

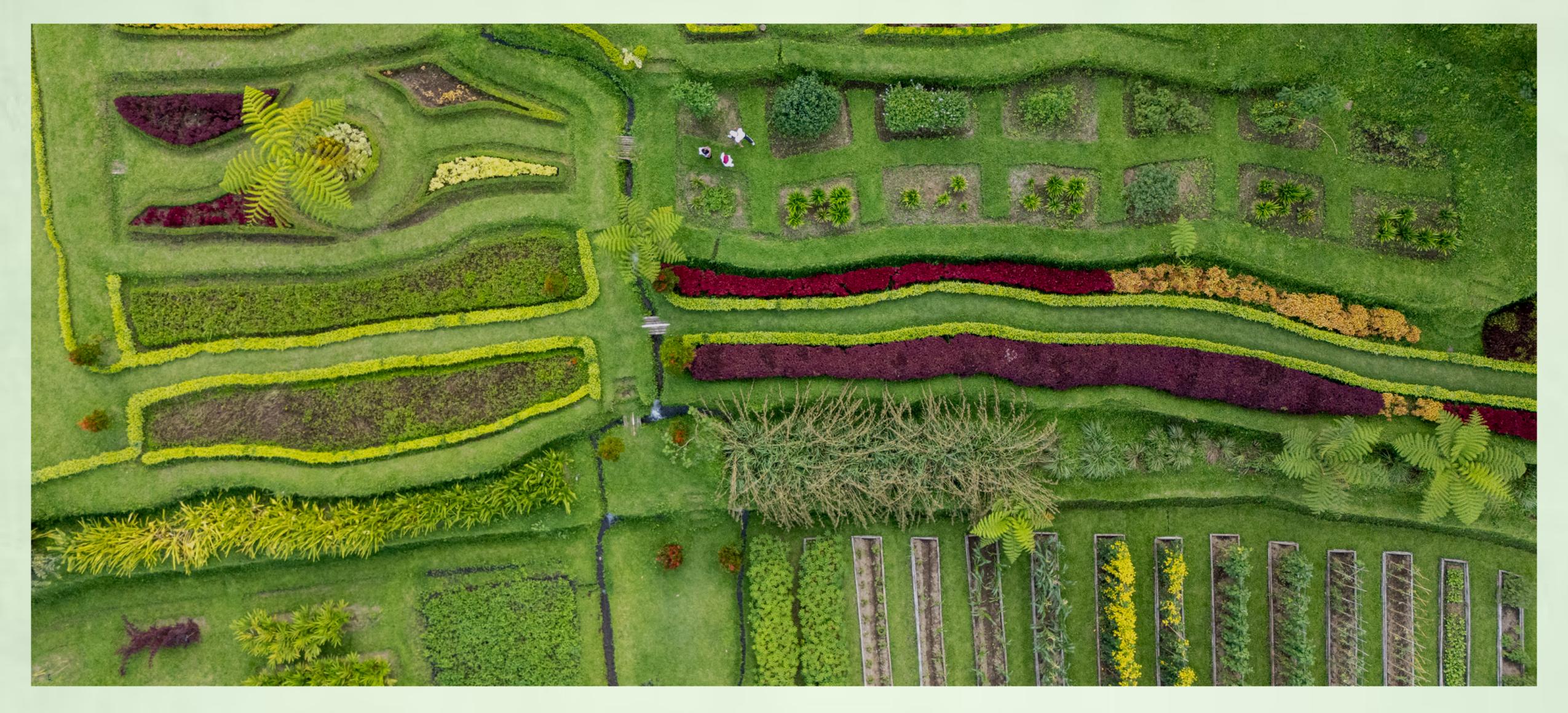


ABOUT CAFÉ TOYA

In Sanskrit, the word Toya means water, a sacred element deeply revered by the Balinese as the essence of life and purity. Flowing through every ritual and woven into daily devotion, water symbolizes harmony, balance and connection with nature.

Set in the refreshing highlands of Baturiti, where cool mists meet lush greenery, Cafe Toya carries this spirit into a casual yet refined dining experience. Serving international cuisine with selected creations from our chef, each dish reflects both global inspirations and the freshness of the land. Some of the ingredients are thoughtfully harvested at just the right moment from our very own Homm Garden, bringing nature's bounty directly to your plate.

Open for lunch and dinner, Cafe Toya invites you to dine amidst the poolside and the verdant garden views, savouring flavours that honour the essence of nature while embracing the elegance of the highlands.



Homm Garden is where nature thrives in harmony with our daily life. Fresh herbs, vegetables and spices are grown with care and harvested at the right moment.

Many of these ingredients make their way to Cafe Toya, adding a touch of freshness and authenticity to every dish.

Guests can also explore the Homm Garden Trails, a gentle walk through the greenery that reveals how the land nourishes both body and soul. It's a journey that begins in the soil and blossoms on your plate.





A REFINED ENCOUNTER WITH FLAVOUR FOR LUNCH AND DINNER

At Café Toya, lunch and dinner are more than meals, they are moments to savour amidst the serene beauty of Baturiti. By day, the restaurant opens to the gentle embrace of sunlight, where the pool glistens and the lush greenery of the Homm Garden sets a refreshing backdrop to your midday pause. It is the perfect setting to recharge, surrounded by nature's calm.

As evening unfolds, Café Toya transforms into an intimate haven. The cool highland air, the soft glow of lights and the subtle rustle of the garden create a dining atmosphere that feels both elegant and comforting. Each dish, crafted from international inspirations and enriched by fresh harvests from our Homm Garden, tells a story of flavour rooted in nature and refinement.

To dine at Cafe Toya, whether for lunch or dinner, is to experience the harmony of taste, ambiance, and the timeless essence of the highlands.

MENU

RESERVATION

JAMU MAKING -A JOURNEY BACK TO NATURE

At Café Toya, we invite you to rediscover the timeless wisdom of jamu, Indonesia's traditional elixir of health and harmony. Rooted in nature and crafted from fresh herbs and spices, this experience reflects a philosophy of sustainability and wellbeing that has been cherished by the Balinese for generations.

From the refreshing Loloh Cemcem, rich in cooling leaves and natural vitality, to the golden Kunyit Asam, celebrated for its cleansing and restorative qualities, each recipe tells a story of balance between body and spirit. Guided by our team, you will not only learn how to prepare these nourishing drinks but also carry home the knowledge to continue this ritual of wellbeing in your everyday life.

More than just a workshop, Jamu Making at Café Toya is a celebration of living close to nature, where every sip connects you back to the earth, to tradition and to yourself.

RESERVATION

