



SHUNYATA
VILLAS

FOOD AND DRINK MENU

Service Team Phone

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All our prices are in 1000 Rupiah and inclusive of tax and service charge.



SHUNYATA VILLAS

SOUPS

GREEN PAPAYA SOUP (vegan) <i>fried ginger, chickpea, papadam</i>	IDR 60 K
CARROT GINGER SOUP (vegan) <i>coconut milk, bread crouton</i>	IDR 60 K
LEMON COCONUT SOUP (vegan) <i>long bean, fried tofu</i>	IDR 60 K
VEGETABLE RICE SOUP (vegan) <i>lemongrass</i>	IDR 60 K
MEDITERREAN SOUP (vegan option) <i>roasted vegetables, feta, olives</i>	IDR 65 K
TOM YUM SOUP (vegan option) <i>prawns or mushroom</i>	IDR 65 K

SECRETS FROM THE VILLAGE

MORINGA POTATO SOUP (vegan) <i>chili flakes</i>	IDR 65 K
SAYUR LODEH SOUP (vegan) <i>radish, green herbs</i>	IDR 65 K

SALAD

RAINBOW SALAD (vegan) <i>Mandarin dressing</i>	IDR 70 K
RED BEET AVOCADO TOWER (vegan) <i>Sweet potato fries</i>	IDR 75 K
QUINOA LIME SALAD (vegan) <i>grilled vegetables, avocado</i>	IDR 75 K
WATERMELON FETA SALAD <i>mint, olives</i>	IDR 80 K
SWEET TEMPE SALAD (vegan) <i>carrot, cucumber, orange</i>	IDR 80 K
CRISPY ORGANIC CHICKEN STRIPS <i>carrot, cucumber, orange</i>	IDR 95 K
GREEK SALAD <i>feta, olive</i>	IDR 95 K

STILL HUNGRY ?

Enjoy our 3 course dinner	IDR 450 K
The vegetarian or vegan variant	IDR 400 K
Enjoy our 3 course lunch	IDR 260 K
Add full board to your stay:	
fish and meat	IDR 640 K
vegetarian and vegan	IDR 610 K

At Shunyata Villas Bali we use only natural & healthy ingredients to create authentic and fresh flavors.

We will never compromise on the quality of our ingredients! That's why we use organic products from our own gardens, neighboring farmers, fishermen and local markets whenever we can.

Our chefs combine local and seasonal ingredients, integrate traditional and modern cooking styles, put love and passion into every single dish to ensure you have a delightful culinary experience.

Do you miss anything on our menu or do you have any special dietary requirements? Please let us know.

****Tax and service is included . Flavor enhancers and additives are not.****

SNACKS

(SPICY) ROASTED CASHEWS <i>chili, salt</i>	IDR 50 K
MARINATED OLIVES <i>green, black</i>	IDR 50 K
POPCORN <i>caramelized or salty</i>	IDR 45 K
HOMEMADE POTATO CRISPS <i>cashew herb dip</i>	IDR 50 K
HANDCUT SWEET POTATO CRISPS <i>cashew herb dip</i>	IDR 50 K
HANDCUT FRENCH FRIES <i>tomato sauce</i>	IDR 75 K
HOMEMADE SPRING ROLLS (vegan) <i>balsamico, soy sauce</i>	IDR 85 K

ANTIPASTI PLATTER

IDR 120 K

*green and black olives
sundried tomatoes
feta, edam, mozzarella
parmesan, green pesto
artichokes, cashew herb dip
homemade sourdough bread*



SHUNYATA VILLAS

DELIGHTS FROM THE SEA

thanks to our local fishermen, we can offer you fresh catches from waters in front of Shunyata Villas Bali

