

# potato head breakfast menu, from 7am to 11am

*Our in-room dining is made up of a few crowd favourite comfort foods alongside a selection of healthy options to make your meal one to savour, morning to night.*

<b>potato head jamu</b> <i>tonics made from natural ingredients to promote health and wellness</i>	60	<b>morning cocktail</b>	85
<b>balance (pb)</b> ginger, turmeric, galangal, lemongrass, pandan leaves, black pepper, cinnamon, cloves, lime, coconut palm sugar <i>detoxifies and contains anti-ageing properties</i>		<b>51b mimosa (pb)</b> kalamansi married with local orange tangerine and topped with sparkling wine	
<b>energy (pb)</b> ginger, turmeric, lemongrass, pandan leaves, black pepper, cinnamon, cloves, lime <i>detoxifies and boosts energy</i>		<b>breakfast club spritz (pb)</b> tamarillo and rosella mixed with watermelon and topped with sparkling wine	
<b>apel sirih (pb)</b> green apple, betel leaves, lemongrass, pandan leaf <i>detoxifies and antioxidant</i>		<b>from the farm</b>	55
<b>coffee</b> <i>potato head creative blend for espresso-based coffee comes from a local roaster using direct-trade indonesian beans</i>		<b>vitamin c (pb)</b> carrot, tangerine, papaya, pineapple, banana, turmeric, lemon	
<i>dairy, almond, soy or oat milk available upon request</i>		<b>stomach settler (pb)</b> jepang, bengkoang, starfruit, green apple, lemon, celery, coriander, fennel, kale, green spirulina	
espresso		<b>energy booster (pb)</b> green apple, soursop, galangal, coconut water, lemon juice	
americano		<b>smoothies</b>	60
cappuccino		<b>mango rise (v)</b> mango, snake fruit, coconut yogurt, mint leaves, honey	
latte		<b>taro black rice (pb) (n)</b> taro, black rice tape, banana, dates, almond milk	
flat white		<b>banana boost (pb) (n)</b> banana, maca powder, cacao nib, dates, almond milk	
double espresso	5		
<b>organic hand-harvested tea</b>	60		
<i>selected from indonesian tea producer, tema</i>			
black breakfast			
rolled green			
oolong			
silver needle white			
jasmine			
chamomile			
peppermint			
immune (ginger, lemongrass, turmeric, galangal, orange peel)			

(n) nuts (p) pork (d) dairy (s) seafood (pb) plant based (v) vegetarian (eg) contains egg

please inform our staff if you have any allergies or dietary restrictions

our produce is primarily sourced locally, working with organic farmers and producers wherever possible

prices are in thousands of rupiah and subject to 10% service charge and 10% government tax

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<b>pastries (d)</b> baked fresh daily, seasonal jam, cultured butter	55	<b>desa benedict (d) (eg)</b> two poached eggs, beef bacon, capsicum hollandaise, croissant toast, parmigiano and dill	90
<b>tropical fruit (pb)</b> season's harvest	55	<b>avocado toast (d) (n) (e)</b> two poached eggs, grilled sourdough, marinated avocado, guacamole, rocket leaves, green oil	85
<b>indonesian</b>			
<b>bubur ayam (n) (eg) (pb available)</b> javanese chicken congee with spring onion, turmeric and dough fritters	65	<b>your way</b>	
<b>nasi goreng kampung (n) (s) (eg)</b> wok-fried rice, house chili paste, wing beans, long beans, chicken, fried egg, garlic rice cracker	65	<b>breakfast plate (eg) (d)</b> two eggs of your choice, two side dishes, toasted sourdough, cultured butter	85
<b>nasi kuning (n) (s) (eg) (pb available)</b> aromatic turmeric rice, sweet tempeh, salted teri fish, egg, noodle, sate lilit, crackers	65	<b>sides</b>	35
<b>savoury</b>			
<b>quinoa bowl (pb)</b> pumpkin hummus, mixed herbs, red quinoa, edamame, avocado, palm sugar dressing	75	<b>sweet</b>	
<b>+poached egg (eg)</b>	15	<b>french toast (d) (eg)</b> overnight-soaked croissant toast, citrus curd, croissant syrup, royaltine crumble	75
<b>egg royale (eg) (s)</b> two poached eggs, smoked mackerel, sourdough, spinach cream cheese, pickle onion, capsicum hollandaise	75	<b>seasonal yoghurt bowl (n) (d) (pb available)</b> probiotic natural yogurt, house muesli, fruits, honey	70
<b>egg salad croissando (s) (eg)</b> croissant sandwich filled with signature egg salad, pickles, and circular furikake	95	<b>pisang bubur injin</b> sweet heritage black rice pudding cooked in coconut milk with pandan, fresh banana	75
<b>chickpea &amp; tomato stew (pb)</b> eggplant, tomato sauce, parsley; served with toasted sourdough	70		
<b>+poached egg</b>	15		

