

# musā

## 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+ banana.  
Topped with rawnola\*, coconut and pineapple

GOLD BOWL  
Pineapple + ginger + tumeric + coco milk + bananan. Topped with rawnola\*, coconut + dragon fruit.

PAPAYA + LIME  
Papaya + lime. Topped with pineapple, banana, grated coconut, pumpkin seeds.

SPIRULINA + DRAGON FRUIT  
Spirulina + banana + coco 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

ICE LATTE 35  
ADD COCO MILK / SOY MILK 5

ICE LEMON TEA 20

HERBAL TEA 20  
Butterfly pea flower / mint / lemongrass/ ginger/ moringa

COFFEE 25

BINTANG 40

SOFT DRINK 15

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FIND US !



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