

# musa

## Villas & Bungalows

### ALL DAY MENU

EGG & TOAST	50
Scramble or omelette with a slice of mixed wheat toast	
TOAST & JAM	45
Two slice of mixed wheat toast + homemade seasonal jam	
PANCAKE	45
Plain or banana (mother's recipe)	
VEGAN OAT PANCAKE	75
Caramelized banana, coco milk caramel drizzle + toasted almonds (15 min preparation time)	
OATMEAL	65
With seasonal tropical fruits, coco milk, cinnamon + coconut nectar.	
SMOOTHIE BOWL	75
DRAGON BOWL	
Dragon fruit + moringa + coco milk + soya milk + banana. Topped with rawnola*, coconut and pineapple	
GOLD BOWL	
Pineapple + ginger + tumeric + coco milk + soya milk + banana. Topped with rawnola*, coconut + dragon fruit.	
PAPAYA + LIME	
Papaya + lime + banana + soya milk. Topped with pineapple, banana, grated coconut, pumpkin seeds.	
SPIRULINA + DRAGON FRUIT	
Spirulina + banana + coco milk + soya milk. Topped with dragon fruit, toasted almonds + ground flax seed.	

\*our homemade 'rawnola' topping is made with: oats, coconut, dates & cinnamon.

FRUIT BOWL	45
Seasonal fruit: Dragon fruit, watermelon, pineapple, banana, papaya	
ADD COCO MILK	5

### DRINKS

JUICE	40
WATERMELON + MINT	
LIME + ACTIVE CHARCOAL + PALM SUGAR	
FRUIT JUICE	35
Pineapple / Dragon fruit / Banana / Papaya	
MIX FRUIT JUICE	35
SMOOTHIES	50
IMMUNE COLADA	
Pineapple + tumeric + ginger + banana + coco milk	
LAVA DRAGON	
Active charcoal + dragon fruit + banana + coco Milk	
ICED LATTE	35
ADD COCO MILK / SOY MILK	
5	
ICED LEMON TEA	20
HERBAL TEA	20
Butterfly pea flower / mint / lemongrass/ ginger/ moringa	
COFFEE	25
BINTANG	45
SOFT DRINK	20

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