THE FIRST BITE

CASCARA

A Morning Flow
A curated collection of small breakfast plates, designed to be mixed, matched, and enjoyed at an unhurried pace.

MINDFUL MORNING KICKOFF

Seasonal Fruit Composition (V)
Selection of ripe seasonal fruits, herby citrus syrup, mango sorbet or passion fruit sorbet, fresh herbs

Coconut Yogurt Parfait (N, V)
Coconut yogurt, preserved lemon, house-made grain-free granola, coconut nectar, moringa, fragrant herbs, chili infused raw honey

Layered Chia Trifle (N, V)
Three-colour chia layers, house-made grain-free granola, toasted coconut, tropical fruit compote, coconut foam

Matcha Panna Cotta (L)
Soy milk, matcha, sesame seeds brittle, yuzu vanilla crème

Tropical Açaí Blend (N, VE)
Açaí puree, mixed tropical fruits, toasted coconut, cacao nibs, bee pollen, house-made crunch

BAKERY, REIMAGINED

Sunny Fez on Toast (G, L)
Sourdough, whipped cheese, roasted vegetables, sun-dried tomato, preserved lemon, olive oil, warm spice, roasted spiced chickpeas, herbs

Smoked Salmon Open-faced Sando (G, L, E, S)
Rye bread, smoked salmon, pickled onion, pickled beets, egg, cream cheese

Rendang Cubissant (E, L, G)
Braised beef, egg yolk jam, coconut

Mocaf Pancake (E, L)
Gluten free fluffy cassava pancake, espresso butter, lemon gel, tropical fruit salad

Not a Typical French Toast (L, E, P)
Gluten free toast, maple and bacon bits ice cream, local apples, cinnamon salted butterpollen, house-made crunch

EGGS & MORNING PLATES

Folded Foo Young (S, E)
Minced chicken, prawn, beansprouts, sweet sour, sesame seeds

Soft Yolk Club (L, E, P, S)
Soft-cooked eggs, coconut and corn toast, crispy pork or beef bacon, sambal matah, chili oil, herbs, seaweed, miso hollandaise, tobiko

Çilbir (E, L, G)
Sous-Vide Egg, whipped garlic yogurt, smoked pepper butter, crispy sourdough, dill

Eggless Scramble (N, G)
Sourdough, tofu, chickpeas, bell pepper, avocado, kala namak, muhammara, zaátar, nutritional yeast, spiced coconut bacon

Glow & Ground (V)
Arugula, radish, spiced chickpeas, cucumber, cherry tomatoes, red onion, avocado, tahini, sumac, pomegranate arils, pumpkin seeds

NOURISHING GRAIN BOWLS

Ginger Chicken Rice
Ginger-garlic rice, poached chicken, clear ginger broth, cucumber, sauce

Tofu & Kimchi (V, G)
Rice, seeds, kimchi, marinated tofu, shitake mushroom, seaweed, pickles, gochujang

Coconut Porridge Bowl (V)
Slow-cooked grains in coconut milk, palm sugar, banana, citrus zest

Levantine Sunrise Bowl (G, N, V)
Warm mixed grains, spiced vegetables, chickpeas, whipped tahini, preserved lemon, pomegranate molasses, toasted nuts, fresh herbs, olive oil

Gluten Free Overnight Oats (N, V)
Gluten-free oats, almond milk, roasted banana, sweet tahini, toasted seeds, tropical fruit compote, date, cacao nibs, sea salt

LOCAL MORNING FAVES

Nasi Kuning (G, S, E)
Turmeric-scented rice, egg, tempe manis, ayam bumbu bali, coconut flakes, sate lilit, urap, sambal

Bubuh Bali (E, G)
Rice porridge, shredded free-range chicken, egg bumbu genep, braised long beans, turmeric chicken broth, traditional condiments

Nasi Goreng Kampung (S, G, E)
Fried rice, shrimp paste, chicken, fried egg, garden vegetable, pickles, crackers, sambal

Bihun Goreng (E, S)
Sweet potato vermicelli, chicken, egg, greens, coconut aminos, pickles, crackers, sambal

Nasi Campuh Bali (P, G, S)
Coconut and sweet potato rice, pork urutan, babi kecap, ayam mesisit, sate babi, lawar kacang, pork crackers, sambal

NIBBLE & PICK

Artisanal Cheese Plate (L, N, G, VE)
Selection of local dairy cheeses, seasonal accompaniments, bread

Artisanal Plant-Based Cheese Plate (N, V)
Plant-based tree nut cheeses, nuts, fruit, crackers

Charcuterie Plate (P, L, A, G)
Local artisanal Cured meats, rillettes, pate, pickles, mustard, bread

G = Gluten
L = Lactose
E = Egg
S = Seafood
N = Nut
V = Vegan
VE = Vegetarian
P = Pork
A = Alcohol

Please note: *Dietary information on this menu is provided as a guide only and does not indicate that dishes are allergen-free. Please inform our team of any allergies or intolerances before ordering.*