Sesame crusted Tengiri (LG) - 180k

Sesame crusted Tengiri seared to perfection served on a bed of sautéed asian greens and a side of coconut infused rice with teriyaki sauce

Beef Rendang (LG) - 150k

Slow cooked mild beef coconut curry served with rice and crackers

Sumba Simmered Coconut Beef (LG) - 150k

Pan seared sliced beef and veg in a creamy coconut sauce with pickled veg

Served with mash potato or steamed rice

chicken Sate (LG) - 150k

Char-grilled chicken skewers served with coconut rice, pickled veg and a home made peanut sauce

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SALAD, SOUP, SIDES & SWEETS

FARM TO TABLE

Salad

Searched hand speared tengiri fish (LG) - 120k
Served on fresh garden salad

Coconut Chicken Salad (LG) - 135k
with home grown banana blossom, beans, cucumber,
coconut, fresh herbs and shredded chicken with coconut
dressing

Green Papaya Salad (VG, LG) - 90k
With cherry tomato, crushed peanuts

Garden Salad (VG, LG) - 55k
Local grown salad leaves, cucumber, tomato with balsamic
olive oil dressing
Option - add pan fried spicy chicken 30k

Snacks & Sides

Dip and crackers (VG, LG) - 70k
Homemade Roasted Tomato and Cashew Dip with Crackers

Garlic Bread (VG) - 55k

Fries (VG, LG) - 70k
Fries served with Mayo or Tomato Sauce

Japanese Vegetable tempura (VG) - 100k

Soup

Pumpkin and Ginger Soup (VG, LG) - 80K

Casava Leaf Soup (VG, LG) - 80K

Chilled Tomato and Watermelon Gazpacho (VG, LG) - 80K

*All soups served with crackers

Something Sweet

Pisang Goreng (VG, LG) - 55k
Fried bannana, Coconut Carmel Sauce, Toasted Sesame Seeds

Raw pink cashew cake (VG, LG) - 80k
Pink Dragonfruit & Lime Cashew-cheese cake with Granola
Crumble

Local raw chocolate cake (VG, LG) - 80k
Raw Chocolate Cashew Cake

Home made ice cream (VG, LG) - 30k per scoop
Homemade Coconut Sorbet made with fresh local young
coconut flesh

Bliss balls (VG, LG) - 35k
Spiced Cacao, Cashew, Date Bliss Balls

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KIDS MENU

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Napoli spaghetti (V) - 60k

Sumba Spaghetti bolognese - 90k

Karels fried chicken, chips, tomato and cucumber - 90k

Mie goreng (V)- 60k

Fish and chips, tomato and cucumber - 90k

Kids beef burger with tomato and lettuce - 100k

Grilled chicken strips, mash potato, tomato and cucumber (GF) - 90k

Kids Lasagna - 100k

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