

# Welcome to THE PLAYFUL TABLE by MORIN

At our core, we value connection, creativity and inspiration. Take a moment to reconnect with yourself, your loved ones, and the beauty of nature around you.









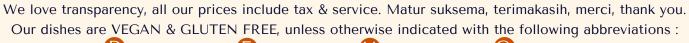


# CAN I HAVE A BITE?



# THESE BITES ARE PERFECT FOR A LIGHT SNACK, IDEAL FOR ENJOYING BY THE POOL & PAIRING WITH A COCKTAIL.

| CAUL ME BABY  | 65 K  |
|---|-------|
| Crispy cauliflower with homemade BBQ sauce                                    |       |
| A MUCLIP COLA CROCULETTEO   | 00.1/ |
| MUSHROOM CROQUETTES G (Gluten Free upon request)                              | 60 K  |
| Creamy croquettes (2 pieces) with homemade curry mayo & cherry tomatoes       |       |
|   |       |
| MORIN NACHOS G  | 70 K  |
| Served with avocado butter, tomato salsa,                                     |       |
| stewed kidney bean & cashew cream cheese                                      |       |
|   | 65 K  |
| JACKYCHEN G (Gluten Free upon request)  | 00 11 |
| Jackfruit nuggets (4 pieces) served with tomato chutney & a mini herbal salad |       |
|   |       |
| POPCORN   | 30 K  |
| • savory: nutritional yeast   |       |
| sweet: salty caramel  |       |











# SWEET MOMENTS



# TREAT YOURSELF TO A MOUTHWATERING FINALE & EXPLORE OUR IRRESISTIBLE CREATIONS.

**DECADENT LAVA CAKE** 

60 K



**ICE CREAM** 







65 K for 2 scoops

Ask for the flavour of the day

Plant-based chocolate lava cake

SWEET SURPRISE (Please inform our team if you have any dietary restrictions) 65 K Every day is different, please ask our team about the creation of the day

**AFFOGATO** 80 K

Espresso poured over creamy vanilla gelato, a heavenly combination

MATCHA AFFOGATO 85 K

Rich matcha poured over creamy vanilla gelato, a sublime treat.

IRISH COFFEE 155 K

Hot coffee spiked with Irish whiskey and topped with creamy foam milk

BIRTHDAY CAKE - upon request, 2 days before, diameter: 20 cm 475 K

Choose your favourite: • Carrot Cake

Banana & Caramel Pie

• Lemon Pie DGE











# **ALL-DAY BREAKFAST**

Selamat pagi! Rise & shine! What did you dream about last night? We just want to let you know that our bread is homemade and gluten free!

# SAVORY MORNING • 105 K

#### SUNSHINE SMASH

Toasted homemade bread with mashed avocado, grilled cherry tomatoes, tofu-feta cheese, red onion, cilantro & drizzled with herb oil

Option to add eggs



### **COLOURFUL MUSHROOMS**

Roasted beetroot tahini, Balinese pulled mushroom, sliced avocado on toasted homemade bread

Option to add eggs

### CORNY & HAPPY



Corn fritters, 2 poached eggs, tomato chutney, mixed herbs & charred corn salsa

#### GRAND BREAKFAST

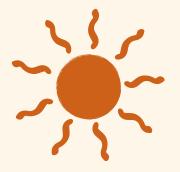


Toasted bread, wilted spinach, grilled tomatoes, sautéed mushrooms & 2 eggs (omelette, poached, sunny side up, scrambled or hard boiled)

## SMILEY BURRITO



A breakfast burrito with a choice of scrambled eggs or tofu, sautéed spinach, tomatoes & fresh greens



# SWEET MORNING • 105 K

# PAGI BEAUTIFUL



Seasonal fruits, cut in pieces, topped with yogurt, cashew butter, granola & a sprinkle of spirulina

### ORIA'S FAVOURITE

Homemade toast with cashew butter and grilled banana, drizzled with palm nectar & chocolate chips

# **BRAVE & STRONG**



Overnight oats in homemade coconut milk with basil seeds topped with grilled banana, fresh strawberries, granola & palm nectar

# INNER CHILD HAPPINESS D G







Fluffy banana pancakes, served with salted caramel sauce, fresh strawberries & chocolate chips

# SMOOTHIE BOWLS • 105 K

# BERRY HAPPY



Strawberries, raspberries, blueberries banana, mango, Lembongan sea moss, & sprinkled with homemade granola

#### GOLDEN BLISS



Mango, banana, pineapple, vanilla, coconut cream, & sprinkled with homemade granola

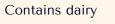
### **EVERGREEN**

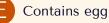


Passionfruit, pineapple, avocado, banana, spirulina, & sprinkled with homemade granola

