



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.



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 sautéed 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

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

🌶️ SPICY

🥛 DAIRY

🌰 CONTAIN NUTS

🐷 CONTAIN PORK

🐠 CONTAIN SHELL FISH

🌾 CONTAIN GLUTEN



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

Wellness Options

FRESH FRUIT 🌱

Assortment of sliced seasonal tropical

CHIA SEEDS PUDDING 🌱 🌱

Chia seeds, cinnamon, coconut, banana, 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

Vegan

VEGAN BIRCHER MUESLI 🌱

Homemade granola, fresh strawberry
CHOICE OF || Oat, almond or soy milk

PORRIDGE

With cinnamon, brown sugar, banana

VEGAN PANCAKE 🌱 🌱

Almond pancake, caramel banana and maple syrup

SPICED TOFU SCRAMBLE

Garden avocado, tomato and wilted spinach

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Lunch

12:00 PM - 3:00 PM

Mains

NASI GORENG MORINGA 🌿🐠🥚

Chicken, prawn cracker, fried egg, chicken satay, 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

VONGOLE 🌿🥘🐚

Spaghetti, fennel, capers, garlic, lemon, butter garlic bread

PEPPERONI PIZZA 🌿🥘🥔

Tomato base, mozzarella, pepperoni and basil

PANINI 🌿🥚🥔🥕

Char grilled vegetables, pesto, oregano, yellow cheddar cheese, french fries

Sides

French fries, grilled asparagus gratin, parmesan french fries, steamed white rice

Small Plates

KOREAN STYLE CHICKEN WINGS 🌿🥘

Sweet sour cabbage and sesame slaw

CHICKEN KARAGE 🌿🥘

Fried chicken, spicy sweet soy, tar-tar sauce, Japanese slaw

BEEF KEFTEDES 🌿🥘

Marinated Mediterranean minced beef, tomato oregano sauce, crumbled feta

CHARGRILLED CALAMARI SKEWERS

Chili butter and mint salsa verde

Desserts

BANANA BROWNIE FOSTER 🌿🥘🥚

Pecan brownie, strawberry and banana caramel, vanilla ice cream

YUZU MATCHA CHEESE CAKE 🌿🥘🥚

Yuzu cheese cake, matcha ice cream, raspberry gel, chantilly

EXOTIC PANACOTTA 🌿🥘

Mango and passion, exotic compote

VANILLA CREAM BRULEE 🌿🥘🥚

Vanilla custard, fresh berries, raspberry gel, almond crumble

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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

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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



Hot & Cold Drinks*

COFFEE NIHI SUMBA HOUSE BLEND**

Americano, Flat White, Cold Coffee Brew, 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, 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

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

SHAMAN DANCE

RP. 300

Bombay Sapphire infused Kemangi, lemongrass, kemangi, lemon juice, simple syrup, ginger ale

ICE ROEJAK

RP. 300

Tequila infused chili, pineapple, lime juice, mango puree, tabasco

COCO PEDAZ

RP. 300

Spice Gold Rum, coconut puree, lime juice, cinnamon syrup, soda water

BREAKFAST AT NIHI

RP. 300

Gordon's Gin, peanut butter, dry vermouth, orange juice, watermelon, lime juice

SUMBA 75

RP. 300

Gordon's Gin, lime juice, hibiscus syrup, prosecco

EARLY CHRISTMAS

RP. 300

Spiced Gold rum, Hypocras, lemon juice, simple syrup



Wine by the glass (125ml)

Sparkling

NV LA GIOIOSA, PROSECCO TREVISO, ITALY	RP. 300
NV DUVAL-LEROY, BRUT, RÉSERVE, CHAMPAGNE, FRANCE	RP. 750

White

2021 FANTINEL, BORGO TESIS, PINOT GRIGIO, FRIULI-VENEZIA GIULIA, ITALY	RP. 290
2019 OHAU GRAVELS, SAUVIGNON BLANC, SINGLE VINEYARD, NEW ZEALAND	RP. 300
2023 ANDREW PEACE, MASTERPEACE, CHARDONNAY, AUSTRALIA	RP. 280

Rosé

2023 FONTAINE ROSE, DOMINIQUE PORTET, YARRA VALLEY, AUSTRALIA	RP. 330
2023 MAISON SAINT AIX, OTEAUX D'AIX-EN-PROVENCE, FRANCE	RP. 380

Red

2023 VINA VENTISQUERO, RESERVA, PINOT NOIR, CASABLANCA VALLEY, CHILE	RP. 270
2020 SUSANA BALBO, BEN MARCO, MALBEC, UCO VALLEY, ARGENTINA	RP. 320
2022 REMOLE, MARCHESI FRESCOBALDI, TUSCAN BLENDS, TOSCANA, ITALY	RP. 290
2023 BODEGA SEPTIMA, CABERNET SAUVIGNON, AGRELO, ARGENTINA	RP. 250

Dessert (75ml)

2017 VIÑA AROMO, ARTEMISA, LATE HARVEST, MUSCAT OF ALEXANDRIA, ITATA VALLEY, CHILE	RP. 230
2015 DOW'S, LATE BOTTLED VINTAGE, PORT, DOURO, PORTUGAL	RP. 440