

SAHAJA

Welcome to Sahaja Set beneath a restored Indonesian joglo, Sahaja is built on tradition — from hand-carved teak to time-honoured recipes. Inspired by the Balinese spirit of megibung (communal dining), our menu brings people together through bold Asian fusion and rich Indonesian flavours. Settle in, share a feast, and enjoy the beauty of craftsmanship, connection, and cuisine.

Please note:

All prices are listed in thousands and are subject to 21% government tax and service charge.

Dietary Information

We do our best to accommodate dietary needs. English isn't our first language, so please let us know clearly if you have any specific requirements or allergies — we want your experience to be just right.

Menu codes:

GFA – Gluten-Free Option Available

DFA – Dairy-Free Option Available

VA – Vegan Option Available

These options are available on request and not prepared that way by default — be sure to inform our staff when ordering.

GRAZING

Easy, light bites to start

KRUPUK & SAMBAL (V, GF)

Traditional Indonesian crackers served with a duo of house-made sambals.



65

CHILLI SALT EDAMAME (V, DF, GFA)

Steamed edamame tossed in fiery chilli salt and garlic.



65

TUNA TATAKI

Lightly seared, medium-rare tuna with fresh mango salsa, nestled in a crisp, golden pizza-dough ring, finished with a drizzle of wasabi mayo.

125

BAKWAN JAGUNG (V, GFA, DF)

Crispy Balinese corn fritters, served with a soy and ginger dipping sauce.

100

PORK & MUSHROOM DUMPLINGS

Steamed dumplings filled with pork, mushroom and cabbage. Served with chilli-black vinegar sauce.



110

CRISPY VIETNAMESE SPRING ROLLS (DF)

Juicy pork spring rolls, golden-fried and hand-rolled, with tangy nuoc cham dipping sauce.

100

AYAM SAMBAL MATAH (DF, GFA)

Juicy grilled chicken topped with fiery sambal matah – a zesty, raw Balinese relish of lemongrass, chilli, and shallots.



110

FOR THE TABLE

Refined, share-friendly plates to mix, match, and indulge.

MAPO TOFU (GF, DFA) 120

Silky tofu in fermented chili, garlic & ginger. With minced pork or plant-based option.

GINGER SOY BARRAMUNDI 140

Crispy barramundi glazed in savoury ginger-soy, on a bed of stir fried broccoli and carrot, finished with scallions & white pepper.

SLOW-COOKED BEEF RENDANG 180

Beef cheek slowly cooked in Sumatran spices and coconut milk.

BALINESE CURRY (DF / VA) 130

Aromatic curry of fresh vegetables in local spices, with your choice of chicken or prawns.

LEMONGRASS CHICKEN (DF, GFA) 120

Chargrilled chicken skewers with lemongrass, garlic & spices. Served with nouc cham sauce and finished with lime kaffir & coconut sprinkle

GREEN CURRY (DF, VA) 145

Spicy coconut green curry with your choice of chicken or Barramundi served in a rich, aromatic sauce.

SESAME TUNA WITH TOM YUM NOODLES (DF) 150

Homemade noodles in a fragrant tom yum broth, topped with seared sesame-crusted tuna and a touch of fresh lime.

SALMON DABU-DABU 160

Pan-seared medium salmon with Manadonese dabu-dabu sambal—fresh, zesty & spicy.

PAD KRA PAO (DF, VA, DFA) 130

Spicy Thai basil stir-fry with chicken, green beans & wok-charred chili glaze, finished with toasted cashews.

BUMBU FRIED RICE (DF) 130

Wok-fried rice with tofu or chicken, herbs, sprouts & sambal matah. Great to share or enjoy as a base.

HEALTHY RICE NOODLES 120

(GF, DF, V)

Light rice noodles tossed with tofu or chicken, fresh vegetables, herbs, black pepper and peanuts. A vibrant, satisfying dish—perfect solo or for sharing.

ON THE SIDE

Round out your table with a few house favourites.

SOURDOUGH NAAN 50

Fluffy, charred, and handmade.

PLAIN RICE 25

Fluffy Steamed Rice.

