coffee

espresso (single/double)
30

americano
35

cold brew
35

kopi bali
30

latte
40

flat white
40

cappuccino
40

mocha
50

add on :
vanilla/salted caramel/hazelnut syrup **+5k**
oat milk substitute **+7k**
vanilla ice cream **+15k**



proudly serving our signature house blend,
roasted by **Series Coffee Roasters**
and crafted with care in every cup

V60 pour over

bean choices :



ABAH OJAP 70
Apple, Honey, Black Tea
Typica variety, Honey + Natural Semi-Anaerobic
By The Coffee Pundit in Pangadegan, West Java

KALA PATRA 70
Strawberry, Palm Sugar, Milk Chocolate Kopyol &
Lini S varieties, Natural process
By Adena Coffee in Buleleng, Bali

WANAGIRI 65
Red Apple, Almond, Brown Sugar
Lini S 795 & Kopyol varieties, Washed process
By Kurasi Beans in Wanagiri, Bali

matcha hojicha

Our matcha and hojicha are sourced through our partner, *Matcha Bali*, who works directly with producers in Uji, Japan. Using only high-quality ceremonial grade matcha and carefully selected hojicha, we craft each drink to highlight the purity, depth, and tradition behind every cup



pure matcha 40
hand whisked ceremonial
matcha with water



matcha latte 50
hand whisked ceremonial
matcha with milk



hojicha latte 50
hand whisked roasted hojicha powder
poured over milk



matcha affogato 50
hand whisked ceremonial matcha
poured over vanilla ice cream



strawberry matcha 55
hand whisked ceremonial matcha
with poured over milk and
homemade organic strawberry jam
FAN FAVOURITE*

substitution*
matcha affogato & strawberry matcha can be
replaced with hojicha free of charge

something special

hot chocolate 40
just 2 ingredients: belgian dark chocolate & milk



salted maple oat latte 50
shaken espresso with oat milk & maple syrup



sweet pea lemonade 35
a classic lemonade with steeped blue pea flower



dalgona coffee 35
whipped sweetened espresso poured over milk



sparkling yuzu 40
homemade yuzu jam topped with sparkling water, perfect for a hot summers day



mont blanc 50
spiced cold brew coffee topped with sweet cream & orange zest



thai tea 40
cold brewed thai tea base topped with heavy cream



all drinks listed above are only available iced*
except for our hot chocolate

croissants
baked daily



butter croissant 30
a classic pastry made with 82% european butter



pain au chocolat 35
buttery croissant base with 2 sticks of couverture chocolate batons



almond croissant 40
double baked almond paste filled croissants, topped with sliced almonds & icing sugar



ham & cheese croissant 40
buttery croissant base baked with aged cheddar & smoked ham (chicken)



strawberry jam is available by request ❤️
our strawberry jam is made in house with only 2 ingredients :
organic locally grown strawberries & sugar

Our Croissant Collection

Every croissant is handcrafted and baked fresh daily, bringing together traditional pastry techniques with a passion for quality. Our head baker, who brought his craft from Canada to Bali, proudly prepares each batch by hand every morning, sharing his love for authentic, carefully made pastries with our community

Starting as early as 3am each day, our baker begins the delicate process of preparing, laminating, and shaping every croissant from scratch. Made with premium European 82% butter, each one is crafted to achieve the perfect balance of crisp, golden layers on the outside and a rich, buttery softness within