





FORAGE
at Kayumama Resort & Spa

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ALCOHOLIC
DRINKS

COLD DRINKS
& MOCKTAILS

JUICES &
SMOOTHIES

COFFEE
& TEA

DESSERT

KID'S
MENU

LUNCH
& DINNER

APPETIZER

BREAKFAST

A warm welcome to our Kayu Mama Resort & Spa and its beautiful child, Forage!

We invite you to make yourself at home and allow us to take you on a culinary journey in the heart of the Bukit Forest.

The chef's love for detail, wide experienced knowledge and passion for outstanding, eye-pleasing dishes will leave you in awe.

In the words of a delighted guest, our chef is a true gem within a gem. That you would call an "Inclusion" and we consider this a beautiful metaphor for our whole team, who collectively create an ambiance that feels like home.



8am - 10pm daily

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BREAKFAST

ALLERGENS

Dear guest,

We welcome you to indulge in our homemade cooking & baking with an inspiring approach to healthy living while being very thoughtful about our ingredients.

We only use cold-pressed coconut or extra virgin olive oil and source sustainable, market-fresh, and organic goods wherever possible.

If you have any food allergies or special requests, please inform our team!



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN



CONTAINS NUTS

~ All prices shown are in 000's Rupiah ~

All prices are subject to 10% Service Charge and 11% Government Tax.



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ALL DAY BREAKFAST


SAVORY

we bake all our bread here fresh & also offer gluten-free options.
please ask our lovely team!

+10k for gluten-free options 

EGGS BENEDICT

poached eggs on sourdough bread, sautéed spinach, lemon hollandaise, avocado, moringa pesto

 tempeh bacon 65K
crispy bacon 75K

HIGH VIBE BREAKFAST

poached eggs on sourdough bread, green peas, quinoa salad, tomato confit, grilled asparagus, moringa pesto

85K

EGGS FLORENTINE

poached eggs on sourdough bread, sautéed spinach, avocado, served with a creamy cheese sauce & moringa pesto

65K


FORAGE OMELETTE

served on sourdough bread, fresh tomato salad, whipped dill feta, zucchini, mushroom, rosemary shallot jam

80K

EGGS OR TOFU SCRAMBLE ON TOAST

your choice of scrambled/ fried/ poached/ boiled egg or vegan tofu scramble on sourdough bread, sautéed zucchini, wild mushroom, cilantro potatoes

 tempeh bacon 80K
crispy bacon 85K

TURKISH CHILLI EGGS

poached eggs served on sourdough bread, whipped dill feta, coriander, chilli butter, fresh tomato salad, avocado

65K

BREAKFAST BURRITO

scrambled eggs, cilantro potatoes, avocado & tomato salsa, tempeh, red rice, shredded carrot rolled lovingly in a warm tortilla & served with a sweet chili aioli sauce

85K

MORNING BELLIES BUBUR

a savoury duo of balinese red rice & quinoa porridge, sesame seaweed, baby bok choy, miso mushroom, crispy tempeh

70K



ALL DAY BREAKFAST

SWEET

- BANANA FRENCH** 🌿 75K
banana bread topped with a creamy cinnamon custard,
caramel mango sauce, fresh strawberries
- BASKET SET** 🌿 70K
filled with love! Sourdough bread, mini croissant, danish crumpet,
fruit cake, berry cinnamon compote, whipped butter house preserves:
choose between strawberry rhubarb OR kaffir lime curd
- COCONUT WAFFLE** 🌿 🌾 🌿 55K
served with coconut yogurt, dragon berry compote,
banana brûlée & raw cacao powder
- GREENYA COLADA SMOOTHIE BOWL** 🌿 🌾 🌿 65K
seasonal fruit, spirulina, spinach, moringa powder,
homemade granola, toasted coconut flakes, pineapple brûlée
- BALI BLISS SMOOTHIE BOWL** 🌿 🌾 🌿 60K
dragonfruit, strawberry, banana, homemade granola, chopped almonds
- PUMPKIN PANCAKE** 🌿 🌾 70K
served with a berry sauce & fresh coconut yogurt
- VERY BERRY CHIA PUDDING** 🌿 🌿 🌿 75K
topped with a mix of warm almonds, walnuts, berries, maple syrup & lemon zest
- KAYUMAMA PORRIDGE** 🌿 🌾 🌿 🌿 70K
overnight cinnamon oats garnished with banana & mixed nuts
- RAINBOW PLATE** 🌿 🌾 50K
colorful laid fruit served with honey & fresh yogurt (optional coconut yogurt) 🌿



