

Pool Terrace Menu

Breakfast Selection

Soulful Boost

Vitamin Boost V V G H
papaya, mango, pineapple, lime,
fresh young coconut

Root Goodness V H
beetroot, carrot, ginger, turmeric, sea salt,
raw honey, lime

Cleansing Green Detox V V G H
celery, kale, cucumber, green apple, lime,
mint, lemongrass

Smoothie Bowls

Berry Immune V H N
strawberry, banana, dragon fruit, coconut
topped with granola, bee pollen, goji berry
fresh shredded coconut, chia seeds, flaxseed

Menoreh Breeze V V G H G N
pineapple, banana, passionfruit, vanilla beans,
topped with roasted coconut flakes,
homemade granola, strawberry

Red Haze V V G H G N
dragon fruit, strawberry, papaya, pineapple
topped with granola, coconut flesh, flaxseed,
goji berry

Soulful Eating

Chopped Fruit Salad V H D N
seasonal tropical fruit, honey, yoghurt,
roasted almonds

Pumpkin Spices Chia Pudding V H N
homemade granola, strawberries, hazelnuts
seasonal fruits, cocoa nibs, pumpkin seeds

From our Bakery

French Toast V H G D
cinnamon, coconut milk, brioche,
raw honey, caramelized banana

Quinoa Pancakes V V G H N
quinoa, almond, coconut, cashew milk,
served with a compote of green apple
and raisin

Selection of Toasts

Homemade Bread Selection
Rye Bread V H G D N
White Toast V H G D
Multigrain Bread V H G D N
Gluten-Free Bread V H D
Vegan Bread V V G H N

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

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Organic Eggs or Eggless

Soulful Omelette V H N
egg white, chili flakes, asparagus, spinach,
nutmeg, fresh moringa leaves

Huevos Rancheros V H D
poached egg, corn tortilla, chili beans,
avocado, coriander, manchego cheese

Avocado Tempeh Toast V VG H G
smashed avocado, spiced tempeh
on whole grain bread, with cherry tomatoes,
herbs balsamic glaze

Indonesian Selection

Bubur Candil V VG H
rice flour pudding, sweet potato dumplings,
ginger, pandan palm sugar sauce

Orak Arik Tahu V VG H
sautéed scrambled tofu with turmeric,
scallion, tomato cherry tomato, onion,
button mushroom
served with wild spinach asparagus,
baked pumpkin

Lontong Sayur V VG H
rice compressed, jackfruit, green bean
in turmeric coconut cream, rice flour crackers

Coffee

Illy Café

with selection of:
Decaffeinated,
Latté V H D
Cappuccino V H D
Espresso V VG H
Macchiato V H D

Java Coffee V VG H

Tea V VG H

English Breakfast
Earl Grey
Java Black
Chamomile
Green Tea

Herbal V VG H

Fresh Ginger
Fresh Lemon Grass
Rosella
Fresh Mint

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Small Bites

Eggplant and Lamb Roll
H D
mint yogurt, mint and red
onion salad, ras el hanout

Chorizo and Manchego Cheese
Croquette
H G D P
dehydrated kalamata olives,
smoked apple puree

Bruschetta Platter

Tomato cherry, extra virgin
olive oil, garlic, balsamic
vinegar, sour dough
V V G H G

Fresh ricotta, lemon, basil,
dwarf bees honey, grilled
brown bread
V H G D

Walnut and roasted pepper
puree, carrot, cilantro, sour
dough
V V G H G N

Wilted greens, green olives,
pecorino romano cheese,
grilled brown bread
V H G D

Bocconcini, San Danielle
prosciutto, fig jam, sour dough
H G D P

Light Dishes

Charcoal Grilled Octopus
H S F
smoked paprika, red onion
lemon capers emulsion, parsley
oil

Crudo H S F
raw-sliced catch fish of the day
from Lombok Strait, pomelo,
citrus, Ikura

Spanakopita H G D
oven-baked spinach, feta
cheese on filo pastry, tzatziki
sauce

Sandwiches

Pan Bagnat H S F G D
confit tuna, kalamata olives,
anchovies, tomato, hard-boiled
egg, fresh lettuce, dijon
mustard, baguette bread, fries,
spicy aioli

Wagyu Beef Burger and
Taleggio Cheese H G D
roasted peppers, rocket leaf,
roasted garlic aioli, fresh
tomato, red onion, fries,
grilled parmesan brioche bun

Falafel Pita V H D N
whole wheat pita bread, fresh
lettuce, chickpea and fava
beans patty, tahini-garlic sauce

Bowl of Salads

Detox Salad V V G H N
Brazilian spinach, tomato,
pomegranate, carrot, almond,
pumpkin seeds, turmeric,
coconut lime dressing

Kale and Quinoa V V G H D
roasted grapes, red onion,
sunflower seed, cabbage,
mustard vinaigrette

Grilled Heart of Artichoke
V V G H D N
kalamata olives, fresh spinach
sundried-tomato, green peas-
hummus

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Mains

Melitzanes Imam V V G H N
oven-baked garden eggplant,
garlic, onion, tomato, edible
grass

Mushroom Ragout and Polenta
V H D
mushroom, parmesan cheese
chips, herbs oil

Comté Cheese Quiche H G D
smoked turkey ham, mustard-
leeks, butter garlic flower

Pan-Fried Snapper a la Niçoise
H S F D
kalamata olives, tomato cherry,
green beans, lemon, olive oil,
mashed potato

Homemade Gnocchi and
Roasted Vegetable
V H D N
eggplant, semi-dried tomato,
onion, zucchini, red pesto,
Mazaraat Shapera cheese,
fresh basil

Pan-Fried Spiced Prawn
H S F G D
king prawn, garlic-butter grilled
bread

Pappardelle con Agnello G D
ragout of lamb, herbs,
parmesan

Duck Breast N
raisin and pine nut cous cous,
honey-roasted pumpkin puree,
dried fig jus

Local Comfort

Kwetiau Sapi H G N
wok-fried rice noodles, egg,
sliced Angus beef tenderloin,
vegetables, and sweet soya
sauce

Ayam Rolade Panggang Bumbu
Kemangi
H N
oven-baked boneless chicken
thigh rolled, yellow paste and
local basil, steam rice

Kare Ikan H S F N
braised fish fillet in spicy
coconut broth, curry leaves,
tomato, potato

Nasi Goreng Seafood H G S F N
wok-fried rice with garlic, egg,
soya, prawn, calamari, scallop,
crab meat

Dessert

Pinacolada H D
banana caramel, dark rum,
pineapple, nata de coco, lime
zest, pinacolada ice cream

Mango Mousse Cake D N
coconut milk, almond
dacquoise

Cuppamisu H G D
Savoirdi biscuit, mascarpone
cheese, cacao powder,
baileys Ice cream

Homemade Ice Cream and
Sorbet

selection of:
Ice Cream H S F G D
Sorbet H S F G

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