

Flavors of Casa Pohon

Dear beloved guests,

Welcome to our thoughtfully crafted food and beverage menu
A reflection of the care and vibrant flavors that make Casa Pohon Ubud truly special.

Our menu is intentionally small, carefully curated to offer just the right selection of dishes, each prepared with love and attention to detail.

Each morning, wake up to a complimentary breakfast that fuels your day with fresh, nourishing delights. As the sun sets, indulge in our thoughtfully crafted dinner offerings and explore the treasures of our minibar, perfect for unwinding after a day of adventure.

We hope you savor every moment, every bite, and every memory made here.
May your time at Casa Pohon Ubud be as warm and fulfilling as the meals we serve.

With heartfelt wishes,
Casa Pohon Ubud Family



BREAKFAST



GRANOLA BOWL

WITH FRESH FRUIT AND YOGURT

BREAD BASKET

CROISSANT, SOURDOUGH BREAD
SERVED WITH STRAWBERRY JAM AND BUTTER

WAYAN'S PANCAKE

PANCAKE SERVED WITH DRAGONFRUIT, BANANA, GARNISHED WITH GRANOLA,
HONEY, AND COCONUT FLAKES (CONTAINS EGGS)

EGGS ANY WAY

SERVED WITH SAUTÉED MUSHROOMS, MIXED SALAD, AND TOASTED
SOURDOUGH BREAD ON THE SIDE.

INDONESIAN NASI/MIE GORENG

VEGETARIAN FRIED RICE / FRIED NOODLE WITH FRIED EGG, SERVED WITH
SLICED TOMATOES, CUCUMBER, INDONESIAN CRACKER
AND SPICY SOYA SAUCE ON THE SIDE

HOT DRINK

CHOOSE ONE OF THE FOLLOWING
TRADITIONAL BALINESE COFFEE, ESPRESSO, LATTE, CAPPUCCINO, BLACK TEA,
GINGER BLACK TEA, OR GREEN TEA.

FRUIT JUICE

CHOOSE ONE OF THE FOLLOWING
DRAGON FRUIT, MANGO (SEASONAL), PINEAPPLE OR WATERMELON

ALL IS SERVED WITH A SEASONAL FRUIT SALAD

BREAKFAST SERVICE HOURS ARE 8.00AM- 10.00AM
PLEASE ORDER YOUR BREAKFAST BY 5.00PM THE DAY BEFORE

IF YOU WOULD LIKE TO HAVE BREAKFAST BEFORE 8.00AM
PLEASE INFORM THE RECEPTION A DAY BEFORE

WE ARE PLEASED TO OFFER COMPLIMENTARY ADDITIONAL MEALS/COFFEE/FRUIT
JUICES IN CASE YOU WOULD LIKE TO HAVE MORE, THE BREAD BASKET AND GRANOLA
BOWL HAVE THE SHORTEST PREPARATION TIME FOR YOUR CONVENIENCE

BREWED WITH SENIMAN

WE PROUDLY BREW COFFEE USING BEANS FROM **SENIMAN COFFEE**, A BALI-BASED PIONEER IN INDONESIA'S SPECIALTY COFFEE SCENE. THEIR APPROACH HIGHLIGHTS THE DISTINCT FLAVORS OF INDONESIA'S RICH COFFEE ORIGINS, USING INNOVATIVE ROASTING AND BREWING TECHNIQUES TO CRAFT EVERY CUP WITH EXCEPTIONAL BALANCE AND DEPTH.

ROOTED IN BALI'S CREATIVE ENERGY, SENIMAN HAS SHAPED THE NATION'S COFFEE CULTURE—DEVELOPING THE INDONESIAN COFFEE FLAVOUR WHEEL, PUBLISHING AWARD-WINNING BOOKS, AND TRAINING COFFEE PROFESSIONALS AROUND THE WORLD.

YOU CAN ALSO EXPERIENCE THEIR CREATIONS FIRSTHAND BY VISITING THEIR UBUD COFFEE STUDIO AT JL. SRIWEDARI NO. 5.

SERVED IN A SELECTION OF BREWS OPTIONS

TRANS RX ARABICA

DARK CHOCOLATE, CARAMEL, BIG SYRUPY BODY

SENIMAN SEASONAL BLEND

TOFEE, MOLASSES, ORANGE BLOSSOM, DRIED STRAWBERRY, CHOCOLATE NIB

ESPRESSO

AMERICANO

LONG BLACK

LATTE

FLAT WHITE

CAPPUCCINO

VILLA DINING



DINNER SERVICE HOURS ARE BETWEEN 2.00PM- 7.00PM (LAST ORDER AT 7.00PM)
OUR STAFF WILL BE AVAILABLE TO ASSIST WITH CLEANING UNTIL 8.00 PM.
PLEASE NOTIFY US ONCE YOU HAVE FINISHED WITH YOUR MEAL.
FOR DINNERS FINISHING AFTER 8.00 PM, DISHES WILL BE CLEARED THE FOLLOWING MORNING
BEFORE BREAKFAST IS SERVED.

