

# 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

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.

125

### PULLED PORK SLIDERS

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



130

### 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

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



100

### KOREAN FRIED CHICKEN WINGS

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



120

## 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.

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### **AFFOGATO**

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

90

### **LIME & KAFFIR CHEESECAKE**

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.

120

### **PANDAN CREME BRULEE**

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

125

### **MOLTEN LAVA CAKE**

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

120

### **DARK CHOCOLATE & MISO CARAMEL TART**

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

110

### **FLOURLESS CHOCOLATE CAKE**

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

120

# 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
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### BOTTLED WATER 35

Still or Sparkling

### SOFT DRINKS 30

Soda | Coke Zero | Coca Cola  
| Sprite | Tonic

### 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

### BALI BLOOM

Rosella tea, lychee, lime, soda, mint

60

### PASSIONFRUIT SPARKLER

Fresh passionfruit, passionfruit syrup, soda

60

## BEERS

Bintang - Small

40

Bintang - Large

60

Heineken

70

Kura Kura Ale

70

Kura kura Lager

70

Singaraja

70

## CLASSIC

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

65

## PREMIUM

Aperol | Campari | Jose Cuervo  
Tequila | Bombay Gin

90

## Top shelf

Ask for our latest offerings

130

### BASIL PEPPER SNAP

Gin, basil, peppercorn, lime

130

### LYCHEE GLOW FIZZ

Vodka, lychee, lime, honey

140

### 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

### CARAMEL ESPRESSO MARTINI

Vodka, miso caramel, coffee  
liqueur, espresso

145

### SPICED GINGER MULE

Vodka, ginger syrup, lime,  
bitters, soda

145

### SMOKED NEGRONI

Gin, Campari, vermouth,  
infused with aromatic smoke

160



# WINE LIST

## WHITE

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

## BUBBLES

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

## ROSE & ORANGE

<b>White Monkey Rosé 2022</b> New Zealand Bright and fruity with hints of strawberry and citrus. Fresh and versatile.	650
<b>Two Islands Rosé 2023</b> Indonesia Crisp and lively with red berry and watermelon notes.	550
<b>Glup Naranjo 2022 (Orange Wine)</b> Maule Valley, Chile Dry and textured with apricot, tea, and spice. An adventurous natural wine with character.	800
<b>Vidal Fleury Côtes du Rhône Rosé 2021</b> France Bright and refreshing with red berry fruit and subtle spice. Balanced and versatile.	800

## RED

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

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