

YOUR BREAKFAST BEGINS HERE

MORNING START

YOUR BREAKFAST BEGINS HERE

MORNING START

Vol I / available 7 am – 11 am / IDR 580,000++ per person

WELCOME TO A THEATRICAL BREAKFAST ORCHESTRA

Take your pick from our à la carte ensemble, where every dish is perfectly pitched in harmony with one another—composing a morning symphony of endless culinary possibilities.

Delight in a "Breakfast All You Can Savor" experience, thoughtfully curated in petite portions, allowing you to explore a variety of flavors without limit.

Each creation is prepared with fresh, seasonal, and locally sourced ingredients—enhancing not only taste but also supporting ethical and sustainable practices. We season with locally crafted artisan salt, enriching each dish with natural minerals to nourish your well-being.

Let the symphony begin.



SCAN HERE TO EXPLORE
Our Breakfast Menu Look Book

FRUITS & VEGETABLES

SEASONAL FRUIT PLATE

Celebration of nature's finest, handpicked at peak ripeness for the freshest flavours

HEALTHY BEGININGS

Steamed asparagus and beans, broccoli sprouts, mix garden leaves and seeds with probiotic vinaigrette

GREEN QUINOA AND CRISPY HALLOUMI

Edamame, spinach, pomelo, pumpkin seed, pesto, chickpeas hummus

GREEK WATERMELON SALAD

Baby romaine, mint, cherry tomatoes, feta cheese, Greek dressing

VEGETABLE CURRY

Mixed vegetable coconut curry, mango chutney, pickles, paratha

SCRAMBLED TOFU

Bamboo activated charcoal sourdough, turmeric braised tofu, spiced tomato sauce, vegan curry mayo

GRAIN & GRAZE

CEREALS

Muesli / homemade nut and seed granola / cocoa or turmeric granola / corn flakes / coco pops

YOGHURT

Greek / plain / coconut

Choice of toppings

Homemade granola, soursop puree, fresh mango, coconut flakes, mix berries, caramelized banana

Fruit preserves

Apple and cinnamon, Bedugul mix berry, honey pineapple

BIRCHER MUESLI

Overnight oats, green apple, banana, seeds, coconut syrup

MATCHA CHIA PUDDING

Almond milk, coconut, fresh mango, coconut flakes

ACAI BERRY BOWL

Granola, mixed berries, coconut milk

EGGS & EGGLESS

YOUR CHOICE OF EGGS ANY STYLE

Beef or chicken sausage, bacon, baked beans, sautéed mushrooms, slow-roasted tomato

CHEF SIGNATURE BENEDICT

Le petit croissant box, avocado and tomato salsa, smoked cod, poached egg, mixed herb dressing

