

Cold Drinks

Evian Mineral Water (500ml / 1500ml)	65 / 120
Soda Water	40
Fresh Coconut	65
Iced Matcha	120
Iced Coffee / Latte / Mocha	110 / 120 / 140
Blue Algae Blue algae & coconut water. Supports healthy microbiome & improves circulation.	120
Chia Limeonade A refreshing mix of lime, mint, chia seeds & palm nectar.	120
Kombucha Homebrewed fermented tea, loaded with living enzymes, probiotics, amino acids, vitamins & antioxidants.	80

Hot Drinks

Espresso / Double Espresso	60 / 90
Americano	70
Cappuccino	100
Latte	110
Matcha Latte	120
Hot Mocha	120
Hot Spiced Cacao	150

Milk alternatives: oat, almond, or coconut milk.

Local Herbal Teas

Cup 55 / Pot 110

Lemongrass, Mint & Ginger

Soothing tonic aiding inflammation, headaches & congestion.

Ginger

Ginger root - a powerful antibiotic & digestion support. Increases blood circulation & strengthens immunity.

Butterfly Pea

Blue flower - a natural antidepressant & vitality booster. Improves hair/skin health & stabilizes blood sugar levels.

Hibiscus

Crimson Roselle flower - strong antioxidant & antibacterial. Regulates blood pressure & nervous system.

Bael Fruit

Rich in vitamins & minerals. This ancient ayurvedic plant balances digestive tract, supports respiratory system & blood purification.

Lemongrass

Relieves anxiety, aids cold & flu & boosts metabolism.

Lavender & Chamomile

Cup 70 / Pot 140

A soothing sleep aid - relaxing muscle tension & managing stress.

Rose

Cup 70 / Pot 140

Aromatic & hydrating - supports healthy skin & immune function.

Special Teas

Indian Chai

100

Ayurvedic spices infused in nut milk, black tea & brown sugar. Grounding effect - helpful with digestion & energy boost.

Yogi Tea® / Chotima Tea

75

(See selection inside)

Delicious imported herb & spiced teas from Ayurvedic recipes.

Elixirs

35 ml Magical Shots - Powerful, Potent, & Straight to the Point

Alkalizer

Baking soda, lime & a touch of pink Himalayan salt.
Balances the pH levels of the body.
Reduces the likelihood of headaches whilst fasting.
(Helpful for coffee drinkers going through withdrawal).

45

Lymph Flush

Cinnamon & clove infusion.
Stimulates & cleanses the lymphatic system.

45

Charcoal Shot

Activated charcoal & warm water
Powerhouse toxin remover & kidney health assistant.

45

Ginger

Cold-pressed ginger juice with a splash of lime.
Boosts energy levels & reduces inflammation.

70

Anahata

Kale, mustard greens, parsley, celery & Thai Basil.
Chlorophyll rich - gifting oxygen to the body & releasing toxins.

70

Turmeric

Fresh turmeric juice with a splash of lemon & black pepper.
Traditional Asian cure for soothing inflammation & alkalization.

70

Enzyme

Green papaya juice with a splash of pineapple.
Filled with metabolic enzymes - eliminating toxins
in the body.
(Taken after fasting to assist the digestion process).

70

Chelation

Cilantro & garlic.
A natural & potent way to remove heavy metals
from the system.

70

Wellness

Celery, lemon, ginger & a pinch of cayenne pepper.
Cleanses the digestive tract & reduces inflammation.

