

WELLNESS SHOT

Beras Kencur
Rice, Lime and Turmeric

Gepyok’an
Combines six varieties of Ginger, Galangal, Honey, Turmeric, Lime, Local *Katuk* Tree Leaves

Kunir Asem
Tamarind, Turmeric, Pandan, Palm Sugar

PROBIOTIC

Home-made Rosella Kombucha
Javanese Leaf Tea, Rosella Flowers from Majaksingi Village

Kelapa Menoreh (D)
Coconut, Kefir Milk, Nata de Coco

FRESH JUICE

Rise and Shine
Tangerine, Carrot, Apple, Beetroot, Ginger and Turmeric

Soul Juice
Spinach, Tangerine, Chia, Spirulina, Ginger

Detoxifying
Kale, Cucumber, Pineapple

Tangerine | Pineapple | Apple | Watermelon | Tomato | Carrot

SMOOTHIE

Banana Antioxidant (VG, N)
Banana, Strawberry, Almond Milk, Cinnamon

Tropical Delight (D)
Yoghurt, Pineapple, Spirulina, Local Basil

Seasonal Fruit Smoothies (V, D)
Seasonal Fruits, Yoghurt, Fresh Milk, Local Honey

COFFEE & TEA

Coffee
Espresso | Double Espresso | Americano
Latte | Cappuccino | Macchiato | Flat White
Iced Black Coffee | Iced Cappuccino | Iced Latte

Specialty Coffee
Kopi Jahe Menoreh (Cold Brew)
Ginger Coffee from Menoreh Hill

Suroloyo Hill’s Coffee (Press Pot)
Arabica Wine | Arabica Honey

Java Robusta (Press Pot)

Tea
Java Tea | English Breakfast | Earl Grey | Lapsang Souchong
Jasmine Green | Java Green | Matcha
Fresh Mint | Ginger | Lemongrass | Majaksingi Rosella

BREAKFAST

Available from 6am to 11am

YOGHURT, CEREAL AND FRUIT

Yoghurt
Plain (D) | Low Fat (D) | Greek (D) | Coconut (VG)

Cereal
Cornflakes | Crisped Rice | Home-made Granola | Cocoa Flakes
Served with Milk: Full Cream (D) | Skim (D) | Low Fat (D) | Almond (N) | Oat (G) | Soy (VG)

Granola Bowl (V, D, N)
Toasted Coconut, Cashew, Dried Tropical Fruits, Plain Yoghurt

Fruit Yoghurt (V, D, N)
Seasonal Mixed Fruits, Low Fat Yoghurt, Strawberry Puree,

Almond, Local Raw Honey

Jiwo Bircher Muesli (V, G, D, N)
Overnight Oat, Green Apple, Raisin, Goji Berry, Sunflowers, Almond, Chia Seeds, Low Fat Milk, Yoghurt, Dwarf Bee’s Honey

Avocado and Dragon Fruit Carpaccio (VG, N)
Roasted Almond, Fresh Coconut Milk, Cocoa Nibs, Mints

Tropical Fruit Platter

BAKERY

White Toast (V, E, G, D)
Brown Toast (VG, E, G, N, D)
Gluten-Free Bread (V)
Croissant (V, E, G, D)
Pain Au Chocolate (V, E, G, D)
Daily Danish (V, E, G, D, N)
Jiwo Doughnut (E, G, D)
Tamarind and Turmeric Bomboloni (E, G, D)

TOAST

Avocado Toast (V, E, G)
Sourdough, Mashed Avocado, Poached Eggs

Soft Scramble and Smoked Salmon on Toast (E, G, F, D)
Brown Bread, Crème Fraiche, Green Onion

Burrata and Tomato (V, D)
Sourdough, Fresh Burrata, Sundried Tomato Pesto, Roasted Cherry Tomatoes, Basil, Balsamic Reduction

FRESH & LIGHT

Chickpea Pineapple Salad (VG)
Chickpea, Edamame, Quinoa, Cilantro, Pineapple

Berry Immune Bowl (V, D, N)
Yoghurt, Fresh Strawberry, Banana, Dragon Fruit, Coconut With Granola, Bee Pollens, Mixed Seed

Chia Coconut Pudding (VG, N)
Strawberry Compote, Wild Strawberry, Toasted Almonds

Vegan Green Smoothie Bowl (VG)
Fermented Cassava, Spinach, Kale, Green Apple, Fresh Coconut Milk with Dates, Longan, Pomegranate

JAVANESE FAVOURITES

Lontong Opor (E, C, N)
Rice Cake, Braised Chicken in Fresh Coconut Milk, Candlenuts, Bacem Eggs, Chicken Liver, Shrimp, Slow-Cooked Beef Skin, Dried Grated Coconut, Spicy Potato

Nasi Kuning (E)
Steamed Turmeric Coconut Rice, Coconut Beef, Wok-Fried Glass Noodles, Duck Eggs Omelette, Crispy Sweet Tempe, String Bean, Red Sambal

Nasi Soto (E)
Magelang’s Style Clear Beef and Rice Soup, Potato Cake, Australian Angus Beef Brisket, Slow-Braised Quail Eggs

Bubur Ayam (E, G)
Rice Porridge, Shredded Turmeric Chicken, Soybean Fried Dough, Green Onion, Lemongrass Broth

Mie Goreng or Mie Godog (E, G)
Javanese Style Wok-Fried Noodles or Traditional Noodles Soup with Vegetables, Chicken, Egg

Nasi Goreng or Nasi Godog (E)
Amanjiwo Style Wok-Fried Rice or Traditional Rice Soup with Vegetables, Chicken, Egg

Kue Lupis (V)
Javanese Traditional Steamed Sticky Rice Cake, Grated Coconut, Palm Sugar

BREAKFAST CLASSICS

Two Egg Any Style (V, E)
Poached | Scrambled | Fried | Boiled

Omelette (Regular & Egg White) (E)
Mushroom | Onion | Tomato | Peppers | Ham (PK) | Turkey Ham

Egg Benedict (E, G, D, PK)
English Muffin, Poached Eggs, Ham, Hollandaise Sauce

Egg Royale (E, G, F, D)
English Muffin, Poached Eggs, Smoked Salmon, Hollandaise Sauce

Egg Florentine (E, G, D, V)
English Muffin, Poached Eggs, Spinach, Hollandaise Sauce

Egg White Frittata (V, E, D)
Comte Cheese, Spinach, Confit Tomato, Champignon Mushroom, Rocket Leaves

Croque Monsieur (E, G, D)
Grilled Sourdough Sandwich with Turkey Ham, Mornay Sauce, Parmigiano, Gruyere Cheese

Apple Malang Pancake (V, E, G, D)
Caramelized Local Green Apple, Ricotta Cheese

Jiwo Waffles (V, E, G, D, N)
Whipped Coconut Milk, Vanilla Bean, Almonds, Coconut Nectar, Caramelized Banana

Torrijas (E, G, D)
Pan-Fried Dipped Sour Dough, Macerated Berries

SIDES

Chicken Sausage | Beef Sausage | Mushroom | Avocado | Hashbrown | Sauteed Spinach | Smoked Salmon (F) | Bacon (PK)

(VG) Vegan (V) Vegetarian (E) Egg (C) Crustacean (G) Gluten (F) Fish (D) Dairy (N) Nuts (P) Peanuts (PK) Pork

All prices are in Thousand of Indonesian Rupiah (IDR) and are subject to a 21% service charge and applicable government tax.
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.
Our coffee and tea are green certified and come from Fairtrade partnerships.