

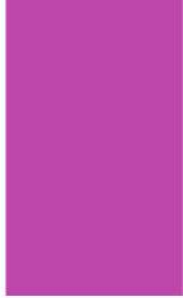


# THE TERRACE

BREAKFAST | ALL-DAY DINING | VEGETARIAN OPTIONS

[WWW.DEEPROOTS-PENIDA.COM](http://WWW.DEEPROOTS-PENIDA.COM)





Welcome to The Terrace at Deep Roots, where every dish is cooked and prepared with love to bring you nourishing, nutritious, and balanced meals. Our culinary creations are born out of a deep passion for wholesome ingredients and a love for delightful flavors. We add a bit of spice and excitement to beloved classics, making your dining experience both fun and memorable.

Whether you're enjoying a meal with family and friends, lounging by the pool, or curling up with a good book, we aim to make every moment special. If you have any questions about your stay at Deep Roots or about exploring the wonders of Nusa Penida, our team is here to help.

Selamat makan,  
Deep Roots Team





# BREAKFAST TABLE

## SWEET

### WAKE ME UP BEFORE YOU COCOA BOWL (VG) 70K

Banana, cocoa powder, spinach, peanut butter, dates, oat milk, granola, sliced fruits, chia seeds

### SUN OF A BEACH BOWL (VG) 70K

Banana, mango, pineapple, coconut flakes, coconut milk, granola, sliced fruits

### FRENCH TOAST (V) 70K

Brioche, fresh cut fruits, coconut flakes, caramel drizzle, vanilla ice cream

### TROPICAL FRUIT SALAD (V) 55K

Seasonal tropical fruits, served with cinnamon-honey yogurt

## SAVOURY

### SMASHED AVO TOAST (V) 70K

Two poached eggs, mashed avocado, sourdough

### SHAKSHUKA (V) 65K

Two eggs, tomatoes, onion, served with sourdough

### EGGS BENEDICT 70K

Two poached eggs, hollandaise sauce, bacon, sauteed spinach, grilled tomatoes, english muffin

### BREKKY CHICKEN WRAP 70K

Tortilla, sauteed chicken with mexican sauce, scrambled egg, guacamole, served with a small salad

### NASI GORENG PENIDA 65K

Rice, vegetables, chicken satay, prawn crackers, fried egg, pickled vegetables (vegetarian option is available)

### MIE GORENG PENIDA 65K

Fried noodles, vegetables, chicken satay, prawn crackers, fried egg, pickled vegetables (vegetarian option is available)

### MAKE YOUR OWN BREKKY 70K

Two eggs your way: Poached, sunny-side up omelette, scrambled, or boiled

Choose 1: Sourdough, multigrain, or baguette

Choose 1: Orange marmalade, strawberry jam, peanut butter

Choose 3: Grilled tomatoes, mushroom, sauteed spinach, sauteed bok choy, fried potatoes

### EXTRA SIDES:

SPINACH 20K  
MUSHROOM 25K  
AVOCADO 25K

2 EGGS 25K  
BACON 30K  
CHICKEN SATE 30K

BREAD (150G) 23K  
(MULTIGRAIN, BAGUETTE,  
SOURDOUGH)

V = VEGETARIAN VG = VEGAN GF=GLUTEN FREE

PLEASE INFORM US OF ANY ALLERGIES YOU MAY HAVE.  
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 11% GOVERNMENT TAX.



SMASHED AVO TOAST 70K



EGGS BENEDICT 70K



SUN OF A BEACH BOWL 70K



SHAKSHUKA 65K



FRENCH TOAST 70K



# ALL DAY DINING

## STARTERS

### VEGETABLE SPRING ROLLS (VG) 30K

Sauteed vegetables, glass noodle, sweet and sour sauce

### CORN RIBS (VG, GF) 40K

Corn, lime, coriander, chili

### EDEMAME POTSTICKER (VG) 45K

Tofu, edamame, mint, garlic, wonton wrapper, sweet thai chili sauce

### GRILLED WATERMELON (VG) 45K

Watermelon, lettuce, carrot, cucumber, cherry tomatoes, sliced black olives, watercress, house dressing

