



# 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



## Hot & Cold Drinks\*

### COFFEE NIHI SUMBA HOUSE BLEND\*\*

Americano, Flat White, Café Latte,  
Cold Brew Coffee, Cappuccino, Mocha,  
Espresso, Ristretto, Macchiato

### NIHI COFFEE PRESS

Sumba, Bali or Sumatra

### HOT CHOCOLATE

### 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)

### MATCHAS

Matcha latte, ice matcha espresso latte,  
matcha cappuccino

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

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

## 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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 SPICY

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## 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, banana, maple syrup

### MUESLI

Cinnamon muesli, apple, berries, maple syrup

### 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, banana, 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, mozzarella, tomato

### SHAKSHUKA BAKED

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

### SMASH AVOCADO

Toasted sourdough, 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