

All Day Breakfast

spice
BOX
organics

MORNING QUICK BITE

PROTEIN CUP  198 Cal 50

2 hard boiled eggs served on a bed of greens

TEMPEH PROTEIN BALLS   99 Cal 50




3 protein-rich tempeh 'meat' balls served on a bed of greens

SPICED TEMPEH 'MEAT' BALLS   244 Cal

Protein-rich, moist, and tender, delicately seasoned and finished with a vibrant yuzu koji glaze.

GREEK YOGHURT & NUTTY GRANOLA   102 Cal 60

Dairy yoghurt with homemade granola
Coconut yoghurt +\$10

SUPERFOOD CEREAL CUP     617 Cal 70

Gluten-free oats with pumpkin, sunflower, chia seed, date & plant-based milk

SAVOURY OAT POHA   251 Cal 70

Gluten-free rolled oats with mild spices, onion, mustard seed, ginger, mixed vegetables, mild chilli & peanuts

AVOCADO TOAST    375 Cal 78

Sliced avocado with tomato topped on a fresh sourdough toast, drizzled with lemon juice, olive oil and salt

BANANA BREAD    358 Cal 38

Wholesome, gluten-free, and nut-free banana bread with cacao nibs, made fresh in-house using organic ingredients

PUMPKIN BREAD    444 Cal 38

Organic, gluten-free, and nut-free chai-spiced pumpkin bread made with wholesome ingredients, freshly baked in-house

KID'S BREAKFAST

SCRAMBLED EGGS ON TOAST  237 Cal 55

Scrambled organic egg on sourdough bread

CASHEW BUTTER TOAST   268 Cal 45

House-made toasted organic cashew butter on sourdough bread

ALMOND BUTTER TOAST   272 Cal 45

House-made toasted organic almond butter on sourdough bread



MINI GLUTEN-FREE BANANA PANCAKES    151 Cal 60

3 freshly made gluten-free, vegan pancakes topped with maple syrup, banana slices and pecan nuts

WHOLESOME START

SPANISH OMELETTE   363 Cal 78

2 organic eggs whipped and baked with sweet potato and onions

AYURVEDIC DETOX KICHIRI   263 Cal 78

Traditional Ayurvedic dish of lentils and rice cooked with warming spices - often described as an Indian congee. A nourishing meal that's easy to digest and commonly used to support gentle detox.
*Vegan version available upon request

CHOCOLATE PROTEIN SMOOTHIE BOWL    454 Cal 99



A thick blend of chocolate protein smoothie topped with locally sourced granola, banana, strawberries, coconut flakes, drizzled with maple syrup


BERRY BLISS SMOOTHIE BOWL    508 Cal 99

Vibrant blend of mixed berries and banana non dairy milk, topped with sunflower and pumpkin seeds shredded coconut and fresh fruit

BREAKFAST BURRITO

Signature Burrito with biryani rice layered with tomato, cucumber, mint sauce and choice of:

TEMPEH   138 Cal 128

TOFU SCRAMBLE   158 Cal 128

EGG SCRAMBLE  190 Cal 128

TOFU SCRAMBLE    401 Cal 128

Made with our signature blend of mild spices and nutritional yeast to bring out taste and health in one bowl - served with pico de gallo and 2 slices of sourdough bread

"AKURI" EGG SCRAMBLE  275 Cal 128

A creamy and spiced version of scrambled eggs made with onions, tomatoes, coriander and an array of mild spices - served with 2 slices of sourdough bread

GLUTEN FREE BANANA PANCAKES 128

3 freshly made gluten-free, vegan pancakes topped with maple syrup, banana slices and pecan nuts




SNACKS     302 Cal

SAMOSA   

Whole wheat samosa stuffed with a mix of sweet and white potato, peas, and our signature samosa spice blend

Single 73 Cal 35

Set of 2 146 Cal 60

HUMMUS & VEGGIE STICKS    86 Cal 55

HUMMUS & GLUTEN FREE CRACKERS    134 Cal 55

 Gluten-Free  Vegan  Favourite  Nut-Free  Buddhist Friendly

Mains

spice
BOX
organics

HOT DISH

TEMPEH BURGER SLIDERS   568 Cal 60

2 mini burger sliders with high protein meat-free burger patty made with fermented soya, topped with vegan slaw, spiced tahini sauce and a side salad

KATHI ROLLS 

Coconut oil infused flatbread with your choice of tandoori-grilled vegetable:

  Seekh Kebab 604 Cal 68

  Tofu Mushroom 348 Cal 68

VEGAN BEAN CHILLI    236 Cal 78

Spiced quinoa topped with slow cooked beans and vegetables in Mexican spices

SMOKY EGGPLANT 78

QUICHE   504 Cal

Vegan smoky eggplant quiche made with a gluten-free crust and vegan cheese

MUSHROOM QUICHE   480 Cal 78

Vegan savory mushroom quiche made with a gluten-free crust and vegan cheese

CASHEW LASAGNA   295 Cal 78

A classic style, vegan lasagna made with eggplant sheets, tofu, cashew, nutritional yeast, mushrooms, tomatoes and onions

SAMOSA CHAAT  400 Cal 78

Tangy and spicy deconstructed samosa creates this delectable Indian street food served with chickpea salad, red cabbage, mango powder, Greek yoghurt, red chili and cumin powder

GLUTEN-FREE 78

MAC & CHEESE   390 Cal

Mac & cheese squares made with our house special vegan cheese sauce and gluten-free pasta