TRUFFLE BUN BENEDICT

Poached egg, pork bacon, truffle hollandaise

ORGANIC GREEN SCRAMBLE

Organic egg, green spirulina, parsley, spinach

SMOKED TUNA

Multi grain bread, chili garlic aioli, red onion, curry leaves, sunny side up

FROM THE GRIDDLE & BEYOND

AMERICAN PANCAKES

Hazelnut maple praline, butter

BELGIAN WAFFLE

Dark chocolate sauce, white chocolate
whipped cream

FRENCH TOAST

Brioche, caramelized pineapple, coconut ice cream,
cinnamon powder

BUTTERSCOTCH CREPES

Strawberry, salty crumble, hazelnut spread,
whipped cream

HOMEMADE BREAD & BAKERY

Ask our Restaurant Ambassador for
today's special bakery delights

DELI SELECTIONS

FARMHOUSE CHEESES

Served with grapes and fruit jam

ARTISANAL COLD CUTS

Served with pickles and grain mustard
*Beef or pork cold cuts available

SMOKED GINDARA

Pumpnickel bread, hummus cream, chives, pickles

SALMON PASTRAMI

Pumpnickel bread, sour cream, chimichurri

THE EASTERN TABLE

MIE GORENG

Indonesian fried noodles, acar, seasonal vegetables,
fried egg

BUBUR AYAM

Rice porridge, shredded chicken, peanut, boiled egg

NASI GURIH

Spiced coconut rice, shredded chicken,
caramelized tempeh, potato cake

SOTO MADURA

Braised beef shank in beef broth, leek, boiled egg,
crispy shallot

JAY FAI OMELETTE

Prawn, chili relish, microgreen salad, spicy aioli

MEDITERRANEAN INSPIRED

MOROCCAN SHAKSHOUKA

Skillet-baked eggs, tomato sauce, cumin, coriander,
flat parsley

STRACIATELLA CHEESE

Sourdough, garden pesto, semi dries tomato,
black pepper, extra virgin basil oil

SIGNATURE HOT COFFEE
& NON-COFFEE,
TROPICAL BLISS

PEACH MATCHA

Matcha, peach, fresh milk

STRAWBERRY OAT

Strawberry, passion fruit, soy milk, espresso

CINNAMON MOCA

Cinnamon, cocoa, fresh milk

CLASSIC COFFEE:

INDONESIA IN EVERY CUP

Espresso / macchiato / americano /
cappuccino / latte

BREW ME:

BALI'S FINEST TEA IN EVERY SIP

English breakfast / green tea / Earl grey / ginger /
lemongrass / Peppermint / chamomile / jasmine

FRESH JUICE

Orange / watermelon / honeydew / pineapple /
mango

SMOOTHIES

Strawberry / berries / mango

MILKSHAKE

Vanilla / chocolate / strawberry



SCAN & SAVOR
Unlock a curated journey
of culinary delights—your next
epicurean escape awaits.

SUNRISE SIPS

PLAGA ROSSINI 180

Fresh Bedugul strawberry juice, prosecco

BALINESE MIMOSA 180

Fresh Kintamani tangerine juice, prosecco

INDONESIA SPICE OF SUNRISE 180

Vodka, tomato juice, house-made local spice

BARTENDER SPECIAL

BEET FUSION

Beetroot, apple, kiwi, fig

APPLE GREEN

Apple, cucumber, kale

DRAGON BERRIES

Dragon fruit, banana, goji berries, fresh milk

BERAS KENCUR

Rice, ginger, aromatic ginger, brown sugar

SIGNATURE COLD BREW

BERRY BREW BLISS

Strawberry, vanilla, oat milk, cold brew coffee

APPLE ZEST BREW

Green apple, yuzu, cold brew coffee

PANDAN CLOUD BREW

Pandan, brown sugar, soy milk, cold brew coffee

YOUR BREAKFAST BEGINS HERE

MORNING START

YOUR BREAKFAST BEGINS HERE

MORNING START

Vol II / available 7 am – 11 am / IDR 580,000++ per person

WELCOME TO A THEATRICAL BREAKFAST ORCHESTRA

Take your pick from our à la carte ensemble, where every dish is perfectly pitched in harmony with one another—composing a morning symphony of endless culinary possibilities.

Delight in a "Breakfast All You Can Savor" experience, thoughtfully curated in petite portions, allowing you to explore a variety of flavors without limit.

Each creation is prepared with fresh, seasonal, and locally sourced ingredients—enhancing not only taste but also supporting ethical and sustainable practices. We season with locally crafted artisan salt, enriching each dish with natural minerals to nourish your well-being.

Let the symphony begin.



