

# Plantation Breakfast Monday

Your daily changing artisanal breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeals to you

## LIQUID LOVE

### Seasonal Fruit Juice 40

“Cold Down” – Watermelon, Cucumber & Mint

### Fresh Fruit Juice 40

Orange Juice // Watermelon Juice // Pineapple Juice

### Healthy Drink 40

“Mangolicious Citrus” – Mango, Apple, Tangerine

### Smoothie (L) 40

Jackfruit Blended with Probiotic Yoghurt and Local Organic Raw Honey

### Jamu Lima (Balinese Chilled Juice) 45

Ginger, Cinnamon, Betel Leaves, Turmeric, Tamarind (The Balinese Use Jamu Lima to Treat Headaches, Indigestion, Constipation and Arthritis)

## HOT BEVERAGE

### Coffee 35

Cappuccino or Cafe Latte (L) // Americano or Espresso // Bali Coffee // Macchiato (L)

\*Choice of Milk: Whole, Soy, Coconut, Almond, Condensed

### Hot Chocolaté 35

Rich 69% Local Chocolate (L) // Spiced 58% Local Chocolate with Balinese Cinnamon, Palm Sugar (L)

### Tea 35

Organic Black Tea // Organic Green Tea // Chamomile Tea // Peppermint Tea // Earl Grey Tea // Jasmine Tea // Herbal Tea

## BREAKFAST CONCOCTIONS

### Strawberry Bellini 150

Fresh Strawberry, Strawberry Liquor, Sparkling Wine

### Bloody Mary 155

Vodka, Tomato Juice, Lime Juice, Worchester, Tabasco, Salt & Pepper

### Alila Ubud Coffee 140

Vanilla Infused Arak, Bali Coffee, Fresh Local Palm Sugar & Unsweetened Cream

## MADE WITH DOUGH (G, L) 65

Pastries and Breads are Served Together with Homemade Apple Jam and Strawberry Marmalade. Today's Basket: Homemade Croissants, Cinnamon Muffin, and White Baguette

## FROM THE RESTAURANT'S

### HEART

### Seasonal Fruit 45

Balinese Seasonal Fruit Platter Watermelon, Rock Melon, Pineapple, Papaya, Tamarillo

### Cereal (G, L) 55

Homemade Muesli with Dried Fruits Served with Plain Probiotic Yoghurt, Local Organic Honey, Fruit Compote

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# Plantation Breakfast Monday

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## FROM THE RESTAURANT'S HEART

### Eggs 65

Scrambled Eggs, Mushrooms, Baked Beans, Herb Potatoes, White Toast (E, G, L)

Avocado on Toast, Mashed Avocado, Poach Egg, Lettuce, Balsamic, Pumpkin Seed, Cherry Tomato, Sour Dough (E, G, L)

Two Eggs Cooked to Your Preferred Style Served with Hash Brown, Sausage and Toast (E, G, L)

### Healthy (G, N, L) 40

Plan Base Protein Toast, Hummus, Roasted Eggplant, Cashew, Pesto, Ciabatta

### Authentic 50

“Nasi Pecel” - Balinese Rice Dish with Steamed Vegetables, Peanut Sauce, Fried Tempe, Cucumber, Local Lemon Basil (S, N)

“Mie Goreng Ikan” - Balinese Egg Noodles with Carrot, Caisin, Fish, Egg, Crackers (S, F, G)

### Confections 50

Banana Pancake with Whipped Vanilla Cream, Berry Compote and Mint (G, L)

“Bubur Sago” - Sago Pearl, Grated Coconut, Sweet Coconut Milk, Palm Sugar Sauce (V)

## SOUTH EAST ASIA

### Nasi Lemak (E, G, N) 60

Rice, Soy Egg, Shredded Chicken, Peanut, Cucumber

### Char Kway Teow (S, G) 60

Shallot, Bell Pepper, Bok Choy

## SIDE DISH

### Cheese Platter (L) 80

Cheddar, Feta, Grana, Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40

Kale, Cauliflower, Broccoli, Carrot

### Grilled Asparagus 40

### Sautéed Spinach 40

SCAN FOR MENU IMAGES



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# Plantation Breakfast Tuesday

