IN-ROOM DINING MENU

BREAKFAST

Available from 7.00am to 10.30am

FRUITS
Choose one from the below:

- *Tropical fruit plate with fresh lime 90* V
- *Fruit compote 85* V
- *Tropical fruit salad of the day 85* V

YOGHURT 60
Choose one from the below:

- *Natural*
- *Honey*
- *Coconut* V
- *Seasonal fruit*

CEREALS 75
Choose one from the below:

- *House-made natural nut, seed and dried fruit muesli* V
- *House-made honey granola*

FROM OUR BAKERY 120
Choose one from the below:

- *Basket of assorted croissants and Danish pastries*
- *Basket of assorted breads wholegrain, wheat or sourdough*

PREPARED TO ORDER 120
Choose one from the below:

- Pancake
Fresh banana, strawberry, maple syrup

- Eggs Benedict
Poached eggs, ham, English muffin, Hollandaise

- Nasi Goreng
Wok-fried rice, shredded vegetables, shiitake mushrooms, fried egg, sambal, sweet soy

- Eggs your way served with sourdough
Choose your additions: smoked bacon, chicken, sausage, roasted tomatoes, baked beans, kale, baby potatoes

- Real Toast V
Avocado crush, tomato, cucumber, parsley salad

À LA CARTE

Available from 11.00am to 11.00pm

SMALL PLATES

EDAMAME 60 V
Steamed with Amed sea salt

'MEZZEH' 110 V
Hummus, eggplant salad, muhammara and olive-spiced labneh, flatbread

SPRING ROLLS 70 V
Shredded vegetables, coriander and rice noodles, sweet chilli vinegar dipping sauce

FRIED CHICKEN WINGS 100
Balinese-spiced, tomato sambal, lime

CHICKEN SATE 100
Peanut sauce, fried shallots

SALADS

AZTEC 130 V
Quinoa, kale, tomato, black bean, sweetcorn and avocado, cumin and spiced oregano, tomato dressing

QUEEN PEA 140 V
Crispy chickpea falafels, hummus, chunky tabbouleh, romaine, sauerkraut, tahini sauce

VINE-RIPENED TOMATO SALAD 110
Olives, basil, fresh mozzarella

CAESAR SALAD 110
Baby romaine, bacon, croutons, parmesan, classic Caesar dressing

THAI RARE BEEF SALAD 210
Cherry tomatoes, cucumber, mint, ground roasted rice, green chilli dressing

add on halloumi 35 grilled chicken 40

SANDWICHES AND BURGERS

HAM AND CHEESE TOASTIE 140
Shaved ham, provolone, mustard mayonnaise on multigrain bread

CHICKEN SANDWICH 150
Grilled chicken, bacon, tomato, lettuce, mayonnaise on multigrain

ECHO BEACH BURGER 170
Hand-chopped beef, tomato relish, zucchini pickles, cheese, tomato, lettuce with French fries

COMO Shambhala Cuisine uses ingredients that are nutritious, seasonal and pure in delicious, nourishing combinations. All prices are in thousands of Rupiah and subject to a 21 per cent tax and service charge.
V denotes vegan dishes

GLOBAL CUISINE

ORGANIC WHOLEWHEAT FUSILLI 140
Tomato, basil sauce, fresh mozzarella, parmesan

BUCATINI BOLOGNESE 180
Braised Bologna-style beef ragu, parmesan

SOTO AYAM 120
Aromatic chicken soup, glass noodles, cabbage, bean sprouts, soft-boiled egg

SIMPLY GRILLED RED SNAPPER 200
Tomato, olive, capers, parsley, lemon salad

NASI GORENG 140
Wok-fried rice with prawn or chicken, shredded vegetables, fried egg, sambal, sweet soy

MIE GORENG 140
Wok-fried egg noodles with prawn or chicken, tofu, egg, shredded vegetables, sambal, sweet soy

CASHEW CHICKEN 160
Wok-fried free-range chicken, cashews, broccoli, beans, soy, sesame

RENDANG SAPI 250
Braised organic beef short ribs in rich rendang curry sauce, salak achar, steamed rice

STOCKYARD GOLD 200-DAY GRAIN-FED SIRLOIN 400
Charred red onions, arugula salad, chimichurri sauce

SIDES

BABY GEM SALAD 60 *V*
Shaved fennel, fine herbs, radish, palm sugar, herb dressing

RICE 60
Steamed local white

WOK-FRIED ASIAN GREENS 70 *V*
Garlic, ginger, soy, sesame

FRENCH FRIES 60
Ketchup and aioli

DESSERTS

STRAWBERRY TARTLET 85 *V*
Strawberry, vanilla, coconut tart, cranberry, macadamia nut crust

