



Villas Bukit Lipah

Vegetarian Menu

Our Commitment to Excellence

At our serene villa, surrounded by the beauty of nature, we aim to create an unforgettable experience for every guest. Our dedicated team works passionately to ensure your stay is both peaceful and enriching, from the tranquillity of your surroundings to the carefully crafted meals we serve each day.

We pride ourselves on offering a selective menu to maintain the highest standards of quality and consistency. By focusing on a carefully curated selection of dishes:

- We ensure every meal is prepared to perfection, with attention to flavour, presentation, and balance.
- We can source the freshest, seasonal ingredients daily from our trusted local suppliers, reducing waste and supporting sustainable practices.
- We celebrate the art of simplicity, allowing our team to dedicate time and care to every detail, creating meals that are truly exceptional.

This approach reflects our commitment to sustainability, quality, and hospitality, ensuring that every aspect of your stay, from the food to the ambiance, is thoughtfully designed to leave a lasting impression.

Our Goal is Simple : to create a space where nature, nourishment, and service come together, giving you a fantastic and memorable experience during your time with us.



BREAKFAST SELECTIONS

(all day available)

- **FRESH CUTS TROPICAL SEASONAL FRUITS PLATTER**
(VEGAN) **Rp 60 k**
- **ENERGY BOMB** (yoghurt, granola, fresh fruit, dry fruit, coconut & Balinese caramel) (VEGETARIAN) **Rp 65 k**
- **CREAMY CHIA PUDDING** - Soaked with warm coconut milk, cinnamon, salted coconut caramel, with fresh slices of tropical fruits and roasted cashews. (VEGAN) **Rp 65 k**
- **FRUIT PANCAKES AND HOMEMADE JAM (1 PC)**
(VEGETARIAN) **Rp 55 k**
- **SALTED CARAMEL BANANA AND ROASTED CASHEWS PANCAKES** - layered with caramelized banana, fresh grated coconut, drizzled with salted caramel and side fresh cut tropical fruits.
(VEGETARIAN) **Rp 85 k**
- **CREAMY SCRAMBLED TOFU** - white firm tofu with spices, coconut milk, spices, green onion, toasted bread
(VEGAN) **Rp 65 k**
- **LIPAH AVO TOAST** - toasted bread, mashed avocado, tomatoes, homemade tofu feta, fresh herbs, seeds, lime
(VEGAN) **Rp 65 k**
- **AVOCADO TOAST POACHED EGG & veggie (1 pc)**
(VEGETARIAN) **Rp 65 k**





BREAKFAST SELECTIONS

(all day available)

- **SCRAMBLED EGGS** (3 pcs) - bread & butter
(VEGETARIAN) **Rp 60 k**
- **BOILED EGGS** (2 pcs) - bread & butter
(VEGETARIAN) **Rp 45 k**
- **FRIED EGG SUNNY SIDE UP** - bread & butter (2 pcs)
(VEGETARIAN) **Rp 45 k**
- **FRENCH OMELETTE** - bread & butter (3 pcs)
(VEGETARIAN) **Rp 60 k**
- **EGGS FLORENTINE**- 2X poached eggs serve on the bed of golden potato, sauteed local spinach topped with coconut creamy hollandaise sauce and sides slices of tropical fruits
(VEGETARIAN) **Rp 80 k**
- **SPINACH AND MIX VEGETABLES OMELETTE**- 3X eggs omelette with aromatic sauteed vegetables, with mozzarella cheese served with warm tortillas and tomato sambal.
(VEGETARIAN) **Rp 80 k**

SMOOTHIES

- **SNEAKERS**- Combinations of banana, papaya, coconut milk, homemade peanut butter, cacao topped with homemade crunchy granola, fresh grated coconut and freshly cut fruits.
(VEGAN) **Rp 75 k**
- **DRAGON FRUITS**- Combination of banana, coconut milk topped with freshly cut dragon fruits.
(VEGAN) **Rp 75 k**
- **SUNRISE**- Combination of banana, mango, coconut milk, turmeric. Topped with fresh seasonal fruits.
(VEGAN) **Rp 80 k**





SNACK / SALAD

- **MANGO or PENEAPLE & AVOCADO TARTARE** - from fresh sweet mango (seasonal) or peneapple, creamy avocado, shallots, coriander, lemon juice, spices and olive oil, served with warm tortilla or toasted bread
(VEGAN) **Rp 65 k**
- **MASH AVOCADO, ROASTED CASHEW** - Topped with diced tomato, fresh basil leaves, drizzled with olive oil, served with warm tortilla or toasted bread.
(VEGAN) **Rp 65 k**
- **VEGAN GREEK SALAD** - fresh cucumber, tomato, shalotts, parsley, vegan tofu feta cheese
(VEGAN) **Rp 60 k**
- **ASIAN SALAD** - Combination of fresh cuts vegetables, roasted peanuts, coriander, with tangy Asian dressing.
(VEGAN) **Rp 65 k**
- **PINEAPPLE CARROTS SESAME SALAD** - Combination fresh slices carrots sweet - sour pineapple, roasted cashew, mints, with sesame honey lime dressing.
(VEGAN) **Rp 70 k**
- **SALAD „Villas Bukit “** - refreshing salad of local greens "sayur hijau", chopped tomato, cucumber or sprouted soybeans (according to the daily offer) with coriander and tangy Vienegar dressing.
*Served according to the guest's wishes: with **bread, fried tempeh** (VEGAN) or **boiled egg** . (VEGETARIAN)* **Rp 70 k**

