

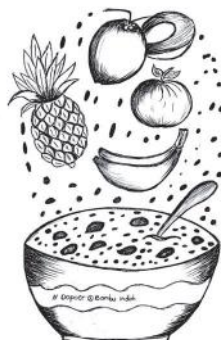
The Bambu Indah Kitchen

Breakfast

Smoothie Bowl	✓ GF	55K
With homemade cinnamon granola, shaved toasted coconut, dragon fruit and banana smoothie		
Muesli Bowl		55K
Homemade with grated orange, roasted nuts & seeds, shaved toasted coconut and natural yogurt or coconut milk on the side		
Yummy Apple Porridge	✓ GF	55K
Made with heritage Jatiluwih red rice, snake skin fruit, Malang apples, coconut cream, ginger and cinnamon		
Breakfast Loaf	✓ DF GF	50K
Full of local nuts, seeds and spices. Served with homemade jam and cacao butter		
Traditional Bubur Bali	✓ GF HF	55K
Bali's favourite breakfast of savoury rice porridge with delicious spiced veggies, lightly blanched green beans, peanuts from our garden and sambal		
Bambu Indah Pancake Stack	DF GF	55K
With pumpkin, rice flour, fresh fruit, cashew and passion fruit mousse, shaved raw chocolate and palm syrup		
Free Range Egg Omelette	GF HF	65K
Stuffed with shitake and oyster mushrooms, seasonal vegetables, cheese, toast and one extra (below)		
Scrambled Eggs	DF GF	65K
With local goat cheese, grilled tomato, asparagus, lemon basil, toast and one extra (below)		
Poached Duck Eggs	DF GF	65K
Served on taro root hash brown with Balinaise sauce, wilted spinach, smokey eggplant, cayenne pepper and garden salad		
Scrambled Organic Tofu	✓ GF	65K
With seasonal vegetables and balinese spices, toast and one extra (below)		

Sides/Extras

Taro root hash brown	30k	GF
2 Eggs any style	45k	
Sourdough toasts	30k	
Local bacon	45k	
Avocado (sliced or guacamole)	30k	
Garden salad	40k	
Sauteed mushrooms with sambal	40K	



For our hotel guests

The complimentary breakfast includes one option from the above menu, freshly cut fruit and any tea or Bali coffee. Served from 7 to 10:30 am. Fruit buffet for outside guest 55k per person

The Bambu Indah Kitchen

Menu

Small Plates

Made for sharing - we recommend 3 per person as a main course
75k each, 3 for 195K

- Sauteed Mushrooms with chili garlic ✓
- Cauliflower Mash spiced up with pepper ✓
- Crispy Cassava Fries with homemade chilli mayonnaise
- Crispy Curried Okra ✓ GF
- Buttered Broccoli GF
- Grilled Pumpkin with paprika ✓ GF
- Ceylon Spinach, crispy and spicy ✓ HF GF
- Guacamole with flaxseed crackers ✓
- Fresh Vegetable Summer Rolls with peanut satay dip ✓ GF
- Emping Crackers and sambal matah
- Urab of the day: Balinese green vegetables with mild chili and grated coconut
- Rujak: mix of green mango, tamarind, chili, salt and coconut sugar HF GF



Soups

- Super Green Soup with broccoli, spinach, onion and garlic ✓ GF 75K
- Pumpkin Soup with cumin and curry spices ✓ 75K
- Mushroom Soup with cumin and curry spices ✓ GF 75K
- Cauliflower Soup 75K

All served with either homemade bread, brown rice or flaxseed crackers

Salads

- Garden Salad from this morning's harvest with lettuce, kale, ginseng leaf, shredded beetroot, carrots and beansprouts. Topped with sliced avocado and balsamic dressing ✓ 90K
- Grilled Pumpkin Salad with goat cheese, roasted nuts, seeds and garden leaves, topped with ginger and honey dressing GF 90K
- Broccoli and Goat Cheese Salad with sweet corn, lime salsa, and roasted nuts GF 90K
- Raw Zucchini Noodles with curried sauce, mint, red chili and coriander ✓ GF 90K
- Extra side dish: grilled organic chicken breast or grilled barramundi fish fillet 100K

