ALL DAY BREAKFAST MENU

Choice of à la carte or breakfast set, served with juice, seasonal fruit, tea or coffee

CONTINENTAL

Selection of warm brioche sourdough, black rice bread, croissant & cinnamon roll with home made seasonal jam, honey & artisan butter 80

INDONESIAN

Mie Goreng stir fried egg noodles with egg choice of chicken or veg 80

Nasi Goreng stir fried rice with egg choice of duck, chicken or veg 80

Bubur rice porridge with condiments choice of chicken or tofu & tempe 60

FULL ENGLISH

2 Eggs any style, pork sausage, bacon, beans, sun blush tomato, garlic mushrooms, potato rosti, sautéed spinach & choice of toast 100

Veggie/Vegan option available with pan grilled red lentil tempe slices

CHOICE OF ARTISAN BREAD OR TOAST

Sourdough, Black Rice, Brioche 100

Full English

HEALTHY

Granola yoghurt honey 90

Seasonal fruit salad & yoghurt with nut crisp 90

Honey oat grilled banana porridge *(almond or soy milk vegan option)* 90

Seasonal Smoothie Bowl *(almond or soy milk vegan option)* 90

CROQUE MONSIEUR

Croque Monsieur

Bacon or spinach & mushroom with gouda cheese, béchamel sauce & egg in brioche or sourdough bread 90

Veggie/Vegan option available 80

PANCAKES & WAFFLES

SWEET : fruit compote / honey lime 90

SWEET SAVOURY : nudja or bacon & maple syrup or fruit compote 90

All prices are in Indonesian rupiah and subject to 10% service charge and 11% government tax

LOCAL BALINESE & ARCHIPELAGO

Traditional Tabanan family recipes made from locally sourced rice & ingredients

APPETIZER, SALAD & SOUP

PERKEDEL JAGUNG (V) 30
Homemade corn fritters with sambal matah & house green siracha sauce

LUMPIA SAYUR (V) 30
Vegetable spring rolls with peanut sauce

TANDOORI TAHU 70
Grilled tandoori spice tofu, onions & turmeric coconut bread chunks with cucumber mint yoghurt dip & lime

Tandoori Tahu

SATAY AYAM LONTONG 70
Chicken sate with steamed rice cakes, peanut sauce & pickles

SATE LILIT IKAN 70
Minced fish sate with grated coconut, local herbs & spices, sambal matah & house green siracha sauce

GADO-GADO (V) 50
Local steamed vegetable salad tossed in peanut sauce, boiled egg, tofu, tempe, shallot & emping balingo crackers

SOTO AYAM 50
Pulled chicken glass noodle broth soup with boiled egg, shredded white cabbage, tomato, fried garlic & shallots

MAIN COURSE

NASI AYAM BETUTU 80
Local Tabanan turmeric, galangal, lemongrass chicken grilled in banana leaf with sayur urab, steamed rice, sambal merah & sambal matah

BEBEK GORENG GARING 120
Local crispy duck marinated in cinnamon, coriander seeds, ginger & nut meg, plecing kangkung, steamed rice, sambal merah & sambal matah

NASI GORENG BEBEK 80
Tabanan style stirred fried rice with pulled duck, kaffir lime leaves, sunny side-up egg, crackers and pickles
** Vegetarian Option Available*

MIE GORENG 70
Central Java style fried egg noodles in sweet soy, pulled chicken, pickled cucumber, green chili and cracker
** Vegetarian Option Available*

NASI CAMPUR *(Mini Rijsttafel)* 70
Assorted local lauk pauk of meat poultry, tofu and tempe cooked with fresh herbs and spices served with steamed rice & vegetables

KARI AYAM MELAYU 80
Chicken & turmeric coconut curry with homemade roti canai, pickled pineapple & vegetables

IKAN BAKAR PANTAI PASUT 120
Charcoal grilled fish brushed with herbs & spices from local catch of the day, plecing kangkong *(steamed & spiced morning glory)*, roasted peanuts, steamed rice, sambal matah & house green siracha sauce

Ikan Bakar Pantai Pasut

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MODERN EUROPEAN

Classic comforts home made with quality local ingredients

APPETIZER, SALAD & SOUP

PATE & PICKLES 80

Chicken liver or mushroom pate with pickled shallots & gherkins mixed artisan bread & crackers

Fritto Misto

FRITTO MISTO 60

Golden crumb fry up with 'catch of the day' mixed seafood from our local fisherman, home made fries, onion rings, & veggies, served with toum, ketchup & house green siracha sauce

CEASAR SALAD 70

Grilled chicken breast, creamy anchovy dressing Romain lettuce, boiled egg & artisan croutons

**Vegetarian option with red lentil tempe & toum dressing*

BEETROOT SOUP (V) 40

With coconut crème & turmeric coconut lime leaf bread roll

HOME MADE FRIES 40

Lemon basil aioli, ketchup & sambal hijau

BURGERS & SANDWHICHES

CLUB SANDWHICH 90

Grilled chicken, crispy bacon, fried egg, local gouda cheese, grain mustard mayo, Romaine lettuce, tomato & homemade fries on choice of artisan bread (Sourdough, Bahn Mi Baguette, Black Rice, Turmeric Coconut Lime Leaf, Brioche)

BáHN Mì 70

Bahn mi baguette roll with pickled cucumber, carrot, daikon, green chili mayo, fresh cilantro & homemade fries

- Grilled chicken & chicken liver pate
- Grilled tofu & herb mushroom pate (v)

BURGER 90

Served in milk sesame bun with romaine lettuce, caramelized* onions, sun blush tomato, pickled cucumber, mustard, toum, ketchup & homemade fries