APPETIZERS

CHICKEN SPRING ROLL 85K

A CRISPY SPRING ROLL FILLED WITH VEGETABLE RAGOUT AND SHREDDED CHICKEN, SERVED WITH SWEET AND SOUR SAUCE

PANGSIT UDANG 85K

DEEP-FRIED SHRIMP WONTONS, SERVED WITH SHRIMP GRAVY

MAINS

GADO – GADO 125K

STEAMED MIXED VEGETABLES WITH SLICED TOMATOES, CUCUMBER, BOILED EGGS, TOFU, AND TEMPEH, SERVED WITH PEANUT SAUCE AND CRACKERS

SOTO AYAM 125K

TRADITIONAL INDONESIAN YELLOW CHICKEN SOUP WITH BOILED EGG, NOODLES, CABBAGE, AND FRIED SHALLOTS

THAI RED SEAFOOD CURRY 140K

A THAI-STYLE SWEET AND SOUR SEAFOOD CURRY WITH MUSHROOMS, CAULIFLOWER, ONIONS, AND CORIANDER LEAVES

CHICKEN SATAY 150K

FLAVORFUL CHICKEN SKEWERS MARINATED IN BALINESE YELLOW SAUCE, SERVED WITH HERB RICE, VEGETABLES, PEANUT SAUCE, CHILI SOY, AND CRACKERS

GRILLED PORK RIBS 200K

GRILLED PORK RIBS WITH BARBECUE SAUCE, POTATO WEDGES, AND SAUTÉED VEGETABLE

Prices listed are in thousands Indonesian Rupiah
11% Tax and 10% Service are included in the price.

VILLA DINING



GRILLED SEAFOOD

165K

MARINATED TUNA FILLET, SHRIMPS, AND SQUID IN RED SPICE HERBS, SERVED WITH SAUTÉED VEGETABLES AND POTATO WEDGES

MIE GORENG

140K

JAVANESE-STYLE STIR-FRIED EGG NOODLES WITH CHICKEN AND VEGETABLES, SERVED WITH A SUNNY-SIDE-UP EGG, CHICKEN SATAY, INDONESIAN PICKLES, AND CRACKERS

NASI GORENG

140K

THAI-INSPIRED PINEAPPLE FRIED RICE INFUSED WITH TRADITIONAL BALINESE HERBS, SERVED WITH A SUNNY-SIDE-UP EGG, CHICKEN SATAY, INDONESIAN PICKLES, AND CRACKERS

DESSERTS

VANILLA SPONGE CAKE

60K

VANILLA SPONGE CAKE SERVED WITH COCONUT ROAST FLAKES AND ICE CREAM (PLEASE ASK OUR STAFF FOR LATEST AVAILABILITY)

CASA'S MIXED ICE CREAM

60K

THREE SCOOPS OF ICE CREAM OF YOUR CHOICE, SERVED WITH ROAST COCONUT FLAKES (PLEASE ASK OUR STAFF FOR LATEST AVAILABILITY)

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MINIBAR



KOMBUCHA AND SOFT DRINKS

KOMBUCHA	60K
COCA COLA	20K
COKE ZERO	20K
SPRITE	20K
BALI RAIN SPARKLING WATER	35K

WINES

MARCHESI DE FRESCOBALDI, REMOLE BIANCO, WHITE WINE (ITA)	900K
RIVERA NEGROAMARO RED WINE (ITA)	900K
LA GIOIOSA PROSECCO TREVISO (ITA)	1,100K

BEERS

KURA-KURA ISLAND ALE (YELLOW CAN)	85K
KURA-KURA LAGER (BLUE CAN)	75K
BINTANG BEER	45K

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BREWS AND BLOOMS

Jars with our special coffee and tea selections available in the villa for you to savor

COFFEES

Gayo, Aceh

From robusta beans, this coffee has powerful yet clean taste with low acidity.

Directions: place 1 to 2 spoons in the French press, add boiling water, stir, let it rest for 5 minutes and press.

Kupu-kupu, Bali

From various beans with light taste and low acidity, this coffee is one of the oldest Balinese traditional coffee produced since 1935. Directions: place 1 to 2 spoons in the French press, add boiling water, stir, let it rest for 5 minutes and press.

TEAS

Rosa Rugosa – Mei Gui Hua

Reduces anxiety, regulates sleep, reduces inflammation, antioxidant rich. Directions: place 5 buds into the teapot, add boiling water and steep for 15 minutes.

Herba Menthae – Bo He

Improves digestion, soothes sore throat, cooling, eases migraines, reduces cold symptoms. Directions: place a small pinch into the teapot, add boiling water and steep for 10 minutes.

Chrysanthemum – Ju Hua

Soothes red and itchy eyes or for period pain, detoxifies the liver, reduces risk of cardiovascular conditions, high in potassium and magnesium. Directions: place 3 flowers into the teapot, add boiling water and steep for 10 minutes.

Clitoria Ternatea

Nourishes quality of blood, reduces inflammation, regulates blood sugar levels, anti-inflammatory. Directions: place a small pinch into the teapot, add boiling water and steep for 10 minutes.