Our Classics

- Nasi Goreng: fried brown rice topped with organic chicken, crispy egg, shredded coconut, crackers and lime 125K
- Nasi Campur: organic chicken, corn fritters, coconut vegetables, ginger sambal, hard boiled egg, pulled young jackfruit arranged around a pile of steamed heritage rice 140K
- Vegetarian options with tofu or tempe 110K

The Bambru Indah Kitchen

Desserts

Fresh Fruit Selection		45K
Seasonal Fruit Tart		45K
Granola Bar		45K
Granola Chocolate Bar		55K
Carrot Cake 		65K
With optional vanilla cream cheese or ice cream		
Chocolate Cake		65K
With optional vanilla cream cheese or ice cream		
Banana and Coconut 'Cheese'cake 		65K
Tree of Life organic chocolate experience 		85K
7 pralines tasting plate		
Chocolate Energy Balls:		Each 30K
Peanut		2 for 50K
Coconut		3 for 75K
Fruit and Nut		
Ice Creams:		40K
Chocolate, Vanilla, Coffee,		
Coconut, Strawberry, Panacotta		60K
Sorbet: 		
Lime, Mango, Mint, Dragon Fruit		75K

The Bambu Indah Kitchen

Drinks

Fresh Juices

Coconut water: Glass 25K, small coconut 35K and large coconut 45K	
Cool me down: Cucumber, mint, lime and ginger	40K
Turmeric Jamu: Turmeric, lime, honey	40K
Kebun Juice: Special green garden selection with lime and honey	40K

Smoothies

Green Morning: Garden greens, papaya and banana with coconut milk	45K
Pisang Gila: Banana and peanuts energy boost	45K
Morninga: Moringa, coconut milk, banana and nutmeg	45K
Love Fusion: Banana, cocoa, coconut milk, spiced up with cinnamon and chilli	45K
Sunshine: Pineapple, banana and basil	45K

Kombucha

Holy Basil	65K
Rosellamon	65K
Red Java Chai	65K
Turmeric Beer (non alcoholic)	65K

Coffee & Tea

Our Selection of Teas: 35K	Organic Coffee:
Black Teas: English Breakfast	Bali Coffee 35K
Earl Grey	Americano 35K
Garden Teas: Mint	Espresso 35K
Ginger	Double Espresso 40K
Lemongrass	Cappucino 50K
Iced Garden Teas: Rosella	Latte 50K
Lemongrass	Macchiato 40K
Lemon	Iced Coffee 55K
	Coconut Affogato 60K

* Ask for our freshly made coconut milk for a dairy free, vegan option
All prices are subject to 21% tax and service

The Bambu Indah Kitchen

Drinks

Mocktails

Ginger Fizz: Fresh Ginger and lime juice enhanced by sparkling water	40K
Lime Squash: Lime Juice, lemongrass and sparkling Water	40K
Soft Drinks: Ginger ale, Tonic Water	40K

Wines

White

Sabaya White Velvet, Indonesia	 60K	 250K
Argento Sauvignon blanc, Mendoza, Argentina, 2014	 150K	 750K
Montes Alpha Chardonnay, Casablanca Valley, Chile, 2013	 195K	 760K
Attems, Pinot Grigio, Friuli - Venezia Giulia, Italy, 2016	 195K	 760K
.Santa Herminia, Sauvignon blanc	 100K	 500K
Argento, Chardonnay	 100K	 500K

Rosé

Cape Discovery Margaret River	 250K
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Red

Sabaya Reserved, Indonesia	 70K	 300K
Catena, Malbec, Mendoza, Argentina, 2014	 160K	 800K
Ventisquero, Reserva, Pinot Noir, Chile, 2015	 120K	 600K
Moda Talamonti, Montepulciano d'Abruzzo, Italy, 2016	 160K	 800K
Mauro Molino, Boroletto, Italy, 2013		 1100K

Beers & Ciders

Stark wheat & Stark Lager: locally crafted beer	45K
Alben's Cider: Mango, Strawberry and Nature : locally crafted cider	60K
Heineken	65K
San Miguel	65K

Cocktails

Gin & Tonic	85K
Mojito	85K
Margarita	95K
Scotch Whiskey, Glenlivet, 15 years, 45ml	155K
Bambu Indah Mojito: Arak, mint, lime, brown sugar, soda water	75K
Arak Madu : Arak, mint, lime, honey	65K