

MENU

Plant based | Locally sourced | Consciously crafted cuisine



 Vegan  Contains Gluten  Contains Soy  Contains Nuts  Contains Tree Nuts  Contains Egg

(Please inform our staff of any allergies)

ALL PRICES EXCLUDE 11% TAX AND 5% SERVICE FEE

Welcome to the new *Samyama Eatery* menu

— a celebration of food that nourishes body, heart, and Earth.
Our dishes are plant-based, seasonal and sustainable, and made
with love from locally sourced ingredients.

Each creation is consciously crafted to support your journey of
wellness and awakening.

Drinks

Cold

FRUIT-CHA'S 55K

Our homemade
kombucha
and sparkling water

Dragon fruit and Strawberry
Passion fruit and Mint
Lime and Orange

LIME SQUASH 40K

Lime and soda
water

TUMERIC JAMU 35K

Turmeric,
tamarind, golden
sugar

SELTZ 30K

Soda water, lime,
salt, bicarbonate

ICED COFFEE LATTE 40K

ICED MATCHA LATTE 40K

TEAS 25K

Fresh Ginger | Fresh Lemongrass
Fresh Mint | Black Tea

CHAI TEA 40K

Rooibos tea with our in-house spice mix

MATCHA LATTE 35K

COFFEE

Espresso 25k | Americano 30k

Piccolo 25k | Cappuccino 35k

Flat White 30k | Latte 35k

CHOOSE YOUR PLANT-BASED MILK

- COCONUT AND SOY MILK - NO EXTRA CHARGE
- OAT MILK +10K

Drinks

All Smoothies 70k🌱

TWO TO TANGO

Double-layered smoothie with banana, dragon fruit and coconut milk

THE NUTCRACKER 🌱

Peanut butter, banana, coconut milk, with crushed peanuts on top

DOUBLE TROUBLE

Double-layered smoothie with banana, lime, dates, mint, kale and coconut milk

CRAZY COCOA

Banana, cacao powder, coconut milk, cacao nibs

GOLDEN CUP

Papaya, banana, turmeric powder and coconut milk



Drinks

Pure Detox Juices **45k**

GREEN

Cucumber, apple, kale, lime and celery

WEIRDO

Papaya, tomato, apple and lime

DETOX

Cilantro, cucumber, apple and lime

SUN SALUTATION

Apple, orange, carrot and lime

ABCG

Apple, beetroot, carrot and ginger

Fresh Fruit Juices **40k**

Made with fresh seasonal fruits and veggies.
Please ask for the juices of the day.



All Day Breakfast

Savory

BREAKFAST BURRITO 85K

Scramble egg with spring onion, lettuce, sliced tomato, sliced avocado, red beans, vegan mayo, wrap.



QUINOA BOWL 85K

Quinoa, Cauliflower, mushroom, Tempeh Skewer, cucumber, tomato, pickled onion, tahini citrus dressing, dukkah



LENTIL SHAKSHUKA 85K

Lentil, tomato sauce, vegan feta, egg, Coriander, crispy onion, avocado, and sourdough toasted with dukkah



EATERY AVOCADO TOAST 85K

Smashed avocado with coriander leaves and shallots, black olives, vegan feta cheese and beetroot hummus topped with arugula.



MUSHROOM AND SPINACH BENEDICT 85K

English Muffin toasted with dukkah, spinach, mushroom, poached egg, hollandaise sauce



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All Day Breakfast

Sweet



BANANA PANCAKE 65K

Like Mum used to make: Banana pancakes, topped with granola, caramel and chocolate sauce.



GRANOLA BOWL 75K

House-made granola topped with tropical fruits and choice of milk or coconut yogurt



DRAGON CHIA PUDDING 75K

Dragon fruit chia seed pudding with layers of homemade granola, and coconut cream.



