LOCALLY GROWN COFFEE &TEA Espresso, cappuccino, Americano, cafe latte, hot chocolate, mocha	115
Espresso, cappuccino, Americano, care latte, not chocolate, mocha	
ΤΕΑ	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 roasted vine tomato, asparagus, mushroom Sautéed spinach and Patate Duchessa

or

Eggs Benedict and Hollandaise sauce

or

Egg Florentine, spinach and Hollandaise sauce

or

Zabaione with toasted brioche

950

#### WORKSHOP

Inspired by Workshop Gymnasium, Bulgari Hotel's exclusive fitness provider

Coffee or tea and juice

Seasonal sliced fruit and mixed berries

Coconut milk and oatmeal

Poached eggs, avocado, asparagus

950

#### **BREAKFAST A LA CARTE**

<b>Basket of homemade Italian bakeries</b> Selection of butter, jams, hazelnut chocolate spread	250
Your Choice of Cereals (V) Corn flakes, wheat bran flakes, rice krispies, choco balls	160
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
<b>Your Choice of Eggs</b> Omelette, fried, poached, boiled or scrambled eggs Roasted vine tomato, asparagus, mushroom, sautéed spinach and Patate Duchessa	350
Egg white frittata, tomato, mozzarella and basil	230
<b>Eggs Benedict</b> Poached eggs and Hollandaise Sauce	350
<b>Eggs Florentine</b> Poached eggs, spinach and Hollandaise sauce	350

#### **ASIAN SPECIALTIES**

200

# Sweet Potato Soup (V) Peanuts, scallion and purple chips