We love transparency, all our prices include tax & service. Matur suksema, terimakasih, merci, thank you. Our dishes are VEGAN & GLUTEN FREE, unless otherwise indicated with the following abbreviations :











# JUICES • TEA • COFFEE

# SLOW PRESSED JUICE • 75 K



### FRESH JUICE YOUR WAY

Watermelon, mango, apple, carrot, lime or orange

#### BEET ME UP

Apple, beetroot & carrot (option to add ginger)

#### **GREEN LAND**

Cucumber, celery, apple & spinach

#### SUN BRIGHT

Orange, pinapple, mint (option to add ginger)

# SMOOTHIES • 70 K

# GOOD KARMA

Good for farmers, good for you. Direct support of local seaweed farmers. Banana, mint, vanilla, spirulina & a magical good karma seaweed cube

#### LEMBONGAN

Mango, banana, tahini & mint

### JUNGUT BATU

Mixed berries, banana & spinach

#### **CENINGAN**

Cacao, dates, dried cranberries & ashwaganda

# CHAI & CACAO • 50 K

MATCHA LATTE (HOT OR ICED)
ICED MATCHA
MATCHA CHAI
BEETROOT CHAI
TUMERIC CHAI
CACAO CEREMONY

# POWER SHOTS • 45 K

Ginger, celery, jamu or beetroot



# COFFEE • hot or iced



| ECDDECCO            | 25 | IZ. |
|---------------------|----|-----|
| ESPRESSO            | 35 | n   |
| AMERICANO           | 45 | K   |
| LATTE               | 50 | K   |
| CAPPUCINO           | 50 | K   |
| FLAT WHITE          | 50 | K   |
| AFFOGATO            | 80 | K   |
| + OAT / ALMOND MILK | 20 | K   |

# TEA • 40 K



# ELIXIRS • 50 K



#### **KUNYIT ASAM**

Jamu or traditional herbal medicine, made with tumeric, tamarind & spices

#### WATER KEFIR

Homemade infused kefir with fresh fruits & flower - ask the flavour of the day

WHOLE COCONUT

# SOFT DRINKS • 25 K



COCA COLA
COCA COLA ZERO
SPRITE
SODA WATER
TONIC WATER

# **LUNCH • DINNER**

#### Starts at 12 PM

# WRAPS • 120 K

Our wraps are homemade & served with fries or salad



# The SAILOR



Lembongan cassava rice, potato, chayote, kidney bean, halloumi, grilled pineapple & chimichurri

# CAPTAIN JACK

Pulled BBQ jackfruit, wild spinach, cherry tomatoes, pickles, rucola & tofu mayo

PARIMANTA G





(GF upon request)

Mung bean falafel, tofu mayo, wild spinach, cucumber tzatziki, mango, tofu-feta cheese

# BOWL of JOY • 110 K



JAMAR G (GF upon request)

Mix greens, red onion, mung bean falafel, cucumber tzatziki, cherry tomato, roasted beetroot tahini, labneh & tofu-feta cheese

#### MONOH

Vietnamese inspired noodle salad, carrot, cucumber, capsicum, mixed herbs, red cabbage, mixed greens, marinated tofu & kenari nuts

# **ROSALINE**

Roasted pumpkin with coconut, avocado, mixed greens, chayote, corn, red cabbage, kidney bean, cherry tomato & garlic tahini dressing

# **HEARTY SOUPS**



#### PUMPKIN SOUP

Try our comforting pumpkin soup blended with adaptogen herbs & served with our homemade toasted bread

### MISO SOUP

85 K

Simple and soothing miso soup with wakame & tofu

### LUCK 'SA

115 K

Rice noodle curry laksa, with eggplant, mushroom & chayote, topped with marinated grilled tofu, coriander & sprouted bean

# INDONESIAN CLASSICS • 85 K

# NASI GORENG

served with a choice of:

- grilled tempe or tofu
- & crispy jackfruit or fried egg



MI GORENG





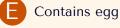
with sautéed vegetables & fried egg



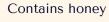
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Contains dairy









# **LUNCH • DINNER**

#### Starts at 12 PM

# CHEF'S SPECIALTIES • 115 K

# MORIN PAD THAI

Morin style pad thai with rice noodle, carrot, cabbage, leek, fried tofu & kenari nuts, mung bean sprouts & fresh coriander

### NANGKA KALIO

Young jackfruit cooked with homemade rendang paste & served with traditional Lembongan cassava rice

### PEPES TAHU

Tofu grilled inside a banana leaf with Ibu Wayan's favourite spices & served with traditional Lembongan cassava rice & sautéed vegetables

# TACOS • 150 K



Three yummy tacos with different toppings:

- BBQ jackfruit, tofu mayo, baby romaine, avocado
- mung bean falafel, tofu mayo, baby romaine, tofu feta, cucumber tzatziki
- crispy BBQ cauliflower, red cabbage, tofu mayo, mango salsa

# Surprise me • 115 k

Inspired plant-based creation.
You don't feel like choosing today?
Sit back & let us surprise you.