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# potato head 24 hour in room dining menu

<b>veggie chips &amp; dips (pb) (n)</b>	110	<b>indonesian</b>	
whipped edamame, tomato salsa, soya falafel, sesame lavosh, raw & pickled vegetables		<b>sate ayam kuning (n)</b>	135
<b>mixed salad (pb) (n)</b>	135	balinese spiced chicken satay, sambal kecap	
greens, roots, nuts and fruits with sesame dijon dressing		<b>bubur ayam (n) (pb available)</b>	85
<b>egg salad croissando (s) (e)</b>	120	javanese chicken congee with spring onion, turmeric chicken and egg	
croissant sandwich filled with egg salad, pickles, and circular furikake		<b>nasi goreng kampung (n) (s) (pb available)</b>	85
<b>fusilli mushroom pesto (v) (n) (d)</b>	150	work fried rice, house chili paste, wing beans, long beans, chicken, fried egg, garlic rice cracker	
button mushroom, homemade pesto, rocket, parmesan		<b>nasi kuning (n) (s) (pb available)</b>	95
<b>rigatoni arrabiata (v) (pb available)</b>	150	aromatic turmeric rice, sweet tempeh, salted teri fish, omelette, stir-fried glass noodles, sate lilit	
roasted eggplant, basil, homemade tomato sauce		<b>sop sapi</b>	200
<b>pappardelle ragu (d) (s)</b>	195	aromatic beef clear soup & vegetable served with white rice	
homemade tomato sauce with beef, parmesan, and extra virgin olive oil		<b>sides</b>	
<b>kampung coq au vin (gf)</b>	195	white rice	30
red wine braised organic chicken, tomato, carrots, buttery mash potatoes		mashed potatoes	50
<b>beach club burger (d)</b>	200	sweet potato fries	95
brioche bun, lean beef patty, cheddar, pickle & smoked tomato relish served with organic house cut fries		green salad	55
		plain toasted croissant	50
<b>immunity broths</b>		<b>sweet</b>	
<b>chicken   fish   vegetable</b>	60	black rice banana pudding	75
<i>our nourishing broths are slow simmered (bone broths for 12 hours). mineral and collagen rich, a perfect lift for your immune system. comes with garden herbs and aromatics.</i>		classic chocolate cake	80
		vanilla flan	80
		cookie jar	35
		tropical fruit plate (pb)	95

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## beverage list

### cocktail

#### tropical island martini (pb) (zw) 170

local cardamom-infused vodka, pineapple-infused arak, homemade spiced pineapple jam

**juicy, lush, playful**

*strength* ■ ■

#### bedugul spritz (v) (zw) 170

citrus husk-infused arak, strawberry nectar, pink citrus, guava kombucha, sparkling wine

**crisp, botanical, bitter**

*strength* ■ ■

#### barong zombie (v) 170

pineapple arak, homemade absinthe, nusa caña spiced rum, nutmeg liqueur, homemade avocado seed syrup, pineapple, sugar cane juice, pink citrus, jackfruit, tangerine, falernum

**tropical, spiced, aromatic**

*strength* ■ ■ ■

#### monkey business (v) 170

gin, passion fruit, local lemon cordial, jasmine tea, citrus blend, upcycled mangosteen skin bitter

**cheeky, floral, zesty**

*strength* ■ ■

#### spicy dragonfruit margarita (pb) (zw) 190

tequila, rosella infused-arak, cactus juice, rawit chilli, lacto fermented rosella salt

**fiery, tropical, tangy**

*strength* ■ ■ ■

### nol

80

#### jamu elixir (pb)

jamu kunyit asam, coconut water, raw honey, kusamba salt

**earthy, tangy, uplifting**

#### golden marquisa (v)

passion fruit, kintamani orange, lemon cordial, jasmine honey

**tropical, citrusy, floral**

#### bitter watermelon (zw)

upcycled watermelon pulp, pink citrus, homemade zero bitter, cinnamon tonic

**refreshing, floral, bitter**

#### vitamin sea (pb)

carrot, mesoyi bark, kintamani orange

**citrusy, vibrant, smooth**

#### potato head jamu

60

*tonics made from natural ingredients to promote health and wellness*

#### balance (pb)

detoxifies and contains anti-ageing properties  
ginger, turmeric, galangal, lemongrass, pandan leaves, black pepper, cinnamon, cloves, lime, coconut palm sugar

