



Breakfast

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 • All prices are in Indonesian Rp, in thousands, and subject to 21% TAX & Service Charge

MENU UPDATED ON NOVEMBER 19, 2024



Hot & Cold Drinks*

COFFEE

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

NIHI COFFEE PRESS

Sumba, Bali or Sumatra

HOT CHOCOLATE

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)

MATCHAS

Matcha latte, ice matcha espresso latte, matcha cappuccino

* 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

NIHI BANANA LASSI

Yogurt, milk, local honey, lime juice and turmeric powder

SANDRA SUNRISE

Orange, red apple, carrot and lime

MERY MORNING

Spinach, celery, green apple, ginger and turmeric

KOMBUCHA

Ginger, turmeric and lemongrass

ENERGIZER

Carrot, ginger, lime, turmeric

BEET BLAST

Beetroot, ginger, orange and local honey

SUMBA BREEZE

Papaya, orange and local honey

SOURSOP SMOOTHIE

Yogurt, milk, soursop and local honey

Morning Cocktail Signature

NIHI BLOODY MARY RP. 200

Vodka, margherita sauce mix, lemon juice, Worcestershire sauce, tabasco, salt, pepper

BELLINI RP. 200

Sparkling Wine, peach puree

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 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

CREPES

Chris & Charley's Chocolate spread, pearls and cookie crumbs

HONEYCOMB PANCAKE

Honey comb, forest honey and caramelized banana

PANCAKE

Strawberry flambe, vanilla cream, almond and sable crumb

WAFFLE

Crispy bacon, maple syrup with burnt butter

ADD ON || crispy chicken

BUTTER MILK WAFFLE

Maple syrup, caramelized banana, fresh strawberry and berry butter

CEREALS

Corn Flakes, Special K or Coco Pops

* choices of full cream, oat, soy or almond milk

Wellness Options

FRESH FRUIT

Assortment of sliced seasonal tropical

FRESH FRUIT SALAD

Seasonal tropical fruits, served with yogurt and freshly squeezed orange

CHIA SEEDS PUDDING

Chia seeds, cinnamon, coconut and banana

MUESLI

Ginger and cardamon muesli, apple, berries

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

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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

FLORENTINE

Poached egg, wilted spinach, Hollandaise and toasted brioche

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

CROISSANT

Smoked cheddar cheese, ham, scramble egg

QUINOA

Poach egg, spinach, quinoa, marinated feta and toasted sourdough

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

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Vegan

VEGAN PANCAKE

Almond pancake, caramel banana and maple syrup

ALMOND PORRIDGE*

with cinnamon, brown sugar, banana

* Oatmeal option available

VEGAN BIRCHER MUESLI

Homemade granola, fresh strawberry

CHOICE OF || almond or soy milk

SPICE TOFU SCRAMBLE

Garden avocado, tomato and wilted spinach

BURRITO

Homemade vegan cream cheese, spiced scrambled tofu, garden tomato with kalamata olive

VEGAN NASI GORENG

Wok tossed vegetable fried rice, peanut sauce, tofu and tempe sate

VEGAN MIE GORENG

Rice noodles, tempe, tofu and seasonal vegetable

VEGAN CONGEE

Vegetable broth, scallions and soy