### KAREDOK RICE PAPER ROLL (VG) 55K

Rice paper, white and red cabbage, carrot, cucumber, tempeh, lettuce, long beans, bean sprouts, peanut sauce or dhal curry sauce

### JACKFRUIT TOSTADA (V) 55K

Young jackfruit, pineapple salsa, house slaw, pickled cucumber, crispy wonton, hoisin sauce

### BBQ CHICKEN WINGS (GF) 45K

Marinated chicken wings, rosella bbq sauce, chili, sesame seeds

### BALINESE PORK BELLY (GF) 70K

Balinese style crispy pork belly, sambal matah, pumpkin puree

## CHEF'S FAVOURITES

### ROASTED CAULIFLOWER (VG) 70K

Cauliflower, pumpkin hummus, microgreens, lentil salad harissa paste, seed mix, cherry tomatoes, miso

### TEMPEH CURRY (VG) 65K

Tempeh "meatballs", spinach, red rice, dhal curry

### CHICKEN AVOCADO SALAD (GF) 70K

Grilled chicken, mixed greens, black olives, avocado dice, cherry tomatoes, house slaw, red bell pepper, creamy house dressing

### OXTAIL NOODLE SOUP 80K

Oxtail broth, egg noodles, shiitake mushrooms, bokchoy, carrots fried onions, lemon, chili, coriander

### SPICY CRISPY CHICKEN 80K

Crispy chicken, spicy homemade sauce, mint leaf, coriander leaf, and mixed capsicum, served with steamed white rice

### SPICY HONEY CHICKEN 70K

Honey-glazed chicken, sweet chili sauce, served with rice, tomatoes, and cucumber

### PORK BBQ RIBS (GF)

#### 130K FULL RACK | 80K HALF RACK

Grilled pork ribs with rosella bbq sauce, potato wedges, small salad

### STEAK (GF) 210K

Beef tenderloin (200 grams,) garlic butter, green beans, sauteed carrots, broccoli, mashed potatoes, with your choice of demi-glace, black pepper sauce, or mushroom sauce

### SEAFOOD GREEN CURRY (GF) 100K

Fish, prawn, vegetables, green curry sauce, served with steamed rice

### BARRAMUNDI WITH CREAMY BISQUE (GF) 90K

Pan-fried barramundi, seafood bisque, herbed potatoes

### FRIED BASKET 70K

Chicken fingers, fish fingers, french fries, served with tartare sauce

## JOURNEY TO INDONESIA

### INDONESIAN CHICKEN NOODLE SOUP 55K

Slow, cooked chicken dice with indonesian base sauce, noodles, chicken broth, crispy wonton, bok choy

### INDONESIAN HERB CHICKEN 55K

Fried chicken marinated with galangal yellow paste, sambal matah, served with rice and sayur urap

### NASI GORENG SUNE CEKUH 70K

Spicy turmeric fried rice, poached egg, crispy prawns, sambal matah, pickled vegetables, prawn crackers (vegetarian option is available)

### PEPES IKAN 70K

Local fish, wrapped in banana leaves, balinese spices, tomatoes, basil, lemongrass, served with rice and sayur urap

### IKAN BAKAR SAMBAL MATAH 80K

Barramundi fillet, round baby eggplants, sambal matah, served with rice and sayur urap

### SEAFOOD FOR TWO 185K

Grilled snapper fillet, prawn, squid, round baby eggplants, sambal matah, served with rice and sayur urap

## EXTRA SIDES

WHITE RICE 20K  
RED RICE 30K

SAUTEED MIXED VEGETABLES 25K  
SAUTEED BOK CHOY 25K

FRENCH FRIES 30K  
MASHED POTATOES 30K

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**VEGAN WRAP 65K**

## BURGERS, WRAPS, SANDWICHES

### **PENIDA ISLAND SANDWICH (VG) 70K**

Sourdough, hummus, lettuce, tomato, pickled cucumber, avocado, house slaw

### **VEGAN WRAP (VG) 65K**

Tortilla, tempeh, guacamole, served with a small salad

### **JACKFRUIT BURGER (V) 70K**

Jackfruit patty, barbecue sauce, garlic yogurt, house slaw, lettuce, deep fried pickles, served with french fries (vegan option is available)

### **CRISPY CHICKEN BURGER 75K**

Fried crispy chicken, burger bun, lettuce, tomato, chef's special sauce, served with french fries

