



FARM TO TABLE

DAY 8AM TILL 4PM

Breakfast x Brunch

ORGANIC GRANOLA BOWL 65K  
Bedugul grapes, mango and strawberries, organic granola, black chia seeds, cocoa nibs & sunflower seeds. (VG)

SMOOTHIE BOWL 65K  
Red dragon fruit smoothie, sliced banana & fresh strawberries, flax seeds & coconut flakes. (VG) (G)

SMASHED AVO 85K  
crumbled feta, pumpkin seeds, shredded beets, mint, olive oil, multigrain sourdough, black pepper salt & poached eggs. (V)

CARAMELIZED BANANA HOTCAKES 75K  
coconut gelato, dark chocolate custards, butterscotch, thinly sliced almonds, & strawberry mint salad. (VG)

BIG BREAKFAST 95K  
house made bacon & pork sausage, eggs, baked beans, potato hash, mushroom Forestier, tomato gratin, rustic loaf. (P)

PRINCIPLE'S EGG BENEDICT 85K  
pastrami or smoked gindara, baked beans, oyster mushrooms, multigrain sourdough, pickled shallots, pommery mustard and tarragon hollandaise. (P)

PORK BELLY TOSTADAS 90K  
Eggs, chipotle crème fraiche, corn, jalapeño, tomato & black bean salsa, smashed avo, coriander & pickled shallots. (P)

SHAKSHOUKA BREAKFAST 90K  
Moroccan eggs, pulled lamb, tomato & fire roasted pepper ragout, coriander, spring onions, yogurt mint & rustic loaf.

Big Bowl & Light Salads

THE 6 GRAIN 70K  
quinoa, chickpeas, lentils, sweet corn, black eyed peas & black beans with olives roasted sweet peppers, greens & herbs in a smoked paprika coulis. (VG) (G)

FALAFEL SALAD BOWL 75K  
Avocado, green beans, carrots, red cabbage, beets, quinoa, cucumber, tomatoes, leafy greens, herbs, yogurt mint dip & lemon vinaigrette. (V) (G)

EARTH BOWL 75K  
rocket & spinach, pumpkin, flax & sunflower seeds, roasted paprika, green beans, red onions, feta. (VG) (G)

QUINOA CHICKEN SALAD 75K  
organic leafy lettuces, quinoa, potatoes, vine ripe pear tomatoes, marinated in herb lemon zest vinaigrette. (G)

THE GREEN BOWL 75K  
Bedugul baby carrots, green beans, beets, feta, tomatoes & edamame in flax seed vinaigrette with cashews. (V) (G)

Small Bites

POTATO WEDGES 40K  
fried with principle seasoning salt, truffle aioli. (V) (G)

BUFFALO WINGS 55K  
spiced tangy vinegar sauce, creamy blue cheese dip, toasted garlic, coriander leaves and fresh chilli. (G)

YELLOWFIN TUNA CEVICHE & ARUGULA SALAD 65K  
chipotle aioli, crème fraiche, crispy poppadum's, tomato

CALAMARI FRITTA & FENNEL BASIL SALAD 65K  
Spiced tomato sauce, olive tapenade, yogurt mint drizzle

TOMATO & PROSCIUTTO BRUSCHETTA 65K  
cherry tomatoes in olive oil, basil leaves, garlic aioli on crusty grilled baguette & parmesan cheese. (P)

House Made Pasta Bowl

PESTO LINGUINE 90K  
basil pesto, Kenyan beans, parmesan cheese & pine nuts. (V)

ITALIAN SAUSAGE BOLOGNESE 90K  
Bucatini, spiced meat sauce, fennel, cheese fondue, chunky tomato ragout. (P)

PRAWN SPAGHETTI 95K  
roasted paprika, green olives, chilli, tomato fondue & feta.

LINGUINE VONGOLE AGLIO OLIO 95K  
sea clams, chillies, virgin olive oil, basil & parsley.

CHICKEN BREAST PUTTANESCA 90K  
Bucatini, sun dried tomatoes, eggplant, capers Padano cheese & basil.

TRUFFLE PARPADELLE 95K  
house made pasta tossed in double cream & white cheese fondue, mushroom tapenade, poached egg, parmesan. (V)

PULLED LAMB TAGLIATELLE 95K  
tomatoes, fire roasted paprika, black olives & Moroccan spice, mint, feta & yogurt pesto.

DUCK CONFIT RAVIOLI 95K  
forest mushrooms ragout, cured ham, rocket leaves, pecorino cheese, pumpkin puree, duck au jus. (P)

Sandwich x Gourmet Burger

THE PRINCIPLE WAGYU BEEF BURGER 125K  
pickle, bacon, Raclette cheese, onion apple relish, horseradish aioli, sesame bun, leafy greens & fries. (P)

SMOKED PASTRAMI PANINI 120K  
house made wagyu beef brisket, Tuscan loaf, mozzarella cheese, red peppers, pickled jalapeños, mustard aioli. (P)