STARTER

- **GOLDEN BROWN VEGETARIAN SPRINGROLLS** – 8X PCS Golden brown vegetarian spring roll with tofu served with homemade peanut sauce.
(VEGETARIAN) **Rp 55 k**
- **GOLDEN BROWN SWEET POTATO** - served with ketchup or sweet chilli mayo
(VEGETARIAN) **Rp 45 k**
- **FRIED POTATO** - served with ketchup or sweet chilli mayo
(VEGETARIAN) **Rp 45 k**





LUNCH / DINNER

- **MIE GORENG** - Stir-fry noodles with mix vegetables cook with coconut oil and seasoned with local Balinese herbs.
(VEGAN) **Rp 65 k**
- **NASI GORENG** - Stir-fry aromatic rice with mixed Vegetables, Balinese local herbs (VEGAN), topped with soft fried eggs.
(VEGETARIAN) **Rp 60 k**
- **COCONUT CURRY** - with green papaya, sweet potato, tofu, green bean, fresh coriander, chilli and coconut milk, served with white rice.
(VEGAN) **Rp 65 k**
- **MARINATED TEMPEH PESTO WRAPS** - combination of sauteed aromatic vegetables, crunchy tempeh wraps in warm tortilla served with sweet chilli mayo.
(VEGETARIAN) **Rp 70 k**
- **VEGETARIAN TASTING PLATE** - vegetarian spring roll, golden brown sweet potato, golden brown tofu with satay sauce, marinated tempeh with pesto, and small Asian salad.
(VEGAN) **Rp 85 k**
- **MACARONI FRESH TOMATO, BASIL PESTO**, olive oil, cheese.
(VEGETARIAN) **Rp 60 k**
- **MACARONI WITH CREAMY SPINACH CHEESE SAUCE.**
(VEGETARIAN) **Rp 60 k**
- **SATAY TOFU AND TEMPEH** marinated with aromatic Balinese spices, served with golden sweet potato or steam rice and peanut sauce. (VEGAN) **Rp 60 k**

DESSERTS

- **SEASONAL MANGO AND COCONUT PANACOTA**
(VEGAN) **Rp 65 k**
- **HOMEMADE ALL NATURAL FRUITS ICE – CREAM**
(VEGAN) **Rp 55 k**
- **DADAR GULUNG (TRADITIONAL BALINESE CREPES)** – with fresh grated coconut, cinnamon, and salted coconut caramel.
(VEGETARIAN) **Rp 55 k**





SELECTIONS OF DRINKS

Coffee & Tea

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|------------------|------|---------------------------------|------|
| • Espresso | 30 k | • Banana & coconut iced coffee | 50 k |
| • Lungo | 30 k | • Balinese caramel iced coffee | 50 k |
| • Espresso Tonic | 45 k | • Ginger & lemongrass tea (Pot) | 35 k |
| • Bali Kopi | 25 k | • Ice lime tea | 25 k |

Fresh Juices 45 k

- **Tropical fruit juice** - mango, pineapple, banana, papaya, dragon fruit, watermelon - according to the season
- **Morning Refresher** - combination of pineapple, lime and cucumber
- **Red velvet** - combination of dragon fruit, pineapple and carrot
- **Liver Cleanser** - combination of pineapple, carrot and ginger
- **Tropical Zest Refresher** - combination of papaya, watermelon and lime juice
- **Cool breeze Elixir** - combination of cucumber, watermelon and ginger
- **Citrus splash bliss** - combination of watermelon and fresh lime

CREATING YOUR OWN JUICES WITH AVAILABLE SEASONAL FRUITS PLEASE
ASK OUR STAFF FOR ASSISTANT

FOR OUR COSTUMERS WHO ENJOY FRESHLY MADE JUICES

- **1 X LITRE PITCHER Rp 130.k**
- **2 X LITRE PITCHER Rp 170.k**

- **TRADITIONAL BALINESE JAMU Rp 45.k**
“Elixir of youth - drink of love”

NON-ALCOHOLIC DRINKS

- | | |
|-----------------|---------|
| • Sprite | Rp 20 k |
| • Coca-Cola | Rp 20 k |
| • Tonic | Rp 20 k |
| • Virgin Mojito | Rp 30 k |

ALCOHOLIC DRINKS

- | | |
|--------------------------------------|---------|
| • Bintang Radler (S) | Rp 30 k |
| • Bintang (S) | Rp 30 k |
| • Bintang (L) | Rp 45 k |
| • Cuba Libre | Rp 65 k |
| • Gin Tonic | Rp 65 k |
| • Mojito | Rp 65 k |
| • Orang Tua (Balinese Port with ice) | Rp 50 k |
| • Villa fruit punch special | Rp 65 k |

