



SUKUN

INDONESIAN CUISINE

Sukun Restaurant
Breakfast Set Menu

JUICES

Chilled Juice 25
Orange or apple or guava.

Fresh Juice of The Day 35
Please ask our waiter for fresh juice of the day.

FROM THE OVEN

Toast with Butter and Jam 35
Choice of white or brown toast.

Two Breads of Your Choice 40
Toasted croissant, raisin danish or banana cake.

Healthy Choice 35
Sour dough or multi grain toast.

ENTREES

Trio Bruschetta 50
Grilled french baguette topped with tomato, mushroom and avocado.

Bircher Muesli 50
Topping: strawberry, banana, mint and granola.

Morning Booster 50
Blend of banana, pumpkin and moringa topped with strawberry, granola and coconut flakes.

Dragon Magic 50
Dragon fruit smoothie topped with homemade granola, banana, strawberry, chia seed and mint leaf.

Chia Breakfast Pudding 50
Topped with granola, choice of banana or strawberry.

Cereals 30
Choice of Coco Crunch or Con Flakes, served with milk.

MAIN COURSES

Egg Atlantic 140
Smoked salmon, poached egg and guacamole on toast.

Runny Scrambler 120
A soft and creamy scrambled eggs with sour cream, toasted sour dough, black tobiko, fresh herbs and smoked salmon.

Sukun Eggs Benedict 110
With ham, spinach, crispy hash brown and hollandaise sauce.

Egg & Yoghurt 100
A healthy breakfast of natural yoghurt, poached eggs, chilli scented oil, sour dough, crispy bacon with lime and herbs.

Smoked Chicken Shakshuka 100
A traditional baked Tunisian or North African breakfast of chunky tomato and sweet pepper sauce with poached eggs, toasted sour dough and smoked chicken.

Breakfast Burrito 100
Mexican style meal of wrapped couscous, scrambled eggs, avocado, enchilada sauce, cheese and smoked chicken with salsa fresca.

Eggs Any Style 90
Eggs any style with grilled tomato, sauteed mushroom, diced potato, toast, sausage and crispy bacon on the side.

Breakfast Bagel 90
Scrambled egg served with cured bacon, avocado, cheddar cheese and honey mustard mayo on toasted bagel.

Double Vegan Open Sandwich 80
Toasted sour dough topped with hummus, sliced avocado and fresh tomato salsa, red onion and honey coriander dressing.

French Toast 80
With icing sugar, chocolate sauce and strawberry coulis.

Homemade Pancake / Waffle 80
Selection of topping: banana or strawberry.

Fried Rice 80
Served with fried egg, chicken satay, crackers and cucumber pickles.

Fried Noodle 80
Served with fried egg, chicken satay, crackers and cucumber pickles.

COFFEES

Island Heritage Blend 25
A blend of Gayo and Flores coffee beans. Low acidity, slight taste of pineapple, roasted almond and dark cocoa with bitter sweet after taste.

Pupuan Blend 25
Grown at 600 meters above sea level at Pupuan, Central West Bali. Low acidity, mild taste, strong black, bitter taste, and chocolate flavor.

TEAS

Breakfast Tea 25
The long heritage of the three centuries for drinking black loose leaf to optimize the heart function, reduce diabetic symptoms and relieve stress.

Indonesian Heritage Green Tea Jasmine Flower 25
Grown in West of Java, The heart of tea plantation in Indonesian; this scented tea with aroma of jasmine plant is loaded with antioxidant to improve immunity system.

Fresh Lemongrass Tea 25
Having a fresh, lemony aroma and a citrus flavor to promote good sleep, relieve anxiety and pain.

AMNAYA BREAKFAST SET

At 150.000 IDR ++ / Person/ Set

Includes
Fresh tropical fruit platter,
Chilled Juice or Fresh Juice of the day,
Choice of Bread, Entree,
Main Course and Coffee or Tea.

 VEGETARIAN  CHICKEN  SPICY  CONTAIN NUT  PORK  CONTAIN SEAFOOD

The above prices are in thousands rupiah and subject to 15.5% government tax and service charge.

VEGAN BREAKFAST SET MENU

At 150.000 IDR ++ / Person/ Set

Includes

Fresh tropical fruit platter, chilled juice or fresh juice of the day, choice of bread, entree, main course and coffee or tea.

JUICES

Chilled Juice 25
Orange or apple or guava.

Fresh Juice of The Day 35
Please ask our waiter for fresh juice of the day.

FROM THE OVEN

Toast with Butter and Jam 35
Choice of white or brown toast.

Two Breads of Your Choice 40
Toasted croissant, raisin danish or banana cake.

Healthy Choice 35
Sour dough or multi grain toast.

ENTREES

Trio Bruschetta 50
Grilled french baguette topped with tomato, mushroom and avocado.

Bircher Muesli 50
Topping: strawberry, banana, mint and granola.

Morning Booster 50
Blend of banana, pumpkin and moringa topped with strawberry, granola and coconut flakes.

Dragon Magic 50
Dragon fruit smoothie topped with homemade granola, banana, strawberry, chia seed and mint leaf.

Chia Breakfast Pudding 50
Topped with granola, choice of banana or strawberry.

MAIN COURSES

Breakfast Burrito 100
Mexican style meal of wrapped couscous, avocado, enchilada sauce, cheese with salsa fresca.

Double Vegan Open Sandwich 80
Toasted sour dough topped with hummus, sliced avocado and fresh tomato salsa, red onion and honey coriander dressing.

Vegan Fried Rice with Tempe Manis 80
Animal product free fried rice topped with yellow bean cake.

Vegan Fried Noodle with Tofu 80
Animal product free fried noodles with mung bean cake.

COFFEES

Island Heritage Blend 25
A blend of Gayo and Flores coffee beans. Low acidity, slight taste of pineapple, roasted almond and dark cocoa with bitter sweet after taste.

Pupuan Blend 25
Grown at 600 meters above sea level at Pupuan, Central West Bali. Low acidity, mild taste, strong black, bitter taste, and chocolate flavor.

TEAS

Breakfast Tea 25
The long heritage of the three centuries for drinking black loose leaf to optimize the heart function, reduce diabetic symptoms and relieve stress.

Indonesian Heritage Green Tea Jasmine Flower 25
Grown at 600 meters above sea level at Pupuan, Central West Bali. Low acidity, mild taste, strong black, bitter taste, and chocolate flavor.

Fresh Lemongrass Tea 25
Having a fresh, lemony aroma and a citrus flavor to promote good sleep, relieve anxiety and pain.

INDIA BREAKFAST SET MENU

At 150.000 IDR ++ / Person/ Set

Tropical Fruit Plater

Fresh sliced assorted tropical fruit.

Chilled Juice or Fresh Juice of The Day

Entrees

choice of

Vegetable Samosa with Mango Chutney
Fried pastry filled with assorted spiced vegetables with mango chutney.

or

Classic Naan

Garlic and chilli Indian style flat bread.

Main Courses

choice of

Poha with Sambar

Spiced steamed rice mixed with potato, carrot and green pea served with lentil and vegetable stew.

or

Poha with Vegetable Curry

Spiced steamed rice mixed with potato, carrot and green pea accompanied by fresh garden vegetable curry.

All served with

Onion Bhaji and Raita

A deep fried thinly sliced onion with spices and serve with Raita.

Coffee or Tea

 VEGETARIAN  CHICKEN  SPICY  CONTAIN NUT  PORK  CONTAIN SEAFOOD

The above prices are in thousands rupiah and subject to 15.5% government tax and service charge.