Your daily changing artisanal breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeals to you

## LIQUID LOVE

### Seasonal Fruit Juice 40

"Tropical Tango" - Pineapple, Snake Fruit and Lime

### Fresh Fruit Juice 40

Orange Juice // Watermelon Juice // Pineapple Juice

### Healthy Drink 40

"Adios Coffee" - Apple, Carrot, Lime, and Honey

### Smoothie (L) 40

Dragon Fruit and Banana, Local Organic Raw Honey and Probiotic Yoghurt

### Jamu Beras Kencur (Balinese Warm Juice) 45

Rice, Local Spices, Green Leaves (According to Age-Old Balinese Beliefs, This Jamu Eliminates Fatigue, and Promotes Overall Health)

## HOT BEVERAGE

### Coffee 35

Cappuccino or Cafe Latte (L) // Americano or Espresso // Bali Coffee // Macchiato (L)

\*Choice of Milk: Whole, Soy, Coconut, Almond, Condensed

### Hot Chocolaté 35

Rich 69% Local Chocolate (L) // Spiced 58% Local Chocolate with Balinese Cinnamon, Palm Sugar (L)

### Tea 35

Organic Black Tea // Organic Green Tea // Chamomile Tea // Peppermint Tea // Earl Grey Tea // Jasmine Tea // Herbal Tea

## BREAKFAST CONCOCTIONS

### Tangerine Mimosa 150

Tangerine Juice, Orange Liquor, Sparkling Wine

### Screw Driver 150

Vodka, Tangerine Juice

### Jamaican Coffee 140

Dark Rum, Kahlua, Espresso & Unsweetened Cream

## MADE WITH DOUGH (G, L) 65

Pastries and Breads are Served Together with Homemade Mango Jam and Salak Marmalade. Today's Basket: Homemade Croissants, Pumpkin Muffin, and White Baguette

## FROM THE RESTAURANT'S

### HEART

### Seasonal Fruit 45

Balinese Seasonal Fruit Platter Watermelon, Rock Melon, Pineapple, Papaya, Passion Fruit

### Cereal (G, N, L) 55

Homemade Toasted Granola Served with Sliced Baby Banana, Plain Probiotic Yoghurt and Local Organic Honey

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## FROM THE RESTAURANT'S HEART

### Eggs 65

Frittata, Onion, Parsley, Red Pepper & Tomato Ragout, Spinach (E, G, L)

Scrambled Egg with Ratatouille, Olive Tapenade, Basil, Hash Brown, White Toast and Chicken Sausage (E, G, L)

Two Eggs Cooked to Your Preferred Style Served with Hash Brown, Sausage and Toast (E, G, L)

### Healthy 40

Green Mix Salad, Pomelo, Toasted Almond and Orange Dressing (N)

### Authentic 50

"Nasi Kuning" - Balinese Yellow Rice Served with Shredded Chicken, Sambal, Boiled Egg, Glazed Tempe, Peanuts and Crackers (S, E, G, N)

"Bubur Manado" - Rice Porridge, Pumpkin, Sweet Corn, Local Spinach, Dabu-Dabu with Salted Fish (F)

### Confections 50

Chocolate Pancake, House Sour Cream, Red Berry Compote (G, L)

"Kue Kaca Mata" - Steam Cassava, Sweet Banana, Grated Coconut, Nectar (V)

## SOUTH EAST ASIA

### Nasi Rendang (N) 60

White Rice, Rendang, Braised Cassava Leaves

### Mie Goreng Padang (S, G) 60

Egg Noodles, Curry Sauce, Wedges Tomato, White Cabbage

## SIDE DISH

### Cheese Platter (L) 80

Cheddar, Feta, Grana, Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40

Kale, Cauliflower, Broccoli, Carrot

### Grilled Asparagus 40

### Sautéed Spinach 40

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# Plantation Breakfast Wednesday

