

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.

We do our best to cater to dietary needs and allergies. English isn't our first language, so please let us know clearly if you have any specific requirements – we want to get your meal just right.

Menu Codes:

GFA – Gluten-Free Option Available

DFA – Dairy-Free Option Available

VA – Vegetarian/Vegan Option Available

These dishes can be adapted on request but are not prepared this way by default, so please inform our staff when ordering.

We take allergies seriously and will do our best to avoid cross-contamination, but please note that our kitchen handles gluten, dairy, nuts, and other common allergens.

GRAZING

Easy, light bites to start

KRUPUK & SAMBAL GF

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



65

CHILLI SALT EDAMAME V, DF, GFA

Steamed edamame tossed in fiery chilli salt, garlic and salt.

65

CRISPY RICE SUSHI

Golden, crunchy rice topped with smoked salmon, furikake, capers, and Bang Bang sauce (3 pieces).



125

TUNA TATAKI

125

Lightly seared medium-rare tuna with fresh mango salsa in a crisp golden pizza-dough ring, finished with wasabi mayo, pickled ginger, and sweet soy.

PULLED PORK SLIDERS



130

Slow-cooked pulled pork with hickory BBQ, crisp jalapeno slaw and pickles, on mini slider buns (3)

BAKWAN JAGUNG (V, GFA, DF)

100

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

PORK & MUSHROOM DUMPLINGS



110

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

CRISPY VIETNAMESE SPRING ROLLS



100

Juicy pork and vegetable spring rolls, golden-fried and hand-rolled, served with fresh lettuce, mint, and tangy nuoc cham.

KOREAN FRIED CHICKEN WINGS



120

Crispy double-fried chicken coated in a sticky gochujang glaze, finished with toasted sesame and spring onion.

FOR THE TABLE

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

GINGER SOY BARRAMUNDI

130

Crispy barramundi glazed in ginger-soy, finished with scallions and a hint of white pepper. *DF*

SLOW-COOKED BEEF RENDANG



180

Beef cheek slowly cooked in Sumatran spices and coconut milk.

BALINESE CURRY



130

Aromatic vegetable curry with your choice of tofu, chicken or prawns. *DF VA*

LEMONGRASS CHICKEN

130

Chargrilled on fresh lemongrass skewers, served with lemongrass sambal and tangy nước chấm. *DF, GFA*

TUNA WITH TOM YUM NOODLES



150

Homemade noodles in a fragrant tom yum broth made with shrimp stock, topped with sesame-crusted tuna and fresh lime. *DF*

ASIAN GLAZED SALMON



160

Pan-seared salmon in a savory-sweet soy glaze, finished with fresh herbs and a hint of spice.

THAI CHICKEN MEATBALLS



140

Tender chicken meatballs glazed in a spicy-sweet-sour sauce, finished with fresh herbs and a hint of chili.

PEPES IKAN

130

Banana leaf-steamed barramundi with Balinese lemongrass, bay leaf, and tamarind, served with fresh sambal matah. *GF DF*

YELLOW LENTIL DAHL



130

Creamy yellow lentils with turmeric, ginger, garlic, and tomato, finished with coconut milk, coriander, and Greek yoghurt.

PRAWN KUNG PAO



140

Wok-tossed prawns with bell peppers, onions, dried chilies, and peanuts in a savory-spicy soy glaze. *DFA*

HEALTHY RICE NOODLES

140

Light rice noodles with tofu or chicken, fresh vegetables, herbs, black pepper, and peanuts. *GF DF VA*

BUMBU FRIED RICE

130

Wok-fried rice with tofu or chicken, herbs, sprouts, edamame and sambal matah, served with peanut crackers. *DF*

ON THE SIDE

SOURDOUGH NAAN

50

Fluffy, charred, handmade.

Garlic butter +10.

SAMBAL COCONUT BEANS

60

Blistered beans with spiced coconut sambal; peanuts on the side.

SAUTEED KANGKUNG

60

Garlic, chili, and crispy shallots.

SICHUAN FRIED POTATO

60

Potato with scallions, peppers, chili, and Sichuan doubanjiang.

SPICY BALINESE CUCUMBER

60

Cucumber with chili-lime dressing, grated coconut, and Balinese spices.

Plain Rice

25

Fluffy steamed rice.

THE SWEET SPOT

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

All prices are .00 & are subject to
additional Government tax & service
of 21%

AFFOGATO

90

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

LIME & KAFFIR CHEESECAKE

120

Zesty kaffir-lime cheesecake on a coconut biscuit base, topped with a bright lime glaze and a drizzle of palm-sugar syrup, served with kaffir-lime sorbet.

