



Indonesian

OUR MENU IS BEST ENJOYED WHEN SHARED
TRY A LITTLE OF EVERYTHING!

So much LOVE flows through our kitchen. We are dedicated to making every dish fresh from scratch which may require a little patience -
Please feel free to inform us of your personal requests or allergies -



Balinese Fried Noodles (Mie Goreng) 120
Noodles, Tempe, Green Leaves, Cabbage, Leek, Carrot, Peas
+ Served with Red Paste, Pickles & Vege Crackers (NF)

Exotic Tasting Platter (Nasi Campur) 170
Eggplant in Spicy Tomato (Terong Balado), Garlic, Yardlong Green Beans, Marinated Tempe, Lemon Rice, Vegetable Patties, Vegetable Skewers, Tofu wrapped in Banana Leaf (Pepes Tahu)
+ Served w Peanut Sauce & Sambal Matah

Fried Rice (Nasi Goreng) 120
Rice, Tempeh, Green Leaves, Carrot, Cabbage, Green Beans, Red Chili, Vege Crackers, Spring Onion, Zucchini
+ Served with Red Paste, Caramelized Onion & Crispy Wontons (GF/NF)

Oriental Stir Fry (Cap Cay) 120
Fresh Cabbage, Green Leaves, Leek, Carrot, Onion, Soy Sauce, Celery, Fried Tofu
+ Served with White Rice & Crunchy Onion (GF/NF)

Sweet & Sour Spring Rolls (Lumpia) 75
Crispy Rolls filled w Cabbage, Carrot, Beansprouts, Tofu
+ Served w Mixed Salad & Sweet & Sour Sauce (NF)

Tempe Skewers, Veggies w Spicy Peanut Sauce (Gado Gado) 120
Steamed Cabbage Rolls filled with Carrot, Bean Sprouts, Tofu, Marinated Tempe Skewers, Yardlong Beans, Lime
+ Served w Sweet & Spicy Peanut Sauce & Vege Crackers (GF)

Spicy Noodle Soup (Mie Kuah) 100
Soft Noodles in Balinese spicy soup, Tofu, Green Leaves, Cabbage, Leek, Carrot
+ Served w Crunchy Onion (NF)

Black Rice Pudding 80
Rich Black Rice Pudding with Palm Sugar
+ Served w Hot Banana & Coconut Mylk (GF/NF)

Nature's Green Crepe Roll (Dadar Gulung) 90
Coconut & Palm Sugar filled Crepe Roll
+ Served w Chocolate Ice-Cream

Sizzling Banana Fritters (Pisang Goreng) 90
Bananas coated in Rice Flour, Coconut & Palm Sugar
+ Served w Chocolate Ice-Cream



Drinks

Nature's Elixirs 45
Fresh Juice straight from the local market
Banana, Lime, Orange, Papaya, Pineapple, Apple or Mixed

Coconut Water 45
Pure whole young Coconut straight from our local trees

Orange Juice 50
Freshly squeezed

Special Exotic Fruit Juice 45
Avocado, Dragon Fruit, Mango

Delicious Smoothies 50
Jamu ~ Turmeric, Tamarind, Lime, Balinese Palm Sugar

Good Old ~ Banana, Oats, Balinese Palm Sugar, Cashew, Cinnamon 60

Paradiso ~ Pineapple, Banana, Orange, Coconut Mylk 60

The Green ~ Spinach, Banana, Orange, Fresh Ginger, Cashew Mylk 60

100% Cacao ~ Coconut Water, Coconut Mylk, Grated Coconut 60

Chocolate Mylk Shake ~ Cacao Powder, Ice Cream, Banana, Dates 65

Mango Mylk Shake ~ Mango, Dates, Sesame Seeds 60

Spirulina Blast ~ Spirulina, Banana, Dates, Spinach 60

Best Coffee in Bali 55
100% Arabica, roasted & grounded on-site before serving.
Locally grown in Kintamani & served in a French press
Small (1.5 cups) 55
Large (2.5 cups) 70

Tea 45
Lipton Black or Green Tea ~ Pot 45
Hot Ginger, Lemon, Lemongrass or Mixed ~ Pot 45
Hot Chocolate ~ Cacao Beans, Cashew Mylk, Brown Sugar & Cinnamon 55
Indian Chai Tea ~ Black Tea, Cardamom, Ginger, Cloves, Cashew Mylk, Cinnamon, Black Pepper, Star Anise 55

Delicacies 60
Banana Berry Cream Sundae ~ Banana, Mixed Berries, Vanilla, Cacao, Maple Syrup, Coconut Oil, Strawberry 60

Mocha Pumpkin Spiced Latte ~ Plant Mylk, Pumpkin, Maple Syrup, Cinnamon, Cocoa, Vanilla, Coffee, Coconut Mylk 60

Vegan Eggnog or Eggnog Latte ~ Cashews, Oat Mylk, Nutmeg, Cinnamon, Vanilla, Maple Syrup & Coffee (Latte) 60

Kombucha 60
Refreshing cold Iced Tea with natural fizz from a fermentation process, locally made
Glass 55
Bottle 220

Cold Drinks 55
Still Mineral Water 55
Sparkling Mineral Water 55



GAYATRI



Room Service

You can order at Reception or via Whatsapp +62 812 380 0954
Connect to Gayatri Pool Wi-Fi & use the Password ~ Letsbefriends ~

All prices are in thousands of rupiah, inclusive of 10% tax & 5% service charge
Our kitchen opens 6am ~ last order 10pm



Experience the flavours of a mix of fresh organic ingredients from our farmers backyard with our seasonal menu.

