ALL DAY BRUNCH NO – LIMITATIONS! We offer a full brunch menu complete with delicious, mouth-watering entrees guaranteed to please. Vegan (V), Gluten-free (G), Lactose-free (L).		
MUHAMMARA muhammara on whole wheat sourdough, fried onion, slice avocado, pomegranate molasses, mixed seed, young basil.		95
FERMENTED TOMATOES fermented tomatoes, on multigrain sourdough, brown butter aioli, fetta cheese, pickle shallot, smoked paprika, and herb.	(L)	90
BUTTER BEAN PUREE multigrain sourdough, butter bean puree, confit tomato cherry, cashew, pickle shallot, pomegranate molasses.		95
SPICY EGGS homemade sourdough smashed avo, 2 pcs sunny setup, chili flake, chili oil, tomato salsa, and young basil.	(L)	85
SUPER VEGAN BOWL tempeh teriyaki, tofu, avocado, falafel, tomato salsa, mixed veggies.	(V)	90
SOURDOUGH PANCAKE homemade sourdough pancake, maple, chocolate soil, mix tropical fruits, vanilla ice cream & mix sweet crackers.		70
BRIOCHE GLAZED WITH HONEY BUTTER brioche, pineapple, local grape, honey butter, and honey ice cream.		75
HOUSE BAKED GRANOLA locally sourced yogurt, homemade granola, banana, coconut flake, mixed seed, and strawberry.		65
CHIA coconut chia pudding, chocolate soil, tropical mix fruit, jelly, and fruit sauce.	(V), (G), (L)	75
BOHEME CREATE YOUR OWN BREAKIE choose from our dishes below to create your own favorite. Vegan (V), Gluten-free (G), Lactose-free (L).		
BAKERY & CARBS 2 sliced sourdough with avo butter. 2 sliced multigrain sourdough with unsalted butter. a pcs plain croisant with butter or jam. 2 pcs hash brown potato. snow rice.	(V. L) (V. L) (V. G. L)	25 25 25 20 15
EGG		
2 pcs sunny side up.	(G, L)	20
2 pcs burned butter scrambled egg.2 omelet with onion, tomato, mushroom inside.	(G, L) (G, L)	25 25
2 pcs boiled eggs.	(G, L)	20
2 poach eggs.	(G, L)	20
PROTEIN 2 sliced of bacon.	(G, L)	30
2 pcs chicken sausages.	(L)	20
50gr seared chicken. tempeh teriyaki.	(G, L) (V, G)	20 20
fried tofu with peanut sauce.	(V, G)	20
GREEN & FRUIT		
sauteed (spinach, zucchini, and green bean).		
	(V. G. L)	25
roasted mushroom.	(V, G, L)	25 25 25
		25

ALL DAY BRUNCH
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SALAD		
grilled chicken, avocado, lemon mustard vinaigrette, organic greens, lettuce jelly, pumpkin kimchi.		75
kale, broccoli, avocado, tomato, herb, red wine vinaigrette.		85
radicchio, courgette, pickle melon, parmesan, orange vinaigrette.		80
SMALL PLATE		
hummus, focaccia, house pickle.	(V). (L)	85
charred broccoli, tahini labneh, spiced cashew nut, herb oil.		90
confit leek, chive, parsley, labneh and fried garlic.		75
tuna tar-tar, rice pepper, capers, sambal matah		90
charred octopus, black soy, red pepper, and walnut.		95
BIG PLATE		
charred mackerel, tarragon beurre blanc, peas puree.		125
charred cod, prawn bisque, pine nut, olive, kaffir lime.		165
charred pork loin, onion, agrodoice.		185
half roasted chicken, tahini labneh, asian crumb, pickle shallot, herb oil, and burned lemon.		135
charred rib eye, tarragon butter, charred garlic emulsion, and pickle daikon.		255
sous -vide duck breast, aromatic black soy, basil oil, sourdough crumb, pickle mushroom, and crispy basil.		210
SIDES		= 0
burned butter mashed potatoes.	(L)	50
mixed green salad with lemon honey dressing. sauteed baby beans with garlic, and asian crumb.		45 30
roasted carrots, honey glazed, dukkah, yogurt, red wine vinaigrette.		50
		33
PASTA potato gnocchi, creamy tomato sauce, basil, parmesan, and mozzarella.		105
penne, pesto sauce with cashews, and grilled chicken on top.	(L)	95
local spicy prawn, spaghetti, prawn bisque, basil, chili blitz, anchovies.	(=)	135
LIGHT BITES		
corn tortilla, beans, tomato salsa, smashed avo, sour cream, and cheddar cheese.		75
chicken wings, boheme bbq glazed, and chive.		65
mushroom pate, toasted sourdough, pickle shimeji, sumac, and tarragon.		70 60
zucchini fritti, dill yogurt, and pickle chili. popcorn chicken, wasabi mayo, lemon.		60
deep-fried selection of potato fries with aioli.		45
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SANDWICHES mustard buns, smashed beef patty, bbq, smoked cheddar, romain, pickle		125
onion, aioli, homemade fries. focaccia, minced beef, pickle cucumber, garlic dill yogurt.		115
ciabatta, fried cod, tar-tar, mustard, pickle cabbage, lemon zest.		110
GRILLED FLAT BREAD mixed mushroom, pickle shallot, parmesan.		65
courgette, pesto butter, parmesan.		70
minced beef, passata, dukkah, fermented cucumber, and tomato herb.		85
mixed bbq, bacon, smoked ham, sausages, parmesan.		90
SWEETS		
sourdough bread pudding, pistachio ice cream.		75
apple tarte tatin with pineapple sorbet.		75
coconut ganache, tangerine granita, burn merengue. vegan banana bread, white choco soil, caramelized banana,	(L)	70 55
and crackers.	(L)	

