

SEASALT

MORNING BEVERAGES

OUR COFFEE PARTNER: TANAMERA

Named after Indonesia's red volcanic soil, Tanamera is a specialty coffee roaster that partners with local farmers across Indonesia's top coffee regions, including Bali.

Coffee Your Way

Choose your preferred coffee style and let our baristas craft the perfect cup.

Milk and Milk Alternatives

Full Cream | Skimmed | Almond | Soy | Oat | Coconut

JAMU

Jamu is a centuries-old Indonesian wellness tradition. These daily herbal tonics are made from roots, spices, and native plants. Each blend is prepared fresh every morning to nourish the body and support natural balance.

Kunyit Asam

Turmeric, tamarind, palm sugar, salt, mineral water
Bright and tangy. Supports digestion, reduces inflammation, and refreshes the system

Beras Kencur

White rice, galangal, ginger, palm sugar, salt, mineral water
Warming and energizing. Aids muscle recovery, eases fatigue, and promotes vitality

Merona

Turmeric, tamarind, betel leaf, palm sugar, salt, mineral water
Earthy and aromatic. Boosts immunity, supports metabolism, and balances the body

BALINESE MORNING SIGNATURE

Kopi Tubruk

A traditional Indonesian coffee brewed by boiling finely ground coffee directly with hot water, resulting in a rich, full-bodied cup. Served unfiltered, it offers a deep, authentic flavor and a robust aroma.

SMOOTHIES

Blended with locally sourced fruits and natural ingredients. We use Yakult to support digestion and gut health with live probiotics.

Banana Smoothie

Cinnamon, dates, yakult, honey

Mango Avocado Smoothie

Chia seeds, yakult, honey

OUR TEA PARTNER: SAVIS TEA

Savis, meaning the essence of goodness. Savis tea blends tradition and innovation, using herbs, spices, and tea leaves sourced from Indonesia's rich volcanic regions.

Tea Your Way

Select your preferred tea and let us steep the perfect cup to awaken your senses with the essence of Indonesian heritage.

English Breakfast *Bold energy, perfect morning boost*

Green Tea *Antioxidant-rich, boosts metabolism*

Earl Grey *Uplifting, aromatic, aids digestion*

Peppermint *Soothes digestion, clears sinuses*

Chamomile *Calming, promotes restful sleep*

Jasmine *Relaxes mind, floral antioxidants*

Oolong *Supports focus and fat burning*

White Tea *Gentle detox, skin-healthy antioxidants*

Rooibos *Caffeine-free, rich in minerals*

ICED MORNING BREWS

In Balinese mornings, cool refreshments is a daily tradition. Light, chilled beverages are favored at sunrise balancing the island's warmth with calm, with invigorating flavors drawn from nature.

Iced Coffee Latte Gula Aren

Espresso, Balinese palm sugar, fresh milk

Iced Coconut Coffee

Espresso, coconut water, coconut milk

Iced Espresso Matcha Latte

Espresso, matcha powder, oat milk

REFRESHING ICED TEAS

Bright and refreshing, these chilled teas feature vibrant natural ingredients and a touch of citrus sweetness.

Pandan

Fragrant pandan with pandan milk foam, lemon, honey

Butterfly Pea

Colorful butterfly pea flower, chamomile foam, lemon

Green

Green tea blended with matcha, creamy milk foam

SEASALT

MORNING BREAKFAST

EGG CREATIONS

Eggs Your Way

Made to order with choice of scrambled, fried, sunny side up, poached, omelette, or boiled

Choose your sides from spinach | pork bacon | hashbrown

Seminyak Omelette

Skipjack tuna, moringa leaves, shallots

Turkey Omelette

Turkey ham, Swiss cheese, bell peppers, onion

Crab Benedict

English muffin, poached egg, crab, hollandaise sauce

GOURMET SAVORIES

Smoked Mahi-Mahi Tartine

Flaky pastry filled with smoked mahi-mahi, fennel, lemon

Pesto & Prosciutto Sandwich

Focaccia, prosciutto di Parma, basil, homemade pesto, arugula

Masala Toast

White loaf, coriander chutney, warming spices

Bacon & Egg Sandwich

Brioche bun, beef bacon, egg salad, cheddar cheese, mayonnaise, mustard

Open-faced toasted sourdough selection:

Add On: Poached Egg

Mashed Avocado

Feta cheese, watercress, tarragon, edamame, hummus, lemon dressing

Caprese

Mozzarella, tomato, arugula, basil, balsamic

Smoked Chicken Breast

Seared miso mushroom, caramelized onions, hummus, watercress, spring onions

ARTISANAL DELI BOARDS

Cheese Board

Choose from gouda, cumin gouda, camembert, cheddar, cheddar chili, smoked provolone

Charcuterie Board

Choose from prosciutto, mortadella, beef bresaola, salami Milano, turkey ham

BALINESE MORNING TRADITIONS

Mie Goreng Sapi

Beef, fried yellow noodle, egg, mixed vegetables, bean sprouts, soya sauce, oyster sauce

Mie Ayam

Indonesian noodle soup with shredded chicken, pak choy, clear chicken broth

Nasi Kuning

Yellow rice, egg, shredded chicken, tomato sambal

Kue Pancong

Grilled coconut rice cake, lightly sweetened and served warm as a beloved Indonesian morning treat

ASIAN DELIGHTS

Trio Dim Sum Basket

Har Gau: Prawn, garlic, sesame oil, hoisin sauce

Siew Mai: Chicken, garlic, sesame oil, sweet chili sauce

Char Siu Bao: BBQ chicken, garlic oil, steamed buns

Cantonese-Style Congee

Rice porridge, fish fillet, ginger

Gobi Paratha

Flatbread, cauliflower curry, tamarind chutney

Sesame Prawn Soba Bowl

Chilled buckwheat noodles, marinated prawns, crispy shallots, nori, citrus ponzu dressing

BAKERY & WHOLESOME

Banana Bread

Banana bread, espresso-infused butter, sea salt flakes

French Toast

Brioche bun, cashew butter, caramelized bananas

Strawberry Pancakes

Seasonal strawberries, maple syrup

Tropical Granola Bowl

Homemade granola, chia seeds, Greek yogurt, mango, passionfruit, lime

Vanilla Bircher Muesli

Organic rolled oats, soy milk, strawberries, cashews

We proudly use 100% free range eggs sourced from a local Balinese farm and prioritize fresh ingredients from our local community.



VEGETARIAN



VEGAN



GLUTEN



DAIRY



NUT



PORK



SHELLFISH