



BREAKFAST MENU

Indulge your morning with a curated selection of Western and Indonesian-Japanese menu with a special touch. Our menu features homemade flavors that capture the warmth of home-cooked meals, infused with a unique blend of Eastern and Western herbs and spices. Each dish is crafted with care, using fresh organic ingredients and natural herbs to nourish both body and soul.

Breakfast is served daily from 8:00 to 10:00 AM. To ensure the freshest delights, please reserve at least one day in advance at the reception or via WhatsApp: +62 812 3788 8333.

Sandwiches & Salad

- Egg Salad Sandwich – Rp98,000**
 Creamy, comforting, and timeless — a delicate richness that never goes out of style.
- Chicken Salad Sandwich – Rp98,000**
 Tender chicken mixed with creamy vegan mayo and fresh herbs — simple, hearty, and satisfying.
- Cheese & Egg Cold Sandwich – Rp98,000**
 Mozzarella, tender boiled egg, crisp garden greens, and silky vegan mayo — a light yet indulgent classic.
- The Club Sandwich – Rp105,000**
 Golden toasted layers with fresh greens, ripe tomato, tender chicken, and a creamy vegan mayo.
- Crispy Chicken Mayo Sandwich – Rp185,000**
 Golden on the outside, tender on the inside. Our chicken is wrapped in a light, crunchy coating that gives way to juicy, flavorful meat, paired with vegan dill cream mayonnaise and served with a refreshing side salad.
- Chicken Teriyaki Sandwich – Rp185,000**
 Tender chicken glazed in sweet-savory homemade teriyaki sauce, complemented by a crisp green salad on the side.
- Tofu Teriyaki Sandwich – Rp150,000**
 A plant-based twist featuring marinated tofu in teriyaki sauce — light yet satisfying.
- Harmony Garden Salad Bowl – Rp120,000**
 A vibrant medley of crisp garden greens crowned with parmesan shavings, boiled egg, toasted cashews, and a sprinkle of wholesome seeds. Each bite is balanced with your choice of homemade vinaigrette for a classic tang or wafu dressing for a Japanese-inspired twist.
- Harmony Garden Salad Bowl – Light Serving – Rp85,000**
 All the flavors and nourishment of the full bowl — just in a smaller size. Perfect for a gentle, satisfying meal without excess.

Rice & Gluten-Free Delights

- Golden Scramble Bowl – Rp100,000**
 Fluffy scrambled eggs served over a wholesome trio of organic red, brown, and white rice. Topped with crisp garden salad and parmesan shavings, and accompanied by Japanese wafu dressing on the side, this bowl is both nourishing and indulgent — a timeless comfort with a refined touch.
- Petite Golden Scramble Bowl – Rp85,000**
 All the goodness of our signature scrambled egg rice bowl, served in a mindful, smaller portion — perfect for a lighter meal without compromise.
- Crispy Mayo Chicken Bowl – Rp185,000**
 Probiotic crispy chicken with a golden crust and juicy center, complemented by fresh salad and our homemade dill cream mayonnaise. A satisfying balance of crunch, cream, and freshness.
- Teriyaki Glaze Chicken Bowl – Rp185,000**
 Tender probiotic chicken glazed in sweet-savory teriyaki sauce, served with crisp salad. A Japanese-inspired flavor that blends comfort with bold flavor.
- Japanese Breakfast at a Glimpse – Rp210,000**
 A miniature journey through a traditional breakfast: rice, miso soup, tamagoyaki, sweet hijiki salad, chicken daikon nimono, and refreshing sunomono — sweet-tangy cucumber salad. A snapshot of Japan's morning table.
- Japanese Chicken Nimono Rice Bowl – Rp95,000**
 Steamed rice topped with simmered chicken and daikon radish, gently infused with savory glaze. A homestyle dish that warms the soul.
- Twin Onigiri & Miso Set – Rp60,000**
 Two hand-shaped rice balls — one with kombu seaweed, the other with bonito flakes — served alongside homemade brown rice miso soup. Simple, authentic, and deeply satisfying.
- Vegetarian Norimaki Trio – Rp75,000**
 Colourful rolls of cucumber, carrot, and egg wrapped in nori, served with your choice of dipping sauce: sweet-sour vegan mayonnaise or classic soy sauce. A light yet flavourful vegetarian delight.



