

LOCALLY GROWN COFFEE	130
Espresso, cappuccino, Americano, latte macchiato, hot chocolate, mocha	
LOCALLY GROWN TEA	130
English Breakfast	
A robust black tea blend with subtle floral notes.	
Earl Grey	
A classic black tea infused with the citrus aroma of bergamot.	
Oolong	
A lightly oxidized tea with a smooth, floral character.	
Organic Jasmine Green Tea	
A delicate green tea scented with fragrant jasmine blossoms.	
Sencha	
A traditional Japanese-style green tea, crafted in Bali with a fresh, grassy flavor.	
Peppermint Green Tea	
A refreshing green tea blended with mint leaves and peppermint oil.	
Herbal Infusions	130
Chamomile	
Lemongrass, ginger	
Rosella, pandan leaf, lemon thyme	
Tamarind, ginger, honey	
MORNING COCKTAILS	370
Mimosa	
Sparkling wine, orange juice	
Dragon Fruit Bellini	
Sparkling wine, dragon fruit purée	
Lychee Lemongrass Martini	
Vodka, lychee liqueur, orange liqueur, fresh lemongrass, lime juice	
Beetroot Bliss	
Gin, beetroot juice, St. Germain, yuzu, lemon, elderflower syrup	

COLD PRESSED JUICES & HEALTHY SMOOTHIES

Fresh Juices Orange, apple, pineapple, watermelon	130
Vegan Lassi Mango, coconut yogurt, chia seeds	170
Pineapple Detox Blended pineapple, spirulina	170
Fresh Greens Spinach, cucumber, apple, celery, lime zest	170
Beetroot Booster Beetroot, orange, carrot, ginger	170
High Fibers Papaya, strawberry, rosella, açai	170
Bali Smoothie Banana, yogurt, lemongrass, turmeric, honey	170
Whole Coconut	150

BVLGARI BREAKFAST

Available from 6.30 a.m. until 2 p.m.

Coffee or tea and choice of juice

Local tropical sliced fruit (V)

Cake of the day and diplomat cream

Homemade granola, Greek yogurt and Balinese fresh berries (Veg, N)

Your Choice of Eggs

Omelette, fried, poached, boiled or scrambled eggs

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

or

Eggs Benedict, Italian pork ham, Hollandaise sauce, mesclun salad

or

Egg Florentine, Balinese spinach, Hollandaise sauce, mesclun salad

or

Bagel with homemade gravlax salmon, cream cheese, avocado, mesclun salad

or

Italian pork ham and provolone cheese toast, mesclun salad

1,100

BALINESE BREAKFAST

Available from 6.30 a.m. until 2 p.m.

Coffee or tea and choice of juice

Local tropical sliced fruit (V)

Selection of
Balinese bubur sum-sum, chicken tum, local barramundi sate, sayur kalasan

Your Choice of Main Course

Indonesian locally sourced shrimp nasi goreng with brown rice (L)

or

Mie kuah, egg noodles and king crab (L)

or

Bubur ayam, boiled egg, shredded Balinese chicken and fried shallot (L)

or

Bihun noodles, braised beef short ribs and spring onion (L)

or

Poached local barramundi in pesmol broth (GF, L)

1,100

CHINESE BREAKFAST

Available from 6.30 a.m. until 2 p.m.

Coffee or tea and choice of juice

Local tropical sliced fruit (V)

Shrimp and pork siu mai
Prawn dumpling, vegetable dumpling
Fried sesame ball
Steamed seasonal vegetables with garlic
Steamed grouper with soy sauce
Sweet and sour pork ribs

Your Choice of Main Course

Beef Chow Fun (L)

or

Beef noodle soup with morel, spring onion and cilantro (L)

or

Cantonese-style chicken fried rice (L)

or

Fried bread stick, soya milk (L)

or

Choice of plain, locally sourced seafood or pork congee (L)

1,100

ARABIC BREAKFAST

Available from 6.30 a.m. until 2 p.m.