70

Apple Snap

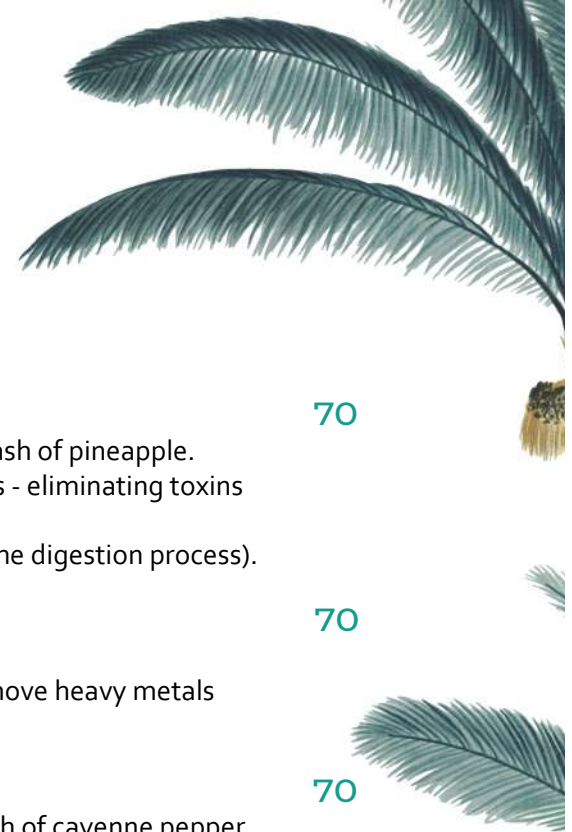
Green apple, ginger & cinnamon.
A sweet treat to combat fungi & parasites.

70

Wheatgrass Extract

Chlorophyll rich - loaded with protein, vitamins,
amino acids & antioxidants. Straight from our garden!

100



Fresh Juices

S 120 / M 160

Heaven & Earth

Carrot & pineapple.

Energy Burst

Tumeric, carrot, cucumber, celery, apple & ginger.

ABC

Apple, beetroot & carrot.

Glowing Green

Cucumber, green apple, Thai kale, mint, celery & lime.

Pink Punch

Pineapple, beetroot & ginger.

Mother Earth

Beetroot, celery, carrot & ginger.

Go Green

Cucumber, celery, Thai kale, ginger & lime.

Green Goddess

Broccoli, Thai kale, green apple & celery.

Morning Boost

Pineapple, celery, carrot, green coriander leaf & lime.

Doctor's Green Juice

Apple, celery, cucumber, turmeric, ginger, coriander & lime.

Create your own juicy reality

Choose 2 from: Carrot / Pineapple / Orange /
Watermelon / Cucumber

Detoxer's Potion

All 130

Goodbye Fun-guy

Pineapple, Thai kale, coconut oil, ginger, cinnamon -
A real fungus fighter!

Jamu 150 ml

Turmeric, ginger, lime, coconut flower nectar -
A healing liver cleanse & digestive treatment.



Super Smoothies

Orion

Mango, banana, blueberry, passion fruit, cashews, dates & coconut meat.

130

Tropical Dream

Papaya, pineapple, cultured probiotic coconut yogurt & cinnamon.

130

Plant Medicine

Broccoli, Thai kale, pineapple, celery & our super green mix.

130

Green Gorilla

Spinach, avocado, cucumber, banana, mango & passion fruit.

130

Protein Smoothie

Banana, almond milk, cacao, peanut butter, oat & flax seeds.

130

Clarity

Mango, passion fruit & lime juice.

130

Reese's Pieces

Banana, dates, raw cacao & homemade peanut butter.

130

Gaia

Strawberries, mangos, Thai kale, dates, mint, spirulina, almond milk & coconut water.

130

Hanuman

Bananas, coconut meat, coconut water, dates, vanilla, maca & raw cacao powder.

130

Krishna

Coconut water, spirulina, pineapple, banana & lemon juice.

130

Yemanja

Coconut meat, coconut oil, carob powder, dates, pink salt & almond milk.

130

Saraswati

Mango, blueberry & coconut water.

130

Golden Milk

Fresh turmeric juice, ginger, coconut milk, dates & frozen banana.

130

Ojas

Coconut water, coconut meat, ashwagandha, almond milk, dates & cinnamon.

160

Hemplifyer

Hemp protein, almond milk, banana, chia seeds, wheatgrass & spirulina.

160

Raspberry Lassie

Cultured probiotic coconut yogurt, dates, raspberries & banana.

160

Mango Lassie

Cultured probiotic coconut yogurt, mango & cinnamon.