Be inspired by Bali's diverse & extraordinary landscape.

Feel the expression of her forests, rivers & oceans, Connect to the wealth of her homelands and the work of her people.

We support the spirit of ethical feasting, promoting farm to table dining to curb our environmental footprint & maintain sustainable sourcing practices.



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GAYATRI

International Pt1

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Miso Mushroom Quinoa Bowl

Quinoa, Mushrooms, Cabbage, Carrots, Daikon, Avocado, Edamame, Pickled Beetroot, Broccoli, Salad Topper + Miso Ginger Dressing (GF)

135

Nachos w Cheese Sauce

Corn Chips, Corn, Tomato, Jalapenos, Coriander, Spring Onion, Cashew, Savoury Yeast, Garlic (GF)

100

Open Shroom Bloom Sushi

Spicy Tempura Open Sushi Roll
Shimeji, Enoki, Oyster & Shitake Mushrooms, Asparagus + Spicy Mayonnaise (GF)

100

Peruvian Burrito w Aji Verde Sauce

Sweet Potato, Quinoa, Zucchini, Bell Pepper, Garlic, Spices, Cashews, Red Beans, Chapati + Basil Coriander Aji Verde Sauce

100

Portobello Mushroom Tacos w Walnut Chorizo

Portobello Mushrooms, Bell pepper, Onion, Chapati, Avocado, Mixed Cabbage Slaw, Pico De Galo, Coriander, Pickled Shallots + Coriander Crema

100

Red Lentil Curry w Pineapple, Mango & Turmeric Smoothie

Onion, Garlic, Ginger, Turmeric, Hot Peppers, Lemon Mixed Spice, Red Lentils, Chickpeas, Tomato, Coconut Mylk, Caramelized Onion + Cashew Butter, Tempura Spinach & Chapati

140

Tempe & Japanese Mushroom Poke Plate

Mix Japanese Mushroom & Spinach Tempura, Shallots, Lettuce, Tempe, Purple Cabbage, Spicy Cashews, Eggplant + Jamu Mayonnaise Dressing (GF)

120

Tempe Seed Burger w Smashed Baby Potatoes

Tempe, Potato, Onion, Garlic, Coriander, Mixed Seed Patty, Mixed Slaw, Vegan Bun + Baby Smashed Potatoes & Homemade Tomato Relish

170

Tofu Scramble w Pickled Zucchini

Scrambled Tofu, Vegan Cream Cheese, Curly Lettuce, Crunchy Wontons, Tempura Asparagus, Pickled Zucchini + Homemade Tomato Relish (GF/NF)

100

Nigiri

Eggplant, Mixed Japanese Mushrooms, Pickled Carrot, Asparagus, Pickled Beetroot & Japanese Rice (GF/NF)

100

Bolognese

Onion, Carrot, Celery, Brown Mushrooms, Walnuts, Soy Sauce, Balsamic Vinegar, Tomatoes, Oregano, Vegan Pasta, Olive Oil + Vegan Parmesan

Pumpkin, Mushroom Ravioli w Basil Pesto

Pumpkin, Mixed Mushrooms, Cabbage, Spinach, Onion + Basil Pesto

Falafel, Chickpea & Bang Bang Cauliflower Salad

Falafel, Cauliflower, Chickpeas, Spring Onions, Spinach, Radish, Bell Pepper, Zucchini, Celery, Mixed Herbs + Hummus (GF/NF)

Zucchini Pesto Salad w Cashew Ricotta

Zucchini, Tomatoes, Thyme, Oregano, Olive Oil & Citrus + Served with Red Sauce, Basil Pesto + Cashew Ricotta (GF)

Coconut & Mushroom Gyoza Soup

Vegetarian Gyoza ~ Mixed Jap Mushrooms, Shallots, Ginger, Cabbage
Soup ~ Coconut Cream, Mirin, Baby Bok Choy, Shitake, Shimeji, Onion, Ginger, Lemongrass, Galangal (GF/NF)

Spiced Turmeric Broth w Roast Vegetables

Carrots, Sweet Potato, Jicama, Ginger, Turmeric, Coriander, Shallots, Mustard, Cardamom, Coconut Cream (GF/NF) + Black Rice



GAYATRI

International Pt2

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SIDES

140 **Asparagus w Lemon & Feta Dressing** (GF/NF) 80

Mixed Salad w Pickles (GF/NF)
+ Served with Tahini Orange Dressing 80

170 **Baby Smashed Potatoes** (GF)
+ Served with Homemade Tomato Relish & Creamy Mustard Dressing 80

100 **Potato Salad w Creamy Mustard Dressing** (GF) 80

Shoestring Sweet Potato Fries (GF/NF) 80

DESSERT

100 **Avocado Chocolate Mousse**
Avocado, Cocoa Powder, Chocolate Chips, Plant Mylk, Vanilla, Maple Syrup (GF/NF) 80

110 **Mixed Seasonal Fruit Sorbet** (GF/NF) 80

Mexican Hot Chocolate Brownies w Ice-Cream
Chocolate, Cocoa, Sugar, Cinnamon, Cayenne Pepper, Soy Mylk, Vanilla, Walnuts
+ Served w Chocolate Ice-Cream 80

100 **Orange Chocolate Truffles** (GF)
Chocolate, Coconut Mylk, Orange, Almonds, Cocoa 80

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