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PISTACHIO
BREAKFAST MENU

Dear Guest, Who enjoy a breakfast inclusive package may choose one of the following menu option of each Section as below :

FRUIT JUICES

Orange | Watermelon | Guava | Apple | Papaya | Soursop | Pineapple
or mix two of your preferences

FRESH ENTRÉE

FRUIT SALAD

Mixed of tropical fruits with honey blossom, banana, greeted sweet coconut

FRUIT PLATTER

Slices of fresh and seasonal fruit plate

RASPBERRY & COCONUT CHIA

Coconut chia pudding, raspberry compote, mango, passion fruit coulis, toasted coconut and granola

CHEESE SELECTION

Served with crackers, cashew nut

CAMEMBERT
BLUE CHEESE
BLUE GOAT CHEESE
BRIE
GOUDA
SMOKED CHEDDAR

BAKERY CHOICE

Butter croissant | Danish raisin | pain au chocolate | homemade fruit jam

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MAINS BREAKFAST

Choose one mains from
Savory or **Local Favorite's** or **Vegans** or **Sweets Section**

SAVORY :

TWO EGG ANY STYLE
Bacon, chicken sausage, roasted tomatoes, potato wedges

POACHED MILLIONAIRE
Poached egg, crispy millionaire glazed bacon, sautéed spinach, scallion, mesclun salad, pesto hollandaise, multi grain sourdough

BENEDICT ROYALE
Smoke salmon, poached egg, crispy millionaire glazed bacon, sautéed local spinach, scallion, mesclun salad, Hollandaise, English muffin

B.L.A.T.S SANDWICH
Bacon, herbs lettuce, guacamole, tomato, scrambled egg or poach egg, toasted sourdough

CORN FRITTER STACK
Guacamole, crispy bacon, sweet corn fritter, poached egg, tomato salsa, green hebs

CHICKEN SOURDOUGH
Open chicken sandwiches, multigraind sourdough, chilli jam, roasted BBQ chicken mayo, fried egg, crispy pork bacon

PESTO PEAS BRUSCHETTA
Toasted grains bruchetta, pesto peas, mushroom, roasted tomato cherry, herbs ricotta, balsmaic, poach egg

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LOCAL FAVOURITE'S :

NASI GORENG
Fried rice, chicken, vegetables, fried egg, shrimps' cracker, sambals

MIE GORENG
Fried egg noodle, chicken, vegetables, shrimp's, cracker, fried egg

NASI BIRA
Aromatic Balinese rice, chicken, serundeng, crispy fish, grill prawn, local egg, urab cucumber, soy crackers

VEGAN :

VEGAN BURRITO
Jackfruit rendangl, leafy green,vegan mayo, tortilla crackers

HARVEST GOODNESS
Green sprout, avocado, roasted tomato, quinoa, sautéed pumpkin, mix seed, sautéed local Sweet Tempe, baby spinach

POTATO BOWL
Potato cake, sautéed tofu, broccoli, avocado, baby carrot, green herbs, with house dressing

SWEETS :

BANOFFEE
French toast, banana brullée, butter milk crumbs, espresso whipped

BRIOCHE FRENCH TOAST
With sweet potato puree, local black grape, strawberry, toast muesli, micro herb and maple syrup

JACKFRUIT FRENCH TOAST
Jackfruit Compotel Butter Scotchl Honey Granola

COCONUT LIME HOTCAKE
Aromatic coconut brullée hotcake, honey granola, coconut flakes, lime kaya whipped

BANANA NUTELLA CRÊPES
Raspberry whipped, buttermilk crumbs, honey granolas

SKILLET PANCAKE
Banana, Mix berry compote, Chantilly, honey granola, crumbs, strawberry, local black grape

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GOURMET COFFEE

100 % Arabica House-Blends from indigenous single origin land of Kintamani and Pupuan with hint of intense caramel and dark chocolate.

CAPPUCCINO |CAFÉ LATTE | ESPRESSO | MACCHIATO | MATCHA LATTE | BALI COFFEE OR COCONUT CAPPUCCINO

CRAFTED TEA

Collaborate to showcase delectable crafted teas from our local artisan tea growers in Bali with hint of finesse tea aroma and quality to enjoy

ENGLISH BREAKFAST | ROYAL EARL GREY | MINTY BREEZE | JASMINE GREEN | BALINESE OOLONG

UPGRADE YOUR BREAKFAST | ADD ON

BLOSSOM MARTINI | MIMOSA 95K
CRANBERRY BELLINI | ESPRESSO MARTINI

SANGRIA TINTA | SANGRIA BLANCA 85K
SANGRIA ROSA

A BOTTLE OF SPARKLING ROSE 500K

A GLASS OF SPARKLING ROSE 90K