

BREAKFAST CLASSICS

Organic Farm Eggs (e)

*Two eggs prepared your way – poached, scrambled, fried, or boiled,
served with your choice of Artisanal sides*

French Omelette (e, d)

Classic french-style omelette with gruyère cheese, fresh garden chives

Egg Benedict (e, d, g, sf)

*Poached organic eggs, hollandaise sauce,
smoked ocean trout, English muffin*

Cured Local Fish (sf, d)

Thinly sliced cured red snapper with pickled onion, plain yoghurt, lime

Selection Of Cheese (d)

*Curated local and imported cheeses, served with tropical fruits chutney,
wildflower honey*

Artisanal Sides

*Sautéed spinach / grilled mushrooms / baked tomatoes
pork or chicken sausage / pork bacon / Artisanal rösti*

(e) Egg (d) Dairy (g) Gluten (n) Nut (sf) Seafood

Please advise our team of any particular dietary requirements

HEALTHY CHOICE

Avocado Toast (e, g)

Mashed ripe avocado, poached eggs on our signature toasted sourdough

White Scrambled Eggs (e)

Mushrooms, cherry tomatoes, chives

Chia Pudding

Coconut milk, tropical fruits, vanilla

Plant-based Tartine (n)

Krakakoa dark chocolate, avocado spread, fresh red berries, almond milk

Granola Bowl (d, g)

Tropical fruit, yoghurt, housemade granola

(e) Egg (d) Dairy (g) Gluten (n) Nut

SMOOTHIES

Green

Spinach, cucumber, green apple, lemon juice, coconut water, chia seeds

Berry

Strawberries, blueberries, raspberries, honey, greek yoghurt

Island Blend

Papaya, pineapple, banana, orange juice, coconut water, flaxseed

Strawberry Oatmeal

Vanilla protein powder, almond milk, greek yoghurt, strawberries, oats, honey

Choco

Chocolate protein powder, almond milk, banana, peanut butter, honey

Harmony

Pineapple, mango, vanilla yoghurt, honey

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ASIAN INSPIRATIONS

Jakarta-Style Nasi Goreng or Mie Goreng (so, e, g)

*Wok-fried rice or noodles, shredded chicken, egg,
soy sauce, chilli, local pickles*

Mi Nyèmèk (so, e, g)

Soft rice noodles, coconut broth, seasonal vegetables, tofu

Bubur Ayam (e, c)

Organic rice porridge, shredded chicken, egg, fried shallots, local celery

Traditional Congee (e)

*Artisan Jatiluwih rice, congee, spring onion, fried shallot, garlic,
ginger, organic poached egg or tofu*

(c) Celery (e) Egg (g) Gluten (so) Soy

ALL-TIME FAVORITES

Buttermilk Pandan Pancake (g, e)

Pandan-infused pancakes, housemade fruits chutney

French Toast (g, e)

Golden brioche, palm sugar, crème Anglaise

(e) egg (g) gluten

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INDULGENCES

Additional charges apply for this exclusive menu

Lobster Brioché (sf, e, g) **250**

*Housemade brioche, pan seared Lombok lobster,
hollandaise, wilted spinach*

Truffle Sunny Side Up or Scrambled (d, e, g) **270**

Organic eggs, seasonal truffle, sun-dried ricotta, sourdough

Scrambled or Omelette

with Caviar Maison Kaviari (e, d, g) **2,000**

Organic eggs, cream cheese, 20g Maison Kaviari selection

(e) Egg (d) Dairy (g) Gluten (sf) Seafood

Billecart-Salmon Brut Réserve Champagne France **550**

Bloody Mary **140**

*Vodka, tomato juice, house spice mix, lemon, tabasco,
Worcestershire, celery garnish*

Mimosa **140**

Sparkling wine, fresh orange juice

*All prices are in thousands of Indonesian rupiah and
subject to 11% government tax and 10% service charge*

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COFFEE

Freshly brewed coffee with Indonesian bean blends:

Regent Bali Canggu Blend

A rich blend of arabica and robusta from Bali regions, including Kintamani, Manikliyu, Tabanan, and Papua, with unique hints of cocoa nibs, nutty undertones, caramel, and a fuller body

Espresso Blend

A 100% arabica blend from Toraja, Aceh, and Bali, offering a fruity aroma with nutty, berry notes and a light body

Choose your preferred brewing style and milk option

TEA

Singabera

Indonesian Teas & Tisane

Halimun Oolong
Chamomile & Lemongrass
Spiced Black Chai
Turmeric & Tamarind
Strawberry & Pineapple
Sappan Wood & Spices
Butterfly Pea & Roselle

TWG

International teas

English Breakfast
Earl Grey
Emperor Sencha
Grand Jasmine
Green Tea & Cherry Blossom
Darjeeling

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HOT OR ICED

Decaf Coffee / Chocolate Krakakoa / Matcha Latte

Iced Coffee

Hazelnut Latte / Berry Buzz Espresso / Iced Cold Brew Lemonade

Iced Tea

Lychee Ginger / Pandan Longan / Apple Peach

JAMU BY JWU

A Traditional Indonesian Concoction With Healing Properties:

Bali Turmeric

Turmeric, Honey, Lemon Juice, Black Pepper

KOMBUCHA BY SOURBUCHA

*A Natural Energy Living Tea With Antioxidants, Vitamins, Enzymes,
And Health-Promoting Probiotics*

Lychee / Peach / Summer Berries

FRESH JUICE

*Orange / Watermelon / Pineapple / Melon / Apple
Mango / Carrot / Young Coconut*

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