160

Strawberry Lassie

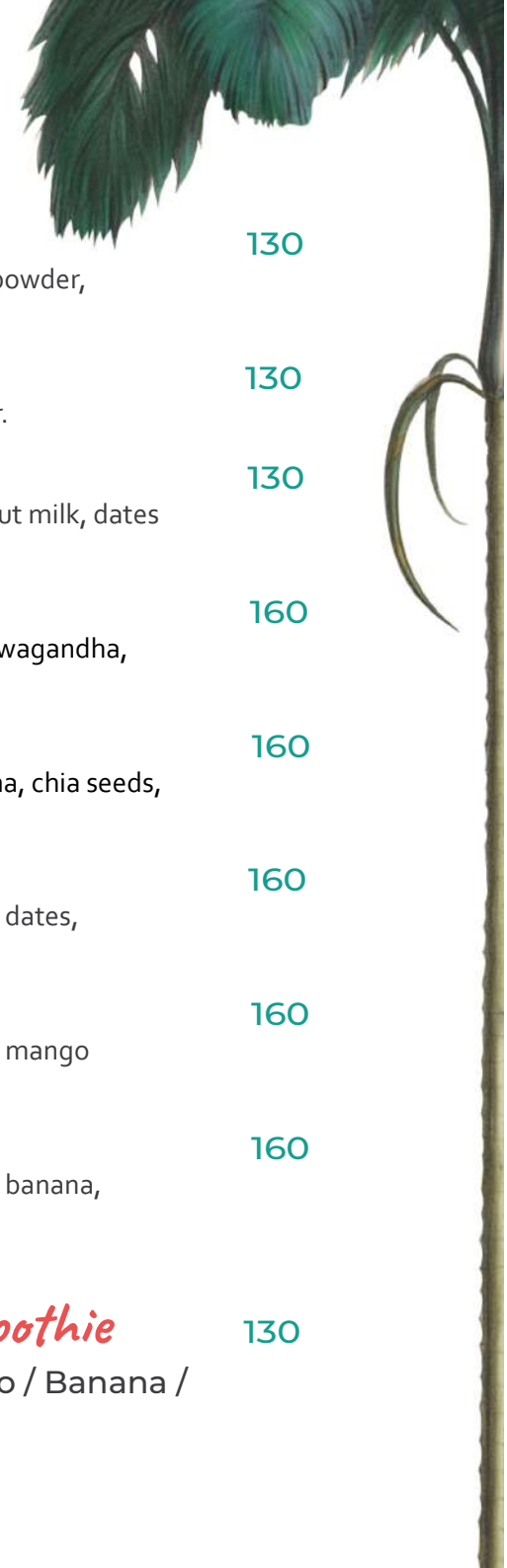
Cultured probiotic coconut yogurt, banana, & strawberries.

160

Create your own smoothie

130

Choose 1 or 2 From: Mango / Banana / Pineapple / Watermelon



Organic Superfood Additions

All 45

Orion's SuperFood Mix

Spirulina, chlorella & moringa.

Cacao Powder

The highest antioxidant food on the planet. Helps to improve cardiovascular health, increase bone density, elevates your mood & opens your heart.

Hemp Protein Powder

Great source of fiber, heart-healthy fats & minerals. Supports cell regeneration and healthy brain function.

Spirulina

Strong anti-inflammatory properties. Helps remove toxins from the blood and boosts the immune system.

Chlorella

Rich in proteins, vitamins, minerals, and dietary fiber. Helps remove heavy metals, detoxifies the body of radioactive iodine & regulates immunity.

Moringa

Rich in healthy antioxidants and bioactive plant compounds. Helps lower blood sugar levels, cholesterol & inflammation.

Ashwagandha

Best known for its anti-anxiety effects. Potent antioxidant & anti-inflammatory properties.

Psyllium Husk

Helps regulate high cholesterol, triglycerides & blood sugar levels. Aids weight management and relieves mild diarrhea as well as constipation.

