

CLAY BONES

CAFE / BISTRO

BREAKFAST MENU

7am to 3pm

SWEET

FRESH FRUIT PLATE [VG/GF] | 50K

a large selection of seasonal fresh fruit
+ coconut yoghurt | 10k
+ house made granola | 10k

PINK SMOOTHIE BOWL [VG] | 55K

strawberry | raspberry | blueberry
banana | coconut milk | granola

LOADED BANANA BREAD [VG/GF] | 60K

coconut peanut butter | homemade granola
caramelized banana | fresh strawberries | mint

LEMON BERRY PANCAKES [VG/GF] | 65K

lemon and blueberry buckwheat pancakes
chia strawberry jam | fresh strawberries
lemon-whipped coconut cream

TROPICAL OVERNIGHT OATS [VG/GF] | 55K

oats | coconut milk | homemade granola
fresh orange | banana

CLAY BONES PB & J [VG/GF] | 45K

housemade peanut butter | strawberry chia jam
sourdough toast | fresh apple slices

SIDES / BUILD YOUR OWN

EGGS ANY WAY | 20K

SCRAMBLED TOFU | 20K

SMASHED AVOCADO | 20K

SLICED AVOCADO | 15K

HASH BROWN | 15K

MINT ZUCCHINI FRITTER | 20K

SAUTÉED MUSHROOMS | 15K

ROASTED TOMATO | 15K

SAUTÉED KALE | 15K

SAUTÉED SPINACH | 15K

STREAKY BACON | 30K

CANADIAN BACON | 25K

BREAKY SAUSAGE | 25K

VEGAN BACON | 25K

VEGAN HAM | 25K

VEGAN SAUSAGE | 25K

SOUDOUGH TOAST | 15K

FOCACCIA TOAST | 15K

FRESH FRUIT | 15K

TRUFFLE HOT SAUCE | 10K

SAVORY

SMASHED AVO TOAST [VG/GF] | 55K

smashed avocado | tomato | pico de gallo
sourdough toast
+ two poached eggs | 20k

WILD MUSHROOM OMELETTE [V/GF] | 60K

mixed mushrooms | parmesan | fresh tomato salad
herbs | focaccia bread

FLUFFY TRUFFLE [V/GF] | 70K

soft scrambled eggs | truffle oil | parmesan
spring onion | focaccia toast

SRIRACHA SCRAMBLED TOFU [VG/GF] | 60K

roasted chickpeas | sautéed spinach | mushroom
house sriracha | sourdough toast

VEGAN FOCACCIA SANDWICH [VG] | 70K

spiced chickpea smash | avocado | rucola
tomato | hummus | harissa | red onion | focaccia

HASHBROWN EGGS BENNY [V/GF] | 65K

poached eggs | sautéed spinach | mushroom
rucola | hollandaise
+ canadian bacon | 25k

QUINOA SALAD BOWL [VG/GF] | 60K

tomato | cucumber | chickpea | red cabbage
black bean | avocado | lettuce | grilled lime
+ poached egg | 10k
+ falafel | 15k

THE BREAKFAST BURRITO | 80K

scrambled eggs | potato | bacon | mozzarella
black bean | avo mole | pico de gallo
+ *vegan option available*

BIG BREAKFAST [GF] | 85K

eggs any style | hash brown | sausage
canadian bacon | sautéed spinach | mushroom
roasted tomato | black beans | sourdough
+ *vegan option available*

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

ALL PRICES ARE SUBJECT TO 5% SERVICE CHARGE & 10% TAX

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CLAY BONES

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SMALL PLATES

HOUSE MADE DIPS [VG] | 50K

homemade flatbread & focaccia | baba ganoush | beetroot hummus | kachumber yoghurt | romesco | crispy onions

GREEN SALAD [VG/GF] | 55K

baby spinach | romaine | cucumber | avocado | green pepper | asparagus | shallot | scallion | house dressing

URAP SALAD [VG/GF] | 55K

turmeric & ginger | toasted coconut | herbs | krupuk bawang | cucumber dressing

MELINJO TOSTADAS [VG/GF] | 50K

falafel | zucchini mole | cashew dijon | house sriracha | pickled onion

GRILLED CHICKEN FLATBREAD | 65K

housemade flatbread | grilled chicken | smashed avocado | cherry tomato
+ vegan option available

NASI GORENG ARANCINI [V] | 60K

deep fried balinese rice | mozzarella | telur kampung omelet | lime aioli | house sambal

CORN 3 WAYS [V/GF] | 70K

chili charred corn | ginger & corn puree | popped corn | ricotta | parmesan |

VADA PAV BURGER [VG] | 75K

curried tempe & quinoa patty | kale chutney | caramelized onion | tomato | cucumber | beetroot bun | pickled jalapeño slaw

DESSERTS

COCONUT PANNA COTTA [VG] | 55K

passion fruit tape curd | fresh mango | orange & vanilla compote | raspberries

SPICED DOUGHNUT BITES [VG] | 45K

miso butterscotch | kopi mocha ganache

LARGE PLATES

SHROOMAMI BOWL [VG] | 70K

local truffled teriyaki mushrooms | tofu | balinese salt baked beets | garlic kale | fresh cucumber | nasi merah | miso ponzu

