(Watercress,

Welcome to

Watercress

Nestled in the bustling locations of Seminyak, Berawa and Ubud with our reputable since 2012 of service, we are known as one of the proud pioneers of Bali's café scene to grace the island. Immerse yourself in a world of nourishing dishes meticulously crafted from locally sourced produce and created with a passion for gastronomic excellence.

From delectable breakfast options to healthy and hearty mains in an intimate dinner setting, every experience will give you a sense of comfort that will leave you craving more. Revitalise the day with our Benny Brunch for 170k++ and wind down with our 241 laneway cocktails & beers available from 4 to 7 PM & 9 PM onwards. Be sure to bask yourself in a harmonious evening with live music at our Ubud venue, every Wednesday, Friday and Saturday from 6 to 9 PM. Step into a world of comfort and a vibrant atmosphere at Watercress. We are pleased to welcome you here.

coffee by MILK & MADU	
espresso long black macchiato	30
piccolo flat white cappuccino	35
mocha latte magic	35
alternatives & extras	
bonsoy coconut milk	12
oat milk almond milk [n]	12
decaf extra shot extra large	15
vanilla caramel syrup hazelnut [n]	15
cold brew	
black white	40
vanilla	50
coconut topped with coconut sorbet	50
fine teas served hot or iced	
english breakfast earl grey	35
sencha moroccan mint	35
grand jasmine chamomile	35
iced teas (gls/jug)	
topped with a scoop of sorbet	
peach passion fruit lemon lychee	55 / 155
granitas	
	60
orange & passion fruit strawberry & guava	60
lychee & coconut	60

fun-flavoured coffee **AFFOGATO** almond crumble, gelato, marshmallow, espresso 55 **CHOC CHIP FRAPPO** choc chip, ristretto, ice cream 65 **CARAMEL FRAPPO** caramel, ristretto, ice cream 65 PEANUT BUTTER FRAPPO PB, ristretto, ice cream [n] 65 SALTED CARAMEL DALGONA salted caramel, dalgona, milk, popcorn 65 SPICED DALGONA dalgona coffee, oat milk, cinnamon 65 **CITRUS BLOOM COLD BREW** elder flower, kintamani cold brew, grapefruit soda 65 **DIRTY CHAI** chai masala, ristretto 60 matcha MATCHA LATTE natural sweetness, robust umami, silky texture, 55 subtle sweetnes **CEREMONIAL MATCHA LATTE** rich umami, mild sweetness, bold flavor 65 MATCHA UBEE matcha, ubee foam, coconut 65 **MATCHA BERRIES** matcha, strawberries, raspberry foam 65 **MATCHA COCONUT** matcha. coconut sorbet 65

not coffee served hot or iced	
milk chai latte	45
hot chocolate	40
golden milk	40
fresh juice	
J1	
cucumber, apple, celery, lime	60
J2	
apple, beetroot, carrot, ginger, turmeric	60
J ₃	
pineapple, orange, lemon, rosemary	60
PURE SUNKIST JUICE	65
wellness drinks	
KELAPA	
whole coconut	40
600ml bottle	40
JAMU WITH YOU	
original turmeric, honey, lime	65
ginger, beetroot, hibiscus	65
SUPER SHOTS	
watercress lime	25
ginger turmeric	25
KOMBUCHA (gls / btl)	
passion fruit	55 / 170
mixed berry	55 / 170

super smoothies SUPER CACAO cacao, bee pollen, maca, banana, virgin coconut oil, oat milk, dates	65
BERRYLICIOUS bali açaï, mixed berries, banana, oat milk, honey	65
GREENIE kale, avocado, banana spirulina, psyllium, moringa, oat milk, dates	65
ADD FOR AN EXTRA HEALTHY KICK! protein powder chia spirulina bee pollen	35 15 ea
milk shake with cream & a cherry on top vanilla banana chocolate strawberry green matcha caramel	55 55
soft drinks REFLECTIONS WATER (sml / lge) still or sparkling	35 / 65
coke coke zero sprite soda tonic fever-tree ginger ale fever-tree ginger ale atomic grapefruit soda	35 35 45 65 65