Chia Seeds

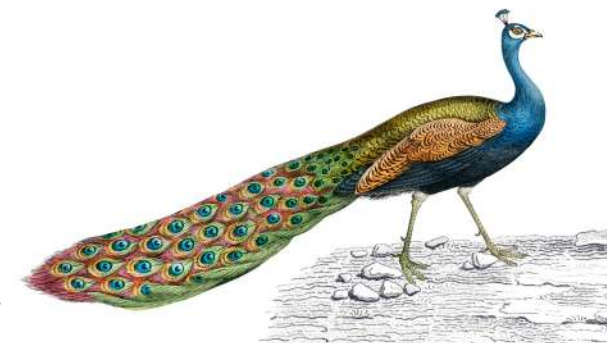
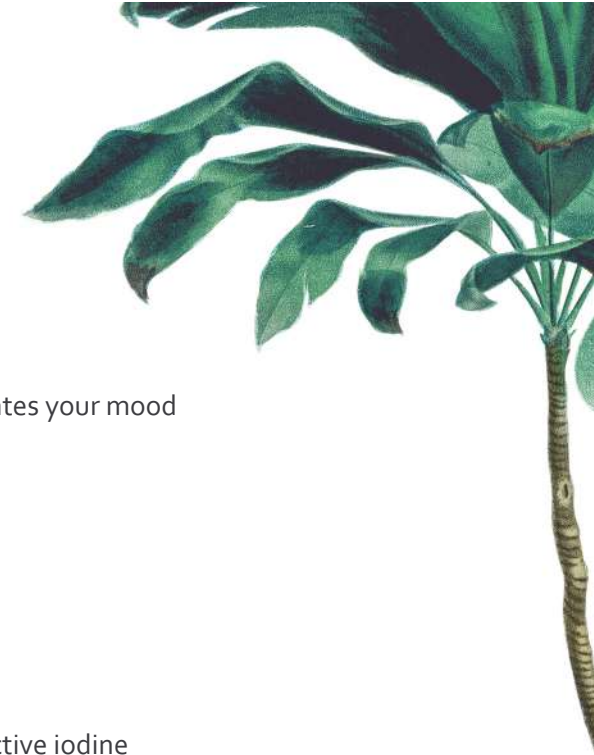
Rich in antioxidants and fibers. Promotes heart health, supports strong bones & improves blood sugar management

Ground Flax Seeds

Rich in antioxidants, can help improve digestive health or relieve constipation.

Maca

Contains fiber, amino acids, vitamins, and minerals. Increases energy, endurance, strength & libido.



Sweet Lovin' Breakfast

Fruit Salad **GF RAW SF NF** 130

Fresh mango, papaya, banana, pineapple & dragon fruit.

Add on:

- Cultured Probiotic Coconut Yogurt +30
- Peanut Butter +30
- Chia Pudding +30
- Tahini +30
- Choco-Chia Pudding +50

Fruit and Granola **GF SF** 240

Fresh fruit salad topped with our homemade raw buckwheat granola served with choice of:

- Chia Pudding
- Almond Milk
- Cultured Probiotic Coconut Yogurt

Orion Super-Papaya **GF SF** 240

Halved papaya filled with tahini, flax seeds, dates & lime juice. A delicious, earthy & nourishing meal.

Add on:

- Cultured Probiotic Coconut Yogurt +30
- Groovin' Granola +70

Chia Bomb **GF RAW SF** 240

Chia pudding, banana, mango & raspberry coconut yogurt - topped with our homemade granola.

High in fiber, protein & omega-3 fatty acids.

Add on:

- Cultured Probiotic Coconut Yogurt +30
- Peanut Butter +30
- Tahini +30

Choco-Chia Bomb **GF RAW SF NF** 240

Chia pudding, raw cacao powder, papaya & banana - topped with shredded dates. Energizing treat to start your day!

Add on:

- Cultured Probiotic Coconut Yogurt +30
- Peanut Butter +30
- Tahini +30

Yogi Breakfast **GF SF** 240

Fresh fruit swirled in our homemade raspberry coconut yogurt - topped with buckwheat granola. A balanced & tasty meal.

Add on:

- Peanut Butter +30
- Chia Pudding +30
- Tahini +30
- Choco-Chia Pudding +50

Dreamy Oats **SF** 120

Creamy base of oats, almond milk & chia seeds. Layered with berry jam & smooth peanut butter. Topped with fresh fruits. Filled with protein & delight.

Blessed Buckwheat Pancakes **GF SF** 160

Thin buckwheat & almond milk pancakes - topped with almonds & sliced bananas. Served with peanut butter & berry jam. Chef's Kiss!

