

BREAKFAST & BRUNCH 8AM-4PM

Organic coconut yogurt parfait (vg)	65K
tropical fruit, organic granola, and homemade yogurt	
Big Breakfast	95K
homemade bacon, pork & chicken sausage, 2 eggs, baked bean cassoulet, potato hash, mushrooms Forestier, and tomato gratin	
The Principle Eggs Benedict	90K
with prosciutto or house cured salmon, pammary mustard, and tarragon hollandaise	
Banana Bread & Baguette French Toast (v)	85K
chocolate fondue, creme Chantilly, peanuts, mango coulis, and candied banana brûlée	
Smashed Avocado & Soft Poached Eggs	90K
creamy feta, provincial herbs, pumpkin seeds, avocado oil, toasted sourdough, black pepper salt.	
Scrambled egg Quesadilla (v) (s)	85K
grilled flour tortillas, cheese, smoked paprika blend, sour cream, avocado, beans, corn, tomatoes, cilantro, lime.	
Pumpkin Spice Waffles (v)	85K
with sugar dusted strawberries, caramel sabayon, palm nectar.	
Sour Cream Pancakes (v)	85K
vanilla bean and tangerine flavors, dragon fruit compote, coconut honey syrup and coconut whipped cream.	
The Principle Burger	125K
100% Wagyu beef, kosher pickle, bacon, rachlette cheese, smokey apple & onion relish, horseradish aioli, sesame brioche bun, Mediterranean salad, and parmesan fries.	
Wagyu Pastrami Panini Press	120K
house made smokey Wagyu beef brisket, rustic tuscan loaf, mozzarella cheese, roasted sweet peppers and jalapeños with grainy mustard spread	
The BBQ Bacon	90K
house made coconut smoked bacon, pickled jalapeños, cabbage & radish coleslaw with chili BBQ sauce	
Pesto & Citrus Chicken Panini Press	105K
grilled lemon chicken, sourdough loaf, mozzarella	

ALL DAY

SMALL PLATES

Calamari Fritta	65K
spiced chunky tomato sauce, olive tapenade, basil fennel salad, yogurt mint dipping sauce	
Potato Wedges (v)	45K
double fried and tossed with garlic, sea salt, smoked paprika, with truffle aioli	
Crispy Buffalo Wings (s)	60K
spiced tangy vinegar sauce, creamy blue cheese dip, tossed garlic, coriander leaves and fresh chili.	

BIG BOWL SALAD

The 6 Grain Salad (vg)	75K
quinoa, chickpeas, lentils, sweet corn, black eyed peas, black beans, with olives, roasted sweet peppers, seasonal greens & herbs marinated in smoked paprika coulis	
Leafy Greens (v)	95K
strawberries, Bali blue cheese, sultanas & pumpkin seed oil vinaigrette	
Red Rice, Curried Baby Carrots, & Legumes (vg)	75K
edamame, lemon zest, flat leaf parsley & black pepper vinaigrette, young haricot verts, almonds, vine tomatoes	
Beetroot, Compressed Melon and Feta Cheese (v)	75K
orange tarragon beet sous vide, frizee and spinach leaves, mustard and flaxseed dressing.	

PASTA & SUCH

Pesto Linguine (v)	85K
basil pesto, Kenyan beans, parmesan cheese, and pine nuts	
Prawn Spaghetti (s)	95K
roasted paprika, green olives, chili, tomato fondue and feta cheese	
Italian Sausage Bolognese (s)	95K
rigatoni tossed in spiced meat sauce, herbs, fennel fronds, creamy cheese fondue, and chunky tomato ragout	
Linguine Vongole (s)	95K
sea clams tossed in aglio olio sauce, white wine, chillies, extra virgin olive oil, basil & flat leaf parsley	
Truffle Cream Pappardelle (v)	90K
double cream & white cheese fondue, mushroom	

