



*LET FOOD BE THY MEDICINE*

*AND*

*LET MEDICINE BE THY FOOD*

*HIPPOCRATES c. 460 – c. 370 BC*





WELCOME TO THE SPA RESTAURANT

HEALTHY LIVING COMES WITH HEALTHY FOOD.  
THESE TWO ARE INSEPARABLE AND ESSENTIAL INGREDIENTS FOR THAT JOURNEY CALLED LIFE.  
USING ONLY THE BEST INGREDIENTS, WE OFFER A SIMPLE FARM TO TABLE CUISINE.  
THAT FEATURE LOCAL AND INTERNATIONAL DISHES PREPARED BY A DEDICATED TEAM.  
FOLLOWING KAGI'S PHILOSOPHY IN HOSPITALITY AND ITS COMMITMENT TO THE ENVIRONMENT,  
WE ARE CONSTANTLY SEEKING NEW INITIATIVE THAT PERMIT US TO THE REDUCE THE WASTE IN OUR RESORT.

THE CULINARY TEAM



## SOUP & SALADS

*ALL DISHES ARE PLANT BASED & GLUTEN FREE*

<b>RAW VEGAN BREAD</b> 	5
SPICED MEXICAN, MUSHROOM, ZUCCHINI	
<b>BEETROOT GAZPACHO</b> 	16
COCONUT MILK, CORIANDER, ROASTED ALMONDS	
<b>SHIO KOJI SOUP</b>	18
FERMENTED CLEAR RICE SOUP WITH KELPS AND MUSHROOM	
<b>TREASURE</b> 	16
PURPLE AND YELLOW BEETROOT IN CARROT ORANGE CAMU SAUCE, MACADAMIA NUTS	
<b>TOMATO REFRESHER</b>	16
HEIRLOOM TOMATO, BASIL ESSENCE, CAPERS, 'HOLISTIC' SALT	
<b>KALE SALAD</b> 	18
TROPICAL FRUITS, WALNUTS, WATERMELON JERKY, ACAI DRESSING	

## STARTERS

*ALL DISHES ARE PLANT BASED & GLUTEN FREE*

<b>RAINBOW ROLL</b> 	16
RICE PAPER, PROBIOTIC KIMCHI, SESAME SEEDS, TAMARI SAUCE	
<b>SNOW WHITE</b> 	18
COCONUT CASHEW 'MOZZARELLA', ORGANIC TOMATO, CHLORELLA VINAIGRETTE	
<b>GREEN QUEEN</b>	16
POACHED ASPARAGUS, BLACK GARLIC, WHEATGRASS AND BABY SPINACH SAUCE	
<b>OASIS GARDEN</b>	16
BEETROOT HUMMUS SERVED WITH RAW VEGETABLES AND HEALTHY CRACKERS	
<b>TORA</b>	16
MARINATED WATERMELON, AVOCADO, RASPBERRY 'SALPICON', CRISPY CORN TACOS	

PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES  
 INGREDIENTS ARE SOURCED LOCALLY AND SUBJECT TO AVAILABILITY MAY CAN CHANGE WITHOUT NOTICE  
 CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.  
 PRICE ARE IN USD & ARE INCLUSIVE OF 12% GST AND SERVICE CHARGE.



CONTAIN NUTS



SPICY



CONTAIN SHELL FISH



GLUTEN FREE



PLANT BASE

## JAPANESE FLAVOURS

*ALL DISHES ARE PLANT BASED & AVAILABLE WITH GLUTEN FREE SOY SAUCE*

<b>DRAGON ROLL</b> 🌶️	15
BITTER GOURD, CHIPOTLE TOFU, KIMCHI	
<b>TEMARI</b>	15
RADISH, CUCUMBER, AVOCADO BALLS	
<b>CATERPILLAR</b>	15
MANGO AND AVOCADO ROLL	
<b>HASAN-THA MAKI</b>	15
HOUSE MADE BEAN CURD, SHAVING OF VEGETABLES	

## MAINS

*ALL DISHES ARE PLANT BASED & GLUTEN FREE*




<b>PASTA 'PUTTANESCA'</b>	18
ZUCCHINI NOODLES IN TOMATO OLIVES CAPERS SAUCE	
<b>PRINCE OF PERSIA</b> 🌶️	20
FALAFEL STEAK, CUCUMBER GARDEN SALAD, HARISSA DRESSING	
<b>BEET RAVIOLI</b> 🥜	18
SLICED BEETROOT, CASHEW 'RICOTTA', BASIL, AGED BALSAMIC VINEGAR	
<b>THAI ALMOND CAKES</b> 🥜 🌶️	20
SERVED WITH SRIRACHA SAUCE, PASSION FRUITS, GINGER SAMBAL	
<b>ASIAN SPIRIT</b>	20
VEGAN CURRY PASTE, PULLED GREEN JACKFRUIT, ORGANIC RICE	
<b>RAW SEASON</b> 🥜	20
RAW VEGAN PIZZA DOUGH, GARDEN VEGETABLES AND NOOCH CHEESE	
<b>YIN YANG</b>	20
CORN, POPCORN, VEGAN SMOKED HAM	
<b>THE STRIPPED CAULIFLOWER</b> 🥜	22
RAW AND COOKED CAULIFLOWER, MESQUITE SAUCE AND WALNUT CRUMBLE	

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## DESSERTS

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<b>SAGO</b>	10
TAPIOCA PEARLS IN PANDAN COCONUT MILK, FRUITS	
<b>LUCUMA &amp; LIME TART</b> 	14
RAW VEGAN KEY LIME TART	
<b>PROTEIN BAR</b> 	14
PEANUT BUTTER, RAW CHOCOLATE, VEGAN PROTEIN, FRUITS	
<b>BANANA BOAT</b>	12
VEGAN CARAMEL, CHOCOLATE SAUCE, GOJI BERRY	
<b>VEGAN ICE CREAM</b> 	4
LOTUS BISCUIT   CHOCOLATE VELVET	
	PER SCOOP
<b>SORBETS</b>	4
MANGO PASSION FRUIT   COCONUT MINT   LIME   PINEAPPLE	
	PER SCOOP

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