BEVERAGES	HOT/ICED
AN ALCOHOL - FREE	,
espresso, macchiatto, longblack latte, cappuccino, flatwhite, mochaccino	30 33 35 38
matcha latte	45 48
add on: almond milk	(+12)
soymilk	(+12) (+10)
oat milk hazelnut syrup	(+12) (+8)
caramel syrup	(+8)
vanila syrup pandan syrup	(+8) (+8)
	(- /
TEA AND SOFT DRINK flavour tea	30
(english breakfast I royal earl grey I green tea I chamomile I peppermint)	40
strawberry ice tea lychee tea	40
soft drink (diet coke I coke I sprite I tonic I soda water I ginger ale) red bull	30 40
	40
WATER balian sparkling water (330ml / 750ml)	40 L 55
balian natural water (330ml / 750ml)	35 I 45
infused water by jug whole young coconut	40 40
kombucha by kombuchi (orange I apple beet I guava I turmeric I Ginger).	40
HEALTHY JUICE	50
djamu (orange, carrot, turmeric) vitamin sea (orange, carrot, apple)	
greeny (cucumber, spinach, apple, ginger, lemon) single fresh blended	40
mix blended "3 fruits"	45
(orange pineaple mango strawberry watermelon banana dragon fruit).	
SMOOTHIES tropis	55
(mango, banana, yoghurt, yakult, honey)	
red berry (dragon fruit, strawberry, yoghurt, yakult, honey)	
banana peanut butter (banana, peanut, yoghurt, yakult, honey)	
milkshake (vanilla chocolate banana strawberry coreo lotus)	
MOCKTAILS	55
sea breeze (pineapple juice, lemon juice, cucumber, mint leaf, vanilla syrup, simple syrup)	
island peach lemonade (lemon juice, peach syrup, honey, topped with soda water)	
boheme spritzer (orange juice, pineapple juice, lemon juice, herbs, ginger syrup, topped with soda water)	
BEERS	
bintang (pilsener I crystal I radler) kura kura (island ale I lager)	55 80
island brewing (pilsener I summer pale ale I small hazy)	60 65 75
san miguel light	65

BOHFME

CLASSIC CREATIONS TIMELESS RECIPES CRAFTED WITH PREMIUM SPIRITS rosita's secret 135 (tequila, campari, dry vermouth, sweet vermouth) the manhattan affair 135 (bourbon, sweet vermouth, angostura bitters) wings of the jungle 130 (dark rum, campari, pineapple juice, lemon juice, simple syrup) 125 hive royale (gin, lemon juice, honey syrup) 125 mule in the mist (vodka, lemon juice, ginger beer) SIGNATURE TWISTS LOCALLY INSPIRED SPIRITS AND UNIQUE FLAVOURS sunset paloma 120 (tequila, lemon juice, guava juice, lychee, soda water) caramel sailor 120 (rum, butter corn syrup, lemon juice, egg white) 115 glow g&t (gin infused with lemongrass and citrus, tonic water) 115 cloud nine martini (vodka, coffee liqueur, baileys, vanilla ice cream, espresso) WINF **RED** 125 | 600 b&g reserve varietal pinot noir france, 2021 tocornal carbenet merlot 120 I 550 chile, 2023 bendrock carbenet merlot 115 I 520 aus, 2023 110 I 500 two island shiraz ind, 2023 WHITE 125 | 600 b&g reserve varietal sauvignon blanc france, 2021 tocornal sauvignon blanc 120 I 550 chile, 2023 bendrock moscato 115 I 520 aus, 2023 two island pinot grigio 110 I 500 ind, 2023 **SPARKLING** louis perdrier 135 I 650 france, nv 175 I 800 cinzano prosecco italy, 2023 125 | 600 two island sparkling chardonnay

ind, 2023