CRISPY CALAMARI [GF] | 70K

squid ink aioli | base gode | house za'atar | lemon

TIKKA CHICKEN MASALA | 85K

cucumber raita | homemade flatbread | sambal

CBFC | 75K

clay bones fried chicken | pickled jalepeño coleslaw | siracha mayo

IGA BAKAR [GF] | 120K

24hr pork ribs | cb signature basting | spicy avocado slaw

PRAWN RISOTTO [GF] | 120K

balinese prawn | peas | leeks | spinach | parmesan

STEAK KOPI LATTE [GF] | 125K

a-grade mengwi tenderloin | cracked black pepper | roasted coffee bean jus | chat potato | mixed greens

DOMBA SATE [GF] | 110K

sate style lamb koftas | tabouleh | house made labneh | jamu reduction | homemade flatbread

EGGPLANT TAGINE [VG/GF] | 65K

char-grilled eggplant | tagine roasted chickpeas | spinach | red onion

SIDES

CHARRED CAULIFLOWER | 30K

ROASTED VEGETABLES | 35K

CREAMED SPINACH | 40K

MINI CAESAR SALAD | 30K

HOUSE SAMBAL MATAH | 10K

HAND CUT FRIES | 30K

POLENTA FRIES | 30K

NASI PUTIH | 15K

NASI MERAH | 20K

HOUSE SRIRACHA | 10K

CLAY BONES

CAFE / BISTRO

DRINK MENU

COFFEE

FLAT WHITE	35K
ESPRESSO	25K
LONG BLACK	30K
LATTE	35K
CAPPUCCINO	35K
MACCHIATO	30K
PICCOLO	35K
ICED LATTE	40K
ICED LONG BLACK	35K
GOLDEN TURMERIC LATTE	35K
MATCHA LATTE	40K
EXTRA SHOT	10K
ALMOND MILK	12K
COCONUT MILK	12K
SOY MILK	12K

TEA

ORIENTAL TEA	25K
PURE BLACK	25K
RECOVER ME HERBAL BLEND	30K
TEMPLE OF ROSE FLORAL	35K
CHAMOMILE MEDLEY	35K

PINK	45K
strawberry banana pitaya coconut flakes	
GREEN	45K
kale pineapple mango banana coconut milk	

JUICE

UNGU	45k
beetroot apple carrot gigner	
JERUK	45k
carrot tangerine turmeric galangal lemon	
MERAH	45k
watermelon pineapple orange mint lemon	
HIJAU	45k
apple cucumber celery kale lemon	
KUNING	45k
pineapple coconut water orange lime	
FRESH JUICES	35k
ORANGE - WATERMELON - PINEAPPLE	

SOFT DRINKS



WHOLE YOUNG COCONUT	25K
COCA COLA	25K
DIET COKE	25K
TONIC WATER	25K
SODA WATER	25K
SPARKLING WATER	50K

SMOOTHIES

BLACK	45K
banana dates charcoal coconut nectar	
COFFEE	45K
espresso banana dates cacao cashew coconut milk	

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WINE

SPARKLING

BILYARA SPARKLING BRUT 90K | 500K
AUSTRALIA

7 CASCINE PROSECCO 750K
ITALY

ROSE

BABICH PINOT NOIR ROSE 120K | 600K
NEW ZEALAND

COTES DU RHONE 750K
FRANCE

WHITE

BILYARA CHARDONNAY 90K | 500K
AUSTRALIA

M.A.N. SAUVIGNON BLANC 120K | 600K
SOUTH AFRICA

THE WOLFTRAP VIOGNIER 650K
SOUTH AFRICA

BLACK COTTAGE PINOT GRIS 700K
NEW ZEALAND

RED

VINA MAIPO CARMENERE 90K | 500K
CHILE

TIERRA DEL FUEGO MERLOT 120K | 600K
CHILE

TIERRA DEL FUEGO
CABERNET SAUVIGNON 600K
CHILE

I MURI NEGROAMARO 750k
ITALY

COCKTAILS

MANGGA RUJAK 110k
tequila | mango puree | lemon | chili
SPICY & CITRUS

COLADA NANAS 110k
spiced rum | colada | lime | coconut
TROPICAL & SPICY

PASSIONFRUIT MULE 110K
vodka | passionfruit | raspberry | mint
house-made ginger beer | lime
SWEET & SOUR

GRANITA G&T 110K
gin | kemangi | tonic | cucumber | lime
FRESH & HERBACEOUS

BOULEVARDIER SOUR 120K
whiskey | aperol | lemon | egg white
SMOOTH & MELLOW

TROPICAL GIMLET 100K
gin | passionfruit | citrus | mint
LIGHT & REFRESHING

**mocktails available upon request*

CLASSIC COCKTAILS

NEGRONI 120K

APEROL SPRITZ 120K

MOJITO 100K

BLOODY MARY 100K

CB ESPRESSO MARTINI 100K

BEER

SAN MIGUEL LIGHT 45K

KALTENBERG 55K

KURA KURA LAGER 75K

KURA KURA ISLAND ALE 75K