QUINOA PORRIDGE 75K

Quinoa, soy milk, peanut butter, apple, banana brulé, granola, cacao nibs, and coconut flakes



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All Day Breakfast

Smoothie Bowls 75K



FRUITALICIOUS

Dragon fruit and papaya smoothie, topped with granola, mango, strawberry kiwi, pineapple



SNICKER CHOCO

Banana, Cacao Powder, soy milk, peanut butter, cacao nibs, crushed peanut, granola, caramel sauce, chocolate shard



TROPICAL ISLAND

Pineapple, Banana, Mango, coconut milk smoothie topped with passion fruit, granola, mango, coconut flakes, papaya



GREEN FOREST

avocado, kale, pineapple, mint and soy milk, topped with kiwi, green apple, granola, coconut flakes and strawberry



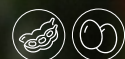
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All Day Menu

SAMYAMA BIBIMBAP 85k

Red rice, spinach, zucchini, carrot, mushroom, bean sprouts, tempeh, tofu, and egg. Served with bibimbap sauce.



EXTRA SAUCE +20K



All Day Menu

Salads



GREEN GARDEN SALAD 75K

Mixed lettuce, cucumber, tomato, pomelo, apple, mint, edamame, pomegranate - comes with one slice of sourdough bread, toasted with dukah - served with lime cilantro dressing



SUMMER BREEZE SALAD 75K

Mixed lettuce, cucumber, tomato, watercress, carrot, pomelo, apple, miso sesame vegan tuna tataki, pickled onion and radish - served with citrus dressing



BEETROOT SALAD 75K

Roasted beetroot, mint leaf, watercress, vegan feta cheese, almond, tomato, pomegranate - served with balsamic citrus dressing



WATERMELON SALAD 75K

Watermelon, vegan feta cheese, watercress, cucumber, tomato, pickled onion, mint leaf, black olive - served with balsamic dressing



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Finger foods

SUMMER ROLL

60K

Rice paper, cabbage, avocado, carrot, mint, spring onion, cucumber, celery, capsicum, peanut sauce and lime cilantro sauce



EXTRA SAUCE +20K



All Day Menu

Finger foods



TACO FALAFEL

65K

Soft taco shell, baba ganoush, cabbage, carrot, watercress, falafel pickled onion, avocado, black bean corn tomato salsa, tahini citrus sauce, fresh parsley and tzatziki dip



EXTRA SAUCE +20K



CRUDITES

45K

Cucumber, carrot, celery stick, capsicum served with beetroot hummus, baba ganoush



EXTRA SAUCE +20K



SWEET POTATO FRIES

45K

Seaweed salt, spiced aioli



EXTRA SAUCE +20K



CAULIFLOWER POPCORN

50K

Cauliflower, mixed spices, BBQ sauce



EXTRA SAUCE +20K

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All Day Menu

Finger foods



SAMYAMA - BURGER

85K

Burger bun toasted with dukkah, Jackfruit mushroom patty, barbecue sauce, lettuce, cucumber, tomato, crispy onion, Spiced aioli



EXTRA SAUCE +20K

FALAFEL MUSHROOM BURGER 85K

Burger bun toasted with dukkah, falafel Mushroom patty, baba ganoush, lettuce, cucumber, tomato, pickled onion, spiced aioli, tzatziki dip



EXTRA SAUCE +20K



GRILLED VEGETABLE SANDWICH 85K

Sourdough bread toasted with dukkah Eggplant, zucchini, mushroom, Capsicum Pesto, spiced aioli



EXTRA SAUCE +20K

CAULIFLOWER SHAWARMA 85K

Tortilla wrap, Roasted cauliflower, tomato, Cucumber, beetroot hummus, spiced aioli, pickled onion, coriander, tzatziki dip



EXTRA SAUCE +20K



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All Day Menu

Warming mains



KIMCHI GUK

65K

Kimchi soup with tofu, spring onion, zucchini, mushroom, served with red rice



KITCHARI

60K

Slow-cooked white rice, lentils, vegetables, our in-house spice mix, Tzatziki sauce and fresh herbs



PUMPKIN DHAL

75K

Pumpkin and Lentil Curry, Served with red rice and Tzatziki tofu



Indonesian Corner



GADO GADO

55K

Traditional Indonesian salad with cabbage, beansprout, carrot, spinach, peanut sauce, tomato, potato, tofu, tempeh, egg, emping crackers.