PANDAN CREME BRULEE

125

Silky pandan custard with a crisp caramel top, finished with a hint of coconut.

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)

SAHAJA BREAKFAST

Selamat Pagi – Good Morning

Begin your morning with something simple and beautiful. Choose a drink to start – espresso, matcha latte, gourmet tea, or a fresh seasonal juice – then enjoy a breakfast board alongside a freshly prepared main. Each dish is made with care, balancing freshness, flavour, and a touch of indulgence to set the tone for your day.

Morning Beverage (choose one)

Espresso Coffee – pick your favourite

Matcha Latte – high-quality matcha, lightly frothed

Gourmet Tea Selection – handpicked loose-leaf teas

Freshly Pressed Juice – seasonal fruits for a refreshing boost

Sahaja Breakfast Boards (choose one)

TROPICAL WELLNESS BOARD

Vibrant, light, and energising – a fresh start to the day.

Seasonal tropical fruit selection with fresh mint.

Coconut chia pudding with berry compote, toasted coconut, and toasted nut granola clusters

Jamu shot (Balinese herbal wellness drink)

Mini coconut macaron



ARTISAN BAKERY BOARD

A decadent board for the ultimate breakfast experience:

Freshly baked banana bread

Homemade sourdough toast with butter & seasonal jam

Kombucha Booster shot

Seasonal fruit medley served in a glass

FRESHLY PREPARED MAINS (CHOOSE ONE)

Nasi Goreng

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

Seasonal Smoothie Bowl (DF | V | GF)

A vibrant blend of tropical fruits, crowned with homemade granola, toasted coconut, and fresh seasonal fruit.

Fluffy Banana Pancakes

Golden pancakes layered with berry compote, drizzled with maple syrup, and finished with toasted coconut.

Halloumi Sandwich or BLT

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

Served on artisan bread for a satisfying gourmet bite.

Omelette Your Way (GFA)

Fluffy three-egg omelette with your choice of fillings: tomato, mushroom, cheese, spinach, ham, or onion, served with a fresh green salad.

Tortilla Breakfast Wrap

Warm tortilla with fluffy omelette, crispy bacon, hash brown, spinach, mushrooms, pickled onion, and chili mayo; sambal oelek on the side.

Bacon & Eggs Your Way

Crispy bacon and eggs cooked to your preference, served with sautéed mushrooms, golden hashbrown, and toasted sourdough with butter on the side.

Banana Nut Oatmeal (V | DFA)

Steel-cut oats topped with caramelized banana, crunchy nuts, and seeds, finished with a drizzle of golden maple syrup. (Your choice of Milk)

Chickpea Fold (GF | V | DFA)

Chickpea-flour omelette with seasonal vegetables and melted mozzarella, served with a fresh salad. (Vegan option available.)

COFFEE & TEA HOUSE

THE HEALTH BAR



THE COFFEE BAR

Single Espresso	25
Latte Long black	40
Cappuccino Flat White	40
Balinese Coffee	25
Hot Chocolate	40
Matcha - hot or iced	45
- Extra Shot	10
- Oat Milk	15

THE TEA HOUSE

English Breakfast Earl Gray	40
Green Tea Jasmine	40
Fresh Ginger & Lemongrass	45
Lemongrass (iced)	40

HEALING TEAS

Relaxing Calming Healing Digestive	40
---	----

BOTTLED WATER

Still or Sparkling	35
--------------------	----

SOFT DRINKS

Soda Coke Zero Coca Cola Sprite Tonic	30
--	----

FRESH COCONUT 40

Freshly Cracked with lime

JAMU 50

Balinese Turmeric & Tamarind
Tonic

KOMBUCHA 60

Ask for todays special!

Banana & Oat Smoothie 60

Bananas, oats, dates, honey,
cinnamon, milk

DRAGONFRUIT SMOOTHIE 60

Red dragonfruit, pineapple,
orange juice, lime, chia seeds

PANDAN COCO SMOOTHIE 60

Pandan extract, coconut milk,
banana, dates.