### **CHICKEN FAJITA WRAP 85K**

Tortilla, sauteed chicken with mexican sauce, avocado slice, lettuce, cucumber, bell pepper, served with a side salad

### **BEEF BURGER 80K**

Beef patty (120 grams,) dill mayo, tomatoes, house slaw, onions, lettuce, served with french fries

### **GRILLED CHEESE WITH SMOKED BEEF 80K**

Sourdough, smoked beef, mustard aioli, cheese, served with side salad and french fries



**JACKFRUIT BURGER 70K**



**ROASTED CAULIFLOWER 70K**



**OXTAIL NOODLE SOUP 80K**

## PASTA

### **PESTO PASTA 55K**

Fettucine pasta, home-made pesto sauce  
Add grilled chicken (20K)

### **CREAMY FETTUCINE CARBONARA 70K**

Fettucine pasta, bacon, cream, mushroom, parmesan cheese

### **LINGUINE ALLE VONGOLE 85K**

Linguine pasta, clams, white wine, lemon, cherry tomatoes, served with bread

### **SPAGHETTI BOLOGNESE 75K**

Spaghetti pasta, bolognese sauce, parmesan cheese, served with bread

## DESSERT

### **CHEESECAKE (V) 65K**

Cheese cake, caramel drizzle, strawberry, dragon fruit, granola

### **APPLE CRUMBLE (V) 45K**

Caramelised apples, buttery crumble, home-made ice cream

### **DADAR GULUNG (V) 40K**

Pandan rice flour pancake, grated coconut, brown sugar, home-made ice cream

### **PISANG GORENG (V) 40K**

Battered banana fritters, sugar cinnamon powder, home-made ice cream

### **TREAT OF THE DAY (V) 40K**

Experience the freshest flavors of the season with our Treat of the Day, prepared daily from the finest local and seasonal ingredients



**BARRAMUNDI BISQUE 90K**



**CHEESECAKE 65K**

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# DRINKS MENU

## ICED OR HOT COFFEE 35K

Espresso | Cappuccino | Long Black | Americano | Flat White Latte

## HOT TEA 35K

English Breakfast | Earl Grey | Jasmine | Green Tea Chamomile | Vanilla Chai | Blue Latte | Peppermint Relaxing Tea

## ICED TEA 35K

Lemon Citrus | Lychee Favourite | Rosella Lemongrass

## FRESH JUICE 35K

Apple | Carrot | Pineapple | Papaya | Mango | Dragon Fruit Watermelon | Orange

## SMOOTHIES 40K

Strawberry | Mango | Pineapple | Banana | Passion Fruit Dragon Fruit | Mixed Berries  
Add yogurt, oatmilk, coconut milk (15K each)

## MILKSHAKE 40K

Vanilla | Strawberry | Chocolate | Banana

## SOFT DRINKS 30K

Coke | Coke Zero | Sprite | Tonic Water | Soda Water

## EQUIL NATURAL WATER

380 ml 35K  
680 ml 53K

## EQUIL SPARKLING WATER

380 ml 40K  
680 ml 60K

## WHOLE YOUNG COCONUT 35K

## HEALTHY BOOSTERS 49K

### IMMUNE BOOSTER

Apple, orange, carrot, ginger, cucumber

### DETOX

Lemon juice, mint leaves, fresh ginger, honey

### ELECTROLYTE REFRESHER

Cucumber, lime, coconut water

### ENERGISER

Watermelon, beetroot, dragon fruit, lemon

### ROSELLA ANTIOXIDANT

Natural raw honey, rosella tea, ginger, lemon juice

## MOCKTAILS 55K

### THE DEEP COOLER

Pineapple, apple cordial, freshly squeezed citrus, blue ocean syrup

### HYDRATION

Passion fruit, infused pandan, freshly squeezed orange juice

### WATERMELLOW TANGO

Fresh watermelon, lime, lychee fruit and syrup, soda water

### DEEP ROSE

Strawberry puree, lemon juice, rosemary, honey blossom, soda water



HOT TEA 35K



HYDRATION 55K



THE DEEP COOLER 55K



WATERMELLOW TANGO 55K



ELECTROLYTE REFRESHER 49K



## BEER 45K

**BINTANG 330ML**

## ISLAND COCKTAILS 105K

### I'M ON HOLIDAYS

White rum, lemon juice, orange dry bitter, coconut liqueur, mint, orange syrup

### BALI BIASA

Traditional arak spirit infused with lemongrass, lychee liqueur, ginger, tamarind, splash of soda water