◆ BREAKFAST served 7am to 5pm

the habory

the bakery	
small susu pie mini muffins assorted cookies croissant	15 25 30
monster muffins cinnamon bun	40
baked cheesecake choc nemesis [gf]	65 65
famous carrot cake [n]	65
breakfast classics	
ORGANIC LOCAL CHORIZO	
chorizo, poached egg, over crispy baby potato, za'atar, roasted mushrooms, roasted tomatoes, feta,	125
organic leaves [gf, p]	
BROCCOLI FOR BREKKY	
charred broccoli, kale, dukkah roasted pumpkin,	85
coconut feta, avocado, boiled egg, toasted seeds [v, n]	
CROQUE MADAME CROISSANT	
croissant, hand sliced ham, cheesy béchamel,	95
sunny side up egg [p]	
TWO CHEESE TOASTIE	
lots of cheese, spoons of truffle aioli [v] add ham [p] +40	105
BOUJEE SCRAMBLE	
whipped truffle eggs, buttery wild mushrooms, fresh scallions, toast seeded sourdough [v]	95
ricorrocattiono, todot occaca ocaracagir[v]	

OUR EGGS BENNY

two perfectly poached eggs on toasted english muffins, with spoons of brown butter hollandaise spinach [v] • 85 | bacon [p] • 95 | ham [p] • 95 salmon gravlax • 115 | chorizo [p] • 115

◆ BREAKFAST served 7 am to 5 pm

breakfast classics TURKISH EGGS 2 eggs, spiced yogurt, harissa butter, fresh cucumber, herbs, pita bread	120
3 FOLDED EGGS sliced avocado, toasted sourdough	90
toasted SPROUTED GOODNESS homegrown sprouts, tomato, avocado, miso mayo, mixed seeds, feta, organic leaves [v]	95
SMASHED AVO & WATERCRESS pesto, mixed seeds, marinated feta, dukkah, organic watercress, seeded sourdough [v, n]	100
SALMON ON THE RYE salmon gravlax, stracciatella, lemon, capers, pickled cucumber, red onion, dill	125
THE FARMERS PLATE hand cut ham, cheddar cheese, tomato, mustard seed, homemade pickle, seeded sourdough [p]	105
a sweet start CLASSIC BLUEBERRY PANCAKE three fluffy pancakes, blueberry coulis, whipped chantilly cream, maple syrup	95
LE FRENCH TOAST thick brioche fresh orange, labneh-tilly cream, candied pistachio, orange syrup [v, n]	85

♦ BREAKFAST served 7 am to 5 pm

a sweet start

TOASTED QUINOA MUESLI

tropical fruits, yoghurt, granola, bee pollen, 85 honey, cacao nibs [n]

FRUITS OF PARADISE

seasonal fruits, chopped nuts, sweet dates, edible flowers, 75 coconut [v, gf, n] | add yogurt or granola +25

ACAI SMOOTHIE BOWL

local açaï, mixed berries, banana, mango, chia, goji berry, 105 house granola [v, n]

sides & extras

crispy bacon [p]	40
any 2 eggs	20
grilled haloumi	45
salmon gravlax	60
ham [p]	40
chorizo [p]	50
roasted tomatoes	30
roasted mushrooms	30
garlic butter spinach	30
stracciatella & evoo	55
avocado & seeds	30
seeded sourdough	25

plates PROSCIUTTO (50g) [p] 120 SLICED SALAMI (50g) [p] 80 **COPPA (50g)** [p] 80 **GIANT MARINATED OLIVES** [V] 70 **HOMEMADE FOCACCIA** [V] 35 HOMEMADE GRISSINI 20 soups TRUFFLED MUSHROOM SOUP creamy mushroom, toasted buttered sourdough [v] 75 SPICED PUMPKIN SOUP toasted sourdough, straciatella, almonds [v, n] 70 lunch classics SUPER FOOD BOWL dukkah roasted pumpkin, broccoli, tempeh, haloumi, 110 hummus, organic leaves, nuts, seeds, mixed grains, nutritional yeast, organic apple cider vinaigrette [v, n] add haloumi +45 | salami +40 | barramundi +45 chicken +45 CHICKEN CASHEW SALAD organic leaves, avocado, julienne carrot, sweet corn, 120 red cabbage, mixed seeds, crispy tempeh, marinated feta, roasted cashew, house vinaigrette [n] add haloumi +45 CRUNCHY CHICKEN RICE BOWL seasoned rice, cojin kimchi, ssamjang sauce, 115 mayo, toasted sesame, chilled cucumber WATERCRESS WRAPS lavash, tzatziki, hummus, tahini, pickled onion, marinated feta, cucumber, fresh herbs falafel wrap [v] · 85 | slow cooked lamb · 105 harrissa chicken · 95

