

breakfast

AVAILABLE 6:30AM - 12PM

SWEET

GRANOLA BOWL	1900
local curd with homemade granola and seasonal fruits	
SEMOLINA PORRIDGE 	1500
cooked with coconut milk and cinnamon, topped with apple, banana, almonds & kithul treacle	
COCONUT ROTTI <i>SWEET</i> 	1800
with homemade peanut butter, banana, nuts and kithul treacle	
SRI LANKAN PANCAKES	1800
classic homemade pancakes with pol peni (coconut flakes with coconut honey), homemade chocolate sauce and seasonal fruits	
TROPICAL CHIA PUDDING  	1600
chia seeds, coconut milk, mango, passion fruit, roasted coconut flakes	

SMOOTHIE BOWLS

available all day!

CHOCO CHOC  	1900
base of banana, coconut milk, dates, peanut butter and cocoa powder, topped with banana, roasted nuts, roasted coconut and homemade dark chocolate sauce	
TROPICAL THUNDER 	1800
base of banana, mango & coconut milk, topped with papaya, pineapple, banana and homemade granola	
GREEN GODDESS 	1900
base of banana, coconut milk, spinach, flax meal & moringa, topped with banana, mango, starfruit and homemade granola	
BLACK BEAUTY  	1900
base of banana, spinach, coconut milk & activated charcoal, topped with starfruit, mango, goji berries and roasted coconut	

SAVORY

BREAKFAST BAGEL <i>CLASSIC</i>	2000
bagel with homemade cream cheese, scrambled eggs, sliced avocado and pickled onion	
BREAKFAST BAGEL <i>VEGAN</i> 	2000
charcoal bagel with beetroot hummus, scrambled tofu, sliced avocado and micro greens	
COCONUT ROTTI <i>SPICY</i>  	1200
traditionally served with dhal and onion sambol	
THE OBLIGATORY AVO TOAST	2200
2 slices of charcoal rye bread* with smashed avocado, sauteed spinach and eggs** of your choice (fried, scrambled or poached)	
*swap for gluten-free bread 	+ 300
*swap for brown sourdough bread	+ 200
**make it vegan (scrambled tofu) 	+ 200

ADD-ONS

EGG	300
FETA CHEESE	600
HALLOUMI	800
CHICKEN	600
BACON	900

* PLEASE NOTE THAT 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL WHICH GOES STRAIGHT TO OUR HARD WORKING STAFF. ♥



lunch

AVAILABLE 12 - 3PM

BOWLS

- LIGHT MY FIRE**    2400
glass noodles, zucchini, bok choy, roasted pineapple, cucumber, red bell pepper, sticky tofu, pickled ginger and peanuts with peanut & chili soy dressings
- ROOT DOWN**   2400
quinoa, chickpeas, golden sauerkraut, beetroot, spinach and lotus root with turmeric tahini dressing
- DR. GREENTHUMB**   2600
glass noodles, zucchini, kale, bok choy, avocado, green beans and sticky tofu with green pesto dressing
- OVER THE RAINBOW**   2400
quinoa, corn, roasted sweet potato, tomatoes, red cabbage, avocado, spinach and black beans with peanut butter dressing

BITES

- CHICKPEA AVOCADO SALAD**  1800
with corn, feta cheese, pumpkin seeds, black sesame and a herbal lime dressing
- RAINBOW ROLLS**   2000
rice paper rolls filled with glass noodles, veggies and tofu, served with chilli soy and peanut dips
- HUMMUS DUO**  1800
served with manioc chips, raw veggie sticks and toasted charcoal bread
- SWEET POTATO FRIES**   1200
served with homemade dips
- BANANA CHIPS**   1200
served with homemade guacamole

BURGERS

- THE JACK**   2400
"pulled pork" style jackfruit, lettuce, coleslaw, tomato, pickled onion. Served with **homemade** sweet potato fries or banana chips and bbq dip
- CHEESEBURGER IN PARADISE** 2600
halloumi, grilled veggies, lettuce & avocado. Served with **homemade** sweet potato fries or banana chips and beetroot hummus
- BLACK BETTY** 2600
black bean patty, lettuce, tomato, smoked cheese and seeni sambol. Served with **homemade** sweet potato fries or banana chips and salsa rosada dip

ADD-ONS

- AVOCADO 500
- TOFU 500
- FETA CHEESE 600
- HALLOUMI 800
- CHICKEN 600
- BACON 900

DESSERT & SWEET TREATS

- BLISS OR ENERGY BALL  400
- POPSICLE different flavours available  400
- GRANOLA BAR  800
- TROPICAL CHOCOLATE MOUSSE   1400

please ask our staff for more dessert options - availability can change daily

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COFFEE

ESPRESSO (single shot)	500
AMERICANO/ LONG BLACK	600
CAPPUCCINO	800
FLAT WHITE	800
CAFE LATTE	900

OTHER

GOLDEN MILK spiced turmeric milk	800
CHAI LATTE black ceylon tea with homemade chai spice blend	800
MATCHA LATTE ceremonial grade matcha from Kyoto, Japan	1200

COOL DOWN

HOMEMADE COLD BREW	800
ICED GOLDEN MILK	900
ICED MATCHA LATTE	1300
ICED MANGO MATCHA	1400
ICED STRAWBERRY OR BLUEBERRY MATCHA	1600
KOMBUCHA different flavours available	800
LIME SODA	450
MAGIC LEMONADE butterfly pea tea, lime & kithul treacle	800
KING COCONUT	300
DIRTY KING COCONUT king coconut with espresso shot	800

SMOOTHIES

DATE YOURSELF coconut milk, banana, dates, peanut butter	1200
FEEL TROPICAL coconut milk, mango, pineapple, banana, lime	1100
GO GREEN coconut milk, banana, spinach, pineapple, ginger	1000
INDULGE coconut milk, banana, peanut butter, dates, cacao	1200

COLD PRESSED JUICE

BRIGHTEN UP pineapple, mango, ginger, lime, coconut water	1400
BALANCE papaya, carrot, coconut water, lime, turmeric	1100
REFRESH watermelon, mint, lime	1200
DETOX spinach, pineapple, green apple, basil, spirulina	1400
ENERGIZE beetroot, pomegranate, king coconut, lime	1700
SLIM celery, cucumber, green apple, pineapple, ginger, lemon	1700
SRI LANKAN ORANGE sour	500

CUSTOMIZE YOUR COFFEE

+ make it iced	+ 100
+ add shot	+ 250
+ make it vegan (organic coconut milk)	+ 300
+ make it vegan (locally grown, organic soy milk)	+ 400
+ make it vegan (imported oat milk)	+ 500
+ make it decaf	+ 400

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drinks



CEYLON STANDARDS

CEYLON BLACK TEA	400
HERBAL MINT TEA	400
SAMAHAN TEA blend of ayurvedic herbs & spices	400

TEA SPECIALS BY VEDDA

BELIMAL ayurvedic blend for digestive health	500
BILVA anti-inflammatory ayurvedic fruit powder	500
BLUE LOTUS soothing & fragrant herbal tea	600
BUTTERFLY PEA FLOWER mood booster	500
ISLAND HIBISCUS ayurvedic blend for digestion	600

+ MAKE IT ICED + 100

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tea