### PINK MOJITO

White rum, dragon fruit, lime, watermelon, mint leaves, palm sugar, splash of soda water

### IN LOVE WITH DEEP ROOTS

Triple Sec, frozen strawberries, freshly squeezed lime juice

### LONG WAY FROM HOME

Whisky, palm sugar, lime juice, tamarind, egg white

### YEAR OF THE DRAGON

Dragon fruit, gin, lemon juice, lime, vibe pineapple liqueur

### SUNSHINE

Passionfruit, orange juice, vodka, triple sec

## CLASSIC COCKTAILS 105K

### NEGRONI

### COSMOPOLITAN

### ESPRESSO MARTINI

### CLASSIC MARGARITA

## PREMIUM SHOTS

### VODKA (CIROC)

Single 140K Double 215K

### WHISKEY (JW RED LABEL)

Single 85K Double 150K

### WHISKEY (JW BLACK LABEL)

Single 140K Double 215K

### SINGLE MALT (SINGLETON 12)

Single 140K Double 215K

### ARAK SAJENG PATALA (BALINESE LIQUOR)

Single 75K Double 135K

## REGULAR SHOTS

### GIN (GORDON GIN)

Single 75K Double 135K

### RUM (BACARDI OR CAPTAIN MORGAN)

Single 75K Double 135K

### VODKA (SMIRNOFF)

Single 75K Double 135K

### TEQUILA (JOSE CUERVO REPOSADO)

Single 85K Double 150K

### WHISKEY (DOWELS)

Single 75K Double 135K

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SUNSHINE 105K



I'M ON HOLIDAYS 105K



IN LOVE WITH DEEP ROOTS 105K



CLASSIC MARGARITA 105K



**Food  
is a love  
language.**

THE TERRACE AT DEEP ROOTS DIVE & YOGA RESORT



# WINE LIST

## SPARKLING WINE

*HATTEN WINE TUNJUNG BRUT  
SPARKLING, INDONESIA*

Glass 75K  
Bottle 400K

*CORTE GIARA PROSECO, ITALY*

Bottle 750K

## WHITE WINE

*TWO ISLANDS CHARDONNAY, INDONESIA*

Glass 70K  
Bottle 375K

*M. A. N. FREE-RUN, CHENIN BLANC, 2019,  
SOUTH AFRICA*

Bottle 500K

*BERRINGER MAIN & VINE PINOT GRIGIO,  
2016, CALIFORNIA*

Bottle 580K

*DR ZENZEN SONNENHOFBEGER KABINETT,  
RIESING, 2020, GERMANY*

Bottle 670K

*TRELLIS BY AMELIA PARK SAUVIGNON  
BLANC, SEMILON, 2021, AUSTRALIA*

Bottle 750K

## ROSE WINE

*TWO ISLANDS ROSE, INDONESIA*

Glass 70K  
Bottle 375K

*TARIQUET ROSE DE PRESSEE ROSE, ITALY*

Bottle 580K

## RED WINE

*TWO ISLANDS GRENACHE, INDONESIA*

Glass 70K  
Bottle 375K

*M. A. N. OU KALANT CABERNET SAUVIGNON,  
2018, SOUTH AFRICA*

Bottle 500K

*CONCHA Y TORO SYRAH, 2017 CHILE*

Bottle 565K

*19 CRIMES SHIRAZ, 2021, AUSTRALIA*

Bottle 670K

*DURVILLEA PINOT NOIR, 2016, NEW  
ZEALAND*

Bottle 910K







# movie night

SUNDAYS | 7PM | 50K

## romantic dinner

850K PER COUPLE  
650K PER COUPLE (VEGETARIAN)

## cooking class

375K PER PERSON

ADVANCE BOOKING  
IS REQUIRED



# live music night

FRIDAY | 6:15PM

## bbq night

WEDNESDAY & FRIDAY  
7PM | 300K