TRADITIONAL BIRYANI    244 Cal 99

Lentils, tofu, rice, and vegetables, made with our own special biryani spice blend

MINCE 'MEAT' FRIED RICE WITH 78

CRISPY TEMPEH WONTON  889 Cal

A savory blend of tempeh mince 'meat', *farm-fresh egg, vibrant veggies, & aromatic jasmine rice with a side of crispy wontons. *vegan option with no eggs

SALAD

CURRY CHICKPEA & 78

VEGETABLE SALAD     203 Cal

This famous house salad is freshly made using organic chickpeas & vegetables, tossed in Organic Channa Masala spice blend, and served with a lemon wedge

QUINOA & VEG SALAD     206 Cal 78

Our freshly made organic quinoa salad is made with vegetables and tossed with organic turmeric and cumin seeds

KALE & BEETROOT 78

SALAD     206 Cal

Our freshly made, organic kale and roasted beetroot is tossed in cold-pressed olive oil & lemon house dressing

HEARTY VEGETABLE     340 Cal 78

SALAD BOWL

A bold, fresh, and deeply satisfying salad bowl featuring kale, broccoli, cauliflower, carrots, and red bell pepper, all brought together with our signature tahini dressing.

SIGNATURE DETOX SALAD     88

A nutrient-dense bowl of fresh kale, apple, carrot, avocado and cucumber, finished with a bright lemon pepper and olive oil dressing. 422 Cal

SOUP

HEARTY SOUP OF THE DAY  66

Ask about our Sustainable Soup of the Day

GAZPACHO  156 Cal

Red: Cold soup blended with red bell pepper, cucumber, tomato, onion, garlic and our house-made cashew butter, drizzled with olive oil 66

Green: Cold soup blended with green bell pepper, cucumber, avocado, onion, garlic and our house-made cashew butter, drizzled with olive oil

VEGAN BONE BROTH    83 Cal 50

A collagen-boosting and nourishing broth made with a medley of beetroot, greens, sea vegetables, chopped vegetables and miso

SOUP & SAMOSA SET  88

SOUP & SALAD SET  99



Gluten-Free



Vegan



Favourite



Nut-Free



Buddhist Friendly

Kid's Menu & Dessert



DESSERT

- NO-BAKE MINI PUMPKIN PIE BITES** 356 Cal 35
2 pieces
- VELVETY BANANA CHOCOLATE BROWNIE** 178 Cal 35
- CHOCOLATE CUPCAKE** 226 Cal 35
- BLUEBERRY MUFFIN** 245 Cal 35
- KETO CHOCOLATE GANACHE** 450 Cal 45
- RAW CHOCOLATE BROWNIE** 331 Cal 45
- RAW BLUEBERRY CHEESECAKE** 535 Cal 45
- RAW CARROT CAKE** 352 Cal 45
- KETO CHIA SEED CAKE** 368 Cal 45
- ALMOND JOY MUFFIN** 425 Cal 45
- MIXED DATE NUT BAR BITES** 310 Cal 45
2 pieces

KID'S MENU

- MINCE 'MEAT' FRIED RICE** 395 Cal 35
*vegan option available with no egg
- MINI GLUTEN-FREE MAC & CHEESE** 195 Cal 50
- APPLE & NUT BUTTER SNACK** 291 Cal 50
- SCRAMBLED EGGS ON TOAST** 237 Cal 55
- STRAWBERRY BANANA SMOOTHIE** 198 Cal 60
- MINI EGG ROLL** 260 Cal 60



Drinks

spice
BOX
organics

SMOOTHIE (All Buddhist Friendly & Gluten-Free)

DIGESTION AID LASSI

Dairy Greek yoghurt, coconut sugar

PLAIN 79 Cal 60

MANGO/STRAWBERRY 86 Cal/80 Cal 68

NON-DAIRY DIGESTION AID LASSI


Coconut yoghurt, coconut sugar

PLAIN 65 Cal 70

MANGO/STRAWBERRY 80 Cal/74 Cal 78

ANTIOXIDANT GLOW   172 Cal 78


Mixed berries, coconut milk, maple syrup

ENERGIZE  259 Cal 78

Superfood cacao, banana, almond milk, almond butter, energizing spice mix

GREEN GODDESS   194 Cal 78

Green superfoods mix, brown rice protein, banana, coconut milk

POWER PROTEIN  165 Cal 78

Organic pea protein, berries, almond milk, chai spicemix

AVOCADO SMOOTHIE  78

Avocado, banana, nut milk, chia seeds, maple syrup

SIGNATURE DETOX   79 Cal 85

Kale, apple, cucumber, celery, moringa tea powder, lemon, ginger, coconut, water, chia seeds

BOOSTERS

*for smoothie

BOOSTER 1 10/SHOT

Turmeric, moringa, black pepper, cinnamon, ginger

BOOSTER 2 20/SHOT

Cacao, chia seeds, mixed berries, sunflower seeds, pumpkin seeds, almond butter, cashew butter, coconut oil, ghee

BOOSTER 3 30/SHOT

Protein powder scoop



TEA & COFFEE

ORGANIC TULSI TEA SELECTION 20

ESPRESSO 30

AMERICANO 35

MACCHIATO 35

CAPPUCCINO 45

CAFÉ LATTE 45

MOCHA 45

HOT CHOCOLATE 45

BULLETPROOF COFFEE 50

CHAI LATTE 50

MATCHA LATTE 50

TURMERIC LATTE 50

MASALA CHAI 50



Gluten-Free



Vegan



Favourite



Nut-Free



Buddhist Friendly