WARM CHOCOLATE CAKE 85
(preparation time: 12 minutes)
Poached spiced tamarillos, chocolate sorbet

SEASONAL FRUITS 90 *V*
Chilled tropical fruits

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CHILDREN'S

SMALL PLATES

Available from 7.00am to 10.30am

BANANA ON TOAST 45 *V*
Wholewheat bread with honey and peanut butter

FRIED RICE 80
Shredded vegetables, shiitake mushrooms, egg and sweet soy

SCRAMBLED EGGS 60
Two eggs lightly scrambled on wholewheat toast

EGGS YOUR WAY SERVED WITH WHOLEWHEAT TOAST 60
Choose your additions: Smoked bacon, chicken sausage, baked beans, roasted tomatoes, mushrooms, kale and baby potatoes

ALL-DAY MENU

STEAMED EDAMAME 50 *V*

DIPS AND CRUDITES 70 *V*
Hummus with vegetable crudités

CHICKEN SATE 70
Peanut sauce, steamed rice

ORGANIC FUSILLI PASTA 90
Roasted tomato sauce, parmesan

INDONESIAN CHICKEN NOODLE SOUP 75
Clear chicken broth, glass noodles, shredded chicken and vegetables

NASI GORENG 80
Wok-fried red rice, shredded vegetables, shiitake mushrooms, egg

TOASTED HAM AND CHEESE 70
Sliced ham, cheese on wholemeal

CHEESEBURGER 90
French fries and ketchup

SWEETS

FRESH FRUIT SKEWERS 60
Honey yoghurt

MILK AND COOKIES 80
Your choice of cow's or nut milk with freshly baked cookies

CHOCOLATE BROWNIE 70
Vanilla ice cream

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COMO SHAMBHALA

JUICES

LEAN AND CLEAN GREENS 85
Apple, guava, cucumber, spinach, green pepper, celery, sunflower seeds, macadamia nuts and spirulina powder
Nourishes lean body mass, energises and encourages the removal of impurities

BLOOD BUILDER 85
Carrot, beetroot, pineapple, apple and ginger
Cleanses the blood and improves circulation

BLENDS

CULTURE SHOCK 85
Strawberry, banana, açaí berry and plain yoghurt
Benefits gut flora balance and rejuvenates skin

MUSCLE MYLK 85
Banana, coconut water, coconut meat, cinnamon, almond milk, flaxseed, dates, cocoa and coconut oil
Speeds recovery by reducing inflammation, and replenishing electrolytes and nutrients

HOUSE-STYLE SPRITZERS

HOME-MADE GINGER BEER 80

HIBISCUS AND LEMON 80

YELLOW MULE 80

COCKTAILS

ESPRESSO MARTINI 160
Vodka, kahlua, espresso, coffee

PALOMA 170
Silver tequila, grapefruit liqueur, pomelo juice, lime, ginger beer, half salt rim

COJITO 170
Colada clarified rum, Malibu, coconut meat, lime, mint, coconut nectar

DARK AND STORMY 160
Dark rum, home-made ginger beer, lime

SANGRIA GLASS/JUG 160/560
Liquor with your choice of red or white wine infused with tropical fruit

SPARKLING WINE

CHARLES DE FERE BLANC DE BLANCS NV 160/750
Loire Valley, France

WHITE WINE

PASSIONE SENTIMENTO BIANCO 200/950
Pasqua Vigneti e Cantine, Italy 2019

ROSÉ WINE

CHATEAU D'ASTROS MOON ROSÉ 200/950
Cotes de Provence, France 2020

RED WINE

BLACK COTTAGE PINOT NOIR 200/950
Marlborough, New Zealand 2019

Please dial '504' on your in-room phone to see our full wine and cocktail menu.

SOFT DRINKS

COKE LIGHT 50

COKE ZERO 50

GINGER ALE 50

SODA WATER 50

TONIC WATER 50

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IN-ROOM PRIVATE BAR

SNACKS

CASHEW NUTS 35

POPCORN 50

GRANOLA BITES 70

CASSAVA CHIPS 50

CHOCOLATE SELECTION 60

BEVERAGES

HEINEKEN 80

WOLF BLASS CHARDONNAY (375ML) 500

WOLF BLASS CABERNET SAUVIGNON (375ML) 500

JUICE SELECTION 40

STILL/SPARKLING WATER 40

COCA COLA 45

SPRITE 45

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