

The Restaurant

À la carte Breakfast

Smoothies V H D

Amankila Mint
pineapple, honey dew melon,
mint, honey, milk

East Dragon
dragon fruit, banana, honey,
yoghurt, milk

Tropical crush
watermelon cranberry,
strawberry papaya, yoghurt

Rocky Yummy
passion fruit, banana, ginger
syrup, rosella syrup, coconut
cream, yoghurt

All smoothies in combination with
yoghurt or soy milk

Healthy Smoothies VG H

Green Goddess
apple, spinach, lime, cucumber,
celery

Ginger Immune
ginger, beetroot, orange, apple,
lime, mint

Juices VG H

Watermelon
Tangerine
Pineapple
Apple
Papaya

Coffee V D

Local Bali Coffee
Double Espresso
Americano
Decaffeinated

Cappuccino
Café Latte
Matcha
Matcha Latte
Chocolate - Hot or Iced

Tea V D

Green Tea
Indonesian Breakfast
French Earl Grey
Minty Breeze
Organic Black
Fresh Mint
Lemongrass
Ginger
Chamomile
Rooibos
Rosella

Amankila tea is sourced from an
organic Indonesian brand: Tema.

The Restaurant

À la carte Breakfast

Starters

Cereal V H G D

choice of cornflakes, Honey Star,

Koko Krunch

with either: Fresh Milk or Soy Milk

Seasonal Fruit Salad V H

with honey yoghurt D

Tropical Fruit Plate VG H

fresh market seasonal fruit slices

Homemade Bakery Basket V G D

Gluten-free bread is available with 24 hours' notice

selection of white, brown, sourdough, baguette, bagel.

English muffin, daily muffin,

croissant, pain au chocolat,

Danish

Toasted Banana Bread V G D

cream chantilly

Homemade Toasted Tropical

Granola Bowl V G D N

fresh milk, soy milk, or honey

yoghurt, served with mixed

berries

Oat Porridge V H D

choice to be cooked with fresh

milk or soy milk, with sides of

hot milk, sliced banana, brown

sugar

Hearty Breakfast

Minestrone Soup V D

carrot, zucchini, parmesan, celery stick, tomato, white bean, basil pesto, poached egg

Eggs any style G D P

fried, poached, scrambled, boiled

Choice of sautéed spinach, mushrooms, roasted tomato, bacon, ham, chicken sausage, brown toast or hash brown

Cilbir V H G D

plain yoghurt, paprika butter, poached eggs, toasted melba

Spiced Egg White Omelette V

sautéed onion, chili, fresh tomato, coriander, and avocado salsa on the side

Eggs Benedict and Florentine SF

G D P

poached eggs, Hollandaise, homemade English muffins

Choice of Sautéed Spinach, Smoked Salmon, or Ham

Cheese Plate V G D

selection of camembert, parmesan and bocconcini cheese, sourdough bread, butter, jam

The Restaurant

À la carte Breakfast

Hearty Breakfast

Salmon Scrambled Eggs SF G D
white bread, smoked salmon,
sautéed spinach and sour cream

Avocado Toast V H G
toasted brown bread, smashed
avocado, poached egg, roasted
tomato

Banana Pancake V G D
please allow 15 minutes of
preparation
palm sugar syrup, cream
chantilly, honeycomb butter

Waffles V G D
caramelized banana, fresh
strawberry, cream chantilly

Brioche French Toast Bread V
G D
fresh mixed berries, cinnamon
sugar, honeycomb butter

Indonesian Breakfast

Bubur Ayam H N
Indonesian spiced chicken rice
porridge, soft quail egg

Mie Goreng SF G
stir-fried egg noodles, chicken,
prawn, vegetables

Nasi Goreng SF G N
Indonesian stir-fried rice,
chicken, prawn, vegetables,
sunny side up, fried chicken

Vegetable Kway Teow Siram
VG H
vegetable stock, rice noodles,
pok choi, bean sprouts, spring
onions, coriander, chili soy
sauce on side

Sunrise Breakfast at Tamansari Bale

500/
guest

There is no better way to start the day than breakfast with a view. As the sun's first rays light up Mount Agung and the rice terraces of the Buitan Valley, relax in our open-air bale atop Tamansari Hill and enjoy a delicious home-cooked breakfast served by your own personal waiter.

Maximum six guests per sitting, reservation required