

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

RAW VEGAN BREAD 🕏	5
SPICED MEXICAN, MUSHROOM, ZUCCHINI	
BEETROOT GAZPACHO	16
COCONUT MILK, CORIANDER, ROASTED ALMONDS	
SHIO KOJI SOUP	18
FERMENTED CLEAR RICE SOUP WITH KELPS AND MUSHROOM	
TREASURE \$	16
PURPLE AND YELLOW BEETROOT IN CARROT ORANGE CAMU SAUCE, MACADAMIA NUTS	
TOMATO REFRESHER	16
HEIRLOOM TOMATO, BASIL ESSENCE, CAPERS, 'HOLISTIC' SALT	
KALE SALAD 🕏	18
TROPICAL FRUITS, WALNUTS, WATERMELON JERKY, ACAI DRESSING	
STARTERS	
ALL DISHES ARE PLANT BASED & GLUTEN FREE	
RAINBOW ROLL M	16
RICE PAPER, PROBIOTIC KIMCHI, SESAME SEEDS, TAMARI SAUCE	
SNOW WHITE	18
COCONUT CASHEW 'MOZZARELLA', ORGANIC TOMATO, CHLORELLA VINAIGRETTE	
GREEN QUEEN	16
POACHED ASPARAGUS, BLACK GARLIC, WHEATGRASS AND BABY SPINACH SAUCE	
OASIS GARDEN	16
BEETROOT HUMMUS SERVED WITH RAW VEGETABLES AND HEALTHY CRACKERS	
TORA	16
	11.

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.











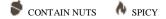


JAPANESE FLAVOURS

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

DRAGON ROLL 👫	15
BITTER GOURD, CHIPOTLE TOFU, KIMCHI	
TEMARI	15
RADISH, CUCUMBER, AVOCADO BALLS	
CATERPILLAR	15
MANGO AND AVOCADO ROLL	
HASAN-THA MAKI	15
HOUSE MADE BEAN CURD, SHAVING OF VEGETABLES	
MAINS	
ALL DISHES ARE PLANT BASED & GLUTEN FREE	
PASTA 'PUTTANESCA'	18
ZUCCHINI NOODLES IN TOMATO OLIVES CAPERS SAUCE	
PRINCE OF PERSIA 🐧	20
FALAFEL STEAK, CUCUMBER GARDEN SALAD, HARISSA DRESSING	
BEET RAVIOLI 🕏	18
SLICED BEETROOT, CASHEW 'RICOTTA', BASIL, AGED BALSAMIC VINEGAR	
THAI ALMOND CAKES 🥏 🔥	20
SERVED WITH SRIRACHA SAUCE, PASSION FRUITS, GINGER SAMBAL	
ASIAN SPIRIT	20
VEGAN CURRY PASTE, PULLED GREEN JACKFRUIT, ORGANIC RICE	
RAW SEASON 🕏	20
RAW VEGAN PIZZA DOUGH, GARDEN VEGETABLES AND NOOCH CHEESE	
YIN YANG	20
CORN, POPCORN, VEGAN SMOKED HAM	
THE STRIPPED CAULIFLOWER 🕏	22
RAW AND COOKED CALLLELOWER MESOLITE SALICE AND WALNUT CRUMBLE	

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DESSERTS

ALL DISHES ARE PLANT BASED & GLUTEN FREE

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









