

# Nourishing Breakfast

## Grain and Grainless

**Toast** V VG H G D N options available  
sourdough, plain toast, multigrain toast, vegan gluten-free bread and low-carb grain-free bread

**Pastries** V D  
grass-fed butter croissant, Danish, pain au chocolate or muffins

**Mix Berry French Toast** V G D  
brioche dipped in vanilla and maple-scented custard served with mixed berry compote, lemon curd and whipped maple cream

**Smoke Salmon Open-faced Sandwich** H SF G D  
pumpernickel, sustainable farmed certified homemade smoked salmon, cage-free boiled egg, cream cheese, pickled cucumber, pickled beets, pickled red onion, capers apple, lemon wedges, beet hollandaise, dill and chives oil

**Grain-Free Fluffy Coconut Pancake** V H D  
organic coconut flour, banana and mixed berry compote

## Local Balinese Artisanal Cheese

**Artisanal Dairy Cheese** V D  
selection of local artisanal cheese from Klungkung served with chia-based fruit jam

**Artisanal Vegan Cheese** VG H N  
selection of local vegan artisanal cheeses from Singakerta, Gianyar served with chia-based fruit jam

## Bowls and Granolas

**Berry Zen** VG H N  
frozen Bedugul strawberries, banana, red dragon fruit, cinnamon, maca, ashwagandha, coconut flakes and grain-free granola

**Blue Horizon** VG H N  
banana, pineapple, kiwi, baby spinach, blue majik, coconut and homemade grain-free granola

**Boost and Uplifting** VG H N  
blueberries, banana, coconut, homemade grain-free granola and ashwagandha

**Gluten-free Overnight Oats** VG H N  
gluten-free organic non-gmo rolled oats, banana, cinnamon, berries, tree nuts butter, maca and whipped coconut cream

**Acai and Berry Chia Trifle** VG H N  
chia seed, coconut lontar nectar, acai puree, Bedugul berries, coconut cream and grain-free granola

## Balinese Tropical Fruits

**Balinese Tropical Fruit Board** V H - VG option available  
harvest in season served with raw honey or coconut lontar nectar

**Tropical Fruits and Yoghurt Parfait**  
V H D N - VG option available  
in season Balinese fruits, unsweetened Greek yoghurt, grain-free granola and drizzle with raw organic forest honey

Vegan coconut-based yoghurt option available

(V) Vegetarian (VG) Vegan (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# Nourishing Breakfast

## Eggs or Egg-less

**Truffle and Miso Florentine** G D P - V option available  
sourdough, poached cage-free eggs, grilled asparagus, spinach, honey smoked ham, sriracha and miso truffle hollandaise, grilled tomato, thai basil and cashew pesto and furikake

**Avo Toast** V H G - VG option available  
sourdough, guacamole, semi-dried tomato, nutritional yeast flakes, chili flakes, beetroot hummus, chimichurri and jalapeno with two cage-free egg any style

**Huevos Rancheros** V D  
corn tortilla, house made refried beans, pico de gallo, cage-free egg, avocado, crumbed cheese and salsa rojo and verde

**Salmon and Kale Benedict**  
SF G D N P - V option available  
Sustainable certified homemade smoked salmon, crispy bacon, single poached cage-free egg, sautéed kale, seaweed, ikura, beet hollandaise, miso hollandaise, sriracha aioli, sisho furikake and English muffin

**Menemen** H G D - V option available  
two cage-free scrambled eggs, lamb merguez sausage, capsicum, herbs and spices, tomato and cucumber salad, garlic flatbread with sumac and preserved lemon yoghurt

**Egg-less Scrambled** VG H G  
sourdough, tofu, turmeric, coconut cream, avocado, tomato salsa, spiced cashew, kala namak, nutritional yeast flakes, dukkah, harissa, chermoula, baba ghanoush, vegan coconut bacon

**Lemongrass Chicken Banh Mi** G  
Marinated chicken thigh, carrot and turnip salad, cucumber, coriander leaf and Sriracha mayonnaise

**Khao Tom** H P  
Thai rice soup with pork meatballs, chicken, boiled cage-free egg and served with chili soy sauce

**Cage-free eggs any style** G D P - V option available  
side choices:

Mushroom  
Roasted Tomato  
Chicken Sausage  
Ham  
Beef or Pork Bacon  
Baby Arugula Salad  
Guacamole  
Hash Brown Patties  
or just add everything to the mix

Cage-free egg white option is also available

(V) Vegetarian (VG) Vegan (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# Balinese and Indonesian Breakfast

Tipat Cantok V N - V or VG option available  
rice cake with cage-free egg, blanched garden vegetables  
and peanut sauce

Tipat Blayag V or VG option available  
rice cake with chicken, vegetable urap, chicken skin  
crackers and soya bean

Bubur Mengguh H - V or VG option available  
Balinese rice porridge with braised chicken, vegetable  
urap, Balinese spice paste and coconut milk

Nasi Kuning Bali V or VG option available  
yellow turmeric rice, chicken mesisit, twice-cooked cage-  
free egg, vegetable urap, tempe manis, sate lilit and  
Balinese sambal

Breakfast Mie Goreng or Nasi Goreng  
G - V or VG option available  
noodles or rice, chicken, cage-free egg, vegetables and  
crispy shallot

(V) Vegetarian (VG) Vegan (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# Breakfast Beverages

## Balinese Fine Blend Tea VG H

Organic Green Tea  
Organic Black Tea  
Minty Breeze  
Royal Earl Grey  
Jasmine Green  
Chamomile Mint  
Vanilla

## Infusion Tea VG H

Lemongrass  
Ginger  
Mint

## Balinese-Java Coffee Blend

V VG H D options available

Long Black  
Flat White  
Cappuccino  
Espresso  
Latte  
Decaf

## Indonesian Coffee VG H

Sumatra  
Toraja  
Bali

## Mylk *non-dairy milk* VG H

Soy  
Almond  
Oat

## Iced VG H

Lemon Tea, with lemon on the side  
Iced Coffee (Bali Coffee seed)  
Iced Chocolate

## Fresh Juices VG H

Orange  
Pineapple  
Apple  
Watermelon  
Mango (when in season)  
Papaya  
Dragon Fruit

## Lassi V H - VG option available

yoghurt-based smoothies

Mango (when in season)  
Banana  
Avocado  
Strawberry  
Blueberry  
Raspberry  
Dragon Fruit

Vegan coconut-based yoghurt  
option available

## Conscious Smoothies

VG H N options available

Tropical Breeze  
tangerine, kiwi, mango, pineapple,  
spinach, coconut water

Craving Smasher  
banana, almond milk, shredded  
coconut, almond butter, dates, raw  
cacao

Can't Beet This  
beetroot, banana, mixed berries,  
spinach, almond milk

This Is Nuts!  
banana, avocado, pecan, cashew,  
almond milk, dates, cinnamon,  
cacao nibs

Enchanted Forest  
banana, apple, kiwi, baby kale, baby  
spinach, baby romaine, lemon basil,  
dates and freshly squeezed lemon  
juice

Pinky Sparkle  
strawberry, raspberry, fresh orange  
juice, coconut cream, honey and  
chia seed

Sunny Day Cheers  
mango, pineapple, papaya, coconut  
water, honey, ginger, lime juice and  
Chinese five spices

(V) Vegetarian

(VG) Vegan

(SF) Seafood

(G) Gluten

(D) Dairy

(N) Nuts

(P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.