

THE TERRACE



BREAKFAST | ALL-DAY DINING | VEGETARIAN OPTIONS



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 (V) 75K

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

SUN OF A BEACH BOWL (VG) 75K

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

FRENCH TOAST (V) 75K

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) 75K

Two poached eggs, mashed avocado, sourdough

SHAKSHUKA (V) 80K

Two eggs, tomatoes, onion, served with sourdough

EGGS BENEDICT 80K

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

BREKKY CHICKEN WRAP 75K

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

NASI GORENG PENIDA 70K

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

MIE GORENG PENIDA 70K

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



MAKE YOUR OWN BREKKY 75K

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 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.

ALL DAY DINING

STARTERS

VEGETABLE SPRING ROLLS (V) 35K

Sauteed vegetables, glass noodle, sweet and sour sauce

CORN RIBS (VG, GF) 45K

Corn, lime, coriander, chili

EDEMAME POTSTICKER (V) 45K

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

GRILLED WATERMELON SALAD (VG) 50K

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) 55K

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

BALINESE PORK BELLY (GF) 75K

Balinese style crispy pork belly, sambal matah, pumpkin puree

CHEF'S FAVOURITES

ROASTED CAULIFLOWER (VG) 100K

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

TEMPEH CURRY (VG) 80K

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

CHICKEN AVOCADO SALAD (GF) 75K

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

YEE SHANG SALAD 75K

Chinese greens, carrots, turnip, capsicum, cucumber, onion, tuna slice, and peanuts, served with hoisin and sesame dressing

SPICY CRISPY CHICKEN 80K

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

SPICY HONEY CHICKEN 75K

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

OXTAIL NOODLE SOUP 135K

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

PORK BBQ RIBS (GF)

165K FULL RACK | 125K HALF RACK

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

STEAK (GF) 225K

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) 130K

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

FRIED BASKET 90K

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

JOURNEY TO INDONESIA

INDONESIAN CHICKEN NOODLE SOUP 65K

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 75K

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

PEPES IKAN 85K

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

IKAN BAKAR SAMBAL MATAH 110K

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

CATCH OF THE DAY 80K

Fresh, local fish caught on the same day served with rice, sambal matah, 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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BURGERS, WRAPS, SANDWICHES

PENIDA ISLAND SANDWICH (VG) 90K

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

VEGAN WRAP (VG) 90K

Tortilla, tempeh, guacamole, served with a small salad

JACKFRUIT BURGER (V) 90K

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

CRISPY CHICKEN BURGER 95K

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

CHICKEN FAJITA WRAP 90K

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

BEEF BURGER 95K

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

GRILLED CHEESE WITH SMOKED BEEF 90K

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



PASTA

PESTO PASTA (V) 75K

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

CREAMY FETTUCCINE CARBONARA 85K

Fettuccine pasta, bacon, cream, mushroom, parmesan cheese

LINGUINE ALLE VONGOLE 85K

Linguine pasta, clams, white wine, lemon, cherry tomatoes

SPAGHETTI BOLOGNESE 85K

Spaghetti pasta, bolognese sauce, parmesan cheese



DESSERT

CHEESECAKE (V) 65K

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

CHOCOLATE FONDANT 65K

Chocolate lava cake served with vanilla ice cream

APPLE CRUMBLE (V) 65K

Caramelised apples, buttery crumble, home-made ice cream

DADAR GULUNG (V) 45K

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

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DRINKS MENU

SINGLE ESPRESSO 30K

COFFEE (ICED OR HOT) 35K

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

TEA BY THE POT 35K

English Breakfast | Earl Grey | Jasmine | Green Tea
Chamomile | Peppermint

GOURMET TEA 40K

Blue Latte | Vanilla Chai | 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

DETOK

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





BEER

BINTANG 330ML 45K

BINTANG CRYSTAL 45K

BALI APPLE CIDER 50K

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

THE DRUNKEN DRAGON

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

SUNSHINE

Passionfruit, orange juice, vodka, triple sec

CLASSIC COCKTAILS

NEGRONI 125K

LONG ISLAND ICE TEA 125K

COSMOPOLITAN 105K

ESPRESSO MARTINI 105K

CLASSIC MARGARITA 105K

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

GIN TANQUERAY

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

MYER'S DARK RUM

Single 75K Double 135K

VODKA (SMIRNOFF)

Single 75K Double 135K

TEQUILA (JOSE CUERVO REPOSADO)

Single 85K Double 150K

WHISKEY (DOWELS)