# FISHERMAN FRIDAY • 3-course menu • 225 K

On Fridays, we celebrate our local fishermen. Let our chef surprise you with her creation of the day. Our fish is always line-caught or spearfished, never net-caught, because we care deeply about our oceans and refuse to support by-catch and unsustainable fishing practices.

# KIDS CORNER



### CHEESE QUESADILLA





3 mini tortillas with halloumi cheese and a mini side of mashed avocado

#### **FRIES**

65 K

Neither quite French nor Belgian, but undeniably comforting. Served with a side of our homemade tomato chutney

### KIDS' PAD THAI

65 K

rice noodles, vegetables and fried tofu - a mini version of the classic Morin pad thai

# **PASTA**



75 K

Served with homemade tomato sauce

Add cheese



+20 K

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Contains egg



Contains honey



# BEER • WINE • SHOTS



# BEERS



| SMALL BINTANG                 | 45 K |
|-------------------------------|------|
| LARGE BINTANG                 | 85 K |
| ISLAND BREW CAN (330 ML)      | 85 K |
| KURA-KURA LARGER CAN (330 ML) | 85 K |
| KURA-KURA ISLAND CAN (330 ML) | 85 K |

# LOCAL WINE • SABABAY



| WHITE   | 155 K / glass  |
|---|----------------|
| Chardonnay, Muscat Saint Vallier, Reserve White, 2022 | 575 K / bottle |

RED Cabernet Sauvignon, Alphonse Lavallée, Reserve Red 2020

> 185 K / glass 675 K / bottle

575 K / bottle

**SPARKLING** Ascaro Brut, Pinot Grigio Muscat Saint Vallier, 2022



# CHAMPAGNE

TAITTINGER - BRUT RESERVE

3.5 M / bottle

# IMPORTED WINE

ASK FOR OUR CURRENT SELECTION

# SHOTS



| VODKA • Smirnoff                        | 55 K  |
|---|-------|
| RUM • Captain Morgan, white or spiced   | 65 K  |
| GIN • Voyage                            | 85 K  |
| TEQUILA • Jose Cuervo Especial Reposado | 145 K |
| WHISKEY • Jim Bean                      | 145 K |

# **COCKTAILS • MOCKTAILS**

# COCKTAILS

# MORIN MOMENT • 150 K

Blue curação

Coconut cream

Lime & egg white

Gin



# NEGRONI • 155 K



# GIN & TONIC • 135 K

Gin Sweet vermouth Campari

Orange peel



Lime Tonic water Cucumber

# MOJITO • 135 K



White rum Lime juice Soda water Mint

# STRAWBERRY DAIQUIRI • 155 K



White rum Frozen strawberries Lime juice

MANGO DAIQUIRI • 155 K

Gin



White rum Frozen mango Lime juice

#### PINA COLADA • 155 K



Spiced rum Pineapple juice Coconut cream

#### CAPTAIN'S MARGARITA • 165 K



Tequila Triple sec Lime juice

# CLASSIC MARGARITA • 150 K



### LYCHEE MARTINI • 135 K



Vodka Lychee liqueur Lychee & lychee syrup

## ESPRESSO MARTINI • 145 K



Vodka Coffee liqueur Espresso

# PORNSTAR MARTINI • 155 K



Vodka Pineapple juice Passionfruit nectar Lime juice Sparkling wine

# WHISKEY SOUR • 145 K



Bourbon whiskey Angostura bitter Egg white Lemon juice

# IRISH COFFEE • 155 K





Hot coffee spiked with Irish whiskey & topped with creamy foam milk

# **MOCKTAILS**

#### MORIN SOUR • 85 K



Mango Passion fruit nectar Butterfly pea, mint Homemade water kefir

## BERRY INTO YOU • 65 K



Mixed berries Peach nectar Lime juice & zest Soda water

# VIRGIN MOJITO • 65 K



Lime juice Soda water Mint

#### TROPICAL BREW • 65 K



Cold brew coffee Pineapple juice Passion fruit nectar

#### **INNOCENT STAR • 65 K**



Pineapple juice Passionfruit nectar Lime juice

### WATERMELON FIZZ • 65 K



Watermelon juice Lime juice Soda water & Mint

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Contains honey



Contains gluten



