Brunch Menu

BRUNCH & LUNCH



Create your own Brunch
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

Smothie

- 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

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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 mélange, 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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