

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

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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, za'atar, 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

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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

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Breakfast Beverages

Tea VG H

Chamomile
Earl Grey
English Breakfast
Jasmine (Green)

Infusion Tea VG H

Lemongrass
Ginger
Mint

Coffee

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

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