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## LIQUID LOVE

### Seasonal Fruit Juice 40

"Tropical Tango" - Pineapple, Snake Fruit and Lime

### Fresh Fruit Juice 40

Orange Juice // Watermelon Juice // Pineapple Juice

### Healthy Drink 40

"Force Field" - Carrot, Ginger, Turmeric, Lime

### Smoothie (L) 40

Banana, Local Organic Raw Honey and Probiotic Yoghurt

### Jamu Daun Kayu Manis

### (Balinese Chilled Juice) 45

Cinnamon Leaves, Balinese Palm Sugar, Tamarind, Local Sea Salt (According to Age-Old Balinese Beliefs, This Jamu Improves Alertness and The Ability to Stay Awake)

## HOT BEVERAGE

### Coffee 35

Cappuccino or Cafe Latte (L) // Americano or Espresso // Bali Coffee // Macchiato (L)

\*Choice of Milk: Whole, Soy, Coconut, Almond, Condensed

### Hot Chocolaté 35

Rich 69% Local Chocolate (L) // Spiced 58% Local Chocolate with Balinese Cinnamon, Palm Sugar (L)

### Tea 35

Organic Black Tea // Organic Green Tea // Chamomile Tea // Peppermint Tea // Earl Grey Tea // Jasmine Tea // Herbal Tea

## BREAKFAST CONCOCTIONS

### Mango Bellini 150

Fresh Mango, Mango Liqueur, Sparkling Wine

### Kamikaze 155

Vodka, White Curacao, Lime Juice

### Vodka Espresso 140

Vodka, Alila Syrup, Espresso Coffee

## MADE WITH DOUGH (G, L) 65

Pastries and Breads are Served Together with Homemade Rock Melon Jam and Tangerine Marmalade. Today's Basket: Homemade Croissants, Raisin Muffin, and White Baguette

## FROM THE RESTAURANT'S

### HEART

### Seasonal Fruit 45

Balinese Seasonal Fruit Platter Watermelon, Rock Melon, Pineapple, Papaya, Star Fruit

### Cereal (G, L) 55

Bircher Muesli, Poached Apple, Strawberry, Yogurt, Dragon Fruit

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## FROM THE RESTAURANT'S HEART

### Eggs 65

Mashed Pea, Poached Egg, Mashed Peas, Chop Parsley, Roasted Pumpkin, Hash Brown, Sour Dough (E, G, L)

Fried Egg, Chilli Jam Béchamel, Spinach, Chicken Sausage, Green Herb (E, G, L)

Two Eggs Cooked to Your Preferred Style Served With Hash Brown, Sausage and Toast (E, G, L)

### Healthy 40

Toasted Crushed Avocado, With Pesto, Tomato, Almond, and Parsley (V, G, N)

### Authentic 50

“Mie Bihun” - Indonesian-Style Fried Rice Noodles Served with Chicken, Fried Egg, Pickles, Crackers (S, E, G)

“Bubur Ayam” - Rice Porridge, Yellow Spiced Broth, Fried Peanuts, Shredded Chicken, Boiled Egg, Celery Leaves (E, N)

### Confections 50

Strawberry Nutella Pancake Roll (G, L)

Bubur Sumsum, Pandanus Sweet Rice Porridge, Nectar, Coconut, and Mint (V)

## SOUTH EAST ASIA

### Chinese Fried Rice (S, E, G) 60

Brunoise Vegetables, Chicken, Green Peas, Eggs, Spring Onion

### Vegetarian Pad Thai (S, G) 60

Rice Noodles, Tamarind Sauce, Palm Sugar, Beansprout, Spring Onion, Julienne Carrot,

## SIDE DISH

### Cheese Platter (L) 80

Cheddar, Feta, Grana, Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40

Kale, Cauliflower, Broccoli, Carrot

### Grilled Asparagus 40

### Sautéed Spinach 40

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# Plantation Breakfast Thursday

