

Watercress



@WATERCRESSBALI | +62 813 3868 5599 | JL. MONKEY FOREST, UBUD



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.

BENNY BRUNCH

170k++
Every Morning

HAPPY HOUR

2 For 1 Drinks
4-7 PM & from 9 PM

LIVE MUSIC

Saturday • Ubud
6-9 PM

COCKTAILS

classic & twisted

HOUSE SANGRIA (gls / jug) 140 / 490

NUSANTARA MARTINI 130
blackrock vodka, nusantara cold brew, baileys, salted caramel

ROAST PINEAPPLE NEGRONI 140
pineapple, cinzano, three peaks gin, campari

FOUR PILLARS WHITE NEGRONI 150
rare dry gin, st. germain, vermouth

MARGARITA ON THE ROCKS 130
tequila, agave, citrus, salt rim

WHISKEY SOUR 130
whiskey, whites, sours, bitters

AMARETTO SOUR 130
amaretto disaronno, lemon, white foam [n]

THE CLASSICS 140
we got you covered, cocktails available on request

spritz

APEROL or CAMPARI SPRITZ 140
aperitif, soda, prosecco

LIMO SPRITZ 140
limo aperitivo, kaffir lime, grapefruit soda

VODKA ORANGE SPRITZ 140
blackrock vodka, orange liqueur, prosecco

WATERMELON SPRITZ 140
watermelon liqueur, prosecco

ELDERFLOWER SPRITZ 140
st. germain, cucumber, tonic, prosecco

contains nuts [n] | subject to 10% tax | 6% service | all prices in '000 | alcohol 21+ only

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

WATERCRESS MIMOSA 140
prosecco, OJ, passion fruit sorbet

VODKA ORANGE SPRITZ 140
blackrock vodka, orange liqueur, prosecco

WATERMELON CRUSH 120
vermouth, watermelon, strawberry, lemon

HOUSE BLOODY MARY 130
peppered vodka, lemon, roasted tomato juice, mary mix, bacon [p]

contains pork [p] | subject to 10% tax | 6% service | all prices in '000 | alcohol 21+ only

DRINKS

coffee by MILK & MADU

espresso long black macchiato	35
piccolo flat white cappuccino	40
mocha latte magic	40

alternatives & extras

bonsoy coconut milk	12
oat milk almond milk [n]	12
decaf extra shot extra large	15
vanilla caramel 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	55 / 155
lemon lychee	55 / 155

granitas

orange & passion fruit	65
strawberry & guava	65
lychee & coconut	65

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
not coffee hot or iced milk chai latte	45
hot chocolate golden milk	45

fresh juice

J1 cucumber, apple, celery, lime	60
J2 apple, beetroot, carrot, ginger, turmeric	60
J3 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

DRINKS

super smoothies

SUPER CACAO cacao, bee pollen, maca, banana, virgin coconut oil, oat milk, dates	65
BERRYLICIOUS bali açai, 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	35
chia spirulina bee pollen	15 ea
milk shake <i>with cream & a cherry on top</i> vanilla banana chocolate	55
matcha strawberry 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 beer	65
atomic grapefruit soda	65

the bakery

small susu pie • 15 | mini muffins • 15 | monster muffins • 40 | assorted cookies • 25
croissant • 30 | chocolate croissant • 35 | almond croissant [n] • 40 | cinnamon bun • 40
baked cheesecake • 65 | famous carrot cake [n] • 65 | choc nemesis [gf] • 65

breakfast classics

ORGANIC LOCAL CHORIZO

chorizo, poached egg, over crispy baby potato, za'atar, roasted mushrooms, 130
roasted tomatoes, feta, organic leaves [gf, p]

BROCCOLI FOR BREKKY

charred broccoli, kale, dukkah roasted pumpkin, coconut feta, 85
avocado, boiled egg, toasted seeds [v, n]