SCAN HERE TO EXPLORE
Our Breakfast Menu Look Book

FRUITS & VEGETABLES

SEASONAL FRUIT PLATE

Celebration of nature's finest, handpicked at peak ripeness for the freshest flavours

HEALTHY BEGININGS

Steamed asparagus and beans, broccoli sprouts, mix garden leaves and seeds with probiotic vinaigrette

TOMATO BOCCONCINI

Basil pesto, highland tomato cherry, grissini

VEGAN FOLD

Garden leaves, beans, asparagus, broccoli sprouts, mix herbs

GREEK WATERMELON SALAD

Baby romaine, mint, cherry tomatoes, feta cheese, Greek dressing

GREEN VEGETABLE CURRY

Eggplant, basil, carrot, baby corn, green beans, tofu, steamed rice

GRAIN & GRAZE

CEREALS

Muesli / homemade nut and seed granola / cocoa or turmeric granola / corn flakes / coco pops

YOGHURT

Greek / plain / coconut

Choice of toppings

Homemade granola, soursop puree, fresh mango, coconut flakes, mix berries, caramelized banana

Fruit preserves

Apple and cinnamon, Bedugul mix berry, honey pineapple

BIRCHER MUESLI

Overnight oats, green apple, banana, seeds, coconut syrup

COCONUT CHIA SEED PUDDING

Coconut milk, coconut yoghurt, honey pineapple, coconut flakes

THE GREEN GARDEN SMOOTHIE BOWL

Kale, spinach, flaxseeds, pumpkin seeds, mango, cashew, turmeric granola

EGGS & EGGLESS

YOUR CHOICE OF EGGS ANY STYLE

Beef or chicken sausage, bacon, baked beans, sautéed mushrooms, slow-roasted tomato

CHEF SIGNATURE BENEDICT

Le petit croissant box, avocado and tomato salsa, smoked cod, poached egg, mixed herb dressing

CIRE EGG ROYAL

Poached egg, English muffin, smoked salmon, spinach, béarnaise sauce

TRUFFLE SCRAMBLE

Homemade brioche bun, parmesan, black truffle aioli

MUSHROOM ON TOAST

Sourdough, cream fraiche, sautéed seasonal mushroom, grated parmesan cheese

FROM THE GRIDDLE & BEYOND

CHOCOLATE PANCAKES

Double chocolate ganache, toasted almond splitter, banana brûlée

BUTTER SUGAR CROFFLES

Cheese frosting, salted caramel sauce, toasted pistachio

WARM BREAD PUDDING

Golden raisin, cinnamon, vanilla

TROPICAL FRENCH TOAST

Brioche, Baturiti mix berries, whipped coconut cream

HOMEMADE BREAD & BAKERY

Ask our Restaurant Ambassador for today's special bakery delights

DELI SELECTIONS

FARMHOUSE CHEESES

Served with grapes and fruit jam

ARTISANAL COLD CUTS

Served with pickles and grain mustard
*Beef or pork cold cuts available

SMOKED GINDARA

Pumpnickel bread, hummus cream, chives, pickles

SALMON PASTRAMI

Pumpnickel bread, sour cream, chimichurri

THE EASTERN TABLE

MIE GORENG

Indonesian fried noodles, acar, seasonal vegetables, fried egg

BUBUR AYAM

Rice porridge, shredded chicken, peanut, boiled egg

NASI GURIH

Spiced coconut rice, shredded chicken, caramelized tempeh, potato cake

CRAB OMELETTE

Raja Ampat crab meat, spring onion, coriander, chili garlic sauce local green herb salad

WONTON NOODLE SOUP

Rice noodle, egg, chicken wonton, chives, bean sprout

MASALA OMELETTE

Tomato, onion, green chili, coriander, chaat masala

MEDITERRANEAN INSPIRED

MEDITERRANEAN SUNRISE

Smoky eggplant, quinoa tabbouleh, poached egg, roasted walnut, chili oil

SIGNATURE HOT COFFEE & NON-COFFEE, TROPICAL BLISS

PEACH MATCHA

Matcha, peach, fresh milk

STRAWBERRY OAT

Strawberry, passion fruit, soy milk, espresso

CINNAMON MOCA

Cinnamon, cocoa, fresh milk

CLASSIC COFFEE:

INDONESIA IN EVERY CUP

Espresso / macchiato / americano /
cappuccino / latte

BREW ME:

BALI'S FINEST TEA IN EVERY SIP

English breakfast / green tea / earl grey / ginger /
lemongrass / peppermint / chamomile / jasmine

FRESH JUICE

Orange / watermelon / honeydew / pineapple /
mango

SMOOTHIES

Strawberry / berries / mango

MILKSHAKE

Vanilla / chocolate / strawberry



SCAN & SAVOR

Unlock a curated journey
of culinary delights—your next
epicurean escape awaits.