#### energy (pb)

detoxifies and boosts energy  
ginger, turmeric, lemongrass, pandan leaves, black pepper, cinnamon, cloves, lime

#### calming (pb)

soothes, revitalises and aids weight loss  
kaempferia galangal, brown rice, ginger, turmeric, cinnamon, black pepper, coconut palm sugar

\*all the menu is nuts and dairy free

(pb) plant based (v) vegetarian (eg) contains egg (zw) contains zero-waste ingredients

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## beer and cider by bottle / bucket 5

albens apple cider 110  
heineken 100 / 450

## premium balinese craft beers

kura kura island ale 110  
kura kura lager 110

## natural mineral water

aqua reflection still/sparkling (380ml) 50  
aqua reflection still/sparkling (750ml) 75

## soft drink

coca-cola / sprite / tonic water 60

## juices

orange / watermelon / mango / pineapple 60

## coffee

direct-trade local coffee 60  
dairy, almond or oat milk available

## hot tea

*selected from indonesian tea producer, tema* 60

black breakfast tea / rolled green / silver needle white /  
immune / chamomile / oolong / jasmine / peppermint  
prices are

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<b>sparkling and champagne glass bottle</b>	glass	bottle
<b>bacio della luna brut prosecco</b> veneto, italy nv		815
<b>biliecart-salmon brut rose</b> mareuil-sur-ay, champagne france nv		4.500
<b>domaine chandon brut rose</b> victoria, australia nv		1.335
<b>gramona iii lustros brut nature</b> penedes, spain 2013		3.000
<b>gustave lorentz crémant d'alsace</b> alsace, france nv		1.450
<b>villa sandi millesimato brut, prosecco superiore di conegliano-valdobbiadene</b> veneto, italy 2021	185	1.050

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	glass	bottle
<b>white wine</b>		
<b>deetlefs chenin blanc</b> breedekloof, south africa 2019		850
<b>egon muller scharzhof riesling</b> mosel, germany 2021		2.300
<b>elderton riesling</b> eden valley, australia 2023		1.280
<b>mudhouse, sauvignon blanc</b> marlborough, new zealand 2023		800
<b>jean claude boisset, chablis</b> burgundy, france 2021		1.400
<b>tommasi le rosse pinot grigio 2023</b> veneto, italy 2023	175	850
<b>naked range duet chardonnay</b> victoria, australia 2017		800
<b>haha, sauvignon blanc</b> marlborough, new zealand 2024	170	800
<b>rosé</b>		
<b>château cavalier, grand cavalier</b> provence, france 2022		1.550
<b>farnese fantini calalenta rosé</b> sicily, italy 2022		800

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<b>red</b>	glass	bottle
<b>anselmo mendes pardusco tinto</b> vinho verde, portugal 2022	185	900
<b>barons de rothschild les légendes r médoc cab. sav - merlot</b> bordeaux, france 2019		1.200
<b>baron philippe de rothschild pauillac mouton cadet réserve</b> bordeaux, france 2017		1.700
<b>barton and guestier b&amp;G reserve merlot</b> pays d'oc, france 2021		800
<b>j bouchon país viejo</b> chile, maule 2021		1.150
<b>kaiken malbec</b> luján de cuyo, argentina 2020	160	750
<b>la la land, pinot noir</b> victoria, australia 2022		780
<b>santa julia el burro malbec</b> maipú, argentina 2024		1.100
<b>san guido, le difese cabernet sauvignon - merlot</b> tuscany, italy 2019		2.200
<b>le macchiole bolgheri rosso</b> tuscany, italy 2019		1.900
<b>vincente gandia ceramic monastrell</b> valencia, spain 2021		1.650

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## sweet

glass

bottle

### château rieussec

sauternes, france 2005

4.000

### castello poggio moscato d'asti

piemonte, italy 2021

950

### gramona vi de glass gewurztraminer (375 ml)

penedès, spain 2022

1950

### paul jaboulet aîné muscat beaumes de vénus le chant des griolles (375 ml)

rhône, france 2019

1500

vintage may vary depending on availability

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