



ALL-DAY BREAKFAST

- ENGLISH BREAKFAST** **S** **65**
Sunny-side-up eggs, sautéed mushrooms, grilled tomatoes, baked beans, served with fluffy waffles and a sprinkle of parsley. Protein options: Vegan Sausage or Scrambled Tofu
- SUNRISE WAFFLES** **N S AF** **55**
Vegan waffles topped with vanilla gelato, sliced bananas, and roasted granolas drizzled with maple syrup
- FRIED CHICK'N & WAFFLES** **N S** **60**
Crispy chick'n tenders served with fluffy waffles and maple syrup on the side
- VEGAN PAIN AU CHOCOLAT** **S** **30**
Buttery pastry filled with dairy-free dark chocolate
- GRILLED CHEEZE SANDWICH** **55**
The perfect breakfast sandwich of buttery vegan cheese grilled with sourdough toast, served with sweet potato fries
- SMASHED AVOCADO TOAST** **S** **60**
Smashed avocado and tofu on toasted sourdough, served with mixed salad and balsamic dressing

SMOOTHIE BOWLS

- MIGHTY GREEN BOWL** **N S GF** **68**
Pineapple, banana, star fruit, spinach, bokchoy, soymilk, spirulina, protein powder, flaxseed, rolled oats, and coconut flakes, served with homemade granola and chia seeds
- TROPICAL BLISS BOWL** **N GF** **68**
Banana, pineapple, orange, and lemon served with homemade granola and chia seeds
- MOONLIGHT BERRY BOWL** **N S GF** **68**
Local blueberry, dragon fruit, sweet potato, banana, pineapple, and soymilk, topped with homemade granola and chia seeds

FARM-TO-TABLE SALADS

- BEEFLESS SALAD ROLL** **GF S AFav** **55**
Rolling in the deep with our salad roll - enjoy the perfect combinations of shredded beefless meat and fresh veggies paired with sweet and sour sauce. Yum!
- MAX CHICK'N CAESAR SALAD** **S** **65**
Grilled chick'n on top of mixed lettuce, diced potatoes, steamed corn, onion, sprinkled with almond, cashew, mixed seeds, comes with vegan caesar dressing
- SWEET AND SOUR CHICK'N SALAD BOWL** **S** **69**
Salad bowl with chick'n tenders in sweet and sour sauce, drizzled with balsamic vinaigrette and almonds

S contains soy **🔥** spicy **GF** gluten-free **N** contains nut **GFav** gluten-free available **AF** allium-free **🕒** longer prep time **AFav** allium-free available

LIGHT BITES

- CREAMY MUSHROOM SOUP** **GFav** **45**
Warm bowl of creamy mushroom soup with champignon chunks, served with garlic sourdough bread
- CRISPY CAULIFLOWER BITES** **AF** **40**
Golden-brown crispy cauliflower served with spicy mayo
- CHEEZY CAULIFLOWER BITES** **AF** **45**
Golden-brown crispy cauliflower topped with Green Rebel melty vegan cheese and served with a side of ketchup
- CRISPY CHICK'N TENDERS** **S** **45**
Perfect for quick bites! tender, juicy and finger-lickin' good crispy chick'n, served with caesar dressing
- STRAIGHT CUT FRIES** **AF** **35**
Fries cooked to perfection with coconut oil
- SWEET POTATO FRIES** **GF AF** **40**
Orange and purple sweet potato fries, fried in coconut oil
- LOADED CHEEZE FRIES** **GF S** **50**
Fries topped with savory plant-based beef mince, pickled green chilies, zesty barbecue sauce, and melted cheddar cheese
- CHEEZY NACHOS** **GF S** **50**
Tortilla chips with caesar dressing, vegan cheddar cheese melt, pickled green chilies, chopped tomatoes, and guacamole on the side
- VEGAN GYOZA** **S 🔥** **48**
Pan-fried gyoza with shiitake mushroom, soy protein, carrot, white cabbage filling and garlic
- BURGREENS-STYLE BALINESE SATAY** **GF S** **50**
Sweet & savoury Balinese satays with sweet soy sauce

SHARING PLATTERS

served 2-3 people!

