



F A C E S

THE BALÉ FAVOURITES

SEASONAL FRUIT PLATE (vv/gf)

TOAST BASKET (v)

choice of white or wholegrain toast, served with homemade jam and butter

BAKERY BASKET (v)

choice of croissant, pain au chocolate, Danish, or muffin, served with jam and butter

THE BALÉ CINNAMON FRENCH TOAST (v/n)

with daily seasonal fruit, icing sugar and maple syrup

ORANGE PANCAKES (v)

strawberry, banana, honeycomb butter and coconut syrup

CROISSANT SANDWICH (v)

with ham, tomato, cheese

SPECIAL K or CORN FLAKES (vv)

with fresh milk and seasonal fruit

HEALTHY CHOICE

PIÑA COLADA SMOOTHIE BOWL (v/gf)

pineapple, banana, young coconut, coconut cream, strawberries and shredded coconut

OAT PORRIDGE (vv)

with palm sugar, sliced banana

GRANOLA (vv/n)

with fresh milk and seasonal fruit

EGG WHITE OMELETTE (v/gf)

with marinated feta cheese

PLAIN YOGHURT (v/gf)

INDONESIAN

MIE GORENG (v)

stir fried egg noodles with chicken, vegetables, egg and fried shallot

NASI GORENG (vv/gf)

stir fried rice with chicken, vegetables, egg and fried shallot

BUBUR AYAM (vv/gf)

Indonesian rice porridge, shredded chicken, tofu and crispy shallot

EGGS

TWO EGGS ANY STYLE (v/gf)

fried, scrambled, poached, omelet or boiled eggs with choice of pork bacon, roasted tomato, chicken sausage, hash browns or mushrooms

THE BALÉ BENEDICT (v/gf)

poached eggs with prosciutto, rocket, white truffle hollandaise, olive tapenade

AVOCADO TOAST (v/gf)

focaccia, guacamole, poached eggs

HUEVOS RANCHEROS (v)

crispy tortilla, spicy beans, jalapeño, poached egg and lemon avocado

(gf) gluten free or can be prepared gluten free / (v) vegetarian or can be prepared vegetarian

(vv) vegan or can be prepared vegan / (n) containing nuts / 🌶️ spicy

Please inform us about your dietary preferences so we can make sure dishes are prepared accordingly



JUICES

orange, pineapple, guava, mango, or watermelon

WAKE-UP

guava, pineapple and watermelon

GET-UP

strawberry, pineapple and orange juice

PUSH-UP

papaya, pineapple and watermelon

BOOSTER

carrot, ginger, apple and orange juice

LIFTER

passion fruit, pineapple, mango and mint leaves

BALANCER

strawberry, banana, pineapple and yoghurt

GREEN SMOOTHIE

mango, strawberry, banana and spinach

COFFEE

FRESHLY BREWED

black coffee, cappuccino, café latte, espresso

FRENCH PRESS

Balinese Kintamani coffee

TEA

BAG

English breakfast, darjeeling, earl grey, green tea, chamomile

LOOSE

peppermint, ginger, lemongrass

HEALING

LYCHEE BOOM

dried lychee fruit with black tea. This intriguing tea made with the sweet taste of lychees produces a fresh, bursting feeling in your mouth

FRENCH ROSE BUDS VANILLA

dried French rose buds and vanilla oil with black tea as the base. A touch of sweet vanilla with a hint of French rose buds that gives a romantic and warm sensation

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