

# muntigs

bar & restaurant

## BREAKFAST MENU

### A LIGHT START

<b>Fresh Baker's Basket</b> (GF/V)	45
Raisin Toast / Gluten Free Toast, & Pastry of the Day with jam & butter	
<b>Bircher Muesli</b> (GF/V)	80
Soaked in honey, yoghurt & juice, with nuts, tropical fruit, & almonds	
<b>Homemade Yoghurt</b> With Tropical Fruit Compote of the Day (GF/V)	40

### HEALTHY DISHES

<b>Organic Quinoa Porridge</b> With Tropical Fruit (GF/V)	70
Coconut, palm sugar, local seasonal fruit & almonds	
<b>Portobello Mushrooms</b> (GF, V, VG option)	90
Baby spinach, chickpea hummus, feta cheese, pine nut dressing & rice cracker	
<b>Tropical Fruit Bowl</b> A selection of seasonal fruit with yoghurt & organic honey (GF/V/VG)	60

### BOWLS OF GOODNESS (GF, V, VG option) 80

<b>Islander</b> with tropical fruit, dragon fruit purée, granola, seeds, & natural yoghurt	
<b>Shipwrecks</b> with frozen fresh mango, passion fruit, & homemade local tempe & almond granola	
<b>Playgrounds</b> with Greek Yoghurt, granola, golden sweet pineapple & citrus compote	

### ALL ABOUT EGGS

<b>The Big Breakkie</b> (GF option)	150
Toasted baguette, bacon, sausage, mushrooms, hash brown, eggs any style, & confit tomato	
<b>Simply Eggs on Toast</b> Poached / scrambled / fried with toasted baguette (GF option)	60
<b>Local Mushroom &amp; Poached Egg Stacks</b> (GF)	80
Crispy hash browns, sautéed mushrooms, poached eggs, & vintage balsamic dressing	
<b>The Deck Smashed Avo</b> (GF option, V)	70
Poached eggs, seasonal avocado, & extra virgin olive oil on rye toast	
<b>Classic Three Egg Frittata</b> (GF/V)	90
Mediterranean Vegetables, smoked paprika, tossed spinach, & feta cheese	
<b>Eggs Benedict</b> (GF option)	85
Poached eggs on English Muffins, with ham / salmon, topped with Hollandaise Sauce	
<b>The Deck Nasi Goreng</b> (GF, V option)	60
Classic Indonesian Fried Rice, chicken satay, peanut crackers, & fried egg	
<b>Smoked Salmon Kedgerree</b>	110
Curried pasta, smoked Tasmanian Salmon, curry emulsion, & poached egg	
<b>Slipper Lobster Omelette</b> (GF option)	120
Whipped omelette, Tomato Vierge, fresh lemon basil, & flat bread croutons	
<b>Omelette of your choice</b> with baguette & sun-blushed tomato ketchup (GF option)	70
- Ham & Cheese with onions	
- Roasted Tomatoes & crème fraiche (V)	
- Smoked Salmon & chive	

### EXTRAS

Crispy hash brown (V)	25
Baked beans (V)	15
Grilled tomato (V)	15
Bacon or Sausage	35
Avocado (V)	25
Mushroom (V)	20

### KIDS BREAKFAST

<b>Kids Fry Up</b>	60
Choose any 2 items with choice of eggs served with toasted bread and butter	
<b>Kids Crepe</b> with berry sauce (V)	35

### SWEET

<b>Banana Bread</b> with vanilla mascarpone, citrus compote, & nuts (V)	75
<b>Buttermilk Pancake</b> Flores Vanilla Gelato, caramel sauce, & nut crunch (V)	75
<b>Coconut Gelato</b> crispy tuille, Bubur Injin, & confit baby star fruit (GF/V)	50

GF - Gluten Free | V - Vegetarian | VG - Vegan

*We are proud to say we make all our own breads, pizza bases, pies, pastries, burger rolls, paninis, desserts and muffins daily in our Batu Karang Kitchen!*

~ All prices are in '000 Rp and are subject to 21% Government Tax & Service Charge ~