- ASIAN PLATTER** **N S** **99**
Sharing platter of our Asian favorites includes crispy cauliflower bites topped with gochujang sauce, rendang bites, tempe skewers, Balinese satay, sweet soy sauce sambal, and your choice of sauce: garlic chili or peanut sauce
- WESTERN PLATTER** **S** **99**
The ultimate sharing platter with crispy cauliflower bites, chick'n tenders, straight-cut fries, and meatballs, served with tartar and barbecue sauce
- CHEEZE AND FRUIT PLATTER** **GF AF** **99**
A cheese platter with Green Rebel Cheddar, Truffle Cheese and Mozzarella. Served with fresh fruits, and crackers
- FRUIT PLATTER** **GF AF** **99**
Locally-sourced seasonal fruits

BURGERS

served with fries and mixed salad

- MIGHTY MUSHROOM BURGER** **S GFav** **85**
Juicy pan-grilled mushroom patty topped with lettuce, sliced tomatoes, homemade cucumber pickles, sautéed onions, and caesar dressing in whole-wheat brioche bun
- BEEFLESS CHEEZE BURGER** **S GFav AFav** **85**
Plant-based beefless minced patty topped with melted vegan cheese, coleslaw salad, sliced tomatoes and homemade cucumber pickles in whole-wheat brioche bun
- VISH BURGER** **S AFav** **85**
Vish filet nestled in brioche bun with sautéed onions and coleslaw, served with tartar sauce
- CAULIFLOWER BURGER** **AFav** **80**
Crispy cauliflower nestled in a wholewheat brioche bun, with sautéed onions and coleslaw, served with caesar dressing
- MINI TRIO** **S** **88**
3 mini veggie burgers: mini crispy chick'n tender, mini shredded beefless meat, and mini mighty mushroom, served in whole-wheat brioche buns

BURGER ADD-ONS

CHEEZE	+12
SUNNY SIDE UP	+12
SWITCH TO GLUTEN-FREE BREAD	+15

All our plant-based meat and dairy-free cheese are powered by:

GREENREBEL

Beef alternative is made from shiitake mushroom and non-GMO soy

Chick'n and Vish are made from king oyster mushroom and non-GMO soy

Cheese is made from potato and coconut oil

They source their key ingredients from different parts of Indonesia empowering **1,000+** farmers

Check them out at:

greenrebelfoods.com



Scan here to view our menu photos



See more menu on the other side

EXTRAS

COLESLAW	+10	GREEN SALAD	+20
SOURDOUGH BREAD	+10	BROWN RICE	+10
FRIED GYOZA	+10	SHIRATAKI RICE	+25
STRAIGHT CUT FRIES	+20		
SWEET POTATO FRIES	+20		
GLUTEN-FREE BREAD	+20		
BAKED BEANS	+20		

DRESSING EXTRAS

BALSAMIC DRESSING	+6
CAESAR DRESSING	+6
PEANUT SAUCE	+6
SAMBAL MATAH	+6
BARBEQUE SAUCE	+6
INDONESIAN CHILLI SAMBAL	+6
TRUFFLE SAUCE	+6
CHEEZE SAUCE	+12

PROTEIN EXTRAS

VEGAN RENDANG	+35
<i>8gr protein</i>	
GRILLED CHICK'N	+22
<i>17gr protein</i>	
TEMPE SKEWERS (2PCS)	+22
<i>21gr protein</i>	
SUNNY SIDE UP	+12
<i>3gr protein</i>	
VEGAN PROTEIN POWDER	+12
<i>9gr protein</i>	
STEAMED TOFU	+15
<i>9gr protein</i>	
STEAMED EDAMAME	+15
<i>5gr protein</i>	



ASIAN

VEGAN RENDANG BOWL **65**

A flavorful bowl of beefless rendang topped with garlic chili, tempe skewer, and organic brown rice

SHIRATAKI FRIED RICE **60**

A low-carb twist on the classic Indonesian fried rice, featuring tender shirataki stir-fried with vibrant veggies and aromatic spices. Light, flavorful, and indulgent in every bite

BALINESE SATAY PLATTER **72**

Sweet and savory Balinese satays, comes with a serving of brown rice, teriyaki tempe, and salad with sambal matah dressing

NASI CAMPUR BALI **60**

The taste of Bali made vegan: mix platter of sate lilit, chick'n sambal matah, plecting long beans, sauteed green beans & corn, tempeh & tofu sambal balado, rice crackers served with organic brown rice and extra sambal matah on the side

INDONESIAN COCONUT CURRY SOUP **60**

Savor the rich flavors of Indonesia with our Soto Betawi, a fragrant beefless soup infused with creamy aromatic spices. Perfectly balanced and comforting with a side of organic brown rice

TERIYAKI BOWL **60**

Chick'n teriyaki, served with organic brown rice and greens

SWITCH TO TEMPE **55**

SWEET AND SOUR CHICK'N BOWL **60**

A flavor-packed bowl of crispy chick'n cooked in chinese-inspired sweet and sour sauce, served with organic brown rice and fresh greens

