

BEACH HOUSE

BREAKFAST MENU FROM 9AM - 11AM

Egg Selection

ORGANIC FARM EGGS (E)	140
<i>Two eggs prepared your way — poached, scrambled, fried, or boiled, served with your choice of artisanal sides</i>	
FRENCH OMELETTE (E, D)	140
<i>Classic French-style omelette, Gruyère cheese, fresh garden chives</i>	
EGG BENEDICT (E, D, G, SF)	180
<i>Poached organic eggs, hollandaise sauce, smoked ocean trout, English muffin</i>	
SIDES (E, D, G, SF)	80
<i>Spinach / mushroom / baked tomatoes / pork sausage / chicken sausage / pork bacon / rosti</i>	

Healthy Choice

AVOCADO TOAST (E, G)	160
<i>Mashed ripe avocado, poached eggs on our signature toasted sourdough</i>	
WHITE SCRAMBLED EGGS (E)	140
<i>Mushrooms, cherry tomatoes, chives</i>	
PLANT-BASED TARTINE (N)	120
<i>Krakakoa dark chocolate, avocado spread, fresh red berries, almond milk</i>	
GRANOLA BOWL (D, G)	120
<i>Tropical fruit, yoghurt, housemade granola</i>	
FRUIT PLATE	160
<i>Fresh seasonal sliced fruits</i>	

All Times Favorites

BUTTERMILK PANDAN PANCAKE (E, G)	120
<i>Pandan-infused pancakes, housemade fruits chutney</i>	
FRENCH TOAST (G, E)	140
<i>Golden brioche, palm sugar, crème anglaise</i>	
BAKERY BASKET	160
<i>Danish, croissant, pain au chocolate, butter, selection of jam</i>	

(D) Dairy (E) Egg (G) Gluten (SF) Seafood (N) Nut

Please advise our team for any particular dietary requirements.

All prices are quoted in thousands of Indonesian Rupiah and subject to 11% prevailing government tax and 10% service charge.