CROQUE MADAME CROISSANT

croissant, hand sliced ham, cheesy béchamel, sunny side up egg [p] 95

TWO CHEESE TOASTIE

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

BOUJEE SCRAMBLE

whipped truffle eggs, buttery wild mushrooms, fresh scallions, 95
toasted seeded sourdough [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

TURKISH EGGS

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

3 FOLDED EGGS

sliced avocado, toasted sourdough 90

sides & extras

crispy bacon [p] • 40 | any 2 eggs • 20 | grilled haloumi • 45 | hash browns • 30
salmon gravlax • 60 | ham [p] • 40 | chorizo [p] • 50 | chicken sausages • 35
roasted tomatoes • 30 | roasted mushrooms • 30 | garlic butter spinach • 30
stracciatella & evoo • 55 | avocado & seeds • 30 | seeded sourdough • 25

toasted

SPROUTED GOODNESS

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

SMASHED AVO & WATERCRESS

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

SALMON ON THE RYE

salmon gravlax, stracciatella, lemon, capers, pickled cucumber, 125
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

3 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] 95

TOASTED QUINOA MUESLI

tropical fruits, yogurt, granola, bee pollen, honey, cacao nibs [n] 90

FRUITS OF PARADISE

seasonal fruits, chopped nuts, sweet dates, edible flowers, coconut [v, gf, n] 80
add yogurt or granola +25

ACAI SMOOTHIE BOWL

local açai, mixed berries, banana, mango, chia, house granola [v, n] 110

RASPBERRY CHIA PUDDING

granola, chia pudding, passionfruit sorbet [n] 105

LUNCH

served 11.30am to 4pm

plates

PROSCIUTTO (50g) [p]	120
GIANT MARINATED OLIVES	70
HOMEMADE FOCACCIA [v]	35

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]	110
add haloumi +45 salami +40 barramundi +45 chicken +45	

CHICKEN CASHEW SALAD	
organic leaves, avocado, julienne carrot, sweet corn, red cabbage, mixed seeds, crispy tempeh, marinated feta, roasted cashew, house vinaigrette [n]	120
add haloumi +45	

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 [v] • 90 slow cooked lamb • 105 harrissa chicken • 95	

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]

LUNCH

toasted

HARISSA CHICKEN OPEN SANDWICH	
lemon mayonnaise, organic herbs & leaves, red pesto, sliced radish, seeded sourdough [n]	90

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

SALMON ON THE RYE	
salmon gravlax, straciatella, lemon zest, capers, pickled cucumber, red onion, dill	125

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

SMASHED AVO & WATERCRESS	
pesto, seeds, marinated feta, dukkah, organic watercress, seeded sourdough [v, n]	100

flat breads

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

burgers served with chat potatoes

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

CFC BURGER "CRUNCHY FRIED CHICKEN"	
ssamjang chili, kewpie & cojin kimchi slaw, homemade pickle	130

BARRAMUNDI FISH BURGER	
sustainably caught barra, american cheddar, organic leaves	130
chunky house tartar	

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

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

DINNER served from 5pm daily

DINNER

bread & dips

za'atar flat bread / sourdough [v] • 25 | brown butter hummus [v, n] • 35
smoked babaganoush dip [v] • 35 | homemade focaccia [v] • 35

snacks

MARINATED GIANT GREEN OLIVES [v] • 70

PROSCIUTTO (50g) [p] • 120

HOUSE MADE FALAFEL

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

LAMB KOFTA

mixed lamb and beef mince, 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

salads

CHICKEN CASHEW SALAD

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

SUPER FOOD BOWL

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

burgers served with crispy chats

THE BEEF BURGER

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

CFC BURGER "CRUNCHY FRIED CHICKEN"

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

BARRAMUNDI FISH BURGER

sustainably caught barra, american cheddar, organic 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 | fettuccine | spaghetti

CAPONATA

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

WILD MUSHROOM

confit black garlic, straciatella [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

