

Watercress



Nestled in the bustling locations of Seminyak 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.

♦ DRINKS

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 <i>topped with coconut sorbet</i>	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
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granitas

orange & passion fruit	60
strawberry & guava	60
lychee & coconut	60

♦ DRINKS

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, subtle sweetnes 55

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

♣ DRINKS

not coffee *served hot or iced*

milk chai latte	45
hot chocolate	40
golden milk	40

fresh juice

J1

cucumber, apple, celery, lime	60
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J2

apple, beetroot, carrot, ginger, turmeric	60
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J3

pineapple, orange, lemon, rosemary	60
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PURE SUNKIST JUICE	65
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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

♣ DRINKS

super smoothies

SUPER CACAO

cacao, bee pollen, maca, banana, virgin coconut oil, 65
oat milk, dates

BERRYLICIOUS

bali açai, mixed berries, banana, oat milk, honey 65

GREENIE

kale, avocado, banana spirulina, psyllium, 65
moringa, oat milk, dates

ADD FOR AN EXTRA HEALTHY KICK!

protein powder 35
chia | spirulina | bee pollen 15 ea

***milk shake** with cream & a cherry on top*

vanilla | banana | chocolate 55
strawberry | green matcha | caramel 55

soft drinks

REFLECTIONS WATER (sml / lge)

still or sparkling 35 / 65

SODA

coke | coke zero 35
sprite | soda | tonic 35
fever-tree ginger ale 45
fever-tree ginger ale 65
atomic grapefruit soda 65

♣ BREAKFAST

served 7am to 5pm

the bakery

small susu pie mini muffins	15
assorted cookies	25
croissant	30
monster muffins cinnamon bun	40
baked cheesecake choc nemesis	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, organic leaves [gf, pl]	125
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BROCCOLI FOR BREKKY

charred broccoli, kale, dukkah roasted pumpkin, coconut feta, avocado, boiled egg, toasted seeds [v, nl]	85
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CROQUE MADAME CROISSANT

croissant, hand sliced ham, cheesy béchamel, sunny side up egg [pl]	95
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TWO CHEESE TOASTIE

lots of cheese, spoons of truffle aioli [v]	105
add ham +40 [pl]	

BOUJEE SCRAMBLE

whipped truffle eggs, buttery wild mushrooms, fresh scallions, toast seeded sourdough [v]	95
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OUR EGGS BENNY

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

❖ BREAKFAST served 7am to 5pm

breakfast classics

TURKISH EGGS

2 eggs, spiced yogurt, seasoned butter, 120
fresh cucumber, herbs, pita bread

3 FOLDED EGGS

sliced avocado, toasted sourdough 90

toasted

SPROUTED GOODNESS

homegrown sprouts, tomato, avocado, miso mayo, 95
mixed seeds, feta, organic leaves [v]

SMASHED AVO & WATERCRESS

pesto, mixed seeds, marinated feta, dukkah, 100
organic watercress, seeded sourdough [v, n]

SALMON ON THE RYE

salmon gravlax, stracciatella, lemon, capers, 125
pickled cucumber, red onion, dill

THE FARMERS PLATE

hand cut ham, cheddar cheese, tomato, mustard seed, 105
homemade pickle, seeded sourdough [p]

a sweet start

CLASSIC BLUEBERRY PANCAKE

three fluffy pancakes, blueberry coulis, 95
whipped chantilly cream, maple syrup

LE FRENCH TOAST

thick brioche fresh orange, labneh-tilly cream, 85
candied pistachio, orange syrup [v, n]



BREAKFAST

served 7am to 5pm

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 açai, 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