Condiments & Side Dishes

1. A Bowl of Organic Red, Brown, White Rice – 150 gr – Rp27,000
2. A Slice of gourmet Bread – Rp11,000
3. Additional Cheese – 30 gr – Rp15,000
4. Additional Dressings – 50 ml – Rp18,000
Vinaigrette | Lemon Vinaigrette | Honey Mustard Dressing | Yogurt Herb Dressing | Japanese WAFU Dressing
5. Steamed Vegetables – light serving – Rp40,000



Sweet Sandwiches, Toasts, Gluten-Free Pancakes

1. Simply Sweet Platter – Rp110,000

Two slices of golden butter toast served with a trio of homemade jam-like creams – pineapple, raspberry or cranberry dragon fruit, and chocolate – plus raw honey and fresh cut fruit. A cheerful mix of flavors for those who love variety.

2. Petite Simply Sweet – Rp90,000

A lighter take on our signature platter: two slices of butter toast with one homemade jam-like cream, raw honey, and a small serving of fresh fruit. Perfect for a gentle indulgence.

3. Gluten-Free Delights – Rp90,000

Two slices of our gluten-free “Cake of the Day,” paired with one homemade cream and fresh cut fruit. A wholesome treat that’s both satisfying and mindful.

4. Gluten-Free Pancake Set – Rp90,000

Soft gluten-free pancakes served with one homemade cream, raw honey, and a side of mini cut fruit. A comforting classic made lighter and kinder to your body.

5. Gluten-Free Pancake Set – Fruit Lover’s Portion – Rp100,000

Soft gluten-free pancakes served with one homemade cream, raw honey, and a side of medium cut fruit. Balanced indulgence with a generous touch of freshness.

Granola & Smoothie, Cut Fruit

1. Honey Glow Granola – Rp90,000

Crunchy granola paired with fresh fruit, seeds, and nuts, lightly sweetened with raw honey and served with milk. Add 50g of creamy yogurt for Rp25,000 to make it extra satisfying.

2. Petite Yogurt Bowl – Rp87,000

A light serving of 80g yogurt drizzled with honey, topped with fruit, nuts, seeds, and finished with a sprinkle of granola. Small in size, big in flavor.

3. Seeds Beats Bowl – Rp90,000

A powerhouse grain-free granola blend featuring flax, sesame, chia, pumpkin, and sunflower seeds, cocoa, spirulina, goji berries, raisins, and dates. Served with fresh fruit, a pinch of Himalayan salt, and your choice of oat, coconut or dairy milk, with raw honey on the side. Pure energy in a bowl.

4. Dragon Smoothie Bowl – Rp95,000

A vibrant blend of dragon fruit with seasonal favorites like banana, mango, pineapple, and cranberry, mixed with oat or dairy milk and cashew. Finished with fruit slices, crunchy nuts, and seeds for a refreshing, energizing bowl.

5. Light Dragon Smoothie Bowl – Rp80,000

A lighter serving of our dragon smoothie bowl, topped with fruit, nuts, and seeds. Perfect for a gentle, nourishing start to your day.

6. Super Tiny Fruit Bowl – Rp27,000

7. Happy Fruit Bowl – Rp50,000 Regular size of fruit bowl.

8. Large Fruit Bowl – Rp110,000 Big size of fruit bowl.



Fresh Juices & Blends

1. Fresh Juice – Rp35,000

Pineapple | Banana | Papaya

2. Orange Oh Orange! – Rp55,000

Freshly squeezed tangerine and/or orange juice with a bright hint of lemon. A citrus burst that's both refreshing and uplifting.

3. Golden Glow Juice – Rp45,000

Freshly pressed orange blended with turmeric for a bright, zesty drink rich in natural antioxidants. A radiant boost in every sip.

4. Green Harmony Blend – Rp100,000

A super drink crafted from celery, parsley, mint, moringa, spirulina, apple, cucumber, and lemon, with a touch of Himalayan salt. Finished with seasonal orange and/or pineapple for a refreshing twist. Bursting with nutrients to energize, refresh, and naturally cleanse.

5. Pineapple Ginger Honey Refresher – Rp45,000

Sweet pineapple fused with warming ginger and a drizzle of raw honey. A soothing yet invigorating drink that balances tropical sweetness with a gentle spice.