SAMYAMA NASI GORENG

65K

Wok fried red rice with carrot, egg, Tempe and tofu skewer, peanut sauce, crackers



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Bowls

HERBIVORE BOWL 85K

Red rice, smoky carrot salmon BBQ tempe and tofu, edamame avocado, pickled ginger, soy dressing,



INDIAN BOWL 85K

Red rice, Pumpkin dhal Tempe masala stew tofu tandoori, crisps cauliflower, coriander leaf, paratha



ZEN BOWL 85K

Lettuce, wakame, edamame, nori, red rice, fried tofu and Tempe yakitori, tomato, pickled ginger, sesame dressing



MEXICAN FAJITA BOWL 85K

Red rice, capsicum, onion, mushroom Tempeh, tofu, avocado, black bean corn tomato salsa Crispy tortilla



TAGLIATELLE OF ZUCCHINI 85K

Tomato Lentil sauce, pickled onion, toasted seed and nuts, basil and basil leaf



VEGAN TAGINE KOFTA 85K

Tomato sauce, mixed herbs spices, tofu and tempeh kofta, spring vegetables, vegan feta cheese, coriander leaf, toasted seed nut with Chapati



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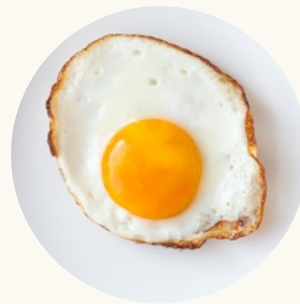
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A Little More Goodness?

Enhance your dish with wholesome additions.



AVOCADO 25K



EGG 15K



BEET ROOT
HUMMUS 15K



EDAMAME 20K



PESTO 20K



VEGAN TUNA
TATAKI 30K



RICE 15K



VEGAN TZATZIKI
SAUCE 20K



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Sweet Treats

NAGASARI **55K**

Layered Coconut custard with banana and pandanus, underlined with peanut crust, caramel sauce, and banana Brulee on top



Sweet Treats



PEANUT BAR 35K

Roasted peanut, peanut butter
Vanilla Essence, raisin, dates, palm sugar



ALMOND TOFU PUDDING 55K

Almond tofu, berries compote
candied nut, seed tuile



SUMINAH CHEESECAKE WITH CARAMEL SAUCE 50K

Cashew cream cheese, peanuts, palm
sugar coconut milk, homemade
caramel sauce



SNICKER CAKE 50K

Peanut, Cashew, Raisin, coconut oil
coconut powder and brown sugar



DATE BITES 30K

Sunflower seeds, dates, chocolate
sauce and cocoa powder.