LUNCH

served 11:30am to 5pm

plates

PROSCIUTTO (50G)	120
SLICED SALAMI (50G)	80
COPPA (50G)	80
GIANT MARINATED OLIVES	70
HOMEMADE FOCACCIA	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, hummus, organic leaves, nuts, seeds, mixed grains, nutritional yeast, organic apple cider vinaigrette [v, n] add haloumi +45 salami +40 barramundi +45 chicken +45	110
CHICKEN CASHEW SALAD organic leaves, avocado, julienne carrot, sweet corn, red cabbage, mixed seeds, crispy tempeh, marinated feta, roasted cashew, house vinaigrette [n] add haloumi +45	120
CRUNCHY CHICKEN RICE BOWL seasoned rice, cojin kimchi, ssamjang sauce, mayo, toasted sesame, chilled cucumber	115
WATERCRESS WRAPS lavash, tzatziki, hummus, tahini, pickled onion, marinated feta, cucumber, fresh herbs falafel wrap • 85 [v] slow cooked lamb • 105 harrissa chicken • 95	



LUNCH

served 11:30am to 5pm

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 110
pesto, pumpkin, feta, pepitas & pickled red onion 90
garlic, rosemary, parmesan 60



LUNCH

served 11:30am to 5pm

burgers *served with chat potatoes*

THE BEEF BURGER

house slaw, american cheddar, onion, 140
homemade pickles | add thick bacon +40 [p]

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

house fries 45

buttery mash 40



DINNER

served from 5pm daily

bread & dips

za'atar flat bread / sourdough [v]	25
brown butter hummus [v, n] smoked aubergine dip [v]	35
homemade grissini	20
focaccia	35

snacks

MARINATED GIANT GREEN OLIVES [v]	70
PROSCIUTTO (50g)	120
SALAMI (50g)	80
COPPA (50G)	80

CAPRESE SALAD

plaga organic tomatoes, tomaca, burrata, basil, evoo, foccacia	110
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SPINACH PIE

spinach, ricotta, eggs, short crust pastry	75
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HOUSE MADE FALAFEL

falafel, yogurt tahini dip, green oil [v, gf]	50
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LAMB KOFTA

mix minced lamb & minced beef, pita bread, romaine lettuce, cucumber, tomato, house pickles, tzatziki	160
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POLENTA CHIPS

parmesan & truffle aioli [v]	55
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soups

TRUFFLED MUSHROOM SOUP

creamy mushroom, toasted buttered sourdough [v]	75
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SPICED PUMPKIN SOUP

toasted sourdough, straciatella, almonds [v, n]	70
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vegetarian [v] | gluten free [gf] | contains nuts [n] | contains pork [p]
subject to 10% tax | 6% service | all prices in '000



DINNER

served from 5pm daily

salads

CHICKEN CASHEW SALAD

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

SUPER FOOD BOWL

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

burgers served with chat potatoes

THE BEEF BURGER

house slaw, american cheddar, onion, homemade pickles | add thick bacon +40 [p] 140

CFC BURGER "CRUNCHY FRIED CHICKEN"

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

BARRAMUNDI FISH BURGER

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

CRISPY CAULIFLOWER BURGER

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

pasta choice of pasta, penne | fettuccini | spaghetti

CAPONATA

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

WILD MUSHROOM

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

BEEF RAGÙ

classic beef ragù, tomato sugo, parmesan 160



DINNER

served from 5pm daily

skillet baked house made gnocchi

NAPOLITANA SCAMORZA

napolitana sauce, skarmoza cheese, parmesan 130

GNOCCHI GORGONZOLA

creamy gorgonzola sauce, walnuts 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, romaine lettuce, whipped tahini, flour wrap
chicken • 125 | lamb • 140 | falafel • 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, garlic yogurt, 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 45

green beans, olive oil, black pepper 35

baby gem lettuce, cucumber, tarragon, house dressing 45

house fries 45

buttery mash 40

vegetarian [v] | gluten free [gf] | contains nuts [n] | contains pork [p]
subject to 10% tax | 6% service | all prices in '000