toasted HARISSA CHICKEN OPEN SANDWICH lemon mayonnaise, organic herbs & leaves, 90 red pesto, sliced radish, seeded sourdough [n] THE FARMERS PLATE hand cut ham, cheddar cheese, tomato, mustard seed, 105 homemade pickle, seeded sourdough [p] SALMON ON THE RYE salmon gravlax, stracciatella, lemon zest, capers, 125 pickled cucumber, red onion, dill **SPROUTED GOODNESS** homegrown sprouts, tomato, avocado, miso mayo mixed, 95 seeds, feta, organic leaves [v] **SMASHED AVO & WATERCRESS** pesto, seeds, marinated feta, dukkah, 100 organic watercress, seeded sourdough [v, n]

flat breads

prosciutto, garlic, rocket, straciatella [p]	110
pesto, pumpkin, feta, pepitas & pickled red onion [n]	90
garlic, rosemary, parmesan [v]	60

house fries

buttery mash

burgers served with chat potatoes THE BEEF BURGER house slaw, american cheddar, onion, 140 homemade pickles | add thick bacon [p] +40 **CFC BURGER "CRUNCHY FRIED CHICKEN"** ssamjang chili, kewpie & cojin kimchi slaw, 130 homemade pickle BARRAMUNDI FISH BURGER sustainably caught barra, american cheddar, 130 organic herbs & leaves, chunky house tartar CRISPY CAULIFLOWER BURGER caramelized onion jam, marinated feta, organic leaves, 120 house made pesto [v, n] sides & extras baby chats, garlic, rosemary and salt 45 green beans, olive oil, black pepper 35 baby gem lettuce, cucumber, tarragon, house dressing 45

45

40

bread & dips za'atar flat bread / sourdough [v] 25 brown butter hummus [v, n] | smoked aubergine dip [v] 35 homemade focaccia [v] 35 homemade grissini 20 snacks MARINATED GIANT GREEN OLIVES [V] 70 PROSCIUTTO (50g) [p] 120 **SALAMI (50g)** [p] 80 **COPPA (50g)** [p] 80 **CAPRESE SALAD** plaga organic tomatoes, tomaca, burrata, basil, 110 evoo, foccacia [v] SPINACH PIE spinach, ricotta, eggs, short crust pastry [v] 75 **HOUSE MADE FALAFEL** falafel, yogurt tahini dip, green oil [v, gf] 50 LAMB KOFTA mix minced lamb & minced beef, pita bread, 160 romaine lettuce, cucumber, tomato, house pickles, tzatziki **POLENTA CHIPS** parmesan & truffle aioli [v] 55 soups TRUFFLED MUSHROOM SOUP creamy mushroom, toasted buttered sourdough [v] 75 SPICED PUMPKIN SOUP toasted sourdough, straciatella, almonds [v, n] 70

vegetarian [v] | gluten free [gf] | contains nuts [n] | contains pork [p]

subject to 10% tax | 6% service | all prices in '000

salads

CHICKEN CASHEW SALAD

organic leaves, avocado, carrot, sweet corn, red cabbage, 120 seeds, crispy tempeh, marinated feta, roasted cashew, house vinaigrette, available with haloumi [n] +45

SUPER FOOD BOWL

dukkah roasted pumpkin, broccoli, tempeh, haloumi, 110 hummus, organic leaves, nuts, seeds, mixed grains, nutritional yeast, organic apple cider vinaigrette [v, n]

burgers served with chat potatoes

THE BEEF BURGER

house slaw, american cheddar, onion,

140
homemade pickles | add thick bacon [p] +40

CFC BURGER "CRUNCHY FRIED CHICKEN"

ssamjang chili, kewpie & cojin kimchi slaw, 130 homemade pickle

BARRAMUNDI FISH BURGER

sustainably caught barra, american cheddar, 130 organic herbs & leaves, chunky house tartar

CRISPY CAULIFLOWER BURGER

caramelized onion jam, marinated feta, organic leaves, 120 house made pesto [v, n]

pasta choice of pasta, penne | fetuccini | spaghetti CAPONATA

sicilian style eggplant tomato braise, capers, 130 green olives, provolone [v]

