



Room Service

MENU



EDGE OF WILDNESS™

Please do inform the waiter/waitress of your special preferences or any allergies & dietary intolerances. Ingredients are sourced locally and subject to availability may can change without notice.

MENU UPDATED ON APRIL 1, 2024



Breakfast

6:00 AM - 10:00AM

Eggs & Omelets

ORGANIC FREE-RANGE EGGS ANY STYLE

Omelet, egg-white omelet, fried, scrambled, poached or boiled

CHOOSE YOUR SIDES || chicken sausage, bacon, hash brown, sautéed spinach or sautéed mushrooms

BENEDICT

Poached egg, ham, Hollandaise and English muffin

ATLANTIC SALMON

Poached egg, house cured gravlax, hollandaise and toasted brioche

EGG WHITE OMELETTE

With sauteed spinach, mozerella and tomato

SHAKSHUKA BAKED

Poached egg, halloumi cheese, spice tomato, labneh sumac and sourdough bread

SMASH AVOCADO

Toasted multigrain bread, feta cheese, avocado, poached egg and dukkah

BREAKFAST BURRITO*

Flour tortilla, Pico de Gallo, guacamole, cheese, bacon and scrambled eggs

* vegetarian option available with tofu

Indonesian Favorites

BUBUR AYAM

Organic brown rice porridge scented shallot, ginger and pandan, chicken, coconut and egg

LONTONG SAYUR

coconut vegetables curry served with rice cake

CHOICE OF || fish or chicken

MIE GORENG*

Wok fried egg prawn and chicken noodles seasonal vegetables & fried egg

NASI GORENG*

Wok tossed chicken and prawn fried rice, seasonal vegetables and fried egg

* vegetarian option available with tofu

EDGE OF WILDNESS™

 VEGETARIAN

 VEGAN

 CONTAIN NUTS

 CONTAIN SHELL FISH

 GLUTEN FREE

 SPICY

 CONTAIN PORK




From Our Bakery

FRESHLY MADE PASTRIES

Croissant, danish or muffin

BREAD

Freshly baked homemade sourdough, brioche, multigrain or paleo bread 
Selection of homemade fruits jam, salted butter, homemade almond or cashew butter

CHEDDAR TOAST

Toasted sourdough, smoked cheddar and burnt butter

NIHI DOUGHNUTS

Coffee cream, vanilla or cinnamon sugar

FRENCH TOAST

Apple & grapes flambe, maple syrup

PANCAKE

Strawberry flambe, vanilla cream, almond and sable crumb

Vegan

VEGAN BIRCHER MUESLI

Homemade granola, fresh strawberry

CHOICE OF || Oat, almond or soy milk

PORRIDGE

With cinnamon, brown sugar, banana

Wellness Options

FRESH FRUIT

Assortment of sliced seasonal tropical

CHIA SEEDS PUDDING

Chia seeds, cinnamon, coconut and banana

GRANOLA

Homemade granola, yogurt, goji berries and seasonal tropical fruit

BANANA BOWL

with chia seed, honey, yogurt, sliced banana and nuts

DRAGON FRUIT BOWL

with chia seed, honey, yogurt, tropical fruit and nuts

PAPAYA BREAKFAST BOWL

Garden papaya, banana, camu camu and berries



Lunch

12:00 PM - 16:00 PM

Mains

NASI GORENG

Chicken and prawns, sate, prawn cracker with fried egg and peanut sauce

PERI PERI HALF GRILLED CHICKEN

With cauliflower and onion creme

CHARGRILLED OCTOPUS

With citrus potato, sun blush tomato and olive salad

NIO CLASSIC BEEF BURGER

Lettuce, tomato, pickles, bacon, american cheese, tomato ketchup, fries and crispy onion rings

LITTLE HATCHLINGS (KIDS)

Scramble egg on toast, cheese toasty, panko chicken tenders with fries, little margarita pizza

