



BLOOM CHRONICLES

EDITION 3/2025



THE CAFÉ NEWS - EST. 2021

A FLORAL BOOTH IS BORN AT BALI INTERNATIONAL HOSPITAL

We weren't planning to grow this year — BloomWerk already had us blooming busy since 2024. But life had other plans... and voilà, we've sprouted a sweet little outpost at Bali International Hospital! As of 23 June 2025, The Bali Florist has a new floral and gift booth (yep, no doors!) in the hospital lobby—stocked with a limited stash of fresh blooms and feel-good gifts for patients, visitors, or anyone in need of a quick floral pick-me-up. Now open for our soft launch—and ready to hustle, one stem and one gift at a time. Purchases at the booth between July - August gets a 10% discount!



WORK COMFORTLY AT BLOOMWERK

Thinking of setting up shop at Café Bloom with your laptop? Just a heads-up: our sofa areas are laptop- and iPad-free zones. You're welcome to work from the counter seats, or better yet—head over to BloomWerk next door! Same tasty menu, comfier chairs, proper desks, and more plugs than you'll know what to do with. Plus, there's a dedicated barista who might gently remind you to keep the coffee flowing. Perfect for real work, fake work, or anything in between.

BEST SELLING BEVERAGE Q2/2025	Cappuccino
	Long Black
	Cafe Latte
	Matcha Latte
	Sea-salt Latte

COFFEE

NON-COFFEE

DRINKS

	HOT	COLD
Espresso (single / double)	20K / 25K	-
Espresso Macchiato	28K	-
Americano / Long Black	28K	30K
Piccolo (single) / Cortado (double)	32K	-
Flat White (double)	35K	38K
Cappuccino	35K	38K
Cafe Latte	35K	38K
V6/Manual Brew - Bloom Blend	40K	-
V6/Manual Brew - Single Origin	45K	-
Mocaccino	38K	40K
Sea-salt Latte	38K	40K
Pumpkin-spiced Latte	38K	40K
Iced Bloom Coffee (w/ syrup)	38K	
~Decaf Surcharge	+5K	+5K
Ciocolatta (hot chocolate)	35K	38K
Matcha Latte (pure / semi-sweet)	38K	40K
Red Velvet Latte	38K	40K
Golden (Turmeric) Latte	38K	40K
Early Grey Latte	38K	40K
Lemonade / Lemon Squash	-	35K
Blue Crush Lemon Squash	-	35K
Housemade Ginger Ale	-	35K
In-house Still / Sparkling Water	-	10K / 20K

extra flavoured syrup +5K | dairy substitution: oat / almond / coconut milk +10K

A LITTLE DINING ETIQUETTE

We love that you love coming here! To keep things comfy for everyone, we kindly ask solo diners to be mindful of those who may need more space. If you're dining alone, consider sharing or making room for larger parties. Our counters are perfect for a little me-time!





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CAFFEINATED

TEAS

SERVED IN A TEAPOT

35K PER SERVING

DETOX BLEND

green tea, moringa, mint, ginger, lemon peel

EARL GREY BLEND*

ceylon black tea, bergamot rind and oil

MORNING TEA BLEND

green tea, marigold, rose

VANILLA CHAI BLEND

black tea, vanilla, coconut, cinnamon, cardamom, pandan

SINGLE-LEAF TEAS

english breakfast tea / mint / green tea

AYURVEDA BLEND

lemongrass, cardamom, pandan, rose

BRAIN BOOSTER BLEND

gotu kola, marigold, moringa, mint

CALMING BLUE BLEND

lemongrass, ginger, pandan, butterfly pea

ENERGIZING BLEND

ginger, cinnamon, clove, orange peel

HEALING BLEND

lemongrass, calendula, globe, rose

RELAXING BLEND

lemongrass, globe, pandan, rose, cardamom

ROSELLA CHAI BLEND

dried rosella, pandan, ayurvedic spice, cinnamon

VITALITY BLEND

mint, gotu kola, lemongrass

SINGLE-LEAF TEAS

lemongrass tea / mint tea / chamomile*

* imported tea

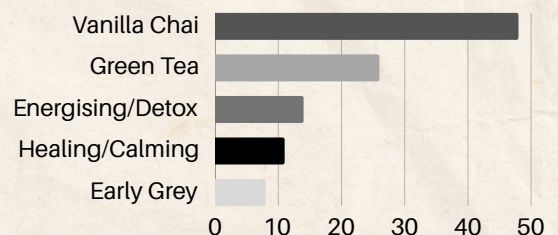
CAFFEINE-FREE



DIGITAL DETOX WEDNESDAYS

- ✓ Since July 2024, Café Bloom has been trying to create a digital-free dining experience—less screen time, more good food and real conversations.
- ✓ Conversations with strangers, playing games, sketching and reading books are strongly encouraged once a week, just on Wednesdays!
- ✓ This means no laptops, no ipads, no handphones, and definitely no video-taping or taking pictures within the original Café Bloom section.

TOP BLENDS Q2/2025



RECOMMENDED TEA BREW-TIME & SERVING

- ✓ TEA BLEND / SINGLE-LEAF TEA: a scoop of loose tea served in a teapot and hot-brewed for 5-7 minutes
- ✓ EARL GREY / ENGLISH BREAKFAST / VANILLA CHAI BLEND: a scoop of loose tea served in a teapot and hot-brewed for 3-5 minutes + side of cold/warm milk (take out strainer after brew to minimise bitterness)



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SOPHIE'S CANELE IS AUTHENTICALLY FRENCH

Sophie's a self-taught French pâtissier who still runs several cozy cafés in Jakarta under the name Sophie Authentique—now from afar, as she's been based in Bali since 2020. She bakes these little treats with lots of love, following a classic recipe from Bordeaux. Caramelised and chewy on the outside, soft and vanilla-y on the inside, her large canelés are baked fresh from her home just for our diners. Made in limited quantities to keep them at their best. Rest assured, the taste and consistency are authentically French.