WILD MUSHROOM

confit black garlic, stracciatella [v] | **add bacon** [p] +40 130

BEEF & PORK RAGÙ

classic beef & pork ragù, tomato sugo, parmesan [p] 160

skillet baked house made gnocchi NAPOLITANA SCAMORZA	
napolitana sauce, skarmoza cheese, parmesan [v]	130
GNOCCHI GORGONZOLA creamy gorgonzola sauce, walnuts [n]	150
mains CRISPY FRIED EGGPLANT tzatziki, garden salad [v]	130
CHICKEN SCHNITZEL & SLAW crumbed chicken breast, white cabbage, shaved fennel, evoo, lemon	140
OPEN SHAWARMA sumac pickled cucumber, fresh tomato, whipped tahini, flour wrap chicken • 125 lamb • 140 falafel [v] • 110	
GRILLED RIB-EYE australian rib-eye, chimi-churri, house fries	320
BRAISED SHORT RIB buttery mash potato, black pepper jus, fresh green leaves	250
SLOW COOKED LAMB SHOULDER pomegranate, chickpeas, sour cream, fresh dill [n]	240
GRILLED GAMBAS 4 griddled banana prawns, fennel & cabbage slaw, paprika salt, aioli, lemon	180
SEARED SEA BASS sliced cucumber, kalamata olives, tomato, lemon juice, olive oil, oregano, feta	170
sides & extras baby chats, garlic, rosemary and salt green beans, olive oil, black pepper baby gem lettuce, cucumber, tarragon, house dressing house fries buttery mash	45 35 45 45 40

WINE

bubbles PROSECCO OF THE MONTH	(btl / gls) 780 / 140
MONTAUBRET BRUT NV france	1,200
BISOL JEIO PROSECCO ROSE veneto, italy	850
ILOPART CAVA RESERVA BRUT spain	760
white	
FANTINI PINOT GRIGIO italy	680 / 140
BABY DOLL SAUVIGNON BLANC marlborough, new zealand	700 / 150
MASI LEVARIE SOAVE CLASSICO veneto, italy	700
DECOY SAUVIGNON BLANC sonoma county, usa	950
LEO BURING DRY RIESLING eden valley, australia	790
SAN MARZANO EDDA BIANCO salento, italy	1,100
PETE'S PURE CHARDONNAY muray darling, australia	680 / 140
PLAN B MODERN WHITE CHARDONNAY VIOGNIEF western australia	8 810
SHAW + SMITH CHARDONNAY adelaide hills, australia	1,200
rosé	
THE LUNAR COLLECTION maures provence, france	680 / 140
AIX ROSÉ provence, france	850
MIRAVAL ROSÉ provence, france	1,200

WINE

red MI TERRUÑO UVAS SYRAH mendoza, argentina	680 / 140
CRIOS CABERNET SAUVIGNON mendoza, argentina	790
CLOS HENRI ESTATE PINOT NOIR marlborough, new zealand	680 / 140
VILLARD EXPRESSION PINOT NOIR casablanca valley, chile	990
BOUCHON RESERVE MALBEC maule valley, chile	790
MARCHESE ANTINORI TORMARESCA NEPRICA PRIMITIVO puglia, italy	700
REMOLE SANGIOVESE tuscany, italy	650
TALO NEGROAMARO salento, italy	720
natural LAZARUS PULP 'THE ALTER EGO' NATURAL bali, indonesia	720
PARTIDA CREUS 'TN' TEMPRANILLO BLEND catalunya, spain	980

BEERS & COCKTAILS

beers, cider & selzter

BOTTLES bintang san mig light	45 60
ALBENS CIDER apple cider	75
lager island ale session hazy IPA limited release	55 65 65 110 70
lemon & lime apple, ginger & acai passion fruit & guava	60 60 60
laneway cocktails WATERCRESS G&T	
three peaks gin, thyme, citrus, peppercorn, tonic	130
BEE POLITE three peaks gin, lemon, chamomile, bee pollen	130
FIRST DATE three peaks gin, frangelico, blueberry, white foam [n]	130
I KISSED A GIRL bacardi, lime, house strawberry shrub	130
VAN GOGH N°10 absinthe, passion fruit, lemon, chilled cucumber	130

COCKTAILS

laneway cocktails TE-QUIL-A MOCKINGBIRD	
espolon, pineapple, raspberry, coconut	130
BEET, BRUISED & BITTER jameson whiskey, beetroot, lemon, bitters	130
ALWAYS, ANYTIME blackrock vodka, pineapple, smoky almond, lemon [r	n] 140
classic & twisted	
HOUSE SANGRIA (gls / jug)	110 / 440
NUSANTARA MARTINI blackrock vodka, nusantara cold brew, baileys, salted caramel	130
ROAST PINEAPPLE NEGRONI pineapple, cinzano, three peaks gin, campari	140
FOUR PILLARS WHITE NEGRONI rare dry gin, st. germain, vermouth	150
MARGARITA ON THE ROCKS tequila, agave, citrus, salt rim	130
WHISKEY SOUR jameson whiskey, whites, sours, bitters	130
AMARETTO SOUR amaretto disaronno, lemon, white foam [n]	130
THE CLASSICS we got you covered cocktails, available on request	140