SAMBAL COCONUT GREEN BEANS 60

Blistered beans, local peanuts and spiced coconut sambal.

GARLIC SAUTEED KANGKUNG 60

Fragrant stir-fried kangkung with garlic, chili, and crispy shallots.

SICHUAN FRIED POTATOE 60

Scallion potatoe, red pepper, green pepper, onion and chilli.

BREAKFAST

TO BEGIN

CHOOSE ONE;

Espresso Coffee, Tea,
or Fresh Juice

LIGHT BITES

CHOOSE ONE;

SEASONAL FRUIT PLATTER

A vibrant, refreshing selection
of tropical fruits.

BANANA & OAT MUFFIN

Warmed, and served with butter.

COCONUT CHIA

Topped with berry compote,
Greek yogurt, and toasted
coconut. (V | GF)

HOMEMADE SOURDOUGH

Toasted sourdough served with
butter, artisanal jam, and honey.

A LA CARTE

CHOOSE ONE;

NASI GORENG

Traditional Indonesian fried rice
with seasonal vegetables, topped
with a folded egg omelette,
pickled fruits, and crunchy nut
crackers.

SEASONAL SMOOTHIE BOWL

A vibrant blend of tropical fruits,
topped with homemade granola,
toasted coconut, and fresh
seasonal fruit. **DF | V | GF**

FLUFFY BANANA PANCAKES

Soft, golden banana pancakes
served with berry compote,
maple syrup, and a sprinkle of
toasted coconut.

HALLOUMI SANDWICH OR BLT

Your choice of:

- Crispy bacon, lettuce, tomato
& chilli mayo
- Grilled halloumi, beetroot
relish & rocket

OMELETTE YOUR WAY

Fluffy three-egg omelette with
your choice of fillings: tomato,
mushroom, cheese, spinach, ham,
or onion. Served with a fresh
side salad. **GFA**

TORTILLA BREAKFAST WRAP

A warm tortilla filled with a
fluffy omelette, crispy bacon, a
hash brown, sautéed spinach,
pickled red onion, mushrooms &
chili mayo.

BACON & EGGS YOUR WAY

Crispy bacon, eggs cooked how
you like them, served with
sautéed mushrooms, golden
hashbrown, and toasted
sourdough.

BANANA NUT OATMEAL

Warm steel-cut oats topped with
caramelised banana, crunchy
nuts and seeds, finished with a
drizzle of maple syrup. **V | DFA**

CHICKPEA FOLD

A savoury chickpea flour
omelette with fresh vegetables
and melted mozzarella, served
with a light salad. **GF | V | DFA**

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WALK IN BREAKFAST

FLUFFY BANANA PANCAKES

Soft, golden banana pancakes served with berry compote, maple syrup, and a sprinkle of toasted coconut.

100

HALLOUMI SANDWICH OR BLT

Your choice of:

- Crispy bacon, lettuce, tomato & chilli mayo
- Grilled halloumi, beetroot relish & rocket

120

OMELETTE YOUR WAY

Fluffy three-egg omelette with your choice of fillings: tomato, mushroom, cheese, spinach, ham, or onion. Served with a fresh side salad. **GFA**

100

TORTILLA BREAKFAST WRAP

A warm tortilla filled with a fluffy omelette, crispy bacon, a hash brown, sautéed spinach, pickled red onion, mushrooms & chili mayo.

120

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NASI GORENG

Traditional Indonesian fried rice with seasonal vegetables, topped with a folded egg omelette, pickled fruits, and crunchy nut crackers.

100

SEASONAL SMOOTHIE BOWL

A vibrant blend of tropical fruits, topped with homemade granola, toasted coconut, and fresh seasonal fruit. **DF | V | GF**

90

Bacon & Eggs Your Way

Crispy bacon, eggs cooked how you like them, served with sautéed mushrooms, golden hashbrown, and toasted sourdough.

130

Banana Nut oatmeal

Warm steel-cut oats topped with caramelised banana, crunchy nuts and seeds, finished with a drizzle of maple syrup. **V | DFA**

110

Chickpea FOLD

A savoury chickpea flour omelette with fresh vegetables and melted mozzarella, served with a light salad. **GF | V | DFA**

120

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THE SWEET SPOT

A little bold, a little tropical, just sweet enough.

