



Begin your day with a wellness-focused breakfast and savour freshly brewed coffee, vibrant juices, nourishing smoothie bowls, and Asian-inspired delicacies, all crafted to energize and connect you with Bali's natural vitality.

Beverages

COFFEE

Americano
Cappuccino
Espresso (single/double)
Hot macchiato
Café latte
Café mocha
Decaffeinated coffee
Iced Coffee
Iced Cappuccino

DILMAH T-SERIES

Served with full cream, low-fat, almond, oat or soya milk
English Breakfast
The Original Earl Grey
Single Estate Darjeeling
Sencha Green Tea Extra Special
Green Tea with Jasmine
Chamomile, Herbal Infusion
Pure Peppermint Leaves

FRESH JUICE

Orange
Watermelon
Pineapple
ABC (Apple / Beetroot/ Carrot)

(VG) VEGAN ALTERNATIVE AVAILABLE

(GF) GLUTEN-FREE

(N) NUT

(P) PORK

(LF) LUCTOSE-FREE

From the Cold Pantry

SMOOTHIE BOWL OF THE DAY(LF)

A daily-changing healthy way to start the day. A delicious smoothie topped with Tropical fruits, Granola, nuts and Chia Seeds.

SEASONAL FRUIT SALAD(VG, LF, GF)

Marinate with cinnamon, orange juice reductions, orange zest

YOGHURT

Plain - Greek - low-fat

CEREALS & MUESLI(VG)

Frosties - Muesli - Corn flakes - Coco crunch - Rice crispy - Koko pops

YOUR CHOICE OF MILK:

Full, Low-fat , almond, oat, soy milk

BIRCHER MUESLI (N)

Oats, full-cream milk, yogurt, honey, apple, almond, cashew-nut, walnut, apple juice.

SMOKED SALMON

Caper, onion, lemon, horseradish. multigrain bread

COLD CUTS

Pork mortadella, salami Milano, Prosciutto, gherkins, sourdough bread

LOCAL CHEESE(N)

Brie, goat, semi-firm cow's milk, dry fruits, nuts, water cracker

Wellness

GARDEN GREEN SALAD (VG,GF,LF)

Mixed lettuce, Mango, Asparagus, Roasted pumpkin, Pumpkin seed, with orange citrus dressing.

MUESLI (N)

Vanilla poached snake fruit, grated apple, fresh apple juice, low-fat yogurt, toasted walnut sunflower seeds

VEGAN OVERNIGHT OATS (N)

Oats, almond milk, coconut yoghurt, coconut nectar, grated apple, almond, cashew-nut, walnut, apple juice.

YOGHURT PARFAIT (N)

Low-fat yoghurt, apple compote, granola, coconut nectar, berries

TOFU SCRAMBLE (VG,LF)

Sourdough bread , local tofu, shallot, spring onion, turmeric, herbs

AVO TOAST (VG,N)

Multigrain toast, crushed avocado, poached eggs, local feta, lemon basil pesto, young leaves

EGG WHITE OMELETTE (GF)

Steamed asparagus, semi-dried tomatoes , steamed zucchini, local, feta, fresh herbs

VEGAN PANCAKE(N)

Topped with Banana, almond, roasted coconut, coconut and berry cream

From the Sweet Pantry

PANCAKES

Vanilla cream, berry compote, maple syrup

WAFFLES

Caramelized bananas, honeycomb cream, cinnamon oat crunch

FRENCH TOAST

Brioche brûlé, pineapple with vanilla & lime, coconut mousseline, coconut flakes

From the Hot Kitchen

EGGS SCRAMBLED, FRIED, OVER-EASY, BOILED OR POACHED

SERVE WITH

Baked beans, mushrooms, grilled tomato, hashbrown

Your choice of

Beef, chicken or pork sausage

Beef or pork bacon

EGGS BENEDICT

Toasted English muffin, grilled beef bacon, poached eggs, hollandaise sauce, fresh herbs

EGGS ROYAL

Toasted English muffin, smoked salmon, poached eggs, hollandaise sauce, fresh herbs

SALMON WITH SCRAMBLE EGG

whole meal toasted bread, smoked salmon, herb cress.

OATMEAL PORRIDGE(VG)

Served with cinnamon, honey, raisins.

Cooked sweet or savory, in full, almond milk or water

Asian Corner

MIE GORENG UDANG(VG, LF)

Indonesian fried noodles with prawn, egg, cabbage, caisim and prawn crackers

NASI GORENG SUNE CEKUH(LF, N)

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

BUBUR AYAM (LF, N)

Indonesian Rice Porridge

Rice, chicken, coriander leaves, shallots, peanut, sambal kacang

KHAO TOM GAI(LF, GF)

Thai breakfast rice congee with chicken

Chicken, Spring Onion, Coriander leaves, Coriander roots, garlic, ginger, rice.

SHUMAI - DIM SUM

Shrimps' dumplings, served with light soya sauce and Prik nam pla