

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, limejuice, tomato juice, salt, black pepper	
Screwdriver	
Vodka, orange juice	
Indian Ocean Martini	
Gin, Blue Curacao, lemon juice, infused orange water	

COLD PRESSED JUICES & HEALTHY SMOOTHIES

Fresh Juices Orange, apple, pineapple, watermelon	110
Vegan Lassi Mango, coconut yoghurt, chia seed	155
Pineapple Detox Blended pineapple, spirulina	155
Fresh Greens Spinach, cucumber, apple, celery, lime zest	155
Whole Coconut	125
Beetroot Booster Beetroot, orange, carrot, ginger, guaraná	155
High Fibers Papaya, strawberry, rosella, acai	155
Bali Smoothie Banana, yoghurt, lemongrass, turmeric, honey	155

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 jams, honey, hazelnuts & chocolate spread

Homemade granola, nuts and yogurt

Your Choice of Eggs

Omelette, fried egg, eggs benedict, poached eggs, boiled eggs, scrambled eggs

Served with a choice of bacon, pork or chicken sausages, roasted vine tomato,

Asparagus, mushroom, sautéed spinach and Patate Duchessa

or

Ham and Fontina cheese toast

or

Egg Florentine, spinach and Hollandaise sauce

or

Zabaione with toasted brioche

950

BALINESE BREAKFAST
(Local Balinese Food)

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

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, asparagus and smoked salmon

550

BREAKFAST A LA CARTE

Basket of homemade Italian bakeries, butter, jams and honey	250
Your Choice of Cereals (V) Corn flakes, wheat bran flakes, rice krispies, choco balls	160
Homemade Granola (Veg) Whole milk and mixed berries	160
Bircher Muesli (Veg) Green apple, almond and raspberry	300
Waffle Whipped cream, maple syrup and berries	220
Pancakes With maple syrup, berries and banana	180
Whole Grain Bread Smoked salmon and avocado	260
Oatmeal (V) Mixed berries and coconut milk	160
Selection of Italian Cold Cuts and Cheese Pickled vegetables	550
Your Choice of Eggs Omelette, fried egg, eggs benedict, poached eggs, boiled eggs, scrambled eggs Served with a choice of bacon, pork or chicken sausages, roasted vine tomato Asparagus, mushroom, sauteed spinach and Patate Duchessa	350
Lobster Omelette Caviar and seasonal watercress	1.500
White Eggs Frittata (GF) Tomato, mozzarella and basil	230
Eggs Benedict Choice of smoked salmon or ham and Hollandaise Sauce	350
Egg Florentine Spinach and Hollandaise sauce	350

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	