

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

“Cool 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, Worcestershire, 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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FROM THE RESTAURANT'S HEART

Eggs 65

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

Avocado on Toast, Mashed Avocado, Poached 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

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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

"Morning Booster" - 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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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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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 Liquor, 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 Poached Salak Fruit, Probiotic Yogurt and Local Organic Honey



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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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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



Implement Hygiene menu pledge for all restaurant & bars – (We commit that our food & beverage venues are HACCP certified, internationally recognized as the highest food safety management system). All-inclusive breakfast at IDR 300.000++ per person (exclude breakfast concoctions)

V: Item is vegan S: Item contains soy F: Item contains fish E: Item contains egg G: Item contains gluten N: Item contains nut L: Item contains lactose

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

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, Leek, 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, 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, Thai Basil, Sliced Red Chili, Fried Egg, 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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