CLEAN GREEN JUICE 65

Banana, bok choy, cucumber,
pineapple, orange, apple juice

IMMUNE BOOSTER JUICE 65

Orange, turmeric, ginger,
lemon, apple juice

FRESHLY SQUEEZED JUICE 70

Orange / Watermelon /
Pineapple / Mixed

- add a scoop of vanilla Protein 25

THE BAR

COCKTAILS



MOCKTAILS

TAMARIND TWIST

Tamarind, pineapple juice, lime, soda

65

BASIL PEPPER SNAP

130

Gin, basil, peppercorn, lime

BALI BLOOM

Rosella tea, lychee, lime, soda, mint

60

LYCHEE GLOW FIZZ

140

Vodka, lychee, lime, honey

PASSIONFRUIT SPARKLER

Fresh passionfruit, passionfruit syrup, soda

60

WATERMELON MINT COOLER

140

Gin, mint, watermelon, lime, soda

BEERS

Bintang - Small
Bintang - Large
Heineken
Kura Kura Ale
Kura kura Lager
Singaraja

40

60

70

70

70

70

APEROL SPRITZ

160

Aperol, bubbles, soda, orange

CLASSIC

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

65

WHISKY SOUR

140

Whisky, lemon, bitters

PREMIUM

Aperol | Campari | Jose Cuervo
Tequila | Bombay Gin

90

TOKYO HEAT MARGARITA

150

Tequila, yuzu, chili-infused
agave, lime, Tajín rim

Top shelf

Ask for our latest offerings

130

CARAMEL ESPRESSO MARTINI

145

Vodka, miso caramel, coffee
liqueur, espresso

SPICED GINGER MULE

145

Vodka, ginger syrup, lime,
bitters, soda

SMOKED NEGRONI

160

Gin, Campari, vermouth,
infused with aromatic smoke

WINE LIST

WHITE

White Monkey Sauvignon Blanc 2022
New Zealand
Fresh and vibrant with tropical fruit and bright acidity. A solid all-rounder.

Two Islands Chardonnay 2023
Indonesia
Fresh and balanced with melon, citrus, and a touch of oak.

La Révolution Sauvignon Blanc 2023
Chile
Crisp and citrusy with notes of grapefruit and lemon zest. Light, grassy, and easy-drinking.

Two Islands Riesling 2023
Indonesia
Crisp and aromatic with notes of lime, green apple, and a refreshing finish.

Australis Chardonnay 2023
Chile
Medium-bodied with pear, apple, and a touch of vanilla. Balanced and smooth.

Fantinel Pinot Grigio 2022
Italy
Fresh and crisp with light citrus, green apple, and floral notes.

BUBBLES

Valdivieso Brut
Chile
Bright, crisp, and crowd-pleasing with soft bubbles and citrus lift.

Tunjung Sparkling NV
Indonesia
Light and refreshing with citrus, apple, and fine bubbles.

Flumen Prosecco Brut NV
Italy
Light and crisp with green apple and floral notes. Fine bubbles, perfect for toasts.

Freixenet Vintage Reserva D.O. Cava 2020
Spain
Classic sparkling wine with vibrant acidity, citrus, and light fruit flavours.

NV Moët & Chandon Brut Impérial
France
An icon of Champagne – vibrant and elegant with brioche, pear, and fine mousse. For moments worth celebrating.

ROSE & ORANGE

White Monkey Rosé 2022
New Zealand
Bright and fruity with hints of strawberry and citrus. Fresh and versatile.

Two Islands Rosé 2023
Indonesia
Crisp and lively with red berry and watermelon notes.

Glup Naranjo 2022 (Orange Wine)
Maule Valley, Chile
Dry and textured with apricot, tea, and spice. An adventurous natural wine with character.

Vidal Fleury Côtes du Rhône Rosé 2021
France
Bright and refreshing with red berry fruit and subtle spice. Balanced and versatile.

RED

White Monkey Pinot Noir 2020
Central Otago, New Zealand
Silky and elegant with cherry, raspberry, and light spice. A classic cool-climate Pinot

Two Islands Pinot Noir 2022
Indonesia
Light and elegant with red cherry, raspberry, and gentle spice. Smooth and balanced.

Casa Mendoza Malbec 2022
Argentina
Full-bodied and plush with blackberry, plum, and hints of chocolate and oak.

Eureka Effect Shiraz 2021
Australia
Juicy and vibrant with red berries, herbs, and a touch of pepper.

País Viejo 2021
Maule Valley, Chile
Velvety, bold, and spicy with dark fruit. Like a rustic Pinot or light Tempranillo.

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.

Two Islands Cabernet Merlot 2022
Indonesia
Smooth and medium-bodied with plum, cassis, and soft spice

Caldora Sangiovese 2022
Italy
Medium-bodied with ripe cherry, herbs, and soft tannins. Smooth and approachable.