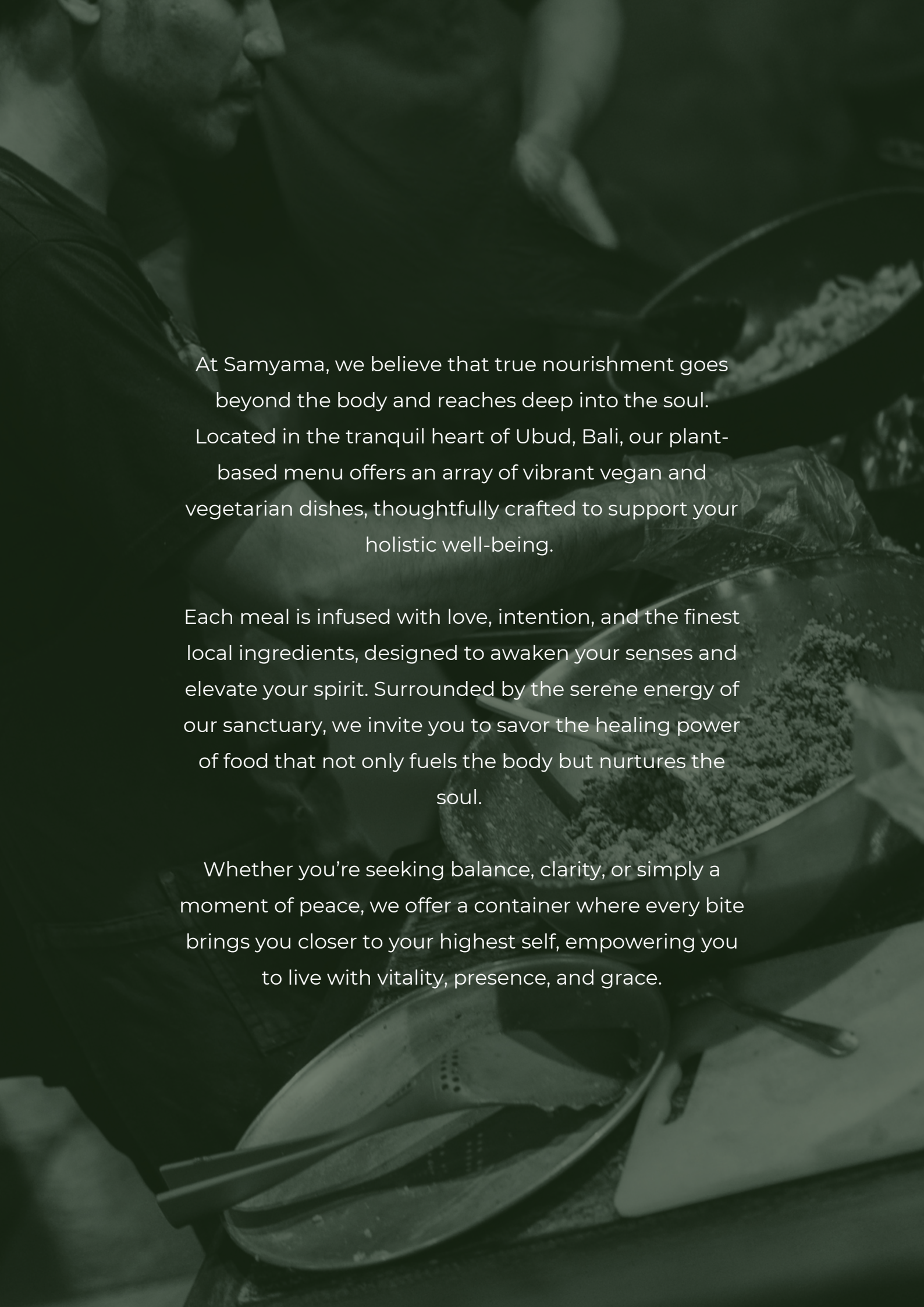
BLISS BALL 30K

Dates, sunflower seeds, pumpkin
seeds, almonds, cashews, chocolate
sauce and cocoa powder.



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At Samyama, we believe that true nourishment goes beyond the body and reaches deep into the soul. Located in the tranquil heart of Ubud, Bali, our plant-based menu offers an array of vibrant vegan and vegetarian dishes, thoughtfully crafted to support your holistic well-being.

Each meal is infused with love, intention, and the finest local ingredients, designed to awaken your senses and elevate your spirit. Surrounded by the serene energy of our sanctuary, we invite you to savor the healing power of food that not only fuels the body but nurtures the soul.

Whether you're seeking balance, clarity, or simply a moment of peace, we offer a container where every bite brings you closer to your highest self, empowering you to live with vitality, presence, and grace.

Elevated in the jungle, Samyama Eatery is like the quiet tree-house dream space that you always wanted to work from and never want to leave. One branch of Samyama Meditation and Yoga Centre, the Eatery serves wholesome, nourishing, finger-licking meals that speak to the soul and feel like home.

Available for venue hire, private retreats and private sessions, our Eatery caters to all your culinary needs. Please inquire!

INSTAGRAM



REVIEW US



GO FOOD



GRAB FOOD