Smoothie Bowl **GF RAW SF** 240

Bright & abundant smoothie bowl sprinkled with magic, homemade raw granola & tropical fruits.

Choose between **Cacao Power**, **Refreshing Mango**, **Super Green Protein**, or **Antioxidant Açai**.

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Tofu Scramble

Vegan scramble: onion, garlic, mushrooms, tomato, tofu & cilantro - mixed with tumeric, almond milk & nutritional yeast. Served with homemade ketchup, cashew cheese & sourdough bread (or gluten-free).

200

Breakfast Burrito

Tofu scramble, rice, kidney beans, potatoes & lettuce - tossed in creamy cashew sauce & wrapped in whole wheat chapati. Served with green tropi-kale pesto & ketchup.

220

Omelet and Toast SF

Chickpea flour omelet with spices & fresh herbs - filled with mushrooms, onion & zaatar. Served with tropi-kale pesto, cashew sauce & sourdough bread (or gluten-free).

240

Shakshuka NF

Our vegan version of a staple Israeli breakfast dish. Onions, bell pepper, tomatoes, paprika, chili & cumin - cooked to a delicious chunky sauce. Topped with turmeric tofu scramble & zucchini. Served with hummus & homemade chapati.

240

Cream Cheese & 'Lox' Bagel SF

Charcoal sesame bagel layered with cultured cashew cream cheese, carrot 'zalmon', red onion, fresh dill & capers. Served with lettuce & tomato. Super tasty!

180

Heavenly Bowls

Yogi Bowl GF SF NF

Steamed veggies peacefully laid on a bed of quinoa, accompanied by our homemade beetroot-tahini dip.

240

Shakti Bowl GF NF

Brown rice topped with colorful raw vegetables, sunflower sprouts, pumpkin seeds & crispy tempeh. Served with homemade ginger-lemon tahini sauce.

240

Bliss Bowl GF SF NF

Roasted chickpeas dusted in paprika & cumin, steamed asparagus & air-fried sweet potatoes. Served with babaganoush & salsa. Flavorful dish.

240

Zen Bowl NF

Fried broccoli, shiitake mushrooms, zucchini & Thai kale resting on savory soba noodles.

240

Orion's Signature Poke Bowl GF

Watermelon tuna, pickled ginger, edamame, purple cabbage, seaweed, cucumber & avocado laid on a zabuton of brown rice. Taste the Rainbow! Served with homemade wasabi mayo.

260

Kids Platter

Fruit Plate GF SF

With peanut butter dipping, seeds & raisins. Yummy!

150

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Soulshine Salads

Som Tam (Thai Papaya Salad) GF S 100 / M 160

Grated green papaya, carrots, green beans, cherry tomatoes & peanuts. Paired with our signature Thai dressing made from garlic, soya sauce, lemon, chili & palm nectar.

Green Sprout Salad GF RAW SF NF S 110 / M 170

Green leaves, carrots, grated pumpkin, mung bean sprouts & purple cabbage. Served with homemade mango & kaffir lime dressing.

Mighty Mango Salad GF SF NF 180

Diced mango, cucumber, sunflower sprouts, cherry tomatoes & green onions. Served with lemon and olive oil dressing.

Rainbow Quinoa Salad GF SF NF 200

Superfood quinoa tossed with purple cabbage, lettuce, carrots, spring onions, long beans, asparagus (seasonal) & olive oil-orange fusion dressing.

Pomelo Salad GF 180

Pomelo & coconut base tossed together with peanuts, spring onion, chili & coriander. A vibrant & dynamic dish!

Gotu Kola Salad 180

Gotu Kola, shallots, garlic, chili, green mango, cashew nuts, lime, soy sauce, ginger & coconut milk. Refreshing & unique.

Mixed Herbs Salad GF RAW SF NF 160

Kale, mustard leaf, coriander, spring onion, cherry tomato, dill & Thai basil. Served with tomato salsa & tahini sauce.

Power Protein Salad GF NF 240

Green leaves, sunflower sprouts, quinoa, grilled tempeh, kidney beans, sunflower seeds, cucumber, cherry tomatoes, chopped onions. Served with lemon-tahini dressing.

