



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 change without notice.



Breakfast

6:30 AM - 11:00 AM

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



Breakfast

6:30 AM - 11:00 AM

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

VEGAN PANCAKE

Almond pancake, caramel banana and maple syrup

SPICED TOFU SCRAMBLE

Garden avocado, tomato and wilted spinach

EDGE OF WILDNESS™

VEGETARIAN

VEGAN

CONTAIN NUTS

CONTAIN SHELL FISH

GLUTEN FREE

SPICY

CONTAIN PORK



Lunch

12:00 PM - 3:00 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

MARGHERITA 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, ponzu sauce, 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

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 VEGAN

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Dinner

6:30 PM - 10:00 PM

Starters

GADO – GADO

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

CHOP

Romain, avocado, cherry tomato, capsicum, onion, cucumber, pomegranate with homemade ranch dressing

SPICED PUMPKIN SOUP

Pumpkin, ginger, coconut milk

SMOKED TOMATO SOUP

Burned butter, smoked tomato, basil, celery, garlic confit bread

HIPPIE SHRIMP

Citrus poached prawn, pickled cucumber, tomato, avocado, caviar

VEGETABLE MOUSSAKA

Zucchini, eggplant, potato, tomato sauce, bechamel, cheese

CROQUETTE

Potato, ham, cheese, nutmeg, sweet chili mayo

Desserts

MANJARI CHOCOLATE LAVA

Manjari dark chocolate, raspberry coulis, vanilla gelato, pecan crumble

S'MORES COOKIES

NIHI chocolate cookies, vanilla gelato, hazelnut sauce, biscoff crumble

SYMPHONY BERRIES

Meringue, lime chantilly, strawberry compote, raspberry, pomegranate sorbet, almond crumble, raspberry coulis

TROPICAL SLICED FRUIT

Selection of local fruit with sorbet

CHEESE BOARD

Assorted artisanal cheese, lavosh honey and grapes

EDGE OF WILDNESS™

Mains

BEEF RENDANG

Sumatra beef curry, tamarind, lemongrass, ginger and chili

BAKMI GORENG

Traditional Indonesian fried noodle, prawn, chicken satay, peanut sauce

IKAN WOKU

Grilled catch of the day with Indonesian spices, sauteed spinach, dabu-dabu sambal

BALINESE CRISPY DUCK

Marinated duck in Indonesian spices, vegetable urap, sambal matah, sambal embe

GRILLED FRESH CATCH

Fennel slaw with salsa verde, 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

SEAFOOD PASTA**

White wine, prawns, fish, garlic, chili flakes, parsley, tomato, fennel

**Gluten free pasta is available upon request

GREEN MUSSEL

Fennel, tomato, parsley, white wine, seafood bisque, sour dough

PEPPERONI PIZZA

Tomato base, mozzarella, pepperoni and basil

MARGHERITA PIZZA

Tomato, mozzarella and basil

 VEGETARIAN

 VEGAN

 CONTAIN NUTS

 CONTAIN SHELL FISH

 GLUTEN FREE

 SPICY

 CONTAIN PORK



Hot & Cold Drinks*

COFFEE NIHI SUMBA HOUSE BLEND**

Americano, Americano Latte, Café Latte, Cappuccino, Mocha, Espresso, Ristretto, Macchiato

NIHI COFFEE PRESS

Sumba, Bali or Sumatra

FRESHLY BREWED TEAS

Ginger, lemongrass or Butterfly Pea flower

TEAS PREMIUM INDONESIAN TEA & TISANE

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

** 70% Arabica Flores & Bali, 30% Robusta West Java

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

Signature Cocktails

TUAK NAS KALENG RP. 300

Home-distilled pineapple moonshine, fermented pineapple brew, active charcoal, hazelnut cordial

BARREL AGED NEGRONI RP. 300

Tanqueray gin, campari, antica formula rosso vermouth

PULAU NAGA SUMBA RP. 300

Dragon fruit infused rum, coconut water, jackfruit emulsion

HUGO-SUMBA RP. 300

Gin, Elderflower cordial, prosecco, tonic water, lime

ORGANIC GARDEN RP. 300

Infused hibiscus gin, thyme, mint, lime, Sumbanese ginger, soda water

NIHIMAICAN RP. 300

Spiced cinnamon rum, cointreau, pineapple, papaya, lime