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## LIQUID LOVE

### Seasonal Fruit Juice 40

“Mango Tango” - Mango, Pineapple, Lime

### Fresh Fruit Juice 40

Orange Juice // Watermelon Juice // Pineapple Juice

### Healthy Drink 40

“Morning Green Valley” – Kale, Spinach, Cucumber, Lime

### Smoothie (L) 40

Pineapple and Banana Blended with Probiotic Yoghurt and Local Organic Raw Honey

### Jamu Kuat (Balinese Warm Juice) 45

Galangal, Ginger, Organic Honey, Lime Leaves (According to Age-Old Balinese Beliefs, This Jamu Improves Stamina, Alertness and The Ability to Stay Awake)

## HOT BEVERAGE

### Coffee 35

Cappuccino or Cafe Latte (L) // Americano or Espresso // Bali Coffee // Macchiato (L)

\*Choice of Milk: Whole, Soy, Coconut, Almond, Condensed

### Hot Chocolaté 35

Rich 69% Local Chocolate (L) // Spiced 58% Local Chocolate with Balinese Cinnamon, Palm Sugar (L)

### Tea 35

Organic Black Tea // Organic Green Tea // Chamomile Tea // Peppermint Tea // Earl Grey Tea // Jasmine Tea // Herbal Tea

## BREAKFAST CONCOCTIONS

### Passion Fruit Bellini 150

Fresh Passion Fruit, Passion Fruit Liqueur, Sparkling Wine

### Organic Mary 155

Vodka, Green Tomatoes, Celery, Cucumber, Kale, Lime, Tabasco

### Espresso Corretto 140

“Arak Bum Bung”, Espresso Coffee

## MADE WITH DOUGH (G, L) 65

Pastries and Breads are Served Together with Homemade Coconut Jam and Jackfruit Marmalade. Today's Basket: Homemade Croissants, Banana Muffin, and White Baguette

## FROM THE RESTAURANT'S

## HEART

### Seasonal Fruit 45

Balinese Seasonal Fruit Platter Watermelon, Rock Melon, Pineapple, Papaya, Rambutan

### Cereal (G, N, L) 55

Oatmeal Porridge Served with Strawberry, Grated Palm Sugar, Golden Raisins, Toasted Cashew Nuts

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## FROM THE RESTAURANT'S HEART

### Eggs 65

Spanish Omelette, Brown Onion, Potato, Capsicum, Olives (E, G, L)

Scrambled Egg with Fresh Sweet Corn, Feta Cheese, Roasted Tomato, Bacon (E, G, L)

Two Eggs Cooked to Your Preferred Style Served with Hash Brown, Sausage and Toast (E, G, L)

### Healthy 40

Breakfast Protein Salad, Kale, Red Bean, Black Bean, Cucumber, Tomato, Lemon Herb Dressing (V)

### Authentic 50

“Lontong Sayur” - Balinese Rice Cake Served with Braised Tropical Vegetables in Coconut Broth Topped with Fried Shallots (V)

“Nasi Goreng Ayam” - Indonesian Style Fried Rice Served with Shredded Chicken, Fried Egg, Pickles (E, G, S)

### Confections 50

Banana French Toast with Crumble, Cream and Raisin (G, L)

“Kolak” - Banana, Sago Pearl, Sweet Coconut Milk, Palm Sugar Sauce (V)

## SOUTH EAST ASIA

### Cashew and Pineapple Fried Rice (N) 60

Curry Powder, Cumin, Cashew Nut, Raisin, Pineapple

### Vegetables Fried Vermicelli 60

Bell Pepper, Sweet Chili Sauce, Coriander, Spring Onion

## SIDE DISH

### Cheese Platter (L) 80

Cheddar, Feta, Grana, Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40

Kale, Cauliflower, Broccoli, Carrot

### Grilled Asparagus 40

### Sautéed Spinach 40

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# Plantation Breakfast Friday