FISH & CHIPS **IDR 120 K**

fish of the day, fried in beer-batter,
homemade chips, mayonnaise, small salad

PEPPER TUNA STEAK **IDR 155 K**

panfried tuna steak, sesame, garlic butter,
parsley potato, small salad

GRILLED CATCH OF THE DAY **IDR 155 K**

bedded in herbs, sambal matah,
mashed potatoes, small salad

MAIN DISHES

a selection of local and international highlights

BALI NASI or MIE GORENG (vegan opt.) **IDR 90 K**

served with organic fried egg
+ add seafood or organic chicken for IDR 45 K

BALINESE CURRY (vegan opt.) **IDR 100 K**

fresh vegetables, lime rice
+ add seafood or organic chicken for IDR 45 K

PASTA AL PESTO **IDR 110 K**

basil, parmesan
+ add shrimps for IDR 45 K

PASTA AL ARRABIATA (vegan opt.) **IDR 110 K**

basil, parmesan
+ add shrimps for IDR 45 K

CREAMY MUSHROOM PASTA **IDR 110 K**

basil, parmesan

TOFU SATE LILIT (vegan) **IDR 100 K**

rice, wok vegetables, peanut sauce,
sambal matah, small salad

TUNA SATE LILIT **IDR 120 K**

rice, wok vegetables, tomato sambal,
sambal matah, small salad

AUSTRALIAN BEEF STEAK 250g **IDR 210 K**

pepper sauce, garlic butter, small salad,
side of your choice

SIDES

WHITE RICE **IDR 35 K**

SPICY-, YELLOW-, LIME RICE **IDR 40 K**

WOK VEGETABLES **IDR 45 K**

HOMEMADE POTATO CRISPS **IDR 45 K**

HANDCUT POTATO FRIES **IDR 45 K**

HANDCUT SWEET POTATO FRIES **IDR 45 K**

HOMEMADE SWEET POTATO CRISPS **IDR 45 K**

SWEET TREATS

homemade delights from Bali and around the world

SHUNYATA CANTUCCINI **IDR 45 K**

with cashew nuts

SHUNYATA CHOCOLATE BALL **IDR 65 K**

made from balinese chocolate beans, fresh fruits

SAUTEED BANANA (vegan) **IDR 65 K**

in grinded coconut

MANGO CREAM (vegan) **IDR 60 K**

with cantuccini

MOLTEN CHOCOLATE CAKE **IDR 80 K**

with a spoon of ice cream

HOMEMADE ICE CREAM **IDR 65 K**

chocolate, coconut, vanilla, mango (seasonal)

FRIED BANANA **IDR 65 K**

in palm sugar sauce

FRIED APPLE **IDR 65 K**

in pal sugar sauce, cinnamon

PANCAKES **IDR 65 K**

banana, roasted cashews or palm sugar, cinnamon

TRY OUR HOMEMADE DIGESTIVES

LIMONCELLO (4 cl) **IDR 50 K**

BITTERS (4 cl) **IDR 50 K**

COFFEE & TEA

coffee from java & tea from all over the world

ESPRESSO **IDR 35 K**

+ add an extra shot for IDR 15 K

ESPRESSO MACCHIATO **IDR 35 K**

+ add an extra shot for IDR 15 K

CAPPUCCHINO **IDR 45 K**

+ add an extra shot for IDR 15 K

LATTE MACCHIATO **IDR 45 K**

with cantuccini

BALI COFFEE **IDR 40 K / 50 K**

cup / pot

ICED CAPPUCCHINO **IDR 55 K**

ice cubes, milk foam and a spoon of vanilla ice cream

FRESH HERBAL INFUSION **IDR 50 K**

mint, ginger, lemongrass, lime

SELECTED HERBAL TEA **IDR 50 K**

green, black, detox

CHAI LATTE **IDR 55 K**

Please choose between the following milk options:

cashew milk, coconut milk, cow milk



SHUNYATA VILLAS

HEALTHY JUICES

mixed with nutritious ingredients from mother nature

YOUNG KING COCONUT

IDR 40 K

TROPICAL FRUIT JUICE

IDR 50 K

*mandarin, pineapple, watermelon, papaya,
dragon fruit, mango (seasonal)*

THE GREEN JUNGLE

IDR 50 K

moringa, avocado, mango, banana

THE RED SNAPPER

IDR 50 K

carrot, ginger, olive oil, honey

DRAGON DREAM

IDR 50 K

dragon fruit, orange, ginger

IMMUNE BOOSTER

IDR 55 K

carrot, turmeric, mandarin, lime, ginger, olive oil

ABC DETOX

IDR 55 K

apple, beetroot, carrot, ginger, lime

PURPLE HAZE

IDR 55 K

dragon fruit, banana, pineapple

BALI CHOCOLATE DELIGHT

IDR 55 K

raw chocolate beans, banana, coconut milk, honey

IMMUNE BOOSTER & TONICS

traditional recipes to strengthen your immune system

JAMU SHOT

IDR 40 K

tamarind, ginger, turmeric, coconut milk, palm sugar

IMMUNE BOOSTER SHOT

IDR 40 K

apple vinegar, lime, turmeric, pepper, honey

GINGER CHIA TONIC

IDR 50 K

ginger, turmeric, lime, chia, tonic water

LIQUORS & SPIRITS

traditional recipes to enhance your wellbeing

LIMONCELLO (4cl.)

IDR 50 K

homemade from Balinese lime, premium rice spirit, honey

SHUNYATA BITTERS (4cl.)