Perfect for sharing... or not.

BITES & DELIGHTS

MORNING CRUMBS

Canelé	25K
Fudgy Chocolate Brownie / Gluten-free	25K / 25K
Croissant + Butter / + Jam	25K / 30K
Pain au Chocolat	25K
Scones + jam + butter	25K
Cinnamon Roll / + Cream Cheese Topping	30K / 40K
Kaya Toast / + Two Boiled Eggs	30K / 45K
Cinnamon Banana Bread with Oat Crumble	35K
Vegan Lemon Slice	40K
Hazukie Chocolate Chip Cookie	45K

FUEL & FILL

Chia Pudding + Granola + Seasonal Fruits	35K
Overnight Oats + Granola + Seasonal Fruits	45K
Two Boiled Eggs / + Sourdough	15K / 25K
Bagel + Butter / Cream Cheese / Smoked Salmon or Beef	28K / 35K / 58K
Rustic Grilled Cheese Sourdough + Tomato Relish	45K
Tomato Mozzarella Salad with Olive Oil + Balsamico	45K

THE JOY OF CONNECTING PEOPLE — AND SOULS

When we first opened our little café back in 2021, we had no idea it would grow into such a warm, wonderful community.

We've watched strangers become friends, friends turn into family, and countless stories unfold over cups of coffee and shared smiles. Café Bloom and BloomWerk have become more than just places to eat or work—they've become a second home for many. We've welcomed families, little ones, and even their furry companions... some so comfy, they're in no rush to leave. And honestly, we wouldn't have it any other way.



CAFÉ RIDDLES

- ✓ What's invisible, powerful, and responsible for most early morning miracles? **The first cup of coffee.**
- ✓ What do regulars bring more than their loyalty cards? **Their stories.**
- ✓ What's always listening, even when you're not talking? **The café corner seat.**
- ✓ What's brewed with silence, shared in laughter, and remembered in scent? **A cup with a friend.**
- ✓ What do you call a place where laptops open, ideas flow, and time gently slips away? **BloomWerk.**



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A SHOT OF PERSPECTIVE: HIGHLY CAFFEINATED AND NEVER BORING

There's an ongoing, passionate (and sometimes steamy) debate among coffee lovers—what exactly is a cortado? What makes a piccolo truly piccolo? Ask five enthusiasts and you'll likely get six answers. Whether it's the "perfect" cappuccino foam height, the eternal single vs. double shot flat white dilemma, or splitting espresso hairs between 18g and 18.5g doses—it all comes down to your beans, your taste buds, and a sprinkle of personal flair. What follows below is our best interpretation—tried, tested, and brewed to suit the preferences of our lovely clientele over the years. Of course, if you're reading this, you might have your own views on whether we're stretching the term 'espresso macchiato' or if we should just start calling the Americano... a Mexicano.

ESPRESSO (UNO)	single shot of espresso (approx. 19ml)
ESPRESSO (DOPPIO)	double shot of espresso (approx. 38 ml)
ESPRESSO MACCHIATO	single shot of espresso + foamed milk stained on top
AMERICANO/MEXICANO	double shot of espresso diluted with hot water
LONG BLACK	hot water with a double shot of espresso on top
PICCOLO	single shot of espresso + steamed & foamed milk served in small cup
CORTADO	double shot of espresso + steamed & foamed milk served in small cup
CAPPUCCINO	single/double shot of espresso + steamed & foamed milk
FLAT WHITE	double shot of espresso + steamed milk & thin foamed milk
CAFÉ LATTE	single/double shot of espresso + steamed & foamed milk
MOCACCINO	single shot of espresso + chocolate paste + steamed & foamed milk
PUMPKIN-SPICED LATTE	single shot of espresso + pumpkin spice + steamed & foamed milk
SEA-SALT LATTE	single shot of espresso + sea salt in steamed & foamed milk
CIOCOLATTA	milk & dark chocolate paste + steamed & foamed milk
*MATCHA LATTE	matcha paste + steamed & foamed milk
*RED VELVET LATTE	beetroot-based red velvet paste + steamed & foamed milk
*GOLDEN LATTE	turmeric (curcuma) paste + honey + steamed & foamed milk
ICED BLOOM COFFEE	single/double shot of espresso + cold milk + flavoured syrup
THE BIG BARISTA	upgrade any of the above into our largest mug for that extra kick

*make it DIRTY by adding a single shot of espresso to it

HOW TO DIE HAPPY BY BALI-BASED AUTHOR

Don't be misled by the title—How to Die Happy is not a morbid guide to life's end, but an inspiring roadmap for truly living. With wit, warmth, and raw honesty, Bali-based author Martin O'Toole invites readers on a soul-stirring journey through mindfulness, healing, and radical self-discovery. Drawing from his own transformative experiences, the book gently explores life's big questions while celebrating the small, everyday joys that make it all worthwhile. Whether you're navigating burnout, seeking peace, or simply curious about conscious living, this isn't a book about death—it's a heartfelt invitation to start living fully. Now available at Café Bloom and The Bali Florist booth at BIH. Pick up a copy and begin your journey toward a more conscious, fulfilling life. Be inspired. Be grateful. Be soulful.

