



fivelements  
RETREAT

LUNCH

11 AM - 5 PM

## Pasta

### Pesto

Gluten-free pasta, basil pesto, broccoli, and peas

60,000

### Aglio Olio

Gluten-free pasta, garlic, olives, tomato salsa and cashew parmesan

65,000

### Carbonara

Gluten-free pasta, coconut milk, mushrooms, and sun-dried tomatoes

65,000

## Noodles

### Korean Noodle **G**

Carrot noodles, kimchi cream sauce and plant-based chadolbaegi

55,000

### Mie Jamur **G**

Moringa and spinach noodles, mushrooms, braised tofu, and bok choy

45,000

### Miso Ramen **G**

Moringa and spinach noodles, miso broth, mushrooms, seaweed, and nori chips

70,000

## Side Dishes

French fries

Mushroom stir fry

Grilled tofu or tempeh

Garlic greens stir fry

Side Fivelements salad

One-side dish

65,000

Two-side dish

110,000

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<b>Watermelon Gazpacho</b> Watermelon gazpacho soup with watermelon granita and herb oil	60,000
<b>Cashew Mozzarella</b> Cashew tofu, Thai tomato vinaigrette and olive oil lime dressing	73,000
<b>Balinese Lumpia</b> Balinese spring roll served with a tamarind dripping sauce and olive oil lime dressing	58,000
<b>Banana Blossom Spring Rolls</b> Served with miso chili sauce and olive oil lime dressing	66,000
<b>Red Beet Caesar Salad</b> A plant-based Caesar dressing and pickled beet served with gluten-free bread	88,000
<b>Quinoa Salad</b> Quinoa salad, apple cider vinaigrette and spicy cashew	90,000
<b>Scrambled Tofu</b> Cashew cheese, curried scrambled tofu, tomato salsa served with gluten-free bread	75,000
<b>Grilled Tempe Sandwich</b> <b>G</b> Multigrain bread sprinkled with balsamic reduction, and Asian pesto	95,000
<b>Smashed Avocado on Toast</b> <b>G</b> Roasted pumpkin hummus, stir-fry mushrooms and smashed avocado served on multigrain bread	100,000
<b>Fivelements Poke Bowl</b> Tempe & eggplant teriyaki, pickled cabbage, quinoa, avocado and tomatoes	100,000

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## Chefs Tasting Menu

### A creative selection from our Chef with accompanied rejuvenating "Elixir"

Due to the nature and to ensure full enjoyment of our tasting menu, the menu is only served to all guests dining at the table.

Thank you for understanding. Bon Appetit.

Three-Course	420,000
Five-Course	570,000
Seven-Course	680,000

## Plate to Shares

**Vegetables Raw Tempura** 58,000

**Three Pickles** 58,000

A selection of three home-made seasonal pickle

**Scented Nuts** 56,000

A selection of 3 spice scented nuts

**A Nibbles Taster** 57,000

**French Fries** 65,000

Served with homemade tomato ketchup

## Side Dishes

Mushroom stir fry

Grilled tofu or tempeh

Garlic greens stir fry

Baked sweet potato

Organic red rice

Homemade kimchi

One-side dish 70,000

Two-side dishes 120,000

DINNER

6 PM - 10 PM

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DINNER

6 PM - 10 PM

## Soups

### "Soupe du Jour"

Please ask your server for the daily selection

67,000

### Mushroom Coconut Soup

Mushroom, coconut cream and red rice crackers

68,000

### Miso Soup

Soft tofu and wakame watercress

70,000

## Appetizers

### Balinese Green Urab-Urab

Organic greens, fresh herbs, coconut "bacon" and an aromatic Balinese dressing

82,000

### Kale Avocado Tartare

Cucumber, pineapple, fresh coriander and shallots

87,000

### Chickpea and Casava Flatbread

Raw carrot hummus, sauteed mushroom, pickled carrots, ginger torch sambal and herbs

\*served warm

80,000

### Southeast Asian Style "Tacos"

Young jackfruit "carnitas", avocado ginger torch sambal, coconut sour cream and pickled cabbage

90,000

### Mushroom Dumplings

Shiitake, miso dashi, spinach, radish, and spring onions

92,000

### Fivelements Superfood Salad

Organic greens, vegetables & herbs, avocado, tamarillo, ginger-cacao cashew, noni and spirulina chips

85,000

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## Main Course

**Spicy Avocado Nori Roll** 100,000

Jicama "rice", lapsang smoked tempeh, sesame chili sauce, pickled vegetables and teriyaki sauce

**Tropical Garden "Pizza"** 105,000

Almond crust, chili tomato sauce, cashew cream cheese, pineapple, tamarillo, avocado and coconut "bacon"

**Curry Laksa** 105,000

Young coconut noodles, smoked tempeh, Asian greens, Shitake and herbs

\*served warm

**Shiitake Beetroot Burger** 110,000

Caramelized onions, kimchi mayonnaise, umami ketchup, pickles, jicama "slaw" and sweet potato chips

\*served warm

**Beetroot & Red Rice "Risotto"** 125,000

"Ricotta" cheese, pickled beetroot, balsamic reduction and herb oil

\*served warm

**Balinese Sampler (2 People)** 210,000

Tempeh satay, yellow tofu curry, red rice, urab, acar pickles and sesame crackers

for one served

110,000

\*served warm

**Fivelements Superfood Salad (2 People)** 120,000

Organic greens, vegetables and herbs, avocado, tamarillo, ginger cacao cashews, noni and spirulina chips

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## Dessert

### Coconut Cashew Ice Cream

Please ask your server for our daily flavours

40,000

### Raw Chocolate, Truffles and Ginger Tea

Choice of Fivelements signature raw chocolates

Please ask your server for our daily flavours

Served with pandan ginger tea

Two pieces

50,000

Five pieces

90,000

### Trio of Seasonal Sorbet with Tropical Fruits

Please ask your server for our daily flavours

or

#### Mocha Semifreddo

Dark chocolate mousse, chocolate ring, cacao "soil",  
cardamom vanilla ice cream and honey

or

#### Pandan Coconut Panna Cotta

Strawberry, kayu manis leaves, dragon fruit gel and passion fruit sorbet

or

#### Coconut Lime Cheese Cake

Ginger torch sorbet, dragon fruit fivelements garden flowers

or

#### Chocolate Symphony

Mousse layer cake, white chocolate ice cream,  
truffle and raw cacao syrup

Please select one of the above desserts with the choice of Tea or Coffee

95,000

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