



IN-ROOM DINING MENU

DAILY BREAKFAST MENU

Available from 6.30am to 11.00am

FRESH PRESSED JUICE

Fresh pressed local tangerine, cold pressed juice of the day, blend of the day or young coconut water L F

MEDICINAL SHOTS

Kimchi Juice L F
naturally fermented cabbage, apple, carrot, red pepper, radish, ginger, garlic and coconut kefir

Golden jamu R V L F
turmeric, tamarind and coconut nectar

Green chum chum R V L F
pennywort, tamarind, chilli and coconut nectar

Wheatgrass shot R V L F
ginger or mint

COFFEE

Our ingredients have been locally-sourced from the farms and suppliers in our destination to ensure seasonal relevance, freshness and reduce carbon footprint

Bali Coffee, Espresso, Macchiato, Cappuccino, Café latte, Decaffeinated, Matcha latte, Hot chocolate
with your choice of milk: full cream, light, soy, almond, coconut, oat milk

R Raw V Vegan GF Gluten-free LF Lactose free N Contains nuts LS Locally source

Price are in 000' Indonesian Rupiah and subjected to 21 per cent tax and

Keto coffee
espresso, butter, coconut cream, coconut oil

R Raw V Vegan GF Gluten-free LF Lactose free N Contains nuts LS Locally source

Price are in 000' Indonesian Rupiah and subjected to 21 per cent tax and

TEA

A selection of fine black and herbal tea infusions tea by Brew Me
Cradled in the lap of Angseri valley, Baturiti, Tabanan – Bali

Our COMO Shambhala signature ginger tea
with lemon and honey

Turmeric latte
turmeric, cardamom, cinnamon and honey

FROM OUR BAKERY

*An assortment of house-made pastries and breads served
with nut butter, preserves and seasonal curds.*

Your choice of whole-wheat croissants plain
or almond, fruit danishes and muffins

Your choice of wholegrain, wheat or black rice bread LF

CEREALS AND GRAINS

*Selection of cereals served with your choice of milk: full cream,
light, soy, almond, coconut or oat milk*

Nut, seed and dried fruit muesli R V N

House-made honey granola N

Young coconut, almond and cinnamon-scented porridge
with papaya and banana R V GF N

Very berry frozen smoothie bowl
dragon fruit, banana, strawberry, young coconut, chia and granola R GF N

Oatmeal V N
plain or with pear, raisins, linseeds, sunflower seeds and almonds

TROPICAL FRUIT, YOGURT AND PUDDINGS

Seasonal tropical fruit plate or tropical fruit salad R

Yogurt pots
natural, honey, dried fruit and nut, seasonal tropical fruit

Coconut yogurt pots GF LF
natural, honey, dried fruit and nut, seasonal tropical fruit

Chia pudding R V GF
with mango, passionfruit and coconut

R Raw V Vegan GF Gluten-free LF Lactose free N Contains nuts LS Locally source

Price are in 000' Indonesian Rupiah and subjected to 21 per cent tax and

PREPARED TO ORDER

Young coconut and flaxseed crepes <i>apple and walnut filling, cinnamon and maple, cashew and young coconut cream</i>	R	V	GF	N
Real toast <i>vegetable, almond and flaxseed "toast" with avocado crush, tomato and cucumber salad</i>	R	V	GF	N
Monk soup <i>miso broth with shiitakes, vegetables from land and sea, tofu and soft egg boiled</i>			GF	LF
French toast <i>with gluten-free banana bread, whipped coconut tahini and coffee-scented honey</i>				GF
Wholemeal pancakes <i>with fresh mango, coconut yoghurt and passionfruit syrup</i>				
Zucchini waffles <i>with smoked salmon, lemon-scented ricotta, shaved zucchini, lemon and dill salad</i>				
Scrambled tofu <i>peppers, sweet corn, avocado, tomato and coriander salad</i>		V		GF
Quinoa with pached egg <i>marinated mushrooms, avocado, kimchi, grilled broccoli and sesame nori sprinkle</i>				
Khichdi <i>moong dahl, quinoa porridge, cauliflower, baby carrot, beans, ginger, curry leaf, coriander</i>		V		GF
Wok-fried red rice <i>with tempeh, vegetables, sambal and julienned egg crepe</i>				LF
Two-egg or fluffy egg white omelet <i>with your choice of filling; mushrooms, leek, spinach, peppers, tomato, cheese, onion, smoked salmon</i>				
Eggs your way with your choice of accompaniments <i>sweetcorn cake, roast tomato, mushrooms, curly kale, avocado, chicken sausage or smoked salmon</i>				

