



5EYES.NATURE.LAB

SNACKS



BATAK INSPIRED SASHIMI

FISH PAIRED WITH BATAK-INSPIRED HERBS AND SPICE SERVED WITH KONJAK RICE

VEGETARIAN SUSHI ROLL

CRISP VEGETABLES, FINISHED WITH HOUSE-MADE MAYO

CHICKEN SUSHI ROLL

A SAVORY SUSHI ROLL FILLED WITH TENDER DUCK OR MEAT

GINGER PANDAN TEA

GINGER TEA WITH A SOFT, NUTTY AROMA FROM PANDAN

BANANA SMOOTHIE

RICH RED BANANA BLENDED INTO A SMOOTH, SILKY DRINK



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LUNCH

PROSCIUTTO ON BRUSCHETTA

CREAMY AVOCADO AND SAVORY PROSCIUTTO ON SOURDOUGH BRUSCHETTA

FARM-FRESH AVOCADO & FORAGED GREENS

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PAPAYA SALAD

GREEN PAPAYA TOSSED WITH PEANUTS, FRESH MINT, AND AROMATIC HERBS

INDONESIAN SERUNDENG CHICKEN

TENDER CHICKEN WITH TOASTED COCONUT AND WARM INDONESIAN SPICES

COLOURFUL NASI UDUK

COCONUT RICE INFUSED WITH INDONESIAN HERBS AND EDIBLE FLOWERS

GREEN URAB

FARM GREENS TOSSED WITH SEASONED SHREDDED COCONUT

DAUN SINGKONG TUMUK

HAND-POUNDED CASSAVA LEAVES GENTLY SIMMERED IN AROMATIC COCONUT MILK

MIXED STEAM GREENS

FRESHLY HARVESTED GREENS FROM OUR FARM

THREE HOUSE-MADE SAMBALS

KEMIRI (CANDLENUT), KECOMBRANG (TORCH GINGER), AND FRESH TOMATO

DESSERT

TROPICAL FRUIT & YOGURT

FARM-FRESH FRUIT SERVED WITH YOGURT, JAM, AND PRESERVED FRUITS

HOT CHOCOLATE

RICH HOT CHOCOLATE MADE WITH OUR FARM CHOCOLATE