



ANANTARA

UBUD BALI RESORT

# Breakfast

06:30 am – 10:30 am

## Indonesian (VG, N, LF)

385K

### Nasi Goreng Sune Cekuh

Balinese fried rice, tempeh mebase, sambal, kaffir lime leaves, rempeyek

### Jajanan Pasar

Three types of assorted Jajanan Pasar

### Fresh Fruit Platter

(based on seasonality)

## English Breakfast (P)

385K

### Two Eggs Any Style Cooked to Your Preference

Local pork sausage, bacon, potato, tomato, mushrooms, baked beans

or

Chicken sausage, beef bacon, potato, tomato, mushrooms, baked beans

### Fresh Fruit Platter

(based on seasonality)

## Continental Breakfast (VG, GF, N) 415K

### Baker's Basket

Baked plain croissant, chocolate croissant, fruit danish, muffin, white whole wheat bread, homemade jams, local honey

### Artisan Cheese and Meat Cold Cuts

Mustard, pickles, lavosh crackers

### Fresh Fruit Platter

(based on seasonality)

## Healthy Breakfast (VG) 385K

### Oatmeal Porridge

Classic porridge, Malang apple, dried fruits, assorted nuts, local honey

### Egg White Omelette

Zucchini, capsicum, local feta, marinated sun-blushed tomatoes, fresh herbs

### Fresh Fruit Platter

(based on seasonality)

ALL SET BREAKFAST COMES WITH YOUR CHOICE OF BEVERAGE

Freshly brewed gourmet coffee, decaffeinated coffee, loose leaf tea, hot or iced chocolate served with full cream, low fat or soy milk.

(VG) VEGAN ALTERNATIVE AVAILABLE | (GF) GLUTEN-FREE | (N) NUT | (P) PORK | (LF) LACTOSE-FREE  
(M) MILD SPICY | (SP) SPICY | (A) ALCOHOL

All Prices are in Indonesian Rupiah and are subject to 10% service charge and 11% Government tax.

Please inform your server of any allergies or dietary restrictions before placing your order.

80% of our food and beverage ingredients are sourced from the local community.

## À La Carte Breakfast

### Waffles, Pancakes and Eggs

<b>Waffles</b> Caramelized bananas, lime, honeycomb cream	<b>265K</b>	<b>Eggs Benedict</b> Toasted English muffin, grilled beef bacon, two poached eggs, hollandaise sauce, fresh herbs	<b>275K</b>
<b>Pancakes</b> Vanilla cream, berry compote, maple syrup	<b>275K</b>	<b>Eggs Royale</b> Toasted English muffin, smoked salmon, two poached eggs, watercress, hollandaise sauce	<b>285K</b>
<b>French Toast</b> Pineapple, vanilla, coconut mousseline, coconut flakes	<b>285K</b>	<b>Build Your Own Omelette or Egg White Omelette</b> Onion, tomato, capsicum, mushrooms, ham, cheddar cheese, spring onion, zucchini, feta, sliced chili, served with chicken or pork sausage, beef or pork bacon, potato of the day, tomato, mushrooms, baked beans	<b>245K</b>
<b>Two eggs any style cooked to your preference</b> Local pork sausage, pork bacon, potato of the day, tomato, mushrooms, baked beans <i>or</i> Chicken sausage, beef bacon, potato of the day, tomato, mushrooms, baked beans	<b>295K</b>		

### Indonesian Specialties

<b>Mie Goreng Udang</b> (LF) Indonesian fried noodles, prawn, egg, cabbage, caisim, prawn crackers	<b>235K</b>	<b>Nasi Goreng Sune Cekuh</b> (VG, N, LF) Balinese fried rice, tempeh mebase, sambal, kaffir lime leaves, rempeyek	<b>205K</b>
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### Wellness À La Carte Breakfast

<b>Anantara ABC Juice</b> (VG, GF, LF) Apple, beetroot, carrot	<b>70K</b>	<b>Overnight Oats</b> (N) Vanilla poached snake fruit, grated Malang apple, local yoghurt, toasted cashew, seeds	<b>195K</b>
<b>Ubud Green Detox Juice</b> (VG, GF, LF) Cucumber, spinach, green apple, celery, ginger, moringa, lime	<b>70K</b>	<b>Oatmeal Porridge</b> (VG, N, LF) Porridge with Malang apple, dried fruits, assorted nuts and local honey	<b>165K</b>
<b>Smoothie Bowl of the Day</b> (VG, N, LF) House-made coconut granola, tropical fruits, chia seeds	<b>205K</b>	<b>Yoghurt</b> (GF, N) Vanilla poached snake fruit, grated Malang apple, local yoghurt, toasted cashew, seeds	<b>165K</b>
<b>Avo Toast</b> (VG, N) Multigrain toast, crushed avocado, poached eggs, local feta, dukkah spice, lemon basil pesto, young leaves	<b>185K</b>	<b>Fresh Fruit Platter</b> (based on seasonality)	<b>105K</b>
<b>Egg White Omelette</b> (GF, LF) Zucchini, capsicum, local feta, marinated sun-blushed tomatoes, fresh herbs	<b>175K</b>		