Add on - Olive Tapenade +40

Mediterranean Salad GF RAW SF 260

Cherry tomatoes, cucumbers, red onions, black olives, sun dried tomatoes, raw vegan cheese, dried oregano & sunflower seeds. Served with olive oil & balsamic vinegar dressing.

Middle Eastern Salad 160

Tomato, cucumber, red onion, olive oil, lime, coriander. Served with tahini sauce on the side.

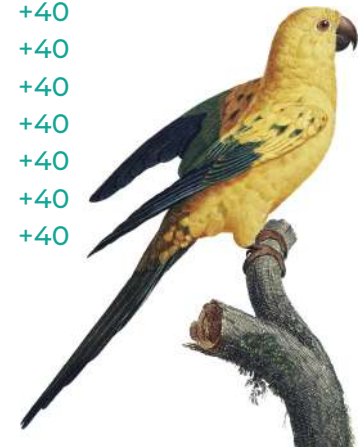
Orion's Caesar Salad GF 260

Green leaves, sun dried tomatoes, raw coconut bacon, cashew cheese, vegan parmesan & raw crackers. Served with our creamy cashew & chia seed dressing.

Salad Dressings

Choose an additional dressing:

- Lemon & Olive Oil +40
- Mango & Kaffir Lime +40
- Tahini +40
- Balsamic +40
- Tamarind +40
- Caesar +40
- Tropi-Kale Pesto +40
- Goji Berry +40



Check out our Salads Section & Detoxer's Menu for More Raw Choices!

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Appetizers

Hummus GF SF	110	Rainbow Mezze Plate SF	240
Made with love - smooth & sprinkled with paprika & cumin.		A taster of our homemade spreads - beetroot tahini dip, olive tapenade, tropi-kale pesto, pineapple-turmeric sauerkraut & hummus - served with veggie sticks & chapati. Perfect for sharing!	
Hummus sprinkled with Zaatar GF SF	130	Raw Cream Cheese Platter RAW GF SF	200
Zaatar is an exotic Middle Eastern spice mixture - Try our own roasted sesame & lime blend!		Probiotic cashew cream cheese dip served with a variety of fresh vegetables & raw seeds crackers.	
Hummus & Falafel Plate GF SF	200	Black Olive Tapenade	60
Hummus with fried onions & shiitake mushrooms GF SF	150	Beetroot-Tahini Dip	40
Carrot & Cucumber Sticks	70	Blend of beetroot, tahini, sumac, mint & sesame seeds.	
Whole-wheat Chapati	40 Each	Guacamole Dip GF RAW SF NF	140
(made fresh on the spot)		Creamy mix of avocado, tomato, garlic, coriander, salt & chili - served with raw crackers or carrot & cucumber sticks.	
Raw Cracker	100 Each		
Flax, sesame, pumpkin seeds, carrots & onions.			
Baked SuperSeed Cracker GF	120 Each		
Rice berry, quinoa, chia, flax & sesame seed.			
Falafel	25 Each		

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Burgers, Wraps & Sandwiches

Tempehtation Burger

Our homemade & fermented tempeh, tomato & cucumber, with ketchup & cashew mayonnaise.

240

Soma-shroom Burger

Burger patty made of spicy fermented mushrooms, beans & rice, topped with lettuce, ketchup & cashew cheese.

240

HeartBeet Burger

Beetroot, walnuts & sundried tomato patty, with homemade mayo, lettuce, tomato & cucumber.

240

Falafel Burger

Fried homemade falafel patty made from chickpeas & herbs, with lettuce, tomatoes & hummus.

240

Beyond Burger

Beyond Meat patty, lettuce, tomato, onion, pickles & sweet mango sauce.

320

All our Burgers are served with sauerkraut & choice of green salad, air-fried potatoes or sweet potatoes.

Add on **vegan cheese** to your burger +40

*Choose between charcoal bun
or gluten-free rice bun*

All 240

Cheesy Shrooms Wrap GF

Spicy fermented mushrooms, creamy cashew cheese, tomatoes, lettuce & green sunflower sprouts.

Peace Wrap GF SF

Two falafels, tomatoes, lettuce & hummus - with a splash of lime & a drizzle of olive oil.