COCKTAILS

spirtz **APEROL or CAMPARI SPRITZ** aperitif, soda, prosecco 140 **LIMO SPRITZ** limo aperitivo, kaffir lime, grapefruit soda 140 **VODKA ORANGE SPRITZ** blackrock vodka, orange liqueur, prosecco 140 **WATERMELON SPRITZ** watermelon liqueur, prosecco 140 **ELDERFLOWER SPRITZ** st. germain, cucumber, tonic, prosecco

140

♦ BENNY BRUNCH • 170++

TROPICAL FRUIT JUICE

SELECT ANY TEA OR COFFEE with any milk latte | cappuccino | long black | espresso macchiato | teas

EGGS BENNY

two perfectly poached eggs over toasted english muffin with spoons / lashing of brown butter & tarragon hollandaise thick sliced bacon [p] | hand cut ham [p] | spinach

CHOOSE ONE SIDE

avocado & toasted seeds | oven roasted tomatoes sauteed mushrooms | garlic butter spinach

COCONUT & RASPBERRY CHIA PUDDING

granola, chia pudding, passionfruit sorbet [n]

PROSECCO OF THE MONTH (btl / gls)

780 / 140

WATERCRESS SPECIAL

a long, light & crushable cocktail crafted for the tropics; 120 bedugul mint, citrus, simple syrup, blackrock vodka, splash of soda

WATERCRESS MIMOSA

sparkling wine, OJ, passion fruit sorbet 130

PINK BELLINI

pink peach, dragon fruit, peach schnapps, prosecco 130

VODKA ORANGE SPRITZ

blackrock vodka, orange liqueur, sparkling wine 140

WATERMELON CRUSH

vermouth, watermelon, strawberry, lemon 120

HOUSE BLOODY MARY

peppered blackrock vodka, lemon, roasted tomato juice, 130 mary mix, bacon [p]

contains pork [p] | subject to 10% tax | 6% service | all prices in '000

KIDS

FRUIT PLATE	35
LITTLE SOLDIERS	40
SMALL PANCAKE	40
CINNAMON TOAST	30
CHEESE & EGG MUFFIN	50
KIDS CHEESE BURGER	60
FISH BITES & CHIPPIES	45
CHEESY MACARONI	40
SHOESTRING FRIES	30
VANILLA ICE CREAM SCOOP	30
GLASS OF MILK & A COOKIE	45
ANY FLAVOUR MILKSHAKE	40

DESSERTS

MILK AND BERRIES PANNACOTTA • 70

classic vanilla pannacotta, mixed berry coulis

A BEAUTIFUL MESS · 65

berries, honeycomb, cacao crumble

CHOCOLATE NEMESIS • 65

single origin chocolate tart, vanilla gelato

NY BAKED CHEESECAKE • 65

salted butter caramel, cookie crumb

OUR FAMOUS CARROT CAKE • 65

cream cheese frosting, trail mix [n]

DESSERTS CUPS · 45

banoffee pie / chocolate mousse tiramisu / cheesecake of the day

AFTER DINNER DRINKS

FIG BOURBON OLD FASHIONED • 130

fig infused jim beam, angostura bitters

NUSANTARA MARTINI · 130

blackrock vodka, nusantara cold brew baileys, salted caramel

2 FOR 1 SIP HAPPENS served 4-7pm & 9pm-late

beers by KKURA

CANS lager • 55 | sessions hazy • 65

laneway cocktails

WATERCRESS G & T

three peaks gin, thyme, citrus, peppercorn, tonic 130

BEE POLITE

three peaks gin, lemon, chamomile, bee pollen 130

FIRST DATE

three peaks gin, frangelico, blueberry, 130 white foam [n]

I KISSED A GIRL

bacardi, lime, house strawberry shrub 130

VAN GOGH N°10

absinthe, passion fruit, lemon, chilled cucumber 130

TE-QUIL-A MOCKINGBIRD

espolon, pineapple, raspberry, coconut 130

BEET, BRUISED & BITTER

jameson whiskey, beetroot, lemon, bitters 130

ALWAYS, ANYTIME

absolut, pineapple, smoky almond, lemon [n] 140

house sangria

110

2 FOR 1 SIP HAPPENS served 4-7pm & 9pm-late

spirtz

APEROL or CAMPARI SPRITZ aperitif, soda, prosecco 140 **LIMO SPRITZ** limo aperitivo, kaffir lime, grapefruit soda 140 **VODKA ORANGE SPRITZ** blackrock vodka, orange liqueur, sparkling wine 140 **WATERMELON SPRITZ** watermelon liqueur, sparkling wine 140

ELDERFLOWER SPRITZ

st. germain, cucumber, tonic, sparkling wine 140