### Bread, Pastries & Cereals

<b>Selection of Four Danish Pastries</b> (N) Classic croissant, chocolate croissant, fruit Danish pastries, muffin served with fruit jam and butter	<b>195K</b>	<b>Cereals</b> (VG, N, LF) Choice of corn flakes, All-Bran, Rice Krispies, or Honey Stars all with a choice of low-fat, full-cream, soy or almond milk	<b>165K</b>
<b>Selection of Breads</b> (VG) Choice of muesli bread, brioche, baguette, multigrain, white bread, wholemeal, rolls served with fruit jam and butter	<b>180K</b>		

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# All Day Dining Menu

12:00 pm – 11:00 pm

## Starter

**Quinoa Salad** *(VG, GF, LF)* **235K**  
Paprika-roasted chickpeas, charred kechiwis, cherry tomato, avocado, corn salsa, and vegan green goddess dressing

**Burrata** **255K**  
Burrata, Roasted peperonata, Thai Basil, shaved red onion, fennel seed crackers

**Gado Gado Betawi** *(VG, N, LF)* **220K**  
Salad of long beans, potato, tempeh, tofu, egg, and cucumber served with roasted peanut and sweet soy dressing, accompanied by emping crackers

**Plancha Grilled Prawns Salad** *(LF)* **265K**  
Plancha grilled prawns salad, romaine lettuce, green beans, tamarind dressing

## Sandwich and Burger

All Sandwiches Served with Fries and Salad

**Beef Burger** **370K**  
Australian beef patty, toasted potato bun, local cheddar cheese, lettuce, tomato, gherkin, signature sauce

**Harvest Toasted Panini** *(VG, N, LF)* **260K**  
Grilled zucchini, sticky glazed tempeh, semi-dried tomatoes, cashew nut hummus, fresh Thai Basil, red chili

**Spicy Fried Chicken Bun** **315K**  
Buttermilk marinated chicken breast, cornmeal crust, potato bun, sliced avocado, red onions, sriracha glaze

## Pizza Romana

11:00 AM - 10:00 PM

**Pizza Romana Italiana** **315K**  
Tomato, Mozzarella di Bufala, fire-roasted peppers, fresh basil, parmesan, garlic olive oil

**Pizza Romana Bianca** *(N, P)* **350K**  
Burrata cheese, pesto sauce, zucchini

**Pizza Romana Verdure** *(VG)* **380K**  
Fire-roasted tomato, zucchini, goat cheese, black olives, confit garlic, fresh herbs

## Main Course

**“Khao Phad Pu”** **315K**  
**Crab Fried Rice** *(GF)*  
A classic Thai dish featuring succulent crab meat stir-fried with aromatic jasmine rice, fresh vegetables and topped with a fried egg

**“Phad Thai Goong” Wok Fried Rice Noodles With Prawns** *(GF, N, LF)* **345K**  
Thailand’s national dish sees rice noodles stir-fried with succulent prawns’ crisp vegetables in a tamarind sauce topped with peanuts and fresh lime

**“Gaeng Keaw Waan Gai”** **325K**  
**Chicken Green Curry** *(GF)*  
One of Thailand’s most popular curries featuring tender chicken simmered in coconut milk and infused with fresh herbs and spices

**Mie or Nasi Goreng** *(VG, LF)*  
Wok-fried noodles or rice, egg noodles, cabbage, prawn cracker, pickles

- Vegetarian **205K**
- Chicken **220K**
- Seafood **260K**

**Ayam Taliwang** *(GF, LF)* **315K**  
Grilled chicken marinated in Taliwang spice paste, sautéed water spinach, tomato sambal, aromatic jasmine rice

**Grilled Australian Black Angus Ribeye Steak** *(GF)* **735K**  
Roasted sweetcorn fricassee, charred marinated mushrooms, salsa verde, fries

**Fettuccine Pasta Bolognese** **350K**  
Fettuccine with classic bolognese ragu of beef braised with tomato, red wine, rosemary, parmesan cheese

**Spaghetti Pasta Pomodoro** **315K**  
Spaghetti tossed in a roast garlic tomato sauce, olive oil, parmesan cheese

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## Just for Little Ones

<b>Tomato Garden</b> <i>(VG, LF)</i>	<b>90K</b>
Sweet local tomatoes soup, croutons	
<b>The Cow Jumps Over The Moon</b>	<b>150K</b>
Beef patty, sesame bun, lettuce, tomato, cheddar cheese and fries	
<b>Fillet O' Chicken</b>	<b>140K</b>
Crispy fried chicken fillet, salad, parmesan, mayonnaise, fries	
<b>Bonfire Rice</b> <i>(VG, GF, LF)</i>	<b>125K</b>
Fried rice, prawns or sliced chicken breast, diced vegetables, fried egg	
<b>Firework Noodles</b>	<b>115K</b>
Wok fried noodles, prawns or sliced chicken breast, diced vegetables, fried egg	
<b>Mama Mia</b>	<b>105K</b>
Fusilli pasta bolognese, minced beef, tomato sauce, herbs	
<b>Oodles of Noodles</b>	<b>110K</b>
Noodles soup, poached chicken, local mushroom, green vegetables	
<b>Cookie Monster</b>	<b>90K</b>
Cookies with vanilla or chocolate ice cream	
<b>Mud Pie</b>	<b>90K</b>
Chocolate cake, marshmallows	