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AFFOGATO

90

Creamy vanilla ice cream finished with a shot of rich, premium espresso.

LIME & KAFFIR CHEESECAKE

120

Zesty kaffir lime cheesecake with a coconut biscuit base, finished with a drizzle of palm sugar syrup and served with kaffir lime sorbet.

GELATO DUO

90

Double scoop of premium gelato made with the finest local ingredients. Ask us about today's flavours.

MOLTEN LAVA CAKE

120

Warm chocolate cake with a gooey center, served with vanilla ice cream.

DARK CHOCOLATE & MISO CARAMEL TART

110

Silky dark chocolate tart with a luscious miso caramel layer, finished with black sesame gelato.

FLOURLESS CHOCOLATE CAKE

120

Rich, decadent chocolate cake served warm with silky chocolate ganache. Served with vanilla ice cream. (GF)

REFRESHMENTS

COFFEE & TEA

COFFEE BAR

Single Espresso	25
Latte Long Black	40
Cappuccino Flat White	40
Balinese Coffee	25
Hot Chocolate	40
Matcha (Hot or Iced)	45

Extras:

Extra Shot	10
Oat Milk	15

SPECIALTY TEAS & JAMU

English Breakfast Earl Grey	40
Green Tea Jasmine	40
Ginger & Lemongrass (Hot or Iced)	45
Infused Teas — Calming, relaxing or digestive	40
Indonesian Herbal Jamu	50

Bottled Water

Still or Sparkling	45
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SMOOTHIES & JUICES

Banana & Oat Smoothie	65
Bananas, oats, dates, honey, cinnamon, milk	

Dragonfruit Citrus Smoothie

Red dragonfruit, pineapple, orange juice, lime, chia seeds	65
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Pandan Coconut Smoothie

Pandan extract, coconut milk, banana, dates, crushed ice	65
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Clean Green Juice

Banana, bok choy, cucumber, pineapple, orange, apple juice	60
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Immune Booster Juice

Orange, turmeric, ginger, lemon, apple juice, honey	60
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Freshly Squeezed Juices

Orange / Watermelon / Pineapple / Mixed	60
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MOCKTAILS & SPIRITS

MOCKTAILS

Tamarind Twist 65

Tamarind, pineapple juice, honey, lime, soda

Bali Bloom 60

Rosella tea, lychee, lime, soda, mint

Passionfruit Sparkler 60

Fresh passionfruit, passionfruit syrup, soda

SPIRITS

CLASSIC 65

Vodka | Gin | Rum | Tequila | Whiskey | Arak (local spirit)

PREMIUM 90

Aperol | Campari | Jose Cuervo Tequila | Bombay Gin

Top shelf 130

Ask for our latest offerings

Served straight, on the rocks, or with your choice of mixer (+30)

BEERS

Bintang Small	40
Bintage Large	60
Singaraja	70
Heineken	70
Kura Kura Lager	70
Kura Kura Ale	70

SOFT DRINKS

Soda Coke Zero	30
Coca Cola Sprite	
Tonic	

COCKTAILS

HOUSE SIGNATURES INSPIRED BY ASIAN FLAVOURS, TROPICAL PRODUCE, AND A LITTLE CREATIVE MISCHIEF. FROM BRIGHT, EASY SIPPERS TO BOLD, LAYERED BLENDS – THESE ARE COCKTAILS MADE TO IMPRESS, NOT OVERWHELM.

PREFER THE CLASSICS? OUR BARTENDERS ARE ALWAYS HAPPY TO MIX YOUR FAVOURITE GO-TO ON REQUEST.

