



BLOOM CHRONICLES

EDITION 4/2025



THE CAFÉ NEWS - EST. 2021

KEEPING OUR NEW SIDEWALK CLEAN, SAFE & COMFY — ARE WE THERE YET?



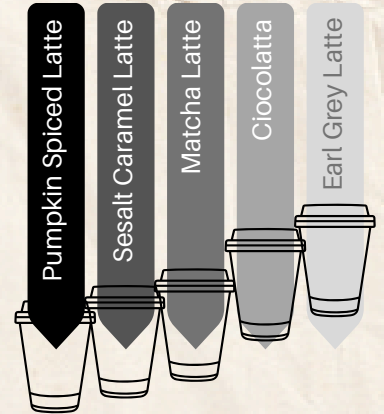
Good things take time, and our new pavement runway in Sanur is almost ready for its grand debut!

The Bali Florist and Café Bloom Bali family are pleased to support the well-being of our still-dusty new sidewalk — built with a whole lot of village-level patience by the (hardly) hardworking Sanur Kauh team of contractors under a very modest provincial budget. After months of nearly tripping into holes, dodging cones, stepping over sand piles, and wondering if it would ever end — we finally have a walkway designed for feet, not fuel. As a gentle reminder, this sidewalk is meant for strolling, chatting, and Bloom-hopping — not motorbike parking or shortcuts — and the roadside is now a no-parking zone. Parking is available about 300 meters away on Jl. Wira — makes for the perfect warm-up walk before your Bloom coffee (and a bonus boost to your daily step count). Let's walk the talk, keep our pavements tidy, and make walking to Bloom the next healthy (and happy) habit!

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
COFFEE		
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
NON-COFFEE		

OUR
BEST
SELLING
SPECIALTY
BEVERAGES
Q3/2025



We love that you love being here! To keep our space comfy for everyone, we ask solo-diners to be mindful of guests who may need larger tables. If you're dining solo, our counters are perfect for a cozy moment — and sharing tables keeps the Bloom spirit alive!

MINDFUL
DINING,
HAPPY
BLOOMING



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

Prices are in Indonesian Rupiah (IDR), subject to 10% gov. taxes and 6% service charge | Surcharge applies for all beverage takeaways



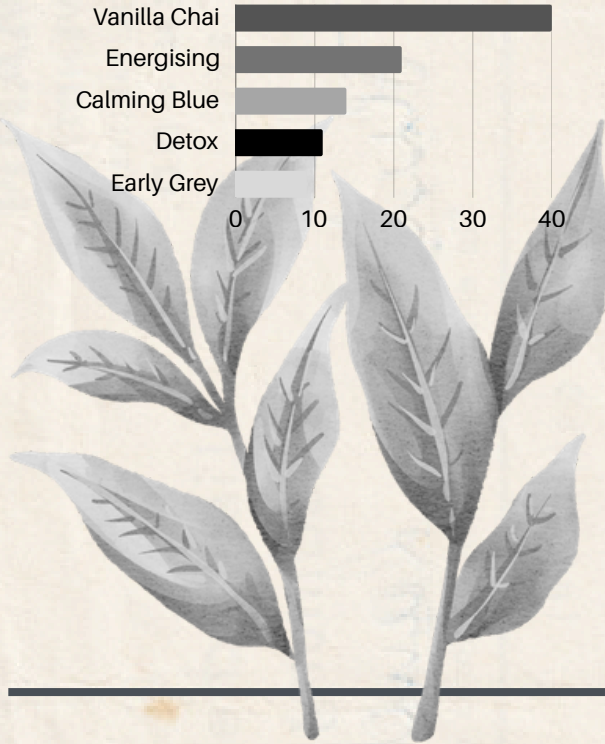
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TOP TEA BLENDS Q2/2025



DIGITAL DETOX WEDNESDAYS

Since July 2024, Café Bloom has embraced a simple idea: one day a week to truly unplug. Wednesdays are for less screen time and more real connection—where good food, honest conversations, and spontaneous laughter take center stage. Guests are encouraged to chat with strangers, play board games, sketch, or dive into a good book. On Digital Detox Wednesdays, the rules are simple: no laptops, no iPads, no phones, and absolutely no video-taping or photo-taking within the original Café Bloom section. Just you, your company, and the joy of being fully present.