PEPPERONI PIZZA

Tomato base, mozzarella, pepperoni and basil

MARGARITA PIZZA

Tomato, mozzarella and basil

Sides

French fries, truffled parmesan french fries, steamed white rice, sauteed greens

Small Plates

KOREAN STYLE CHICKEN WINGS

Sweet sour cabbage and sesame slaw

POKE BOWL

Sushi rice, nahm jim, tamari, cucumber, fennel, seaweed, broad beans and avocado

OPTION || Today's fresh catch or tofu & Tempe

LOBSTER & PRAWN BRIOCHE

Tomato-chili concasse, salmon roe, dill and spring onion

CHARGRILLED CALAMARI SKEWERS

Chili butter and mint salsa verde

Desserts

CRÈME BRULÉ

Ginger and lime leaf burnt cream

KEY LIME PIE BAR

Pomegranate sorbet and basil

SALTED CARAMEL & CHOCOLATE SUNDAE

Ice cream, brownies, hazelnut praline and sea-salt

CLASSIC PISANG GORENG

White chocolate ice cream and cinnamon sugar

EDGE OF WILDNESS™

 VEGETARIAN

 VEGAN

 CONTAIN NUTS

 CONTAIN SHELL FISH

 GLUTEN FREE

 SPICY

 CONTAIN PORK



Dinner

16:00 PM - 22:00AM

Starters

TUNA CARPACIO

Avocado, fennel, orange, micro greens and capers

HALOUMI

Pan fried halloumi cheese, burnt lemon, garden herb salad

GADO – GADO

Blanched vegetables, peanut sauce, hard-boiled egg, tofu and fresh tempeh

SOP MORINGA

Sumbanese soup with moringa leaf, ginger, lemongrass, galangal and coconut milk

SPICED PUMPKIN SOUP

Pumpkin, ginger, coconut milk

Desserts

MANJARI SMORES COOKIE SANDWICH

Tahini vanilla ice cream with dark chocolate sauce

TROPICAL FRUIT

Pineapple, papaya, melon, watermelon, passion fruit, dragon fruit

CHEESE BOARD

Assorted artisanal cheese, lavosh honey and grapes

MANJARI CHOCOLATE LAVA

Dark chocolate fondant, hazelnut and tahiti vanilla ice cream

Mains

BEEF RENDANG

Sumatra beef curry, tamarind, lemongrass, ginger and chili

TERONG SANTAN

Eggplant curry, Indonesian red spice paste, lemongrass and coconut milk

“ARSIK” FISH

Baked aromatic North Sumatra “Arsik”, Andaliman, sautéed long beans

GRILLED FRESH CATCH

Fennel Verde Slaw, Cauli Flower Purée

GNOCCHI

Pan seared potato gnocchi, parmesan foam, mushroom ragout and roasted pumpkin

CHICKPEA & CAULIFLOWER CURRY

Fire baked roti, coconut cream, crispy shallots, chives

ORGANIC BUDDHA BOWL

Quinoa, roast butternut squash, hummus, crispy chick peas, micro greens, cucumber, chili

DUCK MARANGI

Slow cooked and chargrilled duck with, garlic and cashew nut crumble, pickled mooli, carrot and cucumber

PEPPERONI PIZZA

Tomato base, mozzarella, pepperoni and basil

MARGARITA PIZZA

Tomato, mozzarella and basil

EDGE OF WILDNESS™

 VEGETARIAN

 VEGAN

 CONTAIN NUTS

 CONTAIN SHELL FISH

 GLUTEN FREE

 SPICY

 CONTAIN PORK



Hot & Cold Drinks*

COFFEE

Americano, americano latte, cappuccino, cafe latte, mocha, espresso, ristretto or macchiato

NIHI COFFEE PRESS

Sumba, Bali or Sumatra

FRESHLY BREWED TEAS

Ginger, lemongrass or Butterfly Pea flower

TEAS

Jasmine green Sencha, Java breakfast, Earl Grey, chamomile, peppermint, Wedang Uwuh, Beras Kencur or Krakatau Sunrise (fruity)

* All hot & cold drinks can be served with choices of full cream, oat, soy or almond milk

Fresh Juices and Smoothies

AT YOUR CHOICE

Orange, pineapple, watermelon, papaya, carrot or young coconut

BEET BLAST

Beetroot, ginger, orange and local honey

SUMBA BREEZE

Papaya, orange and local honey

SOURSOP SMOOTHIE

Yogurt, milk, soursop and local honey



Wine & Cocktails

By the glass

WHITE

2021 FANTINEL, BORGO TESIS, PINOT GRIGIO, FRIULI-VENEZIA GIULIA, IT	RP. 300
2022 TE MATA ESTATE, SAUVIGNON BLANC, ESTATE HAWKE'S BAY, NZ	RP. 380
2018 HARTFORD COURT, FOUR HEARTS VINEYARD, CHARDONNAY, RUSSIAN RIVER VALLEY, US	RP. 690

