

LOCALLY GROWN COFFEE & TEA	115
Espresso, cappuccino, Americano, cafe latte, hot chocolate, mocha	
TEA	105
English Breakfast	
A strong blend with light floral tones	
Earl Grey	
A black tea with bergamot	
Balinese Oolong	
A mildly oxidated and flowery tea	
Organic Green Tea	
A delicate jasmine flavor green tea	
Herbal Teas & Infusions	105
Balinese mint	
Lemongrass, ginger	
Rosella, lemon thyme, pandan leaf	
Chamomile	
Cold Relief	
Tamarind, ginger, honey	
MORNING COCKTAILS	350
Mimosa	
Sparkling wine, orange juice	
Bloody Mary	
Vodka, Worcestershire sauce, Tabasco, lime juice, tomato juice, salt, black pepper	
Screwdriver	
Vodka, orange juice	
Indian Ocean Martini	
Gin, Blue Curaçao, lemon juice, infused orange water	

COLD PRESSED JUICES & HEALTHY SMOOTHIES

Fresh Juices

110

Orange, apple, pineapple, watermelon

Vegan Lassi

155

Mango, coconut yogurt, chia seeds

Pineapple Detox

155

Blended pineapple, spirulina

Fresh Greens

155

Spinach, cucumber, apple, celery, lime zest

Whole Coconut

125

Beetroot Booster

155

Beetroot, orange, carrot, ginger, guaraná

High Fibers

155

Papaya, strawberry, rosella, açai

Bali Smoothie

155

Banana, yogurt, lemongrass, turmeric, honey

COLAZIONE ALL'ITALIANA

Coffee or tea and choice of juice
Fresh seasonal fruit

Selection of
Neapolitan brioche, crostatina, plumcake, fetta biscottata, toast, cookies, fruitcake
Selection of butter, jams, hazelnut chocolate spread

Homemade granola, nuts and yogurt

Your Choice of Eggs

Omelette, fried, poached, boiled or scrambled eggs

Served with a choice of pork bacon, pork or chicken sausages, roasted vine tomato,
Asparagus, mushroom, sautéed spinach and Patate Duchessa

or

Eggs Benedict, pork ham and Hollandaise sauce

or

Egg Florentine, spinach and Hollandaise sauce

or

Pork ham and Fontina cheese toast

or

Zabaione with toasted brioche

950

Sangkar

BALINESE BREAKFAST

Coffee or tea and choice of juice
Fresh seasonal fruit

Selection of
Bubur sum-sum, chicken tum, fish sate, sayur kalasan

Your Choice of Main Course

Shrimps nasi goreng with brown rice

or

Mie kuah, egg noodles and king crab

or

Bubur ayam, boiled egg, shredded chicken and fried shallot

or

Bihun noodles, braised beef short ribs and spring onion

or

Poached local Barramundi Pesmol broth

950

CHINESE BREAKFAST

Coffee or tea and choice of juice
Fresh seasonal fruit

Selection of
Dim sum, shrimp dumpling, bao, shaomai, gyoza
Steamed pork ribs, Chinese pancakes, Char Siu scrambled eggs, egg tart

Your Choice of Main Course

Beef Chow Fun

or

Beef noodle soup with morel, spring onion and cilantro

or

Cantonese style-fried rice

or

Soya milk, fried bread stick

or

Choice of plain, seafood or pork preserved egg congee

950

WELLNESS

Coffee or tea and juice

Seasonal sliced fruit and mixed berries

Coconut milk and oatmeal

Poached eggs, avocado, asparagus and smoked wild Sockeye salmon Carpaccio from Northern British Columbia, Canada

950

BREAKFAST A LA CARTE

Basket of homemade Italian bakeries	250
Selection of butter, jams, hazelnut chocolate spread	
Your Choice of Cereals (V)	160
Corn flakes, wheat bran flakes, rice krispies, choco balls	
Homemade granola, nuts and yogurt (Veg)	160
Bircher Muesli, green apple, almond and raspberry (Veg)	300
Oatmeal, mixed berries and coconut milk (V)	160
Waffles, whipped cream, maple syrup and berries	220
Pancakes, maple syrup, berries and banana	180
Selection of Italian cold cuts and cheese, pickles	550
Steamed prawns and avocado on whole grain bread	260
Your Choice of Eggs	350
Omelette, fried, poached, boiled or scrambled eggs Served with a choice of pork bacon, pork or chicken sausages, Roasted vine tomato, asparagus, mushroom, sautéed spinach and Patate Duchessa	
Egg white frittata, tomato, mozzarella and basil	230
Eggs Benedict	350
Poached eggs, pork ham and Hollandaise Sauce	
Eggs Florentine	350
Poached eggs, spinach and Hollandaise sauce	

BREAKFAST SPECIALTIES (Additional charge)

Smoked wild Sockeye salmon Carpaccio from Northern British Columbia, Canada	
50gr	300
100gr	600
Eggs Royale	500
Poached eggs, smoked wild Sockeye salmon Carpaccio From Northern British Columbia, Canada and Hollandaise Sauce	
Lobster Omelette	1.500
Caviar and seasonal watercress	

ASIAN SPECIALTIES

Beef Noodle Soup	420
With morel, spring onion and cilantro	
Mie Kuah (L)	480
Egg noodles and king crab	
Baramundi Pasmol	250
Local poached fish with Pasmol broth	
Sweet Potato Soup (V)	200
Peanuts, scallion and purple chips	
Sichuan Grilled Tofu	220
Minced beef and green vegetables	