SUNRISE SIPS

PLAGA ROSSINI

180

Fresh Bedugul strawberry juice, prosecco

BALINESE MIMOSA

180

Fresh Kintamani tangerine juice, prosecco

INDONESIA SPICE OF SUNRISE

180

Vodka, tomato juice, house-made local spice

BARTENDER SPECIAL

TROPICAL BANANA

Banana, pineapple, peach

MELO-SPIN

Spinach, honeydew, apple

HEART BEET

Beetroot, date, banana, chia seed, soy milk

KUNYIT ASAM

Turmeric, tamarind, ginger, palm sugar

SIGNATURE COLD BREW

BERRY BREW BLISS

Strawberry, vanilla, oat milk, cold brew coffee

APPLE ZEST BREW

Green apple, yuzu, cold brew coffee

PANDAN CLOUD BREW

Pandan, brown sugar, soy milk, cold brew coffee

YOUR BREAKFAST BEGINS HERE

MORNING START

YOUR BREAKFAST BEGINS HERE

MORNING START

Vol III / available 7 am – 11 am / IDR 580,000++ per person

WELCOME TO A THEATRICAL BREAKFAST ORCHESTRA

Take your pick from our à la carte ensemble, where every dish is perfectly pitched in harmony with one another—composing a morning symphony of endless culinary possibilities.

Delight in a "Breakfast All You Can Savor" experience, thoughtfully curated in petite portions, allowing you to explore a variety of flavors without limit.

Each creation is prepared with fresh, seasonal, and locally sourced ingredients—enhancing not only taste but also supporting ethical and sustainable practices. We season with locally crafted artisan salt, enriching each dish with natural minerals to nourish your well-being.

Let the symphony begin.



SCAN HERE TO EXPLORE
Our Breakfast Menu Look Book

FRUITS & VEGETABLES

SEASONAL FRUIT PLATE

Celebration of nature's finest, handpicked at peak ripeness for the freshest flavours

HEALTHY BEGININGS

Steamed asparagus and beans, broccoli sprouts, mix garden leaves and seeds with probiotic vinaigrette

TOMATO FETA BOWL

Cucumber, red onion, basil, mint, olive oil

GREEK WATERMELON SALAD

Baby romaine, mint, cherry tomatoes, feta cheese, Greek dressing

VEGETABLE CURRY

Mixed vegetable coconut curry, mango chutney, pickles, paratha

SCRAMBLED TOFU

Bamboo charcoal sourdough, turmeric braised tofu, spiced tomato sauce, vegan curry mayo

GRAIN & GRAZE

CEREALS

Muesli / homemade nut and seed granola / cocoa or turmeric granola / corn flakes / coco pops

YOGHURT

Greek / plain / coconut

Choice of toppings

Homemade granola, soursop puree, fresh mango, coconut flakes, mix berries, caramelized banana

Fruit preserves

Apple and cinnamon, Bedugul mix berry, honey pineapple

BIRCHER MUESLI

Overnight oats, green apple, banana, seeds, coconut syrup

CHIA COCOA

Almond milk, raw cocoa, Bedugul berries, chocolate mint

TROPICAL DRAGON BOWL

Dragon fruit, mixed berries, coconut milk, banana, cashew nuts, mango, homemade cocoa granola

EGGS & EGGLESS

YOUR CHOICE OF EGGS ANY STYLE

Beef or chicken sausage, bacon, baked beans, sautéed mushrooms, slow-roasted tomato

CHEF SIGNATURE BENEDICT

Le petit croissant box, avocado and tomato salsa, smoked cod, poached egg, mixed herb dressing