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## LIQUID LOVE

### Seasonal Fruit Juice 40

“Big Squeeze” - Mango, Melon, Mint

### Fresh Fruit Juice 40

Orange Juice // Watermelon Juice // Pineapple Juice

### Healthy Drink 40

“Beet & Treat” - Beetroot, Red Cabbage, Carrot, Lime

### Smoothie (L) 40

Strawberry, Banana and Cinnamon Powder Blended with Probiotic Yoghurt and Honey

### Jamu Don Cem - Cem (Balinese

### Chilled Juice) 45

Pinnata Leaves, Tamarind, Lime Juice, Honey (The Balinese Use Jamu Don Cemcem to Treat Soft Cough, Body Refreshment, and Sore Throat)

## HOT BEVERAGE

### Coffee 35

Cappuccino or Cafe Latte (L) // Americano or Espresso // Bali Coffee // Macchiato (L)

\*Choice of Milk: Whole, Soy, Coconut, Almond, Condensed

### Hot Chocolaté 35

Rich 69% Local Chocolate (L) // Spiced 58% Local Chocolate with Balinese Cinnamon, Palm Sugar (L)

### Tea 35

Organic Black Tea // Organic Green Tea // Chamomile Tea // Peppermint Tea // Earl Grey Tea // Jasmine Tea // Herbal Tea

## BREAKFAST CONCOCTIONS

### Dragon Fruit Bellini 150

Fresh Dragon Fruit, Orange Liquor, Sparkling Wine

### B52 155

Kahlua, Baileys, Orange Liquor

### Bali Coffee 140

“Arak Bum Bung” - Brown Sugar, Espresso Coffee & Unsweetened Cream

## MADE WITH DOUGH (G, L) 65

Pastries and Bread Are Served Together with Homemade Banana and Ginger Jam and Papaya Marmalade.

Today's Basket, Homemade Croissants, Apple Muffins, and White Baguette

## FROM THE RESTAURANT'S

## HEART

### Seasonal Fruit 45

Balinese Seasonal Fruit Platter Watermelon, Rock Melon, Pineapple, Papaya, Dragon Fruit

### Cereal (G, L) 55

Bircher “Bali” Muesli with Fresh Ripe Jackfruit, Grated Dry Coconut, Raisin, and Mint

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## FROM THE RESTAURANT'S HEART

### Eggs 65

Ranchero Scramble Egg, Red Bean Ragout, Tomato Salsa, Jalapeno, Crispy Corn Tortilla (E, G, L)

Classic Egg Florentine, Poached Egg, Spinach, English Muffin, Tarragon Hollandaise, Pesto Cherry Tomato (E, G, L)

Two Eggs Cooked to Your Preferred Style Served with Hash Brown, Sausage and Toast (E, G, L)

### Healthy 40

Toasted Sourdough, White Scramble, Olive Tapenade, Arugula and Herbs (E, G, L)

### Authentic 50

“Nasi Opor Ayam” - Javanese Rice Dish with Chicken Braised in Coconut Broth, Stir-Fried Chayote, Boiled Egg (E)

“Gado Gado” - Steamed Vegetables, Potato, Fried Tofu, Boiled Egg, Topped with Peanut Sauce (E, N)

### Confections 50

Jackfruit Cinnamon Jacket Crepes (G, L)

Mango Cia Seed Pudding and Mint (G, L)

## SOUTH EAST ASIA

### Vegetables Local Biryani Rice (N) 60

Cashew Nut, Raisin, Vegetables

### Beef Teriyaki Fried Noodles (S, G) 60

Beef, Egg Noodles, Carrot, Caisim, Cabbage, Teriyaki, Sesame Seed

## SIDE DISH

### Cheese Platter (L) 80

Cheddar, Feta, Grana, Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40

Kale, Cauliflower, Broccoli, Carrot

### Grilled Asparagus 40

### Sautéed Spinach 40

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# Plantation Breakfast Saturday

