

WELLNESS SHOT

TropicalSunburstZing ^(VG)
Turmeric, Galangal, Tangerine, Carrot, Pineapple, Mango

Fiery ScarlettSurge ^(VG)
Ginger, Beetroot, Apple, Pear, Gochugaru, Apple Cider Vinegar

HerbalAwakening Elixir ^(VG)
Guava, Herbs, Kale, Pandan, Kaffir Lime, Cucumber, Celery

PROBIOTIC

HomemadeGinger Beer ^(VG)
Fermented Ginger, Lime

Sourbucha from Bali Rainwater ^(VG)
Kore Culture Lab Digestive Wellness Kombucha

Kefir ^(V, D)
Fermented Cow Milk

FRESH JUICE

Enchanted Forest ^(VG)
Cucumber, Celery, Kale, Spinach, Apple, Parsley, Ginger, Coriander

Radiance Tonic ^(VG)
Pineapple, Carrots, Mango, Turmeric, Black Pepper, Aloe Vera

Crimson Charge ^(VG)
Beetroot, Watermelon, Pomegranate, Lemon, Cayenne Pepper

Orange | Pineapple | Apple | Watermelon | Mango | Dragon Fruit

SMOOTHIE

Earthy Indulgence ^(VG, N)
Banana, Almond, Cashew, Dates, Raw Cacao, Maca, Ashwagandha

Tropical Breeze ^(VG)
Tangerine, Pineapple, Mango, Coconut, Spinach, Kale, Kemangi

Berry Bloom ^(V)
Strawberry, Raspberry, Orange, Coconut Cream, Honey, Chia

COFFEE & TEA

Coffee ^(VG, V, D, N)
Espresso | Double Espresso | Americano | Latte | Cappuccino | Macchiato | Flat White | Mocha | Iced Americano | Iced Cappuccino | Iced Latte

Specialty Coffee ^(VG)
Bali | Sumatra | Toraja | V60 | French Press

Tea ^(VG)
English Breakfast | Earl Grey | Amandari Ubud Tranquil | Chamomile | Rosella | Amandari Calming Blue

Our coffee and tea are green certified and come from Fairtrade partnerships.

BREAKFAST

Available from 6.30am to 11am

YOGHURT, CEREAL AND FRUIT

Yoghurt ^(V, D, VG)
Natural | Greek | Coconut

Cereal ^(VG, V, G, D, N)
Choco Chips | Magic Rainbow | Homemade Granola
Served with Milk: Full Cream | Skimmed | Almond | Oat | Soy | Coconut | Rice

Oatmeal Porridge ^(VG, V, D)
Gluten Free Oats, Choice of Milk, Fruit Compote, Fruit Coulis

Bircher Muesli ^(VG, N)
Gluten Free Oats, Coconut, Almond Milk, Apricot, Cranberries, Raisin, Chia, Flax

Balinese Tropical Fruits ^(VG)

BAKERY

Bread ^(VG, G, V, D)
Sourdough | Pumpernickel | Gluten Free Bread

Pastry ^(V, G, D, E)
Croissant | Pain au Chocolat | Danish

Muffins ^(V, G, D, E)
Blueberries | Chocolate | Banana

FRESH & LIGHT

Tofu & Chickpea Scramble ^(VG, G)
Tofu, Chickpea, Beans, Kala Namak, Market Vegetables, Sundried Tomato, Avocado, Coconut Bacon, Sourdough

Levantine Power Bowl ^(VG, G, SE)
Bulgur, Eggplant, Zucchini, Tomato, Almond, Pomegranate, Tahini

The Sunrise Souk Salad ^(VG, SE)
Rocket, Baby Spinach, Cucumber, Cherry Tomatoes, Crispy Spiced Chickpeas, Avocado, Pumpkin Seeds

Golden Glow Chia Pudding ^(VG)
Chia Seeds, Mango Puree, Turmeric, Lontar Nectar, Vanilla

Tropical Sunshine Acai Bowl ^(VG, N)
Açaí, Banana, Mango, Pineapple, Coconut Milk, Passion Fruit
Coconut Palm Nectar, Homemade Grain Free Granola

TOAST

Mediterranean Sunrise ^(V, G, D, SE)
Sourdough, Whipped Feta, Roasted Tomatoes, Za’atar

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

Sunny Shakshuka ^(V, G, D, E)
Sourdough, Spiced Shakshuka-style Eggs, Crumbled Feta

CURED & AGED

Artisanal Local Cheese Platter ^(V, D)

Artisanal Plant-Based Cheese Platter ^(VG, N)

Local Artisanal Cured Meats ^(PK)
Coppa | Culatello | Prosciutto

House-Smoked Salmon ^(F)

House-Smoked Local Butterfish ^(F)

SIDES

Mushrooms | Sauteed Spinach | Avocado | Green Salad | Pork or Beef Bacon | Chicken or Beef Sausage ^(VG, PK,F)

BREAKFAST CLASSICS

Eggs Any Style ^(V, E, D)
Poached | Scrambled | Fried | Boiled

Omelette (Regular or Egg White) ^(V, E, D)
Peppers | Cheese | Ham | Mushroom | Onions | Spinach | Tomatoes

Eggs Royale ^(G, D, E, F)
Poached Eggs, Salmon, Hollandaise, English Muffin

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

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

Waffle ^(G, D, E)
Strawberry, Banana, Whipped Cream

Pancake ^(V, G, E, D)
Classic Homemade Pancake, Seasonal Fruits

French Toast ^(V, G, E, D)
Brioche, Seasonal Fruits, Crème Fraîche

Crêpes ^(V, G, E, D, N)
Hazelnut Praline, Whipped Cream, Banana

LOCAL SPECIALTIES

Tipat Cantok ^(V, G, P, E)
Rice Cake, Egg, Vegetables, Peanut Sauce

Tipat Blayag ^(C, E)
Rice Cake, Chicken, Urap, Chicken Skin Crackers

Bubur Mengguh ^(C, P, E)
Balinese Rice Porridge, Chicken, Urap

Nasi Kuning Bali ^(C, F, E, P)
Turmeric Rice, Chicken, Egg, Urap, Tempeh, Sate Lilit

Nasi Goreng Kampung ^(G, E, C)
Fried Rice, Chicken, Egg, Vegetables

Mie Gorengor Mie Rebus ^(G, E, C)
Fried or Boiled Noodles, Chicken, Egg, Vegetables

Nasi Jinggo ^(G, E, C, P)
Rice, Ayam Mesisit, Noodle, Egg, Tempe Manis

(V) Vegetarian

(VG) Vegan

(D) Dairy

(N) Nuts

(G) Gluten

(C) Crustacean

(E) Egg

(P) Peanuts

(F) Fish

(PK) Pork

(SE) Sesame Seeds

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.