APPETIZER

- RAW AVOCADO MANGO TUNA TARTARE** 🌱 🥒 🍋
 served with watermelon radish, lime zest & smoked sea salt 80K
- GRILLED EGGPLANT AND BURRATA** 🌱 🍷
 topped with dill feta cream, tomato salad & moringa pesto 100K
- CARPACCIO OF BEEF** 🌱
 a duo of thinly sliced beef tenderloin & shaved parmesan cheese laid on baby rucola salad served with moringa pesto & dill feta cream 95K
- RAW ZUCCHINI SALAD** 🌱 🥒 🍋
 tossed in tahini ranch, cherry tomato, bean sprout, crispy tempeh, roasted nuts, garnished with warm spices & herbs 70K
- TZATZIKI PRAWNS** 🌱
 grilled prawns smothered in homemade tzatziki served with a duo of moringa pesto & avocado salsa 75K
- MEDITERRANEAN PLATTER** 🌱 🍷
 a variety of greek feta cheese, pink radish pickles, goat cheese, mixed grilled vegetables & marinated olives, crispy tortilla 85K
- RAW OR FRIED SPRING ROLL (GF OPTION)** 🌱
 market fresh vegetables wrapped in a pillow pastry served with a sweet chili sauce 65K
chicken 70K
- QUINOA TEMPEH SALAD**
 baby romaine & red lettuce, quinoa, tempeh, and fresh garden vegetables served with your choice of dressing:

 - balsamic 🌱
 - mustard 🌱 🍷
 - lemon olive oil 🌱 🍷

pan-fried chicken 85K
 prawns 95K
 🌱 tofu 80K
- VEGAN SAMOSA** 🌱 70k
 spiced mung bean, potatoes, green peas & shredded carrots wrapped in pillow pastry served with a sweet chili sauce



	APPETIZER
	LUNCH & DINNER
	KID'S MENU
	DESSERT
	COFFEE & TEA
	JUICES & SMOOTHIES
	COLD DRINKS & MOCKTAILS
	ALCOHOLIC DRINKS

APPETIZER

SOUP

SUNSHINE SOUP   69K

a spicy blend of ginger, pumpkin & carrot topped with crispy marinated kale & croûtons

ANTI-AGING SOUP   70K

a trilogy of asparagus, spinach, green peas garnished & topped with crispy kale, roasted sunflower & pumpkin seeds

SUPERFOOD SOUP   65K

fresh moringa, coconut milk, served with sambal matah & balinese spices

POTATO AND SPINACH SOUP  65K

topped with homemade croûtons

COCONUT MUSHROOM RAMEN   100K

baby bok choy, shiitake mushroom, ramen noodles, edamame, crispy tofu, nori



APPETIZER

LUNCH & DINNER


KID'S MENU

BURGERS & TACOS

Yes - we have gluten-free options available - Please ask our lovely team!

