

AKASHA

restaurant ~ juice bar ~ natural bio pool ~ apothecary ~ venue



newearth haven



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akasha food concept

We believe that in order to be your best self, your food source should both sustain and enlighten. With our nutritious and organic food, we provide dishes that satisfy and energize in equal measure. Our passion is not simply cooking earth-friendly food, but for minimizing the impact that any food production has upon the environment. By cutting down on food-wastage and improving farming methods, we can live in harmony with the earth and ensure heavy passions are balanced by light footprints.

clean eating

Clean eating keeps your brain functioning at its optimal performance levels, while providing your muscles with the energy needed to pursue a dynamic lifestyle. Choose from a variety of raw dishes, energizing tonics, elixirs and vegan foods from our abundant green menu. Our team of chefs aims to both heal and excite.

completely organic

Eliminate unwanted pesticides from your body by consuming our completely organic dishes that have been sourced and created with love and attention. We believe in the creation of self-sufficient systems which complement the natural environment – and our organic food-range matches this ethos seamlessly.

Every bite is clean. Every mouthful energizes. And every meal connects you to the earth.

Vegetarian:  | Vegan:  | Raw Vegan: RAW 

all our prices include tax

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beverages

detox juices

GAGA GREEN 35K

pure organic extract of cucumber, celery, bak coy, kale, spinach & parsley

KAYUMANIS PURIFY 35K

pure kayumanis leaf extract, tamarind, lime, salt & honey

ISLAND COOLER 40K

pure cucumber extract, sweet pineapple, mint leaf, lime & young coconut water

BIO-ORGANIC ZINGER 45K

pure classic green juice, pineapple, lime & ginger

electrolyte juices

ELECTRO SNIPER 40K

young coconut water, ginger, lime, lemongrass & organic flower honey

VIRGIN MOJITO 35K

mint leaf, lime, honey & young coconut water

TAMARIND BLUSH 30K

rosella tea, tamarind, lime & honey

WHOLE COCONUT 25K

COCONUT GLASS 15K

fruit juices

SUMMER SHADE 45K

carrot, orange, pineapple, young coconut, lime & ginger

ROSELLA BOOSTER 45K

rosella extract, watermelon, apple, lime & beet

ORANGE NAPOLEON 45K

pure carrot, orange, lime & ginger

smoothies

CHOCOLATE BANANA DELIRIUM 55K

banana, cashew milk, cinnamon, vanilla & dark chocolate

SMOOTHIE NAKAL 45K

kale, frozen pineapple, coconut milk & palm nectar

NEWEARTH DELIGHT 45K

frozen papaya, frozen soursop, lime, sea salt, palm nectar & coconut water

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beverages

tonics

GREEN WARRIOR 40K

jamu kunyit, extract of cucumber, pineapple & lime

AKASHA GINGER BEER 35K

stem ginger extract, organic coconut sugar,
cinnamon & lime

shots

GINGER L-CARNITINE 25K

ginger beer with L-carnitine extract

JAMU SHOOT 20K

white tumeric & tumeric extract, lime juice,
tamarind, sea salt, black pepper & honey

frozen drinks

AKASHA DREAM 45K

frozen pineapple, frozen dragon fruit, frozen banana,
tangerine zest, lime & coconut water

STRAWBERRY HIPSTER 45K

frozen strawberry, frozen banana, cashew milk

teas & infusions

GREEN PEPPERMINT 30K

ASHITABA 30K

ashitaba miracle youth tea

SOURSOP 35K

soursop extract, tangerine sliced, lime & honey

ROSELLA SPRING 35K

rosella extract, sliced tangerine,
sliced strawberry & honey

GINGER 25K

fresh ginger & honey

LEMONGRASS 30K

fresh lemongrass & honey

coffee

SINGLE ESPRESSO 25K

DOUBLE ESPRESSO 30K

CAPPUCINO 35K

LATTE 35K

LONG BLACK 30K

AMERICANO 30K

MACCIATO 30K

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menu

starters

JACKFRUIT NUGGETS & FINGER FRIES 45K 
smokey barbeque sauce

CORNY FRITTERS 40K 
with tomato sambal

GARDEN BOWL 45K 
grilled organic seasonal vegetables, olive oil,
fresh herbs & roasted potatoes

salads

CAESAR 60K 
iceberg & romaine lettuce, garlic croutons,
rawmeggiano cheese, organic gorgan tempe,
coconut bacon, home-dried tomato, vegan dressing

SWARZENEGGER 65K 
cherry tomatoes, alfalfa sprouts, mung bean
sprouts, gorgan tempe, sprouted seeds, cucumber,
nori, gomasio, avocado, tahini dressing

SOM TAM 50K 
green papaya, green mango, carrot, chilli, cherry
tomato, coriander, tamarind, miso, lime, coconut
sugar, garlic, sweet & spicy sprouted almond

soup

ROASTED PUMPKIN 40K 
cumin, fresh coriander

RAW BEETROOT 45K RAW 
coconut sour cream, apple

LENTIL MINISTRONE 40K 
Tomato broth, root vegetables, garden herbs

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main course

JACKFRUIT TACO 65K

iceberg lettuce, pineapple salsa, coconut sour cream, chipotle sauce, fresh coriander, lime ,chilli

MUSHROOM BURGER 65K

bamboo charcoal bun, beetroot & green papaya slaw, mature cheddar, smokey bbq sauce, ubi fries

AKASHA BOWL 75K

red rice, roasted pumpkin bake, eggplant belado, seasonal greens, gorgan tempe, baby potatoes

PAD THAI 55K

rice noodles, chinese cabbage, oyster mushrooms, carrots, snow peas, tofu, mung bean sprouts, sweet spicy cashew, home made pad thai sauce

pizza

JACKFRUIT BARBAROSSA 65K

tomato ragout, red bell paprika, sweet corn, onion ring, bbq sauce, mozzarella

MARGHARITA MAMA 55K OR

tomato ragout, mix tomato, double mozzarella or vegan mozzarella, fresh basil

DOLCE VITA 65K

tomato ragout, double mozzarella, oregano overload, chilli (available with tuna)

dessert

RAW BANANA CHOCOLATE PIE 45K RAW

BANANA BREAD 35K

STRAWBERRY CHEESE CAKE 45K RAW

TAMARILLO CHIA PUDDING 40K RAW

RAW CHOCOLATES 40K RAW

daily special

(coming soon)

RAW CREAMY SPINACH MUSHROOM QUICHE

with side salad

BAKE SPINACH MUSHROOM QUICHE

with side salad

VEGAN GREEN CURRY

serve with rice

PASTA MACARONI CHEESE

with truffle oil