♦ 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

BELLE DAME LES INSOLITES CHENIN BLANC

loire valley, france

790

LEO BURING DRY RIESLING

eden valley, australia

790

SAN MARZANO EDDA BIANCO

salento, italy

1,100

PETE'S PURE CHARDONNAY

murray darling, australia

680 / 140

PLAN B MODERN WHITE CHARDONNAY VIOGNIER 810

western australia

SHAW + SMITH CHARDONNAY

adelaide hills, australia

1,200

rosé

THE LUNAR COLLECTION

maures provence, france

680 / 140

AIX ROSÉ

provence, france

850

MIRAVAIL ROSÉ

provence, france

1,200

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

✦ WINE

red

MI TERRUÑO UVAS SYRAH 680 / 140
mendoza, argentina

CRIOS CABERNET SAUVIGNON 790
mendoza, argentina

CLOS HENRI ESTATE PINOT NOIR 680 / 140
marlborough, new zealand

VILLARD EXPRESSION PINOT NOIR 990
casablanca valley, chile

ERATH LELAND PINOT NOIR 2,100
oregon, usa

BOUCHON RESERVE MALBEC 790
maule valley, chile

**MARCHESE ANTINORI TORMARESCA
NEPRICA PRIMITIVO** 700
puglia, italy

REMOLE SANGIOVESE 650
tuscan, italy

PIO CESARE IL NEBBIO LANGHE DOC 1,300
nebbiolo, italy

**DOMAIN ANN GROS & JP TOLLOT
LES CARRETALS** 1,600
minervois, france

TALO NEGROAMARO 720
salento, italy

natural

LAZARUS PULP 'THE ALTER EGO' NATURAL 720
bali, indonesia

GUT OGGAU WINFRED. THE ROSÉ 1,500
weinland, austria

PARTIDA CREUS 'TN' TEMPRANILLO BLEND 980
catalunya, spain

♣ BEERS & COCKTAILS

beers, cider & selzter

BOTTLES

bintang	45
san mig light	60

ALBENS CIDER

apple cider	75
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CANS

lager	55
island ale	65
session hazy	65
IPA	110
limited release	70

DRAFT BEER

lager (480ml pint)	65
island ale (480ml pint)	75

SELZTER

lemon & lime	60
apple, ginger & acai	60
passion fruit & guava	60

laneway cocktails

WATERCRESS G&T

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

three peaks gin, lemon, chamomile, bee pollen	130
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FIRST DATE

three peaks gin, frangelico, blueberry, white foam [n]	130
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I KISSED A GIRL

bacardi, lime, house strawberry shrub	130
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VAN GOGH N°10

absinthe, passion fruit, lemon, chilled cucumber	130
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♣ 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 [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

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* 

DRAFT lager (480 pint) • 65
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, 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
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

A TASTE OF ULEKAN

starters

PERKEDEL JAGUNG

crispy sweet corn fritters, kaffir lime leaves, sambal rawit ijo [V] 45

SATE AYAM MADURA

chicken sate, roasted peanut sauce, kecap manis, chili, shallots [n] 75

SATE TAHU

lombok tofu, long pepper glaze, roasted peanut, sauce [ve, n] 50

mains

RENDANG SAPI

tender beef cheek in a rich padang curry of coconut, coriander, cinnamon, clove & star anise aromatics [n] 160

RENDANG TERONG

eggplant in a rich padang curry of coconut, coriander, cinnamon, clove & star anise aromatics [ve, n] 80

GULAI AYAM PADANG

sumatran coconut chicken curry, turmeric, palm sugar, lemongrass, kaffir lime, lemon basil 105

NASI GORENG ULEKAN

oyster mushroom & sweet corn fried rice, bumbu bali, fried egg, acar pickles, emping [*v, *ve, *n, *gf] **add chicken sate +30** 75

A TASTE OF ULEKAN

sides

URAP URAP

long beans, young papaya leaves, 60
casava leaves, shredded coconut,
sambal ulekan, fried shallots [ve]

SAMBAL ULEKAN

a deep red sambal of tomatoes, red chili, 20
shallots, garlic, palm sugar [ve]

SAMBAL IJO

fried green chili, green tomatoes, shallots, 20
garlic, kaffir lime leaves [ve]

NASI PUTIH

organic balinese steamed white rice 20

dessert

ES TELER

a medley of colorful fruits & textural jellies, 75
over coconut milk, palm sugar & crushed ice