Single 75K Double 135K



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

HATTEN AGA WHITE, 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

HATTEN AGA ROSE, INDONESIA

Glass 70K Bottle 375K

TARIQUET ROSE DE PRESSEE ROSE, ITALY

Bottle 580K

RED WINE

TWO ISLANDS GRENACHE, INDONESIA

Glass 70K Bottle 375K

HATTEN AGA RED, INDONESIA

Glass 70K Bottle 375K

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

Bottle 500K

CONCHA Y TORO SYRAH, 2017 CHILE

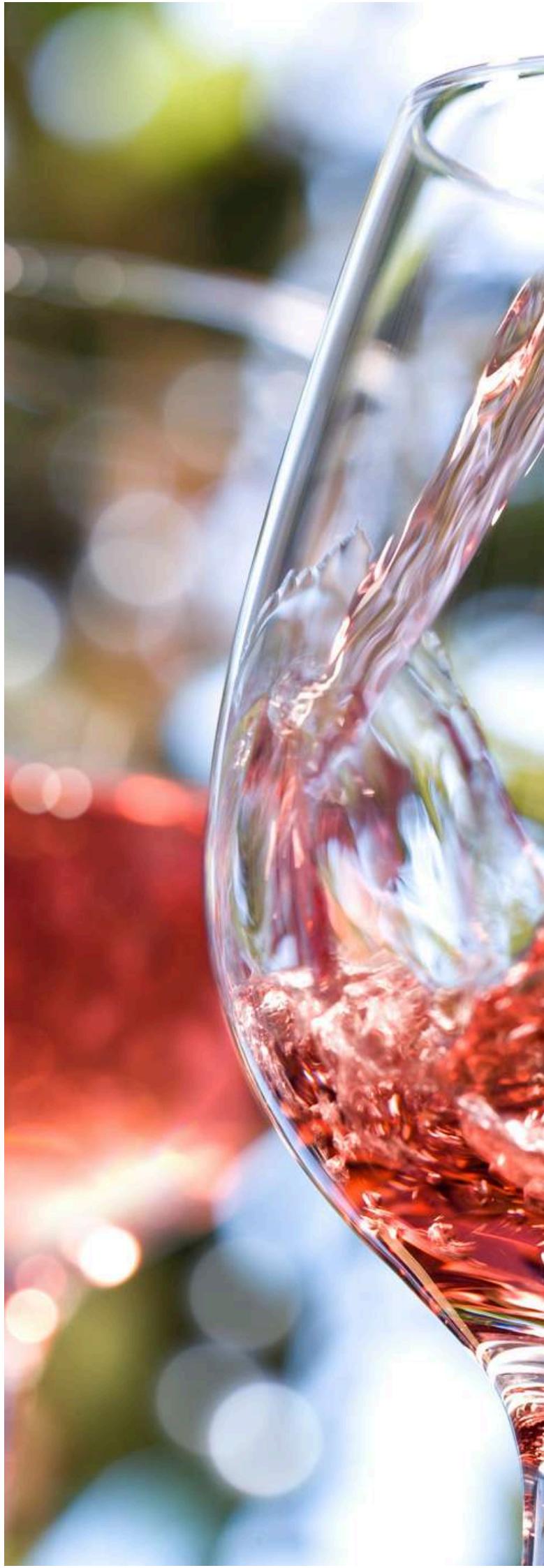
Bottle 565K

19 CRIMES SHIRAZ, 2021, AUSTRALIA

Bottle 670K

DURVEILLEA PINOT NOIR, 2016, NEW ZEALAND

Bottle 910K



**Food
is a love
language.**

THE TERRACE AT DEEP ROOTS DIVE & YOGA RESORT



MOVIE NIGHT

SUNDAYS | 7PM | 50K NETT

ROMANTIC DINNER

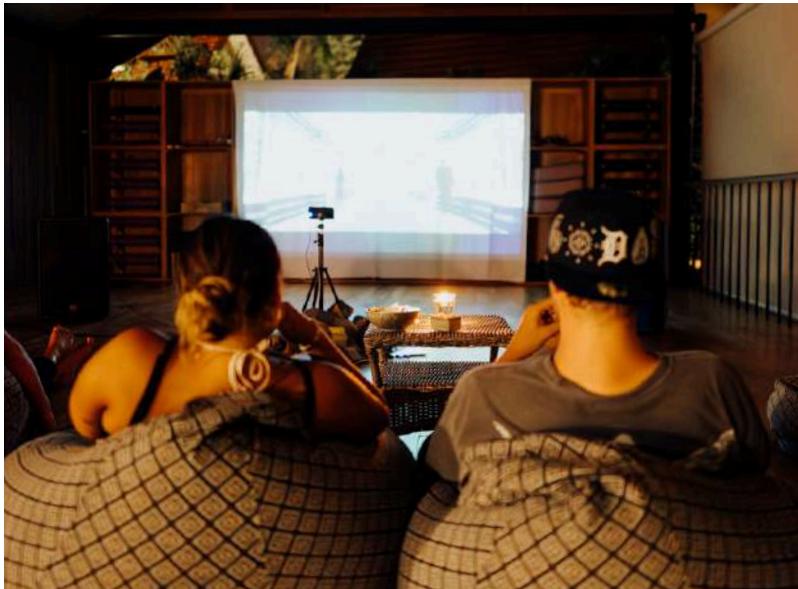
850K NETT PER COUPLE

650K NETT PER COUPLE (VEGETARIAN)

COOKING CLASS

375K NETT PER PERSON

ADVANCE BOOKING
IS REQUIRED



LIVE MUSIC NIGHT

WEDNESDAY & FRIDAY
6:15PM



BBQ NIGHT

WEDNESDAY & FRIDAY | 7PM
300K NETT PER PERSON

SATAY ALL YOU CAN

SATURDAY | 7PM-9PM
350K NETT PER PERSON