+10k for gluten-free options 



MAHI-MAHI BURGER  105K

grilled mahi-mahi fillet, tomato, cucumber, avocado, onion rosemary jam, vegan mayonnaise served on a sesame bun & your choice of potato wedges OR hand-cut french fries



BEEF BURGER 115K

forage beef patty, cheddar, cucumber tzatziki, avocado, onion rosemary jam, homemade mayonnaise served on a sesame bun your choice of potato wedges OR hand-cut french fries



VEGAN BURGER  115K

homemade vegan patty & cucumber tzatziki, avocado, onion rosemary jam, vegan mayonnaise served on a sesame bun your choice of potato wedges OR hand-cut french fries




FORAGE FAVORITES TACOS   

filled with sweet potatoes, red beans, fresh coconut yogurt, avocado, cucumber & cilantro wrapped in crunchy taco shells & your choice of:

mahi-mahi fish 105K

chicken 115K

 jackfruit 100K

DESSERT

COFFEE & TEA

JUICES & SMOOTHIES

COLD DRINKS & MOCKTAILS

ALCOHOLIC DRINKS

LUNCH & DINNER INDONESIAN CLASSICS

NASI GORENG

fried rice, cabbage, carrots, and green beans topped with an egg and served with chicken satay OR with tempeh satay

w/ chicken 110K
 w/ tempeh 105K

VEGAN NASI CAMPUR

steamed rice, blanched vegetables, vegan beef rendang, jackfruit curry served with a spiced coconut topping, fried tofu and spicy tempeh


100K

ISLAND OF GOD'S GADO GADO

blanched white and red cabbage, beansprouts, long bean, spinach, sweet potato, served with a creamy peanut sauce, fried tempeh and tofu

70K

SOTO


heart-warming indonesian clear soup filled with vermicelli noodles, cabbage, bean sprouts, bok choy, half-boiled egg topped with fried shallots & your choice of chicken / fried tofu / tempeh 

95K



MEAT

CHARGRILLED AUSTRALIAN BEEF TENDERLOIN

served with mashed potatoes, garlic cream, sautéed baby carrot, wild mushroom, rosemary shallot jam & your choice of a  wine pepper sauce or béarnaise sauce

295K

DUCK CONFIT

served in a fruity orange berry sauce with balinese red rice, pumpkin puree & garden vegetable compote

185K

PAN - ROASTED MARINATED CHICKEN BREAST

served with our famous homemade black pepper sauce, mashed potatoes, garlic cream, sautéed baby carrots & string beans

137K

BLACK PEPPER BEEF

sautéed slices of Australian beef tenderloin served in a rich black pepper sauce, balinese red rice, mixed bell pepper & red onion

180K

CHICKEN MASALA

served with aromatic white rice, cucumber raita & homemade paratha bread

150K

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LUNCH & DINNER

SEAFOOD

FRESH LAKSA    150K
homemade spicy coconut broth with prawns, rice vermicelli noodles, cucumber, sprouts, topped with fresh chili flakes

GRILLED MARINATED BARRAMUNDI  137K
served with a creamy hollandaise sauce, avocado tomato salsa, cilantro potatoes & baby beans

FRESH TUNA POKE    100K
sticky japanese rice, avocado, shredded carrot, edamame, pink radish pickles, nori, served with a chili chipolata sauce



PIZZA

Yes - we have gluten-free bases and dairy-free options available - Please ask our lovely team!

+10k for gluten-free option 

CLASSICO MARGHERITA PIZZA  70K
homemade tomato sauce, mozzarella cheese & aromatic basil

VEGETARIAN PIZZA  75K
homemade tomato sauce topped with market-fresh vegetables & mozzarella cheese

MEAT LOVER PIZZA 90K
homemade tomato sauce, thinly sliced beef, mozzarella cheese, topped with red onion rings, aromatic basil & rucola salad

PICANTE SALAMI PIZZA 90K
homemade tomato sauce, salami, chili oil, mozzarella cheese

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PASTA

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+10k for gluten-free option



CRISPY GNOCCHI   90K
forage's famous homemade gnocchi, pumpkin, wild mushroom,
garnished with moringa pesto

+ grilled prawns 155K
+ sliced beef tenderloin 250K

HOMEMADE PUMPKIN RAVIOLI  90K
drizzled in burned butter & sage, pumpkin puree, sautéed mushroom,
and shaved parmesan flakes

TOMATO CREAM PENNE  85K
meets market-fresh grilled vegetables



+ medium grilled tuna 100K

PENNE MARE DE MONTI  95K
chef's favorite seafood served in a tomato-mushroom sauce

