

# kemiri

## BREAKFAST MENU

Available 6.30am to 10.45am

### BAKED IN HOUSE

*An assorted basket of freshly baked pastries, muffins and breads with house-made preserves and butter*

N

### PREPARE TO ORDER

#### Pancakes

*Fresh banana, poached strawberries, lemon compote, whipped vanilla butter*

#### French toast

*Cinnamon-scented, fresh mango, passion fruit curd, roast coconut*

#### Zucchini haloumi fritters

*Smoked salmon, tomato salsa, shaved zucchini, garlic labneh*

#### Bakso ayam

*Fragrant chicken broth, chicken dumplings, glass noodles, soft cooked egg, sprouts*

LF

#### Balinese nasi goreng

*Wok-fried rice, shredded vegetables, aromatic ginger, torch ginger, shredded spiced chicken, crispy fish, sambal, fried egg*

LF

#### Eggs benedict

*Poached eggs, shaved ham, Hollandaise on English muffins*

P

#### Cage-free egg omelet

*Two whole eggs or fluffy egg whites with your choice of fillings: tomatoes, mushroom, cheese, herbs, spinach, peppers, baby leek, onion, ham, smoked salmon*

LF P

#### Two cage-free eggs cooked your way

*Choose your additions: roast tomatoes, avocado, kale, mushrooms, sweet corn cakes, chicken sausage, smoked bacon, smoked salmon*

P



COMO Shambhala is a global wellness brand that focuses on an integrated approach to holistic living. COMO Shambhala Kitchen is our healthy eating concept. Dishes help to boost concentration and energy, balance blood-sugar levels and satisfy cravings. We avoid over-processed ingredients. We are predominantly plant-based, using vegetables, fruits, nuts, seeds, grains, roots and herbs – local, seasonal foods low in sugar, salt and free of artificial ingredients.

For more, including our COMO Shambhala Cookbook, please see  
[www.comoshambhala.com](http://www.comoshambhala.com)

#### PREPARE TO ORDER

##### **Tropical frozen smoothie bowl**

Mango, banana, passion fruit, chia coconut pudding, COMO Shambhala natural muesli

V LF GF N

##### **Real toast**

Vegetables, almond, flaxseed 'toast', tomato, cucumber, parsley salad, avocado crush

V LF GF N

##### **Seasonal greens**

Roast cherry tomatoes, poached egg, green goddess dressing

GF LF

##### **Aztec quinoa bowl**

Quinoa, black beans, avocado, sweet corn salad, grilled tofu, tomato salsa, spiced nut and seeds

V LF GF N

# DAILY SPECIALS MENU

## MONDAY

Mie goreng

*Wok-fried egg noodles, shredded vegetables, egg, sambal, sweet soy, sprouts, fried shallots*

LF

## TUESDAY

Black rice porridge

*Fresh mango, banana, coconut*

V GF LF

## WEDNESDAY

Nasi lemak

*Beef rendang, spiced braised chicken, long bean salad, crispy fish, sambal and coconut rice*

LF

## THURSDAY

Bubuh Bali

*Fragrant coconut, turmeric curry, long bean, sprouts, soft cooked boiled egg, roasted coconut with rice porridge*

## FRIDAY

Laksa

*Fragrant coconut rice noodle soup with chicken, prawn, tofu, beansprouts, coriander*

LF

## SATURDAY

Island style "bacon and eggs"

*Spiced grilled pork belly, sweet corn cake, sambal egg, coconut rice*

LF P

## SUNDAY

Bubur Ikan

*Boiled rice with minced fish dumplings, coconut, wild ginger, spring onions*

LF

## COFFEE BY EXPAT. ROASTERS

**95 per cent of the beans are sourced within Indonesia, with a small amount of specialty coffee hand selected from global brokers.**

Bali Coffee, Espresso, Piccolo

Americano

Cappuccino, Café latte, Flat white, Mochaccino, iced latte

## TEAS

Dharma's teas

*Locally sourced fine black and herbal tea infusions from Indonesia*

Earl grey

*Full-bodied black tea blend scented with oil of bergamot for a unique citrus flavour*

English breakfast

*Bright, full-bodied blended tea with a strong flavour that goes well with milk and sugar*

Chamomile flowers

*An apple like flavoured tea with a natural calming effect*

Lemongrass and ginger blend

*Simple yet vitalising blend of lemongrass and ginger. Enjoy hot or chilled*

Peppermint leaf

*Fresh peppermint tea with a natural sweet and cooling flavour*

Sencha dewata

*A quality green tea produced in Indonesia using Japanese varietal tea plants*

Telaga oolong

*Indonesian oolong tea with a delicate fruity aroma, hints of honey and green fruit*