- Char-grilled prime beef patty
- Charred red lentil tempeh patty (v)

**Optional melted local gouda cheese*

Báhn Mì

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MODERN EUROPEAN

Classic comforts home made with quality local ingredients

SOURDOUGH PIZZA
by Slice 20 x 20 cm

Tray baked 36hrs natural leavened dough

MARGHARITA (V) 60
Tomato base, mozzarella, roast garlic, Italian basil

Spicy Nduja

SPICY NDUJA (V) 60
(House Cured Soft Pork Salami)
Tomato base, mozzarella, roast garlic, Italian basil

MUSHROOM ZEST (V) 60
Toum base, mozzarella, mushroom, lemon zest, fresh thyme & thyme oil

FRUTTI DI MARE 70
Tomato base, mozzarella, mixed 'catch of the day' sea food from our local fisherman, fresh flat parsley

FRESH PASTA

Choice of fresh homemade egg noodles, turmeric carrot, beetroot or plain Tagliatelle & Pappardelle

NAPOLITANA (V) 80
Tomato sauce, fresh Italian basil

AGLIO E OLIO 80
Garlic olive oil, roasted dry chili, flat leaf parsley

PESTO (V) 80
Italian basil & cashew nut pesto

***EXTRA TOPPINGS**

- Nduja 35
  (homemade soft pork salami)
- Catch of the day grilled seafood 25

BOLOGNESE 80
Slow cooked tomato & local grass-fed beef ragu

Pesto

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DESSERTS

Fresh, home baked & local sweet delights

LOCAL BALINESE SWEETS

PISANG GORENG 32
Bali banana fritters with palm sugar drizzle

**Optional vanilla ice cream*

DADAR GULUNG 32
Pandan rice flour crepe filled with caramalized coconut & warm palm sugar drizzle

LAK LAK 32
Suji leaf & turmeric mini Balinese half-moon pancake with fresh grated coconut & palm sugar drizzle

ES CAMPUR 38
Refreshing shaved ice dessert with palm fruit, cincao grass jelly, avocado, jackfruit, red bean young coconut, selasih basil seeds, syrup, condensed milk, coconut milk & coconut water

Es Campur

FRESH FRUITS

SEASONAL PLATTER 45
Assorted local fruits from Tabanan & the archipelago

FROM THE BAKERY

Warm Brownie

MINI FRUIT TARTS 60
Selection of three vanilla mouseline crème tarts with fresh seasonal fruits & snow sugar sprinkle

WARM BROWNIE 48
With vanilla ice cream, cacao powder & snow sugar sprinkle

BREAD & BUTTER PUDDING 48
Artisan bread chunks layered with vanilla custard, butter & raisins baked in terracotta with burnt sugar crust served with warm vanilla custard

BASQUE CHEESE CAKE 48
Burnt crust-less cheese cake slice with mixed berry compote

GELATO 30
Double scoop vanilla, chocolate or strawberry ice cream

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DRINKS MENU

Refreshing thirst quenchers made with local seasonal fruits

SIGNATURE COCKTAILS

PICANTE 90
Chili infused vodka, lime & orange

SPANISH GIN TONIC 90
With cucumber, lemon & rosemary

CAIPIRINHA 90
Rum, lime, brown sugar crushed ice

STRAWBERRY TANGERINGE MARGARITA 150
Tequila, triple sec, strawberry, tangerine, lime ice slush

ESPRESSO MARTINI 90
Orange tequila, vodka, coffee liquor, espresso

APEROL SPRITZ 110
Aperol, sparkling white wine, Sunkist orange, soda

PIñA COLADA 90
Rum, coconut liquor, pineapple, condense milk, coconut cream

PASSION ORANGE MOJITO 90
Rum, passion fruit, orange, lime, mint

Picante

MOCKTAILS & SODAS

PINEAPPLE BASIL 50
Pineapple, lemon basil, soda

Pineapple Basil

HYDRO MELON 50
Green melon, ginger, apple, lime slush

PASSION MOJITO 50
Passion fruit, orange, mint, soda

GINGER ZING 50
Homemade ginger ale soda with ginger candy

HONEY LIME 70
Honey, lime soda

DRAGON BALL 60
Dragon fruit, soursop, green apple served in Dragon Fruit

BEER

BINTANG 40

PROST 38

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DRINKS / BARISTA MENU

Refreshing thirst quenchers made with local seasonal fruits -
Lazumba Gourmet coffee & local Balinese coffee, fresh brews & shakes

FRESH JUICES

Watermelon

COCONUT WATER	35
WATERMELON	45
ORANGE JUICE	45
LIME JUICE	45
PINEAPPLE	45
PAPAYA	45
FRUIT PUNCH	45

TEA

HOT & COLD

FRESH GINGER TEA	30
FRESH LEMON GRASS TEA	30
FRESH PEPPERMINT TEA	30
ENGLISH BREAKFAST	30
EARL GREY	30
LIPTON	30
GREEN TEA	30

WATER

AQUA S/L	25

COFFEE

HOT

BLACK COFFEE	25
CAFÉ LATTE	30
ESPRESSO	25
FLAT WHITE	30
CAPPUCCINO	30
BALINESE COFFEE	25

COLD

ICE LATTE	35
VANILLA ICE COFFEE	40

SOFT DRINKS

TONIC & SODAS Sprite, Fanta, Coke, Diet Coke, Schweppes	25

MILK SHAKES

VANILLA	50
CHOCOLATE	50
STRAWBERRY	50
AVOCADO CHOCOLATE	60
RED VELVET COOKIES & CREAM	60

Red Velvet Cookies & Cream

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