SPAGHETTI BOLOGNESE 100K
smothered in a thick, rich minced beef sauce & topped with
flaked parmesan cheese

VEGAN BOLOGNESE  90K
slow-cooked chickpeas tossed in mixed vegetables & wild mushroom

VEGAN LASAGNA   140K
baked with a golden cashew crust & bedded on
olive-oil-drizzled rucola salad & herbs

GRILLED HALLOUMI TOWER   120K
served with smoky beetroot, tomato confit,
a trilogy of vegetables, capsicum, moringa pesto



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KID'S MENU

FISH & CHIPS

mahi-mahi filet in a crispy batter served with french fries

50k

MINI BEEF BURGER

homemade beef patty, cheddar, cucumber, tomato, mayonnaise served in a sesame bun with french fries

60k

POTATO WEDGES OR FRENCH FRIES

served with ketchup & homemade vegan mayonnaise

40k

CLASSIC MACARONI & CHEESE

55k

KIDS SALAMI PIZZA

homemade tomato sauce, salami, mozzarella cheese

60k

Feeling creative? Ask a staff member for some paper & crayons!



KID'S MENU

DESSERT


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DESSERT

ROSE & LAVENDER CREME BRÛLÉE  50k
topped with a creamy floral custard & crispy sugar shell

PASSION FRUIT CHEESECAKE 55k
original home-baked cheesecake served with a duo of fresh passion fruit & passion fruit gelee

FORAGE'S APPLE CRUMBLE    55k
served with forage's vegan coconut ice cream

COCONUT TIRAMISU 60k
melt-in-your-mouth berry compote & chunks of dark chocolate biscuit

CARROT CAKE 55k
our wonderfully moist carrot cake with warm spices & icing

NO-BAKE CHOCOLATE TART   50k
garnished with fresh strawberries

CHOCOLATE LAVA CAKE 55k
served with your choice of basil ice cream or coconut ice cream

FORAGE HOMEMADE ICE CREAM COLLECTION  25k
salted caramel/ chocolate/ basil
creamy coconut 

A SELECTION OF FORAGE'S FAVORITES 50k

DESSERT

COFFEE
& TEA

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COFFEE

SELECT HOT OR ICED

*fresh milk/ soy milk/ coconut milk/ almond milk/ oat milk

SINGLE ESPRESSO / DECAFF ESPRESSO	25K / 35K
DOPPIO ESPRESSO	35K
CAPPUCCINO / DECAFF CAPPUCINO	40K / 45K
AMERICANO / DECAFF AMERICANO	35K / 40K
MOCHA LATTE	45K
FLAT WHITE	40K
CAFFÉ LATTE / DECAFF LATTE	40K / 45K
WATERMELON ICED LATTE single espresso shot, fresh watermelon, vanilla & your choice of milk	40K
FORAGE LYCHEE AMERICANO single espresso shot, sweet & sour lychee topped with still / sparkling water	40K



NOT COFFEE

SELECT HOT OR ICED

MATCHA LATTE original matcha powder with your choice of milk	45K
GOLDEN GLOW turmeric powder, warm spices & coconut nectar with your choice of milk	38K
FORAGE CHOCOLATE raw chocolate, vanilla, cinnamon, coconut sugar with your choice of milk	40K
MASALA CHAI LATTE spicy, dark & bold black tea with notes of cinnamon, cloves, cardamon pods, fennel seeds, ginger & black pepper served with your choice of milk	40K

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FORAGE TEMA TEA SELECTION

BLISS 40K
sweet, tropical & bold black tea with notes of mango, orange & marigold

Life is all about celebration. What better way to celebrate life than with sweet tropical mango & tangy orange goodness? Take a trip to paradise with BLISS.

GRACE 40K
delicate, soft, floral silver needle white tea with notes of rose & marigold

She is more than just one of those darlings. Her dulcet tone & rosy scent are the perfect combination of timeless elegance. Come with GRACE & wander in floral gardenia for a charming day.