Coffee or tea and choice of juice

Local tropical sliced fruit (V)

Selection of

Chickpeas hummus, grilled halloumi with muhammara,
Pita bread and qatayef filled with cream and nuts

Your Main Course

Shakshuka eggs (scramble or sunny side up) with bell pepper, onion and tomato
Mesclun salad

I,100

GF: Gluten Free | L: Lactose Free | V: Vegan | Veg: Vegetarian

All prices are in thousand rupiah and subject to prevailing government tax and 10% service charge

BVLGARI GYMNASIUM BREAKFAST

Available from 6.30 a.m. until 2 p.m.

Coffee or tea and choice of juice

Local tropical sliced fruit (V)

Poached eggs, avocado, asparagus, smoked salmon, mesclun salad

Choice of

Homemade granola, Greek yogurt and Balinese fresh berries (Veg, N)

or

Chia pudding, mango, blueberry (V)

or

Açai smoothie bowl, seasonal fruits, coconut flakes (V)

1,100

GF: Gluten Free | L: Lactose Free | V: Vegan | Veg: Vegetarian

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A LA CARTE BREAKFAST

Basket of homemade classic bakeries	280
Butter croissant, sour dough, bakery of the day Selection of butter and jams	
Your choice of cereals (V)	180
Corn flakes, Koko crunch, Cheerios, Milo cereal	
Homemade granola, Greek yogurt and Balinese fresh berries (Veg, N)	190
Bircher muesli, green apple, almond and raspberry (Veg, N)	330
Oatmeal, mixed Balinese fresh berries and coconut milk (V)	180
Waffles, whipped cream, maple syrup and local berries (Veg)	250
Pancakes, maple syrup, locally sourced berries (Veg)	210
Crepes (Veg, N)	250
Strawberry, raspberry, hazelnut, chocolate hazelnut spread, whipped cream	
Local tropical sliced fruits (V)	210
Chia pudding, mango compote, blueberry, raspberry and coconut flakes (V)	230
Açai smoothie bowl, seasonal fruits, coconut flakes (V)	230
Avocado toast, whole grain bread, tomato and fried quail egg (Veg, L)	300
Bagel, homemade gravlax salmon, cream cheese, avocado, mesclun salad	420
Italian pork ham and provolone cheese toast, mesclun salad	390
Selection of Italian cold cuts and cheese	620

EGG DISHES

Your Choice of Eggs	400
Omelette, fried, poached, boiled or scrambled eggs Served with a choice of local pork bacon, pork or chicken sausages, Roasted vine tomato, asparagus, mushroom, sautéed spinach and potatoes	
Egg white frittata , tomato, mozzarella and basil	260
Served with a choice of local pork bacon, pork or chicken sausages, Roasted vine tomato, asparagus, mushroom, sautéed spinach and potatoes	
Eggs Benedict	400
Poached eggs, Balinese pork ham, Hollandaise sauce, mesclun salad	
Eggs Florentine	400
Poached eggs, local spinach, Hollandaise sauce, mesclun salad	
Eggs Royale	560
Poached eggs, smoked salmon, Hollandaise sauce, mesclun salad	

BREAKFAST SPECIALTIES (Additional charge)

Jimbaran lobster omelette	1,600
Caviar and seasonal watercress	

ASIAN SPECIALTIES

Your choice of congee (L) Plain, locally sourced seafood or pork	280
Bubur ayam (L) Indonesian chicken porridge with boiled egg, shredded chicken and fried shallot	280
Beef noodle soup (L) With morel, spring onion and cilantro	470
Mie kuah (L) Egg noodles and king crab	530
Bihun kuah (L) Vermicelli noodles with braised beef short ribs and spring onion	430
Baramundi pesmol (GF, L) Local poached barramundi with Pesmол broth	280
Nasi goreng udang (L) Fried brown rice with locally sourced shrimps	330
Selection of dim sum (L)	280
Beef chow fun (L) Rice noodle, beef, spring onion, bean sprouts and eggs	540
Cantonese style fried rice (L) Local chicken, carrot, green peas, egg, sesame oil and ginger	330
Fried bread stick with soya milk (L)	390