IDR 50 K

*homemade from cinnamon, star anis, chili, clove,
black and pink pepper, cardamom, premium rice spirit*

PREMIUM RICE SPIRIT

IDR 45 K

REFRESHING SUMMER DRINKS

made with homemade sirups

SPARKLING LIME

IDR 50 K

lime, soda

ROSEMARY FIZZ

IDR 50 K

homemade rosemary sirup, lime, soda

MINT FIZZ

IDR 50 K

homemade mint sirup, lime, soda

GINGER BEER

IDR 50 K

homemade lime & ginger sirup, soda

ICE TEA - MANDARIN

IDR 45 K

black tea, mandarin, sugar

ICE TEA - GREEN LIME

IDR 45 K

green tea, lime, sugar

SOFT DRINKS

SODA WATER

IDR 35 K

TONIC WATER

IDR 35 K

COCA COLA

IDR 35 K

COCA COLA ZERO

IDR 35 K

LOCAL BEER

PROST PILSENER

IDR 45 K

SIGNATURE COCKTAILS

international classics mixed with 4cl of Bali's premium rice spirit

THE BALI HIGH

IDR 110 K

rice spirit, coconut milk, dragon fruit, lime

SHUNYATA MULE

IDR 110 K

rice spirit, homemade ginger beer, lime

ARAK-ITO

IDR 110 K

rice spirit, mint sirup, mint leaves

PINA DE BALI

IDR 110 K

rice spirit, coconut milk, pineapple, palm sugar

MANDARIN DREAM

IDR 110 K

rice spirit, mandarin juice, rosemary sirup

GINGERELLO

IDR 110 K

homemade limoncello, homemade ginger beer

ARAK HONEY

IDR 110 K

rice spirit, lime, honey

SALTY DELIGHTS

(Spicy) Roasted Cashews

IDR 50 K

Homemade Potato Crisps

IDR 50 K

Popcorn

IDR 45 K

Marinated Olives

IDR 50 K

Homemade Spring Rolls

IDR 80 K



SHUNYATA VILLAS



WINE SELECTION

an award winning range of wines produced on the island of the gods

HATTEN BY THE GLASS

<i>red, white, rose 11,5% alcohol</i>	125ml	IDR 75 K
	250ml	IDR 130 K
	500ml	IDR 240 K
	1000ml	IDR 440 K

WHITE

SWEET ALEXANDRIA by HATTEN **IDR 430 K**

late harvest muscat St Valier and Chenin Blanc a pure floral, tropical garden delight with subtle sweetness and refreshing acidity.

aroma: mandarin, white flower, green apple, mango, honey

food pairing: aperitif, asian cuisine, spicy food

11% alcohol, 0,7 l

TWO ISLAND Sauvignon Blanc **IDR 450 K**

An approachable and intensely aromatic white that can be enjoyed as an aperitif or paired with food.

aroma: Highly intense with aromas of gooseberry, freshly cut grass, lantana and green apple.

food pairing: For all occasions, tapas, spaghetti aglio e olio

12.5% alcohol, 0,7 l

SPARKLING WINE

TUNJUNG SPARKLING by HATTEN **IDR 450 K**

Less ripe muscat St Valier, colombard and probolinggo a bright and light-bodied red with intense berries aromas and velvety tannins

aroma: lemon zest, guava, fresh cut apple, toast, pastry, white

food pairing: aperitif and universal food match

11,5% alcohol, 0,7 l

Bali is well-known for its culture, tropical scenery and hospitality. But it might be one of the last places you would expect vineyards and wine-production. Especially in the last few years several vineries have successfully grown several varieties of grapes and produced remarkable wines. We want to support this development, thus you find only wines from Balinese wineries on our menu.

RED

• **SHIRAZ by TWO ISLAND** **IDR 430 K**

shiraz a full-bodied red that captures the essence of the Barossa with its deep ruby color, bold palate, and robust oak characters

aroma: cherry, red plum, raspberry & black pepper enhanced by the mocha and vanillin aromas

food pairing: meat, spicy dishes & roasted vegetables

13,5% alcohol, 0,7 l

TWO ISLAND RESERVE Shiraz **IDR 690 K**

A big, bold, and voluptuous red with ripe berry and spice aromas, our TWO Islands Shiraz embodies both the warm, dry climate of the Barossa Valley and the brown loam-clay soils of our vineyard.

aroma: Varietal aromas of spicy and ripe fruit.

food pairing: a broad range of meat, spicy dishes & red roasted veggies.

13,5% alcohol, 0,7 l

DESSERT WINE

PINO DE BALI **IDR 490 K**

A sweet, luscious and silky fortified wine aged in French oak for 5+ years under a solera system. A complex and well-balanced full-bodied wine with mature honey and nut characters.

aroma: Full body, Sweet wine, medium tannin

food pairing: Dessert, Cheese, Dried fruit

18% alcohol, 0,375 l