IMMUNE 40K
warm & spicy ginger, turmeric & galangal

A cup filled with nature's super spices to boost the immune system. Get shielded with its high antioxidants & anti-inflammatory properties while finding warmth & sweetness from each sip. Cleanse and be alive in the moment.

SUNSHINE 40K
refreshing, sweet & fruity green tea garnished with peach bits, orange, apple, chamomile & marigold

Remember the light breeze and the sound of birds chirping that you loved on that sunny day? Take a walk with SUNSHINE. Her fruity aroma and smooth, fresh flavours will bring you back to relive the moment.

BEAUTY 40K
fresh and tangy beetroot, butterfly pea, white tea, hibiscus, pomegranate seeds & cranberry

A peculiar violet tea with unique nutritional vitamins and minerals. Beetroot is a rich source of folate and vitamin C and B-6, while white beauty tea is loaded with polyphenols that act as antioxidants. Nourish your body from within, and it will give back to you in many beautiful ways.

FRENCH EARL GREY 40K
black tea, rose & bergamot

A french twist on the classic earl grey. organic black tea as its base, a touch of bergamot, and a few layers of pretty rose petals. It is fruity, yet its delicate floral hints with classic Earl Grey.

CHAMOMILE 40K
sweet & floral

The classic choice to unwind before bed. Let its sweetness and floral fragrance take you through that restful relaxation.



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COLD PRESSED JUICES

HEART BEET beetroot, ginger, apple, carrot, ginger, lime	50K
GREEN GARDEN spinach, kale, celery, pineapple, cucumber	55K
MERMAID watermelon, fresh mint, aloe vera, coconut water	45K
ENERGIZER carrot, orange, apple, ginger	50K
GOLDEN HOUR turmeric, carrot, celery, lemon, black cracked pepper	55K

SINGLE ORIGIN JUICES

MANGO	35K
STRAWBERRY	35K
ORANGE	35K
DRAGON FRUIT	35K
PINEAPPLE	30K
WATERMELON	30K
LIME	25K
MIXED JUICED	40K

SMOOTHIES

DRAGONFLY dragonfruit, banana, strawberry, mango with your choice of milk	40K
COFFEE DATE single espresso shot, banana, dates, chia seeds, tahini, vanilla with your choice of milk	55K
TREAT YOURSELF strawberry, banana, peanut butter, palm nectar with your choice of milk	40K
BERRY GOOD strawberry, raspberry, blueberry, plain yogurt, honey, with your choice milk	50K
GREEN POWER pineapple, banana, spinach, spirulina, chia seed, coconut water	45K



COLD DRINKS

KANGEN WATER

Kangen water is an alkaline water lighter in taste with a pleasantly sweet flavour. In Japanese, kangen means 'return to origin'. For over 40 years, Kengan water has been used to help restore the body to its original alkaline state, providing better hydration and helping with balancing energy levels, only to mention a few of its numerous health benefits.

GLASS 10K / BOTTLE (1L) 50K

MOM'S KOMBUCHA (GINGER OR LEMONGRASS)

50K

HOMEMADE JAMU

Jamu is a traditional Indonesian herbal drink praised for fighting colds, strengthening the immune system, and keeping the body refreshed & balanced. It has also been used to prevent infectious diseases, reduce inflammation & overall help with the body's detoxification.

KUNYIT ASEM

turmeric, tamarind, palm nectar, himalaya salt

45K

BERAS KENCUR

rice, aromatic ginger, palm nectar

45K

WHOLE YOUNG COCONUT

40K

COCA-COLA original/ zero

30K

SPRITE

30K

SODA WATER

30K



MOCKTAILS

CUCUMBER GIMLET

cucumber, homemade sweet & sour, vanilla, soda water

45K

RASPBERRY FRESCA

fresh raspberry juice, homemade sweet & sour, fresh mint leaf, honey, soda water

50K

VIRGIN BASIL MOJITO

fresh basil & mint, sugar cane, homemade sweet & sour, soda water

40K

JAMU SPARKLER

homemade jamu and sweet & sour soda water

40K

FORAGE FLOWERY TEA

elderflower, passion fruit puree, sweet & sour garnished with butterfly pea flower

