



Sattvic Soul Food

Discover the wonders and flavours of Sattvic-inspired soul food: our high-fibre, low-fat, vegan menu. The ancient Sattvic philosophy is rooted in Ayurveda, and has been recognised to promote longevity and mental clarity through healthy diet, mindfulness and exercise.

It's the Sayan Valley, on a plate: locally-sourced whole grains, medicinal spices and herbs, plant-based oils, nuts and seeds, and an abundance of organically-farmed fruits and vegetables.

Jamur Panggang (VG)

Grilled king mushroom, rice crumble, tomato sambal

Kembang Kol (VG) (N)

Cauliflower, pumpkin puree, sesame, pumpkin seed, candle nut sauce

Jamu Kunyit

Coconut panna cotta and turmeric granite