Mushroom Shawarma Wrap GF SF

Mushroom shawarma, hummus tomato, cucumber & onion. Topped with parsley, lime & olive oil. Served with tahini & sauerkraut.

*Hugged in a homemade herbed
chickpea gluten-free wrap!*

Pulled BBQ Mushroom Sandwich

Savory & 'Meaty' King Oyster Mushrooms shredded & tossed in vegan barbecue sauce. Topped with homemade "Kale-Slaw". Served on a sesame charcoal bun or gluten-free rice bun.

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Rawesome Food

Raw Pesto Zoodles GF RAW

Raw spirals of zucchini twirled in our homemade basil-cashew pesto, topped with cherry tomatoes, vegan parmesan & crunchy sunflower seeds.

180

Trinity Tacos GF RAW SF

Vibrant & refreshing lettuce leaves topped with homemade veggie pâté, creamy cashew cheese, salsa, cilantro & green onions. Served with cucumber & tomato salad.

200

Raw Rainbow Sushi GF RAW NF

Cauliflower rice mixed with mung bean sprouts, red cabbage, pumpkin & shredded carrots - wrapped in nori. Served with a soy-sesame dressing, wasabi & pickled ginger.

220

Raw Lasagna GF RAW

Zucchini strips layered with tomatoes, cashew cream-bechamel sauce & tropi-kale pesto. Topped with tomatoes, vegan parmesan & basil leaves.

270

Raw BLT GF RAW SF

Coconut bacon, cucumber, tomato, lettuce & cashew mayonnaise - placed between raw carrot & seed crackers. Served with mixed salad & mango dressing.

270

Raw Cauliflower Rice RAW GF

Cauliflower, bell pepper, cherry tomato, spring onion, coriander & olive oil. Served with homemade tropi-kale pesto.

200

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Main Creations

Pumpkin Ravioli **SF**

Crafted with love - pumpkin, sundried tomatoes, thyme, almond flour & garlic.
Served with broccoli sauce & topped with sautéed tomatoes, cashew cream & parsley.

240

Zucchini Friend-ships **GF SF**

Grilled zucchini - halved & stuffed with tomato sauce, onion, basil-cashew pesto, cherry tomatoes & shiitake mushrooms. Served with a side salad of cucumber, tomatoes, kidney beans & spring onions. Yum!

240

Phangan Roots **GF SF NF**

Broccoli, cauliflower, carrot, sweet potato, daikon, green beans & pumpkin - lightly steamed & served with tahini dressing & sauerkraut. Earthy & delicious!

200

Om Ramen

Cauliflower, shiitake mushrooms, spring onions & cubed tofu - cooked in a light broth base of ginger, garlic, sesame & miso paste.
Served on soba noodles - topped with coriander & sesame seeds.

240

Blended Vegetable Soup **GF SF NF**

Pumpkin, carrot, spring onion, garlic, lemongrass, kale, daikon & onion.
Smoothed to perfection & warming for the soul.

110

Dal Tadka **GF SF NF**

Creamy soup of yellow lentils, onion, ginger, garlic & tomatoes - spiced with cumin, turmeric, coriander & magic. Served with brown rice.

180

Spaghetti al Pesto **SF**

Our vegan version is prepared with homemade pesto, cherry tomatoes, olive oil, Thai basil leaves & vegan parmesan. A classic & simple dish!

270



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Vegetable Korma GF SF

Green peas, cauliflower & carrots coated in coconut milk & curry cream. Sprinkled with roasted cashews & cilantro. Served with a side of brown rice.

220

Creamy Mushroom Pasta SF

Champignon mushroom & wholewheat spaghetti pasta - glazed in cashew white sauce & herbs. Enriching & flavorful!

240

Jackfruit Goulash SF GF

Grounding sweet paprika stew with jackfruit, carrots & potatoes. Served with cashew sourcream & homemade sourdough bread.

200

Smokey Lentil Stew GF SF

Hearty tomato based stew made from brown lentils, potato, zucchini, carrot & spices. Nourishing & satisfying!

