

BREAKFAST AT AMBU

Nusantara Breakfast Board | 220 *DF | V*

A selection of traditional Indonesian dishes, ideal to sample the flavours of the archipelago

Coffee or Tea

Juice or Kombucha

Egg balado, nasi goreng, corn fritters, pecel, bubur ketan hitam, seasonal fruits

Nirjhara Wellness Board | 220 *GF | DF | V*

A selection of vegetarian, dairy free and gluten free breakfast dishes to start the day on a balanced note

Coffee or Tea

Juice or Kombucha

Smashed avocado on gluten-free toast, coconut chia pudding, egg white chawanmushi, granola energy balls, banana bread, sliced tropical fruits, mixed salad with honey lemon dressing, turmeric shot

Ambu Signature Breakfast | 220

Coffee or Tea

Juice or Kombucha

Choice of two breakfast specialties among our Savoury and Sweet selections

Savoury

Smashed Avocado | 85 *DF | VG | GF (+10)*

Poached eggs, tomato salsa, rocket salad, sourdough

Farmer Eggs | 85

Eggs your way, spinach, rocket salad, roasted tomato, hash browns, sourdough

Choice of Mixed vegetables | Cheese | Bacon | Ham | Chicken sausages | House-smoked salmon (+10)

Eggs Benedict | 85

English muffin, blanched spinach, tarragon hollandaise, mixed herbs

Choice of Bacon | Ham | House-smoked salmon (+10)

Breakfast Burrito | 85 *V*

Scrambled eggs, smashed avocado, cheese, tomato salsa, caramelized onions, roasted bell peppers, mixed lettuce, tortilla wrap, chimichurri

Nasi Goreng | 75 *GF | DF | V*

Wok-fried white rice, egg, shrimp paste, vegetables, acar

Mie Goreng | 75 *DF | V*

Wok-fried noodles, egg, shrimp paste, vegetables, acar

Nasi Uduk | 70 *GF | DF*

Omelette, cucumber, tempeh, crispy anchovies, peanuts, coconut rice

Bubur Ayam | 80 *GF | DF*

Rice porridge, shredded chicken, soft boiled egg

GF: Gluten Free | DF: Dairy Free | V: Vegetarian | VG: Vegan

All prices are quoted in '000 Indonesian rupiah and subject to 21 percent service charge and prevailing government tax.

Sweet

Bread and Pastry Basket | 70 V

Daily pastry selection, white and brown bread, homemade jam, butter

Japanese Fluffy Pancake | 75 V

Seasonal fruits, choice of coconut nectar / maple syrup / local organic honey

Brioche French Toast | 80 V

Brioche bread soaked overnight, berry compote, maple syrup

Coconut Chia Pudding | 70 GF | DF | VG

Mixed berries, coconut cream, chia seeds

Yogurt Berry Parfait | 85 GF | V

House-made kefir yogurt, granola, berry coulis

Mango Smoothie Bowl | 85 GF | DF | VG

Mango purée, mango cubes, coconut flakes, gluten-free granola

Pitaya Smoothie Bowl | 85 GF | DF | VG

Dragon fruit, coconut flakes, caramelized banana

Açaí Smoothie Bowl | 85 GF | DF | VG

Açaí purée, mixed berries, banana, pumpkin seeds, cashew nuts, coconut flakes, raisins, coconut nectar

Bubur Ketan Hitam | 70 GF | DF | VG

Black rice, tapioca, coconut milk, mango coulis

Tropical Fruit Plate | 70 GF | DF | VG

Selection of seasonal fruits

Coffee / Iced Coffee

Espresso | 40

Cappuccino | 45

Macchiato | 40

Latte | 45

Americano | 40

Flat white | 45

Add Soy milk | 10

Tea | 45

Parahyang Sencha | Java Breakfast | Earl Grey | Ginger Tea | Lemongrass Moringa

Pure Peppermint | Pure Chamomile | Nirjhara Blue

Fresh Juice | 65

Apple | Lime | Orange | Pineapple | Watermelon

Vitamin - Orange, carrot, ginger

Detox - Apple, turmeric, carrot, ginger, orange

Tropical - Seasonal fruits

Kombucha | 65

Original | Apple | Lime | Orange | Pineapple

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