ROSÉ

2021 ALIÈ, AMMIRAGLIA, TUSCANY, IT	RP. 350
2021 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE, FR	RP. 480

RED

2021 LUIS FELIPE, EDWARDS, RESERVA, PINOT NOIR, MAULE VALLEY, CL	RP. 320
2020 SUSANA BALBO, BEN MARCO, MALBEC, UCO VALLEY, AR	RP. 370
2018 CALVET CHATEAU, GRAVEREAU CUIR ROUGE, FR	RP. 380



By the Bottle

SPARKLING

NV MOËT & CHANDON, IMPÉRIAL, BRUT, CHAMPAGNE, FR RP. 4,000

2012 DOM PERIGNON, BRUT, CHAMPAGNE, FR RP. 17,000

ROSÉ

2021 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, RP. 2,300
CÔTES DE PROVENCE, FR

2021 ALIÈ, AMMIRAGLIA, TUSCANY, IT RP. 1,600

WHITE

2021 LAGAR DE CERVERA, ALBARIÑO, RÍAS BAIXAS, ES RP. 1,800

2022 CALVET, BORDEAUX, SANCERRE, FR RP. 3,500

2011 GUSTAVE LORENTZ, GEWÜRTZTRAMINER, RP. 2,400
ALTENBERG DE, BERGHEIM, ALSACE GRAND CRU, FR

2021 SAN MARZANO, EDDA BIANCO, RP. 1,700
CHARDONNAY/MOSCATELLO SELVATICO/FIANO, SALENTO, IT

2019 DOMAINE TAUPENOT-MERME, BLANC VILLAGES, RP. 2,400
AUXEY-DURESSES, FR

2020 CASA MARIN, CIPRESES VINEYARD, SAUVIGNON BLANC, RP. 1,800
SAN ANTONIO VALLEY, CL

2017 HENSCHKE, JULIUS, RIESLING, EDEN VALLEY, AU RP. 2,500

2018 HARTFORD COURT, FOUR HEARTS VINEYARD, CHARDONNAY, RP. 4,400
RUSSIAN RIVER VALLEY, US

RED

2018 DOMAINE LABRUYÈRE, CHAMP DE COUR, SÉLECTION PARCELLAIRE, RP. 2,700
MOULIN-À-VENT, FR

2020 DOMAINE DES PEDRIX, BOURGOGNE, PINOT NOIR, FR RP. 4,000

2019 CASTIGLIONI, CHIANTI, IT RP. 1,200



2019 CHÂTEAU DE BEAUCASTEL, CHÂTEAUNEUF-DU-PAPE, FR	RP. 6,200
2019 ANTINORI, TIGNANELLO, TUSCANY, IT	RP. 5,400
2019 LE MACCHIOLE, BOLGHERI ROSSO, BOLGHERI, IT	RP. 2,300
2012 MARCHESI DI BAROLO, RISERVA, BAROLO, IT	RP. 4,100
2014 CHÂTEAU HAUT-BAILLY, GRAND CRU CLASSÉ, PESSAC-LÉOGNAN, FR	RP. 10,500
2019 VIÑA VENTISQUERO, GREY GLACIER, PINOT NOIR, LEYDA VALLEY, CL	RP. 1,600
2018 KILIKANOON, PRODIGAL, GRENACHE, CLARE VALLEY, AU	RP. 1,800
2018 MURATIE, ANSELA VAN DE CAAB, CABERNET SAUVIGNON/MERLOT, STELLENBOSCH, ZA	RP. 2,200
2014 HENSCHKE, KEYNETON EUPHONIUM, SHIRAZ/CAB/SAUV/MERLOT, BAROS- SA VALLEY, AU	RP. 3,300

DESSERT

2020 MICHELE CHIARLO, NIVOLE, 375ML, MOSCATO D'ASTI, IT	RP. 1,100
---	-----------

Cocktails

SUMBANESE DRAGON Vodka, passionfruit, dragon fruit, orange juice, lime	RP. 300
HUGO SUMBA Elderflower, prosecco, soda, fresh lime and mint	RP. 300
ORGANIC GARDEN Gin, Lime juice, ginger, thyme, mint, soda	RP. 300
SCOTCH WHISKY SOUR Singleton 18yo, lime, egg white, bitters	RP. 650
CLASE MARGARITA Clase Azul Reposado, Cointreau, lime	RP. 850