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## LIQUID LOVE

### Seasonal Fruit Juice 40

“Pink Panther” - Watermelon, Strawberry, Tangerine

### Fresh Fruit Juice 40

Orange Juice // Watermelon Juice // Pineapple Juice

### Healthy Drink 40

“Green Ginger Ale” - Apple, Celery, Cucumber, Ginger

### Smoothie (L) 40

Bedugul Passion Fruit and Bananas Blended with Probiotic Yoghurt and Local Organic Raw Honey

### Jamu Temulawak (Balinese

### Chilled Juice) 45

Curcuma, Turmeric, Galangal, Lemongrass, Honey and Lime Juice. (According to Age-Old Balinese Beliefs, This Jamu Improves Body Detox, Digestion, Blood Pressure Control, and Reduce Cholesterol)

## HOT BEVERAGE

### Coffee 35

Cappuccino or Cafe Latte (L) // Americano or Espresso // Bali Coffee // Macchiato (L)

\*Choice of Milk: Whole, Soy, Coconut, Almond, Condensed

### Hot Chocolaté 35

Rich 69% Local Chocolate (L) // Spiced 58% Local Chocolate with Balinese Cinnamon, Palm Sugar (L)

### Tea 35

Organic Black Tea // Organic Green Tea // Chamomile Tea // Peppermint Tea // Earl Grey Tea // Jasmine Tea // Herbal Tea

## BREAKFAST CONCOCTIONS

### Snake fruit & Tangerine Bellini 150

Fresh Snake Fruit, Orange Liqueur, Sparkling Wine

### White Russian 150

Vodka, Kahlua & Unsweetened Cream

### Jungle Coffee 140

Local Vodka “Arak”, Turmeric, Brown Sugar, Bali Coffee & Unsweetened cream

## MADE WITH DOUGH (G, N, L) 65

Pastries and Breads Are Served Together with Homemade Pineapple Jam and Raspberry Marmalade.

Today's Basket: Homemade Croissants, Almond Muffins, and White Baguette

## FROM THE RESTAURANT'S

## HEART

### Seasonal Fruit 45

Balinese Seasonal Fruit Platter Watermelon, Rock Melon, Pineapple, Papaya, Guava

### Cereal (G, L) 55

Rainforest Granola Served with Poach Salak Fruit, Probiotic Yogurt and Local Organic Honey

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# Plantation Breakfast Saturday

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## FROM THE RESTAURANT'S HEART

### Eggs 65

Breakfast Egg Couple, with Feta Cheese, Cherry Tomato, Basil, Balsamic, Toast (E, G, L)

Poached Egg with Carrot, Shaved Coconut, Curry Hollandaise, English Muffin (E, G, L)

Two Eggs Cooked to Your Preferred Style Served with Hash Brown, Sausage and Toast (E, G, L)

### Healthy 40

Breakfast Salad of Avocado, Toasted Cashew Nut, Pickle Mushroom (N)

### Authentic 50

“Nasi Sela” - Balinese Sweet Potato Rice Served with Urap, Chicken Sambal Matah, Fried Peanuts (N)

“Nasi Uduk” - Cooked Rice with Coconut Milk, Chicken Floss, Salted Grated Coconut, Soy Tempe, and Eggs (S, E)

### Confections 50

Chocolate French Toast with Tangerine Sauce and Papaya (G, L)

“Bubur Ketan “ - Steamed Sticky Rice, Coconut Milk, Palm Sugar Syrup

## SOUTH EAST ASIA

### Hainan Chicken Rice 60

Sliced Steam Chicken, Steam Rice, Spring Onion, Sliced Cucumber

### Vegetable Kway Teow Siram (S, E)60

Vegetables Stock, White Egg, Bok Choy Carrot, Mushroom

## SIDE DISH

### Cheese Platter (L) 80

Cheddar, Feta, Grana, Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40

Kale, Cauliflower, Broccoli, Carrot

### Grilled Asparagus 40

### Sautéed Spinach 40

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Prices are in thousand rupiah and subject to 21% tax and service charge

