

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 crispy rice topped with smoked salmon, furikake, capers, Bang Bang sauce, wasabi mayo, and soy. (3 pieces).



125

TUNA TATAKI

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

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

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



110

KOREAN FRIED CHICKEN WINGS

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





120

FOR THE TABLE


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

GINGER SOY BARRAMUNDI 140
Crispy barramundi glazed in ginger-soy, finished with scallions and a hint of white pepper. *DF*


SLOW-COOKED BEEF RENDANG  190
Beef cheek slow-cooked in Sumatran spices and coconut milk, served with rice.

BALINESE CURRY  130
Aromatic vegetable curry with your choice of tofu, chicken or prawns, served with rice *DF VA*


LEMONGRASS CHICKEN 130
Chargrilled on lemongrass skewers with lemongrass sambal, tangy nước chấm, and coconut. *DF, GFA*

TUNA WITH TOM YUM NOODLES  160
Homemade noodles in tom yum shrimp and mushroom broth, topped with sesame-crusting tuna and fresh lime. *DF*

ASIAN GLAZED SALMON 160
Pan-seared salmon in a savory-sweet soy glaze, finished with toasted sesame and green onion.

PEPES IKAN  130
Banana leaf-steamed barramundi with Balinese lemongrass, bay leaf, and tamarind, served with fresh sambal matah. *GF DF*

HEALTHY RICE NOODLES 140
Light rice noodles with tofu or chicken, fresh vegetables, herbs, black pepper, and peanuts. *GF DF VA*


PRAWN KUNG PAO  140
Wok-tossed prawns with bell peppers, onions, dried chilies, and peanuts in a savory-spicy soy glaze. *DFA*


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
Brushed with garlic butter. Fluffy, charred, handmade.

 **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.

GARLIC GREEN BEANS..... 55
Wok-tossed green beans with garlic & a touch of soy.

PLAIN RICE 25
Fluffy steamed rice.

THE SWEET SPOT

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

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

BLACK SESAME GELATO

Toasted black sesame gelato, sesame praline, sea salt, sesame caramel

110

FLOURLESS CHOCOLATE CAKE GF

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

110

STICKY MANGO RICE PUDDING GF DF V

Fragrant coconut sticky rice layered with ripe mango, finished with coconut cream, toasted sesame, and a hint of palm sugar.

120

DARK CHOCOLATE & MISO CARAMEL TART

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

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 our Tropical Wellness Breakfast Board alongside a freshly prepared main.

MORNING BEVERAGES

Espresso coffee, matcha latte, loose-leaf teas, or our fresh mixed juice of the day – enjoy your favourites, just as you feel in the moment.

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 nut granola clusters
Kombucha booster shot
Mini coconut and oat cookie*

Fresh sourdough with butter & seasonal jam can be enjoyed alongside your breakfast – simply let us know if you'd like some brought to your table, or feel free to order plain sourdough to accompany your main.



FRESHLY PREPARED MAINS

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 and fresh bananas, drizzled with maple syrup and caramel sauce, finished with toasted coconut.

BLT on Sourdough

Crispy bacon, lettuce, tomato & chili mayo.
Add a fried egg if you like – just let us know.

Halloumi Sandwich on Sourdough

Grilled halloumi, beetroot relish & rocket.
Add a fried egg if you like – just let us know.

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, spinach, mushrooms, pickled onion, and chili mayo; served with hash brown and 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 |
| - Coconut Milk | 15 |

THE TEA HOUSE

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

HEALING TEAS

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|--|----|
| 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 Whey Protein 35

THE BAR



COCKTAILS

MOCKTAILS

TAMARIND TWIST 65

Tamarind, pineapple juice, lime, soda

BALI BLOOM 60

Rosella tea, lychee, lime, soda, mint

PASSIONFRUIT SPARKLER 60

Fresh passionfruit, passionfruit syrup, soda

BEERS

Bintang - Small 40

Bintang Radler - Lemon 40

Bintang - Large 60

Heineken 70

Kura Kura Ale 70

Kura kura Lager 70

Singaraja 70

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

BASIL PEPPER SNAP 130

Gin, basil, peppercorn, lime

LYCHEE GLOW FIZZ 140

Vodka, lychee, lime, honey

WATERMELON MINT COOLER 140

Gin, mint, watermelon, lime, soda

PIÑA COLADA 140

Rum, coco cream, pineapple.

APEROL SPRITZ 160

Aperol, bubbles, soda, orange

WHISKY SOUR 140

Whisky, lemon, bitters

TOKYO HEAT MARGARITA 150

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

CARAMEL ESPRESSO MARTINI 145

Vodka, miso caramel, coffee liqueur, espresso

SPICED GINGER MULE 145

Spiced rum, ginger syrup, lime, bitters, soda

SMOKED NEGRONI 160

Gin, Campari, vermouth, infused with aromatic smoke