

Morning to Midday

BREAKFAST,
BRUNCH
& LUNCH

Create your own Breakfast

Build the Perfect Plate, Your Way.

90K (3 Items) | 125K (5 Items) | +35K per Extra Item

Protein

BALINESE PORK SAUSAGE
GRILLED CHICKEN
GRILLED PRAWN
PORK BACON

HALLOUMI CHEESE
TEMPE
TOFU

Eggs

VEGETABLE OMELETTE
CHEESE OMELETTE
PLAIN OMELETTE
BOILED EGGS (10 MINUTE)
MUSHROOM SCRAMBLED EGG

CHILLI SCRAMBLED EGG
CHEESE SCRAMBLED EGG
VEGETABLE SCRAMBLED EGG
SUNNY SIDE UP

Based

SOURDOUGH TOAST
MIXED FARM SALAD
WHITE RICE

RÖSTI POTATO
FOCCACIA

Veggies

GRILLED TOMATO
SAUTÉED MUSHROOM

GRILLED VEGETABLE
SAUTÉED BROCCOLI

Smoothie

MIXED BERRIES YOGHURT (GRANOLA ON TOP)
BANANA YOGHURT (GRANOLA ON TOP)
MANGO COCONUT (GRANOLA ON TOP)

Brunch Specials

60 K

CHOOSE YOUR OWN EGGS

Sautéed spinach, mushrooms, sourdough toast, and your choice of eggs:
Scrambled | Cheese Omelette | Sunny Side Up

PARADISE DE COCO SMOOTHIE

Coconut, banana, mixed berries, cashews, granola, and tropical fruit slices

CHERRY PEPPER FRENCH TOAST

Fluffy, thick-cut brioche French toast, honey glaze, fresh mango, strawberry,
Chantilly cream and strawberry sauce

RUSTY QUINOA PUMPKIN

Quinoa salad, roasted pumpkin, scrambled egg, feta cheese and house dressing

SUMMER MUESLI

Marinated muesli, poached pear, mango, strawberry, banana, cashew mixed
nuts and honey yoghurt

AVO & HALLOUMI ON TOAST

79 K

Grilled sourdough, smashed avocado with lemon, cherry tomato confit,
pan-seared halloumi, crumbled feta, balsamic reduction, served with microgreens

BAKED EGGS SHAKSHOUKA

75 K

Baked eggs in a rich tomato and paprika sauce, served with sourdough toast

MEXICAN BREAKFAST BURRITO

89 K

A soft tortilla filled with fluffy scrambled eggs, Mexican beans, fresh lettuce, corn
salsa, creamy avocado, melted mozzarella, served with chili mayo on the side

MARRY PANCAKE

75 K

Fluffy pancake with fresh mango, mixed berry sauce and Chantilly cream

TROPICAL PAVLOVA

65 K

Crisp meringue shell, Chantilly cream, fresh mango, strawberries, house-made
strawberry sauce, and icing sugar

The above prices are in Indonesian Rupiah and subject to 17% government tax and service charge

Light Plates

WAGYU MEAT ME IN SPRING

85 K

Buttery minced Wagyu beef spring rolls, served with tartar sauce and house-made chili pepper sauce

BBQ CHERRY PEPPER WINGS

79 K

Crispy breaded chicken wing tossed with homemade BBQ sauce

LOADED NACHOS

79 K

Crispy corn chips loaded with corn salsa, Mexican beans, melted cheese sauce, buffalo sauce, sour cream, chopped coriander, paprika

Daytime Favorites

SATE AYAM MADURA

125 K

East Java marinated chicken legs satay, peanut sauce, steamed rice

NASI GORENG AYAM KEMANGI

85 K

Grandma's special fried rice recipe with chicken, prawns crackers, eggs, vegetables & condiment

DOUBLE CATCH POKE BOWL

150 K

Seared barramundi, prawn, avocado, edamame, cucumber, carrot, umami steamed rice, crispy spinach, red radish, soy tomato and ginger miso sauce

HALLOUMI UBUD FARM

120 K

Halloumi cheese, mixed assorted fresh greens, sweet corn kernels, baby tomatoes, herb potato méléange, cucumber, beetroot pickle, coarsely vegan cheese, and pesto cream mayo

CRISPY CHICKEN & PARMESAN WRAP

105 K

Ala minute crispy chicken, fresh mixed greens, cherry tomatoes, parmesan, crunchy croutons wrapped in a soft tortilla, complemented by a creamy tartar sauce

UBUD GARDEN SALAD

79 K

Warm roasted pumpkin, paprika with cherry tomato, snow peas, cucumber, mixed greens topped with crumbled feta, toasted almond, finished with our house balsamic-honey dressing.

BUDDHA BOWL

75 K

Couscous, eggplant, avocado, mixed nuts, mixed greens crispy tempeh, lettuce, tahini, cashew dressing

Stacks and Buns

WAGYU WONDER BURGER

190 K

Smashed wagyu patty, melted cheese, hand-cut potato fries, iceberg, tomato, crispy onion, house sauce & brioche-based bun

GOLDEN BARRAMUNDI BURGER

159 K

Golden pan-fried barramundi fillet with fresh lettuce, cucumber, tomato, roasted paprika, crispy capers, creamy tartar sauce, served in a toasted brioche-based bun with hand-cut potato fries

THE PIGGY BUN

155 K

Aromatic beef patty, slow-braised pork shoulder, crunch cabbage slaw, melted cheese, tomato and house-made BBQ sauce, brioche base bun filled with served with hand cut potato fries

THE CLUCK

145 K

Crispy chicken burger in buffalo sauce, fresh lettuce, topped ranch sauce & hand cut potato fries & brioche-based bun

CRISPY CHICKEN SANDWICH

95 K

Breaded crispy chicken, sriracha mayo spread, slaw, hand-cut potato fries & toasted sourdough

THREE CHEESE MELT

89 K

Toasted sourdough filled with a rich blend of mozzarella, mature cheddar, parmesan and fresh spring onion

CUBANO PULLED PORK SANDWICH

99 K

Tender pulled pork layered with shallots, fresh coriander, and jalapeños in toasted sourdough bread, served with our signature yellow mayo

MEDITERRANEAN TOAST

79 K

Roasted eggplant, zucchini, tomato, mushroom, paprika, black olive, grana padano, pesto sauce, toasted sourdough

Freshly Crafted Pizza & Pasta

FRUTTI DE MARE

165 K

Tomato based, prawn, squid, fish, mozzarella, roasted chili, garlic crumb

SUMMER FARM

145 K

Tomato based, summer vegetable, mozzarella, pesto, grana Padano

CLASSIC MARGHERITA

115 K

Tomato base, mozzarella, basil, oregano, olive oil

CARBONARA PASTA

145 K

Handmade spaghetti, bacon, caramelized onion, garlic, cream, cheese

SEAFOOD PASTA AGLIO E OLIO

155 K

Homemade fettucine with prawns, calamari, clams, tossed in garlic, chili flakes with cherry tomatoes, snow peas and fresh parsley

CREAMY SALMON DILL PASTA

165 K

Comforting, creamy, and full of flavour handmade fettucini, 100g pan-seared salmon bite in a rich creamy sauce with dill, garlic, onion, and sautéed red & green capsicum

Sides & Extras

MIXED GREENS

30 K

STEAMED RICE

20 K

SOURDOUGH TOAST

30 K

POTATO ROSTI

30 K

GRILLED PESTO ZUCCHINI

30 K

GARLIC MASHED POTATOES

30 K

SAUTEED MIXED VEGETABLES

30 K

(150 g) GRILLED CHICKEN BREAST

38 K

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