# Plantation Breakfast Sunday

Your daily changing artisanal breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeals to you

## LIQUID LOVE

### Seasonal Fruit Juice 40

“Fresh Shooter” – Cucumber, Lime, and Mint

### Fresh Fruit Juice 40

Orange Juice // Watermelon Juice // Pineapple Juice

### Healthy Drink 40

“Harry Potter” - Carrot, Apple, Pumpkin, Cinnamon

### Smoothie (L) 40

Mango Blended with Probiotic Yoghurt and Local Organic Raw Honey

### Jamu Kunyit Asem (Balinese

### Chilled Juice) 45

Turmeric, Tamarind, Lime Juice, Honey. (According to Age-Old Balinese Beliefs, This Jamu Improves Body Immune, Anti-Oxidant and Anti-Inflammatory)

## HOT BEVERAGE

### Coffee 35

Cappuccino or Cafe Latte (L) // Americano or Espresso // Bali Coffee // Macchiato (L)

\*Choice of Milk: Whole, Soy, Coconut, Almond, Condensed

### Hot Chocolaté 35

Rich 69% Local Chocolate (L) // Spiced 58% Local Chocolate with Balinese Cinnamon, Palm Sugar (L)

### Tea 35

Organic Black Tea // Organic Green Tea // Chamomile Tea // Peppermint Tea // Earl Grey Tea // Jasmine Tea // Herbal Tea

## BREAKFAST CONCOCTIONS

### Mangosteen Bellini 150

Fresh Mangosteen, Orange Liquor, Sparkling Wine

### Kamikaze 155

Vodka, White Curacao, Lime Juice

### Espresso Corretto 140

“Arak Bum Bung”, Espresso coffee

## MADE WITH DOUGH (L, G) 65

Pastries and Bread Are Served Together with Homemade Tamarillo Jam and Passion Fruit Marmalade.

Today's Basket: Homemade Croissants, Chocolate Chip Muffins, and White Baguette

## FROM THE RESTAURANT'S

## HEART

### Seasonal Fruit 45

Balinese Seasonal Fruit Platter Watermelon, Rock Melon, Pineapple, Papaya, Salak

### Cereal (G, N, L) 55

Ubud Oatmeal, Sliced Finger Banana, Raisin, Toasted Almond Maple and Nectar Syrup, and Mint

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## FROM THE RESTAURANT'S HEART

### Eggs 65

Scrambled Egg with Slow Braised Red Cabbage, Bacon, Hash Brown, Serve on White Toast (E, G, L)

Omelette with Chili, Celery, Leak, Grated Coconut  
Serve with Sambal Eggplant (E, G, L)

Two Eggs Cooked to Your Preferred Style Served with Hash Brown, Sausage and Toast (E, G, L)

### Healthy 40

Toasted Ciabatta with Tomatoes, Basil, Homemade Feta Cheese, Basil (G, L)

### Authentic 50

“Nasi Merah” - Balinese Red Rice, Served with Chicken, Sautéed Green Beans, Egg Sambal, Spiced Coconut

“Nasi Goreng Mawut” - Mix of Fried Rice and Noodles, Vegetables, Chilli Paste, Fried Egg and Crackers (S, G)

### Confections 50

Oatmeal Raisin Pancake with Strawberry and Cream (G, L)

“Pisang Rai Payangan” - Poached Floured Banana in Sweet Pandanus Coconut Milk

## SOUTH EAST ASIA

### Thai Basil Chicken Rice (E, G, S) 60

Minced Chicken and Egg, Thai Basil, Sliced Red Chili, Long Beans

### Seafood Shanghai Fried

### Egg Noodle (E, G, S) 60

Egg Noodles, Mushroom, Seafood, Bok Choy

## SIDE DISH

### Cheese Platter (L) 80

Cheddar, Feta, Grana, Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40

Kale, Cauliflower, Broccoli, Carrot

### Grilled Asparagus 40

### Sautéed Spinach 40

SCAN FOR MENU IMAGES



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