SEARED SEA BASS

sliced cucumber, kalamata olives, tomato, lemon juice, olive oil, oregano, feta 170

sides

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

BEERS & COCKTAILS

beers, cider & selzter

BOTTLES

bintang	45
san mig light	60

ALBENS CIDER

apple cider	80
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CANS

lager	65
island ale	75
session hazy	75
IPA	110
limited release	80

DRAFT BEERS

lager (480ml pint)	75
island ale (480ml pint)	85

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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TE-QUIL-A MOCKINGBIRD

espolon, pineapple, raspberry, coconut	130
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BEET, BRUISED & BITTER

jameson whiskey, beetroot, lemon, bitters	130
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ALWAYS, ANYTIME

blackrock vodka, pineapple, smoky almond, lemon [n]	140
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contains nuts [n]

WINE

bubbles

PROSECCO OF THE MONTH

MONTAUBRET BRUT NV france	780 / 140
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BISOL JEIO PROSECCO ROSE veneto, italy	1,200
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ILOPART CAVA RESERVA BRUT spain	850
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white

FANTINI PINOT GRIGIO italy	760
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BABY DOLL SAUVIGNON BLANC marlborough, new zealand	760 / 140
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MASI LEVARIE SOAVE CLASSICO veneto, italy	700
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DECOY SAUVIGNON BLANC sonoma county, usa	950
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LEO BURING DRY RIESLING eden valley, australia	790
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SAN MARZANO EDDA BIANCO salento, italy	1,100
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PETE'S PURE CHARDONNAY muray darling, australia	680 / 140
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PLAN B MODERN WHITE CHARDONNAY VIOGNIER western australia	810
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SHAW + SMITH CHARDONNAY adelaide hills, australia	1,200
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rosé

THE LUNAR COLLECTION maures provence, france	680 / 140
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AIX ROSÉ provence, france	850
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red

MI TERRUÑO UVAS SYRAH mendoza, argentina	680 / 140
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CRIOS CABERNET SAUVIGNON mendoza, argentina	790
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CLOS HENRI ESTATE PINOT NOIR marlborough, new zealand	680 / 140
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VILLARD EXPRESSION PINOT NOIR casablanca valley, chile	990
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BOUCHON RESERVE MALBEC maule valley, chile	790
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MARCHESE ANTINORI TORMARESCA NEPRICA PRIMITIVO puglia, italy	700
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REMOLE SANGIOVESE tuscan, italy	650
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TALO NEGROAMARO salento, italy	720
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natural

LAZARUS PULP 'THE ALTER EGO' NATURAL bali, indonesia	720
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PARTIDA CREUS 'TN' TEMPRANILLO BLEND catalunya, spain	980
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subject to 10% tax | 6% service | all prices in '000 | alcohol 21+ only

DESSERTS

BERRY PANNA COTTA • 70

classic vanilla panna cotta, mixed berry coulis

A BEAUTIFUL MESS • 65

raspberry, honeycomb, cacao crumble

CHOCOLATE NEMESIS • 65

single origin chocolate tart, vanilla gelato [gf]

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 4-7pm & 9pm-late

beers by

DRAFT lager (480ml pint) • 75

CANS lager • 65 | session hazy • 75

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 blackrock vodka, pineapple, smoky almond, lemon [n] 140

house sangria 140

spritz

APEROL or CAMPARI SPRITZ aperitif, soda, prosecco 140

LIMO SPRITZ limo aperitivo, kaffir lime, prosecco 140

VODKA ORANGE SPRITZ blackrock vodka, orange liqueur, prosecco 140

WATERMELON SPRITZ watermelon liqueur, prosecco 140

ELDERFLOWER SPRITZ st. germain, cucumber, tonic, prosecco 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

sides

URAP URAP

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

SAMBAL ULEKAN

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

SAMBAL IJO

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

NASI PUTIH

organic balinese steamed white rice 20