TURMERIC EGG

Turmeric poached egg, sautéed green veggies, turmeric hollandaise, micro greens

HUEVOS RANCHEROS

Skillet-baked eggs, black beans, tomato salsa, avocado, coriander

AVOCADO TOAST

Homemade sourdough, smashed avocado, mix seeds and micro greens

FROM THE GRIDDLE & BEYOND

MATCHA PANCAKES

Mascarpone mousse, blueberry jam

TRIPPLE CHOCOLATE WAFFLE

Dark chocolate sauce, white choco whipped cream

CHOCOLATE FRENCH TOAST

Brioche with salted toffee chantilly, banana brûlée, and caramelised cashew nuts

MARITOZZI

Whipped cream, pistachio, icing sugar

HOMEMADE BREAD & BAKERY

Ask our Restaurant Ambassador for today's special bakery delights

DELI SELECTIONS

FARMHOUSE CHEESES

Served with grapes and fruit jam

ARTISANAL COLD CUTS

Served with pickles and grain mustard

*Beef or pork cold cuts available

SMOKED GINDARA

Pumpernickel bread, hummus cream, chives, pickles

SALMON PASTRAMI

Pumpernickel bread, sour cream, chimichurri

THE EASTERN TABLE

MIE GORENG

Indonesian fried noodles, acar, seasonal vegetables, fried egg,

BUBUR AYAM

Rice porridge, shredded chicken, peanut, boiled egg

NASI GURIH

Spiced coconut rice, shredded chicken, caramelized tempeh, potato cake

RAMYUN NOODLE SOUP

Bok choy, leek, carrot,

TAMAGO SANDO

Hokkaido milk toast, sweet cucumber pickles, mayonnaise, tonkatsu sauce, bonito flakes, nori

STEAM BUN

Pan-fried steamed bun, gochujang-glazed slow-cooked beef, fried egg, toasted sesame

MEDITERRANEAN INSPIRED

THE FIT OMELETTE

Organic egg white, spring onion, asparagus, green beans, garden herbs, green hollandaise

SIGNATURE HOT COFFEE
& NON-COFFEE,
TROPICAL BLISS

PEACH MATCHA

Matcha, peach, fresh milk

STRAWBERRY OAT

Strawberry, passion fruit, soy milk, espresso

CINNAMON MOCA

Cinnamon, cocoa, fresh milk

CLASSIC COFFEE:

INDONESIA IN EVERY CUP

Espresso / macchiato / americano /
cappuccino / latte

BREW ME:

BALI'S FINEST TEA IN EVERY SIP

English breakfast / green tea / earl grey / ginger /
lemongrass / peppermint / chamomile / jasmine

FRESH JUICE

Orange / watermelon / honeydew / pineapple /
mango

SMOOTHIES

Strawberry / berries / mango

MILKSHAKE

Vanilla / chocolate / strawberry



SCAN & SAVOR
Unlock a curated journey
of culinary delights—your next
epicurean escape awaits.

SUNRISE SIPS

PLAGA ROSSINI 180

Fresh Bedugul strawberry juice, prosecco

BALINESE MIMOSA 180

Fresh Kintamani tangerine juice, prosecco

INDONESIA SPICE OF SUNRISE 180

Vodka, tomato juice, house-made local spice

BARTENDER SPECIAL

CHERRY WAVE

Cherry, pineapple, honeydew

CUCUMBER PUNCH

Apple, cucumber, celery

PUMKIN PUMP

Pumkin seed, cocoa nibs, banana, date, soy milk

JAMU SINOM

Tamarind, tamarind leaf, turmeric, honey

SIGNATURE COLD BREW

BERRY BREW BLISS

Strawberry, vanilla, oat milk, cold brew coffee

APPLE ZEST BREW

Green apple, yuzu, cold brew coffee

PANDAN CLOUD BREW

Pandan, brown sugar, soy milk, cold brew coffee