WORK AT BLOOMWERK

BloomWerk—our co-working extension just next door—offers a space made for focus and collaboration. Designed for both deep work and inspiring meetings, it features spacious tables, ergonomic counters, and cozy sofa seating. You'll find the same Café Bloom menu, great coffee, and a calm atmosphere to keep you productive—and happily 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, cardamon, 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, cardamon

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

CAFFEINATED

CAFFEINE-FREE

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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TOPPING THE GRILLED CHEESE SCENE

Barista: "Would you like anything to eat with your Iced Latte?"

Customer: "... Grilled Cheese, please!"

Barista: "With or without jalapeño?"

Customer: "Hmm... yes please, make it extra spicy!"

Our signature grilled cheese has been a Bloom favourite since 2024. Inspired by Batu Karu Kopi near Jatiluwih, it layers mozzarella and red cheddar between soft sourdough, with the option to add pickled jalapeños for a spicy twist (at no extra cost). What truly sets ours apart is the house-made tomato relish — sweet, tangy, and hard to stop thinking about. Pair it with your white coffee and you've got yourself a comforting lunch.



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
Vegan Lemon Slice	40K
Hazukie Chocolate Chip Cookie	45K
Cake of the Week	35K-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

An annual tradition at The Bali Florist, our festive wreath-making workshops return this December! Stepping into the florist at this time of year feels like walking into a pine forest — filled with the fresh scent of pine and holiday cheer. By booking a session, you'll create your own wreath using a blend of fresh local and imported pine leaves, paired with dried organic ingredients. Candy canes and organic Christmas ornaments handcrafted by Bali Life Foundation will also be available throughout December — making the season even sweeter! Sessions are open to adults and children (12 years and above) on Saturday afternoons. For reservations, please contact us via WhatsApp at +62 811 388 270.



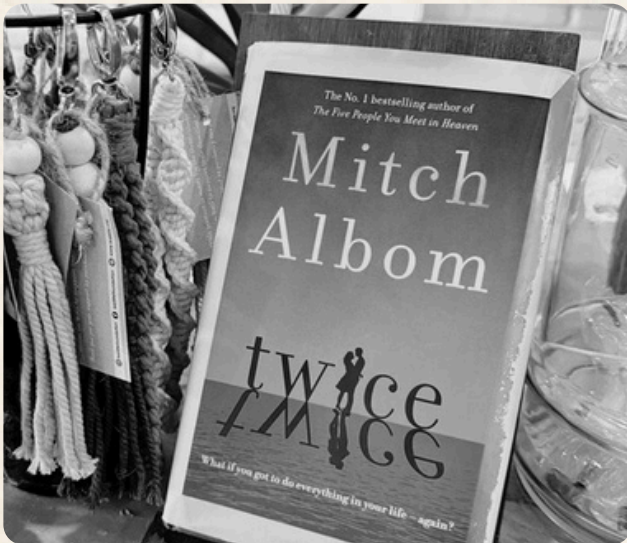


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BLOOM READS: TWICE

Twice by Mitch Albom, the beloved author of Tuesdays with Morrie, is a warm, time-bending story about love, loss, and life's second chances. Reading Twice makes you wonder how your own circumstances might change if life had taken a different course. With his signature heart and honesty, Albom reminds us that even the smallest choices can ripple into something extraordinary. As Albom writes, "I want, and you want, and God does what God wants"—a gentle reminder that while we plan, life unfolds in its own mysterious way. Tender, hopeful, and full of quiet magic, it's a story that lingers long after the last page. Twice and Tuesdays with Morrie are our top picks from Albom—perfect reads to enjoy at Bloom with good coffee and a full heart.

OUR COFFEE & EXPLAINED

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

A SHOT OF PERSPECTIVE: AGREE TO DISAGREE — EVERYTHING'S RELATIVE ANYWAY

Among coffee lovers, few topics stir up as much heat (and froth) as the great espresso debate. What is a cortado, really? How piccolo is a piccolo supposed to be? Ask five caffeine devotees and you'll get six confident answers. From the "perfect" cappuccino foam height to the single-vs-double flat white dilemma—or those who swear by a precise 18.3-gram espresso dose—it all comes down to your beans, your taste buds, and a dash of personality. What follows is our take: brewed, tested, and refined to please our wonderful regulars. Disagree? Fair enough—some might say that's just how we keep things stirring.