All rice can be substituted with Shirataki Rice **+15**

MIE GORENG PEDAS **49**

Spicy noodles stir-fried with beefless mince, served with Green Rebel Vegan Sunny Side Up, bok choy, and a sprinkle of fried shallots

MIE GORENG TEKTEK **49**

Noodles stir-fried with shiitake mushrooms and bean sprouts, served with bok choy and fried shallots with vegan gyoza on the side

VEGAN SOTO MIE **49**

Noodles soup served with beefless cubes, spring onion, cabbage, bean sprouts, with lime and kerupuk gendar (rice crackers) for extra crunch



Scan here to view our menu photos

WESTERN

BURGREENS BEEFLESS STEAK **90**

Asia's 1st whole-cut plant-based steak! Meaty and savory beefless steak made with mushroom and comes with your choice of bbq and served with mixed salad, straight-cut fries and creamy truffle mushroom sauce

TEMPE PARMIGIANA **80**

Savory tempe steak topped with arrabbiata sauce and vegan mozzarella, served with straight-cut fries and a side salad

TRUFFLE MUSHROOM PASTA **72**

Decadent combination of pasta, truffle oil, vegan cheddar, sauteed champignon mushroom, spinach and served alongside garlic sourdough bread. Delizioso!

AGLIO E OLIO **60**

Pasta tossed in garlic-infused olive oil and adorned with cherry tomatoes, oregano, and sautéed mushrooms, served with garlic butter sourdough. You can opt for gluten-free pasta to our crew!

MEATBALL PASTA **70**

Pasta with zesty tomato sauce, and vegan meatballs, served with garlic butter sourdough. Ooh la la. You can opt for gluten-free pasta to our crew!

BEEFLESS LASAGNA **65**

Layers of pasta, beefless mince, zucchini, topped with rich and creamy vegan béchamel sauce. Oh-so-tasty!

VISH AND CHIPS **68**

Plant-based vish coated in crispy batter, served with fries and zesty tartar sauce

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DESSERTS

CHEWY CHOCO CHIPS COOKIE **23**

A gluten-free version of a choco chip cookie! it's the perfect combination of melt-in-your-mouth decadent chocolate and oat goodness!

SALTED CARAMEL OAT COOKIE **23**

The best combo of sweet and savory, there's no stopping after one bite of our gluten-free cookie! It's super oat-some!

COOKIES DUO **40**

Two of our gluten-free soft cookies with a more affordable package price! (mix the flavors or get double of your favorite!)

COOKIES ALA MODE **45**

Soft cookie paired with a scoop of vegan vanilla gelato. Choose your cookie: Salted Caramel or Chocochips

BANANA BREAD **30**

A luscious treat crafted from ripe bananas and crunchy walnuts, baked to perfection for a moist and irresistible texture

BLUEBERRY CHEEZECAKE IN A CUP **40**

Vegan cream cheese paired with blueberry sauce and topped with oreo crumbs

BISCOFF CHEEZECAKE IN A CUP **40**

Vegan cream cheese paired with caramel coffee sauce and topped with a biscoff cookie

VEGAN FUDGE BROWNIE BAR **28**

Goey brownie handcrafted with cacao powder and cassava flour, topped with chocolate chunks and almonds

BROWNIE ALA MODE **49**

Chocolate fudge brownie served with a scoop of vegan vanilla gelato, topped with crunchy almond slices

Treats for your pawbaby!



PAWSOME MEALS

PUPPUCINO **13**

A swirl of whipped cream in a cup, special for your pup!

WOOFER JUNIOR **25**

A woof-worthy bite of plant-based beef patty in wholewheat brioche bun

All profits goes to animal shelters in need

contains soy spicy gluten-free contains nut gluten-free available allium-free longer prep time allium-free available

We source our organic brown rice from Banyuwangi, empowering 2000+ farmers. This results in fluffy and tender rice that is nutritious, high in fiber, vitamins, and minerals.

Our non-GMO tempeh is sourced from a local food artisan that turn local soybeans into deliciously nutty and sustainable protein.

REFRESHMENTS

MINERAL WATER 30/40
Still / Sparkling 380ml

WHOLE COCONUT 30

FRUITY ICED TEA 35
Lychee / Peach / Yuzu Citrus


ARTISAN TEA 30/25
Vanilla Chai Tea / Healing Tea / Blue Calming Tea


JASMINE CHIA TEA 30

LEMON TEA 30

WATERMELON JUICE 35

ORANGE JUICE 35


HAPPY JAMU 40 
Traditional Indonesian immunity booster infused with refreshing soda.