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## Late Night Menu

11:00 pm – 06:00 am

### Starter

**Quinoa Salad** (VG, GF, LF)

235K

Paprika-roasted chickpeas, charred kechiwis, cherry tomato, avocado, corn salsa, and vegan green goddess dressing

**Gado Gado Betawi** (VG, N, LF)

220K

Salad of long beans, potato, tempeh, tofu, egg, and cucumber served with roasted peanut and sweet soy dressing, accompanied by emping crackers

### Sandwich and Burger

All Sandwiches Served with Fries and Salad

**Beef Burger**

370K

Australian beef patty, toasted potato bun, local cheddar cheese, lettuce, tomato, gherkin, signature sauce

**Spicy Fried Chicken Bun**

315K

Buttermilk marinated chicken breast, cornmeal crust, potato bun, sliced avocado, red onions, sriracha glaze

**Harvest Toasted Panini** (VG, N, LF) 260K

Grilled zucchini, sticky glazed tempeh, semi-dried tomatoes, cashew nut hummus, fresh Thai Basil, red chili

### Main Course

**Mie or Nasi Goreng** (VG, LF)

Wok-fried noodles or rice, egg noodles, cabbage, prawn cracker, pickles

- Vegetarian 205K
- Chicken 220K
- Seafood 260K

**Fettuccine Pasta Bolognese** 350K

Fettuccine with classic bolognese ragu of beef braised with tomato, red wine, rosemary, parmesan cheese

**Spaghetti Pasta Pomodoro** 315K

Spaghetti tossed in a roast garlic tomato sauce, olive oil, parmesan cheese

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# Beverages Menu

## Mineral Water

San Pellegrino Sparkling 500 ml	125K
Equil Still / Sparkling 760 ml	90K

## Soft Drinks

Coca-Cola 250 ml / Sprite 250 ml	75K
Coke Zero 250 ml	75K
Fever Tree Ginger Ale / Indian Tonic 200 ml	95K

## Fresh Fruit Juice

Orange / Watermelon / Pineapple	80K
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## Chilled Juice

Guava / Mango / Apple	70K
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## Beer

Bintang Pilsner 330 ml	95K
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## Champagne

	Glass (150ml)	Bottle (750ml)
Billecart-Salmon Brut Reserve, NV	880K	3,600K

## Sparkling Wine

Alba Luna Prosecco, NV	220K	1,150K
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## White Wine

Freixenet, Pinot Grigio DOC, Lake Garda, Italy, 2022	275K	1,200K
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## Rosé Wine

Two Islands, Hatten, Bali, Indonesia, 2024	175K	780K
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## Red Wine

Bodega, Norton, Barrel Select Malbec, Mendoza, Argentina 2024	300K	1,300K
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# Beverages Menu

## Mocktails

<b>Two Halves</b>	<b>95K</b>
Lemon juice, all spice syrup, mango juice, mango purée, coconut cream	
<b>Gentle Breeze</b>	<b>95K</b>
Sweet cranberry and sour grapefruit blended with sparkling lemon and lime	
<b>Lychee Lemonade</b>	<b>95K</b>
Lychee and freshly squeezed lemon juice topped with sparkling mineral water	

## GIN

Class (150ml)

<b>Tanqueray 10</b>	<b>290K</b>
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## Vodka

<b>Belvedere</b>	<b>225K</b>
<b>Grey Goose</b>	<b>250K</b>

## Tequila

<b>Patron Silver</b>	<b>350K</b>
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## Coffee

<b>Balinese Coffee</b>	<b>60K</b>
<b>Black Coffee</b>	<b>65K</b>
<b>Espresso (Single)</b>	<b>65K</b>
<b>Cappuccino</b>	<b>65K</b>
<b>Caffé Latte</b>	<b>65K</b>
<b>Macchiato</b>	<b>65K</b>
<b>Iced Coffee</b>	<b>65K</b>

## Dilmah T-Series Loose Tea

<b>English Breakfast Tea</b>	<b>70K</b>
<b>The Original Earl Grey</b>	<b>70K</b>
<b>Single Estate Darjeeling</b>	<b>70K</b>
<b>Sencha Green Tea Extra Special</b>	<b>70K</b>
<b>Green Tea with Jasmine</b>	<b>70K</b>
<b>Chamomile, Herbal Infusion</b>	<b>70K</b>
<b>Pure Peppermint Leaves</b>	<b>70K</b>