55K

ROSEMELON SMASH (THE MAYA)

watermelon, homemade sweet & sour, homemade rosemary reduction, coconut water garnished with butterfly pea flower

45K

CLASSIC COCKTAILS

CAIPIRINHA white rum, homemade sweet & sour, soda water, lime, brown sugar	125K
WHITE RUSSIAN vodka, baileys, kahlua, fresh milk	110K
LONG ISLAND vodka, tequila, gin, white rum, triple sec, homemade sweet & sour, coca-cola	165K
WHISKEY SOUR bourbon whiskey, egg white, homemade sweet & sour	110K
NEGRONI whiskey, campari, sweet vermouth, cardamom bitters	100K
GIN & TONIC gordon's dry, tonic water, lemon	110K
CUBA LIBRE white rum, coca-cola, lime	100K



SIGNATURE

PASSION & CHILLI MARGARITA tequila, triple sec, passion fruit puree, agave, chilli flakes, homemade sweet & sour	155K
HIBISCUS BOURBON bourbon whiskey, hibiscus reduction, pandan reduction, homemade sweet & sour	155K
SMOKED BOURBON FALL bourbon whiskey, orange juice, ginger, rosemary reduction, cinnamon smoke	150K
GINGER SOUL bourbon whiskey, turmeric, ginger, palm sugar	140K
SPICED MANGO DAIQUIRI spiced rum, spiced mango puree, homemade sweet & sour	150K
PINK LAVA pink gin, raspberries, homemade sweet & sour, egg white	135K
SUNSET ON THE BEACH vodka, watermelon, passion fruit puree, coconut water	150K
CHOCOLATE ETERNITY vodka, chocolate, baileys, fresh strawberry	145K
SHINING ROSE vodka, freshly brewed rosella tea, house wine, triple sec, strawberries	150K

FORAGE HOUSE SHOTS

GIN GIN GORDON PREMIUM DRY GIN GORDON PINK	60K 65K
VODKA SMIRNOFF RED	60K
RUM CAPTAIN MORGAN SPICED RUM CAPTAIN MORGAN WHITE RUM	60K 60K
TEQUILA JOSÉ QUERVO CUERVO ESPECIAL REPOSADO	75K
WHISKY JACK DANIELS NO. 7 WILD TURKEY AMERICAN HONEY WILD TURKEY 81	75K 90K 90K
BAYLEYS	90K

BEER

BINTANG RADLER	35K
BINTANG PILSNER	40K
ISLAND BREWING SUMMER PALE ALE	50K
ISLAND BREWING PILSNER	50K

RED WINE

CAPE DISCOVERY - SHIRAZ 2020

full-bodied Shiraz from Margaret River, Western Australia

aromas of raspberry, cherry, anise, burnt wood, and spices with a full-bodied texture, strong tannins & a fairly long aftertaste

BY GLASS 100K / BOTTLE 350K

DE BORTOLI SACRED HILL - CABERNET MERLOT 2018

bold-bodied cabernet merlot from southeast Australia

bouquet of black currant, cherries, and hints of chocolate. Palate layers of black-currant and red berries, complemented by the soft, supple tannins and nuances of chocolate oak

BY GLASS 100K/ BOTTLE 400K

WHITE WINE

CAPE DISCOVERY - CHARDONNAY 2021

medium-bodied chardonnay from Margaret River, Australia

refreshing aroma of citrus, wood, pear, and peach

BY GLASS 100K/ BOTTLE 350K

VENTIS QUARO CLASSICO 2022

Medium-bodied sauvignon blanc from Chile

intense aroma of apricot, apple & dried grass with notes of lime, grapefruit & mineral flavors

BY GLASS 100K/ BOTTLE 400K