DINNER 6PM-10PM

Slow Cooked Citrus Chicken	95K
shitake mushrooms, zucchini, sweet peppers & new potatoes slow cooked in cream pommery mustard and tarragon flavored	
Crispy Skin Honey Glazed Duck Breast	105K
potato cheese croquette, vanilla & dried mango gastrique, cashew, green bean, and carrot ragout	
Local Fisherman's Stew	120K
prawns, clams and squid pot au feu with market fish sous vide in tomato, almond, fennel & saffron broth with red pepper rouille & crusty grilled garlic croutons	
Honey Glazed Duck Leg Confit	85K
on a ragout of young potato, mixed beans, smoked pork belly, corn, grains and spinach with poultry reduction	
Principle Wagyu Beef Braise	130K
30 -hour braised wagyu lightly smoked flank steak with red wine reduction, bacon, hon Shimeji mushrooms, young carrot confit on whipped potato	
Steak & Frites	180K
200g grilled Australian Prime ribeye steak with parmesan and garlic spinach sauté and peppercorn beef reduction	

SOMETHING SWEET

available all day

Chocolate Marquise	45K
chocolate pate with chili sea salt, raspberry gel, oatmeal cookie crumble, minted strawberry, and passionfruit sorbet	
Nutmeg Spiced Gelato	45K
berries, grapes & compressed melon salad with whipped coconut Chantilly, and mango coulis	
Coconut Creme Brûlée	45K
with candied banana	

Please feel free to inform any of our team members of your dietary restrictions, allergies, or request and we will be happy to accommodate you.

v- vegetarian s- spicy vg- vegan

all prices are subjected to 10% government tax and 5.5% service charge.

DRINKS

COFFEE *Principle Blend*

hot or iced

Espresso	25K
Americano	25K
Cappuccino	35K
Flat White	35K
Espresso Macchiato	30K
Latte	35K
Mocha	40K
Caramel Macchiato	40K
Add Bonsoy milk +10k	

MILK AND SUCH 25K

Regular Bali Milk
Hot Chocolate
Soy Milk

TEA 25K

hot or iced

Black Tea/ Chamomile/ Earl Grey/ Jasmine
Green Tea/ Lemon Tea/ Peppermint/
Lemongrass

SODAS 25K

Coke/ Diet Coke/ Sprite/ Soda Water/
Ginger Ale

MINERAL WATER

Local mineral water	15K
San Pellegrino (500ml/1000ml)	45K/65K
Acqua Panna (500ml/1000ml)	45K/65K

FRESH JUICES 40K

Orange/ Mango/ Watermelon/ Pineapple

VEGETABLESELIXIR 40K

The Sunrise
carrot, orange, lime

Cool Awakenings
cucumber, kiwi, mint, and spinach

Morning Sizzle
tomato, beet, chili, and celery

SMOOTHIES 40K

Coconut with pam nectar, banana,
peanut butter, and cashew crumble

Watermelon and jasmine tea with
mint, yogurt and flax seed

Mango with vanilla yogurt,
pineapple, and toasted almonds

BEER & CIDER

Bintang	35K
Bintang Radler	40K
San Miguel	40K
San Miguel Light	40K
Alben Apple Cider	55K

COCKTAILS & WINE

MOJITO 85K

Classic
mint, lime, white rum, palm sugar nectar

Passionfruit Sorbet & Mango
tangerine, Lemongrass, Vanilla, Peppermint

Coconut
lime leaves, coconut sugar, lime juice

BLOODY MARY 85K

The Principle
*house spice & sea salt blend, tomato
juice, vodka, celery, lemon and pepper,
blazin' bean.*

MARGARITAS 90K

Organic Bedugul Strawberry
*lemon, mint, palm sugar, tequila, triple
sec*

Spiced Mango & Honey
*vanilla essence, sea salt, soda, lime,
tequila, triple sec*

Coconut
*coconut cream, lime juice, mint, honey
blossom, tequila, triple sec*

MARTINIS 90K

Coconut & Toasted Almonds
*passionfruit sorbet, coconut cream,
caramel sauce, bourbon & baileys*

Classic
Gin, olives, lemon

HOUSE WINE 95K/425K

by glass or bottle

WHITE
Plaga Chardonnay, Sauvignon Blanc, Rose

RED
Cabernet Sauvignon