HAPPY COLA 40 
Refreshing fizzy homemade cola with a splash of lime

HAPPY LEMONADE 40
Classic lemonade sweetened with stevia

KOMBUCHA 50
(Please request our friendly staff for available flavours)

MATCHA LATTE 35 
Unwind with our soothing vegan matcha latte

BANANA MYLK 40 
Creamy blend of banana and cashew mylk

CHOCOLATE MYLK 43/45 
Classic / Hazelnut
Velvety chocolate mylk, crafted with decadent cashews


CASHEW MYLK LATTE 45 
Banana / Hazelnut
Creamy lattes with your choice of flavor: nutty hazelnut or velvety banana

SUPER IMMUNE BOOSTER 35/100
250ml / 1 L
Ginger, Java turmeric, cutcherry, clove, lemongrass, star anise, pandan leaves, brown sugar, filtered water

SUPERFOOD SMOOTHIES

GREEN PUNK 50 
Pineapple, banana, orange, spinach, bokchoy, and lemon
130 calories | 3gr protein

DETOX RED VELVET 50
Beet, watermelon, red spinach, and coconut water
174 calories | 3gr protein

TROPICAL GLOW 50 
Pineapple, banana, star fruit, orange, lemon
209 calories | 7gr protein

FAIR-TRADE COFFEE

BURGREENS ES KOPI SUSU 250ml / 1L 35/95 

ESPRESSO 25

AMERICANO 32

MACCHIATO 30

PICOLLO 30

CAPPUCCINO 37

CAFE LATTE 37

AFFOGATO 40

COFFEE ADD-ONS

SWITCH TO OATMYLK OR CASHEW MYLK 250ml / 1L +10 / +35

EXTRA ESPRESSO SHOT! +5

BUBBLE

EARL GREY BUBBLE MYLK TEA 40 
268 calories | 3gr protein


BROWN SUGAR BUBBLE MYLK TEA 40
295 calories | 5gr protein

MATCHA LATTE BUBBLE 40
278 calories | 3gr protein

BURGREENS ES KOPI SUSU BUBBLE 40
236 calories | 3gr protein

SWITCH TO OATMYLK OR CASHEW MYLK +10

PROTEIN SHAKES

MOONLIGHT BERRY 60 
Blueberry, sweet potato, dragon fruit, banana, pineapple, soymilk
203 calories | 7gr protein

BANANA CHOCO CARAMEL 55
Vegan protein, banana, cacao, soymilk, rolled-oats, flaxseed, and coconut
284 calories | 16gr protein

WONDER GREEN 55
Vegan protein, pineapple, star fruit, banana, spinach, soymilk, Bali spirulina, bokchoy, flaxseed, and coconut flakes
282 calories | 16gr protein

 contains soy  contains nut

LOCAL FERMENTS

Non-Alcoholic

SUNSET IN PARADISE 45

Zero-proof beer infused with peach and yuzu citrus for a punchy mid-day pick me up!

DAWN DELIGHT 45

Zero-proof beer infused with jasmine, elderberry and lychee in a delicate balance of flavors

PURPLE RAIN 60

Kombucha infused with passion fruit and zesty yuzu, paired with the mesmerizing hue of butterfly pea flower

BERRY BREEZE 60

Kombucha infused with the vibrant flavors of strawberry, blueberry, with a hint of lemon-grass and the sweetness of grenadine

TROPICAL SUMMER 60

Kombucha infused with pineapple and lychee with a touch of fresh mint

COCKTAILS

GIN AND TONIC 80

Gin, tonic water, and a twist of citrus

THE AFTERGLOW 80

Gin, grapefruit, sunkist, lemon, and zesty lime

CANGGU ICE TEA 80

Vodka, jasmine tea, tangy pineapple, and zesty lime

CREME OF CACAO 80

Vodka, cacao, hazelnut, and cashew mylk

TROPICAL SUNRISE 80

Vodka, fresh lemon, soda, and a hint of elderberry

VODKA COLA 80

Vodka, Burgreens cola, a splash of zesty lemon, and a sliced of lime

BUZZED DAWN DELIGHT 80

Beer, jasmine tea, elderberry, lychee, and lemon

BUZZED SUNSET IN PARADISE 80

Beer, peach, yuzu pulp, sunkist, lemon, and strawberry

BEER

SINGARAJA 35

BINTANG 35

KURA KURA

EASY ALE 36

IPA 75

ISLAND ALE 48

LAGER 36

WINE

RED

SABABAY BLACK VELVET 290

by the glass 85

WHITE

ISOLA BIANCO BELGIAN 2019 300

by the glass 99

SABABAY WHITE VELVET 290