BASIL PEPPER SNAP GIN, BASIL, PEPPERCORN, LIME	130
LYCHEE GLOW FIZZ VODKA, LYCHEE, LIME, HONEY	140
YUZU HIGHBALL WHISKY, YUZU, LEMON, BITTERS, SODA	130
WATERMELON MINT COOLER GIN, MINT, WATERMELON, LIME, SODA	140
MATCHA COLADA RUM, COCONUT, PINEAPPLE, MATCHA	140
APEROL SPRITZ APEROL, BUBBLES, SODA, ORANGE	160
WHISKY SOUR WHISKY, LEMON, BITTERS	140
TOKYO HEAT MARGARITA TEQUILA, YUZU, CHILI-INFUSED AGAVE, LIME, TAJÍN RIM	150
MISO CARAMEL ESPRESSO MARTINI VODKA, MISO CARAMEL, COFFEE LIQUEUR, ESPRESSO	145
SPICED GINGER MULE VODKA, HOUSE GINGER SYRUP, LIME, BITTERS, SODA	145
SMOKED NEGRONI GIN, CAMPARI, AND VERMOUTH, INFUSED WITH AROMATIC SMOKE	160

WINE LIST

WHITE

White Monkey Sauvignon Blanc 2022 New Zealand Fresh and vibrant with tropical fruit and bright acidity. A solid all-rounder.	170/750
Two Islands Chardonnay 2023 Indonesia Fresh and balanced with melon, citrus, and a touch of oak.	550
La Révolution Sauvignon Blanc 2023 Chile Crisp and citrusy with notes of grapefruit and lemon zest. Light, grassy, and easy-drinking.	550
Two Islands Riesling 2023 Indonesia Crisp and aromatic with notes of lime, green apple, and a refreshing finish.	550
Australis Chardonnay 2023 Chile Medium-bodied with pear, apple, and a touch of vanilla. Balanced and smooth.	500
Fantinel Pinot Grigio 2022 Italy Fresh and crisp with light citrus, green apple, and floral notes.	780

BUBBLES

Valdivieso Brut Chile Bright, crisp, and crowd-pleasing with soft bubbles and citrus lift.	160/580
Tunjung Sparkling NV Indonesia Light and refreshing with citrus, apple, and fine bubbles.	550
Flumen Prosecco Brut NV Italy Light and crisp with green apple and floral notes. Fine bubbles, perfect for toasts.	680
Freixenet Vintage Reserva D.O. Cava 2020 Spain Classic sparkling wine with vibrant acidity, citrus, and light fruit flavours.	990
NV Moët & Chandon Brut Impérial France An icon of Champagne — vibrant and elegant with brioche, pear, and fine mousse. For moments worth celebrating.	2500

ROSE & ORANGE

White Monkey Rosé 2022 New Zealand Bright and fruity with hints of strawberry and citrus. Fresh and versatile.	170/750
Two Islands Rosé 2023 Indonesia Crisp and lively with red berry and watermelon notes.	550
Glup Naranjo 2022 (Orange Wine) Maule Valley, Chile Dry and textured with apricot, tea, and spice. An adventurous natural wine with character.	800
Vidal Fleury Côtes du Rhône Rosé 2021 France Bright and refreshing with red berry fruit and subtle spice. Balanced and versatile.	800

RED

White Monkey Pinot Noir 2020 Central Otago, New Zealand Silky and elegant with cherry, raspberry, and light spice. A classic cool-climate Pinot	170/750
Two Islands Pinot Noir 2022 Indonesia Light and elegant with red cherry, raspberry, and gentle spice. Smooth and balanced.	550
Casa Mendoza Malbec 2022 Argentina Full-bodied and plush with blackberry, plum, and hints of chocolate and oak.	650
Eureka Effect Shiraz 2021 Australia Juicy and vibrant with red berries, herbs, and a touch of pepper.	750
País Viejo 2021 Maule Valley, Chile Velvety, bold, and spicy with dark fruit. Like a rustic Pinot or light Tempranillo.	850
Roche Mazet Cabernet Sauvignon Pays d'Oc, France Smooth and fruity with blackcurrant, plum, and a hint of vanilla. Medium-bodied with soft tannins and a balanced finish.	780
Two Islands Cabernet Merlot 2022 Indonesia Smooth and medium-bodied with plum, cassis, and soft spice	550
Caldora Sangiovese 2022 Italy Medium-bodied with ripe cherry, herbs, and soft tannins. Smooth and approachable.	800

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