

Vegetarian Breakfast

to start

SLICED FRUITS (1)

assortment of seasonal fresh tropical fruits with honey and yoghurt

FRUIT SALAD

seasonal diced tropical fruits with passion fruit, lime, and topped with yogurt

YOGURT (1)

plain, strawberry, or pineapple yoghurt

BIRCHER MUESLI (1)

grated apple, yoghurt, and poached salak

GREEN SALAD curry dressing

GADO GADO 🗟

boiled mixed vegetables with peanut sauce

SOYBEAN CAKE AND TOFU CRISPY

soya chili sauce

POTATO AND ZUCCHINI FRITTER 🌗

tomato salsa

LUCKY DRAGON FRUITS

blended dragon fruits, banana, and pineapple

BLACK RICE PUDDING (1)

palm sugar, coconut milk

CHIA SEED AND OAT PORRIDGE

banana flambé

mains

BANANA PEANUT BUTTER (1)

chocolate and chia seed

BANANA PANCAKE (1) (1) strawberry and maple syrup

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AVOCADO ON TOAST

basil avocado, basil feta cheese, brown rice bread

TOFU SCRAMBLE

spinach, mushroom and capsicum

CINNAMON FRENCH TOAST (1)

pineapple marmalade

CUCUMBER AND TOMATO SANDWICH

sourdough bread

NASI GORENG SAYUR 🕒

Indonesian vegetable fried rice

BIHUN GORENG

fried rice noodles

TERIYAKI TOFU RICE BOWL

red rice, vegetables, and teriyaki sauce

SOBA NOODLES WITH FRESH VEGETABLES

limu yuzu dressing

ROASTED PUMPKIN

quinoa, cherry tomato and baby greens: curry dressing

OVEN-BAKED SANDWICH (1)

cheese and zucchini

VEGETABLE TEMPURA 🌗

deep-fried vegetables in tempura batter