R Raw V Vegan GF Gluten-free LF Lactose free N Contains nuts LS Locally source

Price are in 000' Indonesian Rupiah and subjected to 21 per cent tax and

DAILY SPECIAL

MONDAY

Bubur Injin

black rice porridge with young coconut, peanuts and banana

V GF N

TUESDAY

Jaje Kukus

sticky rice wrapped in banana leaf, caramelised banana, toasted coconut and palm sugar syrup

V GF

WEDNESDAY

Bakso Ayam

clear chicken broth with chicken meatball, soft egg, beansprouts, rice noodles and celery

LF

THURSDAY

Bubur Beras Merah

Balinese red rice porridge with shredded chicken, egg crêpe, sprouts and coriander

LF LS

FRIDAY

Laksa

fragrant coconut soup with prawn, fried tofu, rice noodles and sprouts

LF LS

SATURDAY

Bubur Moreng

thick white rice porridge with mince fish, roasted coconut, peanuts and spring onion

LF N LS

SUNDAY

Nasi Lemak

fragrant coconut rice with beef rendang, spiced chicken, long bean salad, crispy fish, egg and sambal

LF

R Raw V Vegan GF Gluten-free LF Lactose free N Contains nuts LS Locally source

Price are in 000' Indonesian Rupiah and subjected to 21 per cent tax and

ALL-DAY DINING

Available from 11.00am to 11.00pm

SNACKS

Mezze <i>hummus, baba ganoush, muhammara, crudités, flaxseed crackers, zucchini, chia crisps</i>		V	GF			220
Jicama and pine nut maki roll <i>marinated shiitake, asparagus, avocado, wasabi, tofu crème</i>	R	V	GF	N		180
'Perkedel Jagung' <i>sweetcorn and crab cake with red chilli vinegar dipping sauce</i>			LF	LS		180
'Martabak' <i>pan-fried pastry with vegetable and tofu filling or minced lamb, mango, cucumber relish</i>				LF		260
'Sate Lilit Ikan' <i>grilled minced fish on lemongrass served with sweet vinegar pickled vegetables</i>		GF	LF	LS		260
'Sate Ayam' <i>grilled spiced chicken skewer with light cashew nut sauce</i>		LF	N	LS		240

SOUPS

Seasonal vegetable soup of the day raw or cooked			GF	LF		160
'Kuah Be Pasih Lalah' <i>hot and sour seafood soup with baby corn, cherry tomatoes and sprouts</i>		GF	LF	LS		180
'Soto Ayam' <i>aromatic free-range chicken soup with noodles, cabbage boiled egg and beansprouts</i>		GF	LF	LS		180

R Raw V Vegan GF Gluten-free LF Lactose free N Contains nuts LS Locally source

Price are in 000' Indonesian Rupiah and subjected to 21 per cent tax and

SALADS

Shambhala Caesar <i>baby gem, avocado, coconut bacon, cashew 'cheese', creamy coconut dressing</i>	R	V	GF	N	LS	180
Our BIG Raw <i>crunchy raw vegetables, avocado and sprouts with Dijon, apple cider vinaigrette</i>	R	V	GF	N		220
Shambhala Chopped <i>cooked and raw vegetables, salad leaves, sesame, citrus dressing, spiced chickpeas</i>				V	GF	220
Aztec Bowl <i>roast pumpkin, black bean and quinoa salad, red cabbage kraut, sweetcorn and avocado</i>		V	GF	LF		220
'Lawar Kelor' <i>minced fish, coconut and turmeric salad with moringa leaf and long beans</i>			GF	LF	LS	220
'Selada Udang Bumbu Merica Hijau' <i>grilled prawn, green mango, cherry tomato and grated coconut, with lemongrass and green peppercorn dressing</i>			GF	LF	LS	320

