

BREAKFAST MENU

Create Your Own Breakfast Set

350

Two choices from our à la carte menu, served with seasonal fresh fruit, fresh juice, traditional Balinese sweets, and your choice of coffee or tea.

A LA CARTE

HEALTHY BREAKFAST

Bruschetta Caprese

Vegan bread, avocado, tomato, bocconcini, basil

140

Buckwheat Bowl

Buckwheat, spinach, kale, avocado, poached egg, baby carrot, edamame with green miso tahini dressing

140

Chicken Caesar Salad

Baby cos heart lettuce, bacon, roasted chicken breast, grated Grana Padano cheese, croutons, anchovy Parmesan dressing

140

Green Salad

Lollo rossa greens, frisée, baby cos heart lettuce, baby green beans, cucumber, French dressing

100

Plant Based Cheese

Boursin style, truffle valencay, chevre cranberry walnut, blue cheese, tempe biscuit, rambutan jam

160

Smoothie Bowl - Berry Immune

Strawberry, banana, dragon fruit, and coconut cream, topped with granola, dried coconut, strawberry, banana, sunflower seeds, flax seeds, chia seeds

110

Smoothie Bowl - Green Goddess

English spinach, papaya, banana, lime, matcha powder, turmeric, ginger, coconut cream, topped with strawberry, banana, granola, coconut flakes, sunflower seeds, flax seeds, chia seeds

110

Tofu Omelette

Organic Ubud's tofu, turmeric, onion, mushroom, English spinach

120

CEREAL | PASTRIES

Bread & Pastries

Croissant, pain au chocolat, baguette, white toast

120

Homemade Toasted Granola

Toasted rolled oats, coconut, cashew nut, dried fruits, and yogurt, served with fresh milk and Bali raw honey

120

WESTERN

Avocado Egg

Poached eggs, smashed avocado, toasted hearty seeds bread

120

Egg any Style

Choice of omelette, fried, boiled, poached, or scrambled eggs, served with chicken sausage, beef bacon, tomato, baby carrots, asparagus, mushrooms

130

Egg Benedict

Cured salmon, poached egg, hollandaise sauce on an English muffin

120

French Toast

Cream, fresh milk, and egg-soaked toast with cinnamon topped with strawberry, and banana, vanilla espuma

120

Ricotta Pancake

Served with ricotta cream, berry coulis, and palm sugar star anise syrup

120

Sausage Plate

Chicken sausages served with beef bacon, tomato, baby carrots, asparagus, mushrooms

130

Waffle

Served with vanilla cream, chocolate sauce and maple syrup

120

Yoghurt Trifle

Mango Puree | Mixed Berry Compote

Layered on yoghurt topped with granola, served with Bali raw honey

140

BREAKFAST MENU

JAPANESE

Gindara Saikyo Yaki Saikyo miso marinated gindara fish, daikon flower, satsuma-age, Japanese rice and miso soup	120
Hoshoyaki / Paper-Wrapped Steamed Vegetables Steamed vegetable in baked hosho paper wrap, with tofu, carrot, daikon, shimeji mushroom, button mushroom, shitake mushroom, leek, English spinach, satsuma-age served with rice, ponzu, and shiraae sauce *Possible to add: chicken or prawn	120
Gyu Onigiri & Miso Soup Baked onigiri with soy sauce, sesame oil, angus beef, shaved dried bonito, miso soup	120
Salmon Onigiri & Miso Soup Baked onigiri with soy sauce, sesame oil, salmon flakes, shaved dried bonito, miso soup	120
Tori Jiru Clear chicken soup with radish, potato, onion, lotus root, organic tofu	100
Tori Udon Hot udon soup, chicken ham, shredded shiso leaves, salted Japanese plum	100

INDONESIAN & BALINESE

Bubur Ayam Rice porridge topped with shredded chicken, vegetable urap, peanuts, boiled eggs, leek, celery, fried shallot, yellow chicken broth	100
Lontong Sayur Rice cake, green bean, fern tips, tofu, yellow spices (<i>Bumbu Kuning</i>) coconut milk, boiled egg, bitter nut crackers	120
Mie Goreng Fried Noodles with egg, vegetable, oyster mushrooms, shrimp paste, sweet soy, oyster sauce, served with corn fritters, tempe and beef satay	120
Mie Kuah Ramen noodles, bok choy, carrot, cabbage, chicken, fried shallot	120
Nasi Goreng Fried rice with chicken ham, vegetables, shrimp paste, sweet soy, oyster sauce, served with fried egg, tempe and beef satay	120
Nasi Kuning Steamed rice cooked in coconut milk, turmeric and ginger, lemongrass, served with mild spicy shredded chicken, vegetable lawar, tempe manis, telur pindang, and sambal terasi	120
Nasi Uduk Steamed rice cooked in coconut milk, galangal and lemongrass, served with fried chicken, fried tofu, rice noodle and egg, served with tangy peanut sauce	120
Telur Dadar Bali Balinese egg omelette with shallots, garlic, celery, leeks, chili, served with fried tempe and vegetable urap	100
Soto Ayam Shredded chicken, rice noodles, cabbage, boiled egg, tomato, celery, and fried shallots, with a yellow spice chicken broth	100
Bubur Kacang Ijo Sweet mung bean porridge cooked with palm sugar, coconut milk and pandan leaves, steamed black sticky rice, cubed white toast bread and sago pearl	100
Serabi Rice flour pancake with jackfruits, palm sugar star anise syrup	100
Fruit Platter Selection of seasonal fruit slices	120
Balinese Sweet Please ask staff for today's dessert	40

The prices are in thousands of Indonesian Rupiah
and subject to a 21% government tax and service charge.