6. Sunshine Ginger Mango – Rp45,000

Golden mango paired with invigorating ginger and a drizzle of honey. Bright, uplifting, and full of energy.

7. Cinna Banana Boost – Rp40,000

A creamy mix of banana and cinnamon, rich in flavor and packed with energy. A cozy drink with a healthy kick.

8. Papaya Citrus Fresh – Rp40,000

Refreshing papaya fused with zesty lemon for a bright, tangy twist. Light, tropical, and revitalizing.

9. Fresh Electrolyte Coconut Water by Glass – Rp35,000

Fresh and chilled coconut water, naturally rich in electrolytes to keep you hydrated and refreshed. A soothing tropical drink that helps restore energy, supports digestion, and replenishes essential minerals after activity.

10. Tomato Cane Cooler – Rp30,000

Fresh tomato juice lightly sweetened with cane sugar. A simple, wholesome drink with a crisp finish.

Serving Guidance for Wellness Drinks

For maximum wellness benefits, all our Wellness Drinks are best enjoyed on their own. Please take only one tea at a time, avoid mixing different teas together, and allow at least 30 minutes or more apart from other food and beverages. This ensures each herbal infusion is fully absorbed, maximizing its cleansing, nourishing, and restorative effects.

Why Serving Guidance Matters

- Better absorption: Herbal compounds work more effectively when not competing with heavy meals.
- Enhanced detox: Drinking separately gives your body time to process the cleansing properties.
- Gentle digestion: Prevents interference with food digestion, reducing bloating or discomfort.
- Focused benefits: Each drink delivers its unique wellness boost—whether for circulation, immunity, or relaxation—without dilution.

Coffee & Tea

1. Coffee – Rp40,000

Hot | Cold

Add Milk on the Side 100 ml – Rp15,000

(Milk | Coconut Milk | Oat Milk)

2. Hot Tea – Rp35,000

Ginger Tea | Earl Grey Tea | Green Tea | Camomile Tea

3. Hot Chocolate – Rp45,000

4. Hot Milk 250 ml – Rp35,000

Wellness Drinks

1. Circulation & Calm – Gotu Kola + Fennel Tea – Rp45,000

A soothing herbal blend that supports circulation, reduces stress, and improves memory while aiding digestion, boosting immunity, and delivering antioxidants.

2. Hot Lemon Cleanse – Rp45,000

A powerful yet gentle liver cleanse crafted from pure hot lemon infusion. Naturally detoxifying, refreshing, and restorative.

3. Red Rice Vitality Tea – Rp42,000

Earthy red rice steeped into a nourishing brew that helps lower blood sugar and manage high blood pressure.

4. Chanca Piedra Purity Tea – Rp40,000

Known as the "stone breaker," this herbal tea gently cleanses the urinary tract and supports kidney health.

5. Cat Whiskers & Shining Bush Herb Harmony Tea – Rp45,000

A traditional blend to lower blood sugar and blood acid, ease sore muscles, and keep the kidneys happy.

6. Aloe Ginger Honey Soother – Rp45,000

Cooling aloe combined with warming ginger and raw honey. A natural reliver for sore throats and a gentle immunity boost.

7. Activated Charcoal Detox Water – Rp45,000

Hot charcoal infused water for an ultimate body detox. Cleansing, balancing, and revitalizing from within.

8. Turmeric Jamu Glow – Rp45,000

Golden turmeric blended with raw honey in a traditional Indonesian jamu style. Anti-inflammatory, energizing, and immune-supporting.

9. Joint Relief Herbal Blend – Rp47,000

A powerful mix of ginger, cinnamon, galangal, and sembung (sambong) leaf. Crafted to ease joint pain and restore flexibility.

10. Moringa Wellness Tea – Rp47,000

A soothing herbal tea packed with vitamins and minerals. Supports natural energy, boosts immune defenses, and nurtures whole-body wellness.

Additional Information

- Our commitment to sustainability means partnering with local farmers, artisans, and trusted natural vendors. From hand-selected fruits and vegetables to rice milled by dedicated growers and Virgin Coconut Oil from North Bali, every detail reflects our passion for quality and community.
- Please reserve your breakfast at least one day before.
- All prices are subjected to 16% tax and service.

Reserve

Our Culinary Highlights