160

Vegan Borscht GF SF

Beetroot, sweet potato, carrot & cashew cream. A sensational & vibrant meal.
Add on - Meaty Mushrooms +40

160

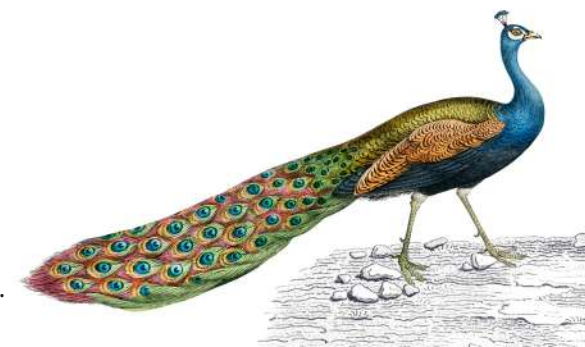
Zalmon Sushi Rolls GF

Brown rice, nori sheet, carrot 'zalmon', raw veggies & sprouts. Searved with pickled ginger, soy sauce & wasabi mayo. Itadakimasu!

280

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Thai Food

Coconut Curry **GF NF**

Sweet potato, pumpkin & homemade organic tofu swimming in Thai-spiced coconut milk. Topped with kaffir lime leaves & served with brown rice.

180

Green Curry **GF NF**

A spiced coconut milk based curry cooked with broccoli, long beans, calabash, green eggplant & our homemade organic tofu. Topped with Thai basil & served with brown rice.

180

Massaman Curry **GF**

Homemade organic tofu, potatoes & sweet potatoes, simmered in peanut-coconut curry sauce. Topped with celery leaves & served with brown rice.

180

Spicy “Meaty” Mushrooms & Veggies **GF NF**

Our delicious marinated mushrooms with stir fried mixed vegetables, coconut curry sauce & kaffir lime leaves. Served with a side of brown rice. Any meat lover would be fooled!

220

Pad Kra Pao Tempeh **GF NF**

Thai basil based classic dish with a vegan twist.

160

Substitute Rice for Quinoa **+50**

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Sidekicks

Brown Rice & Riceberry Mix	45	Tropi-Kale Pesto	40
		Fresh & smooth mix of Thai kale, basil, sunflower seeds & lime.	
Quinoa	65	Basil Pesto	70
		Thai basil leaves, nutritional yeast, raw cashew nuts, garlic & organic olive oil.	
Seeds	45	Turmeric-Pineapple Sauerkraut	50
Pumpkin, sunflower & sesame.		Our fermented probiotic white cabbage with a tropical twist.	
Mung Bean Sprouts	45	Cosmic Purple-Kraut	50
		A zesty choice of fermented purple cabbage with ginger.	
Steamed Pumpkin & Sweet Potato	100	Black Olive Tapenade	40
Steamed Greens	130	Avocado Side	60
Tempeh	80		
Curated from our fermented & organic soy beans - marinated in apple cider vinegar, soy, garlic - crispy!			
Raw Vegan Parmesan	45		
Cashew nuts, herbs, spices, miso paste & organic coconut oil.			
Creamy Raw Cashew Cheese	65		
Cashew nuts, nutritional yeast, tumeric & rice oil.			

We believe in local & organic farming. The soybeans we use to make tofu & tempeh are grown in Thailand from our own selected farms to provide you with the best non-GMO & earthloving products!

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Tempting Treats

Raw Velvety Cheesecake GF RAW SF 160

Check out our selection of luscious homemade cheesecakes!

Raw Power Balls GF RAW SF 70

Dates, cashews, almonds, walnuts, cacao, coconut oil, coconut sugar, dry coconut. A healthy & blissful sweet treat.

Nut truffle GF RAW 65

Chocolate, cashew-cream - simple pleasures.

Marzipan GF RAW 75

Almond, sugar & dark chocolate.

Raw Chocolate Fudge GF RAW SF 90

Fine raw cacao, coconut oil, coconut syrup & chopped almonds.

Satimi Ice Cream GF SF Scoop / 65

A rainbow of yummy flavors to choose from.

Snickers GF 120

Peanuts, chocolate, carob, dates, coconut syrup & coconut oil.

Bounty GF 120

Coconut, dates, raisins, dark chocolate & coconut oil.

Carrot cake 110

Flour, carrot, cinnamon, walnut, brown sugar, cashews & nutmeg.

*And many more...
take a look inside!*

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