PASTA, NOODLES AND RICE

Choice of wholewheat or gluten-free pasta with your choice of sauce:

Tomato and basil				GF	LF	280
Prawn, garlic, chilli, lemon and arugula				GF	LF	320
Beef Bolognese						320
Buckwheat noodles <i>with yellow fin tuna, olive, capers, garlic and chilli sauce</i>				LF	LS	320
'Mie Goreng' <i>wok-fried fresh egg noodles with vegetables, seafood, egg, sambal and sweet soy</i>				LF	LS	280
'Nasi Goreng' <i>wok-fried red rice with vegetables, tempeh, sambal, sweet soy and egg crêpe</i>					LF	280

SANDWICHES AND PIZZA

Flaxseed club sandwich <i>avocado crush, semi dried tomatoes, cucumber, sprouts, watercress</i>	R	V	GF			260
Pumpkin, cashew nut crust "pizza" <i>raw tomato sauce, avocado, mango and basil</i>	R	V	GF	N		260
Grilled free-range chicken sandwich <i>avocado crush, tomato and arugula on seven-grain bread</i>					LS	320
Spelt flour pizza <i>with grilled zucchini, mushrooms, arugula, ricotta, lemon and basil</i>						280

R Raw V Vegan GF Gluten-free LF Lactose free N Contains nuts LS Locally source

Price are in 000' Indonesian Rupiah and subjected to 21 per cent tax and

BRAISED AND GRILLED

Lightly spiced black bean, vegetable stew <i>avocado, lime and coriander guacamole, crispy sweetcorn polenta</i>	V	GF		260
Flaked salmon <i>with cauliflower, pomegranate and quinoa tabbouleh and smoky eggplant purée</i>		GF	LF	320
Kerapu Menyatnyat <i>light curry of grouper with marrow squash, eggplant, long beans and green chilli</i>			LF LS	320
'Ayam Taliwang' <i>free-range chicken braised and grilled in fragrant coconut, lemongrass and kaffir</i>	GF		LF LS	300
Rendang Sapi <i>braised organic beef short ribs in rich rendang curry sauce</i>			LF	400

SIDES

Mixed leaf and fine herb salad <i>with house-made vinaigrette</i>	V	GF	LF	140
Stir-fried kale <i>with garlic and chill</i>	V	GF		140
Grilled Japanese eggplant <i>with sambal, tamarind and coriander</i>	V	GF		140
Tomato, jicama and radish salad <i>with ponzu vinaigrette</i>	V	GF	LF	140
Steamed seasonal greens <i>lemon and extra virgin olives oil</i>	V	GF		140
Baby zucchini <i>with mint, lemon and sunflower seeds</i>	V	GF		140
Wok-fried Asian greens <i>garlic, tamari soy and sesame</i>	V	GF	LF	140

DESSERTS

Estate-grown tropical fruit plate		V	GF	140
Mango and passionfruit 'cheesecake' <i>with macadamia and coconut crust</i>	R	V	GF N	150
Flourless chocolate coconut cake <i>with coconut sorbet</i>			GF	150
Fresh ginger and jackfruit pudding <i>with banana, passionfruit sorbet and jackfruit syrup</i>				150
Spiced Indonesian layer cake <i>with sweet tamarind, pumpkin and cempaka ice cream</i>				150

R Raw V Vegan GF Gluten-free LF Lactose free N Contains nuts LS Locally source

Price are in 000' Indonesian Rupiah and subjected to 21 per cent tax and