



Kayuputi  
Breakfast Specialties  
À la Minute

7:00 AM -10:30 AM

*We invite you to enjoy the interactive epicurean fare that is as vibrant and welcoming as its theatrical settings. Let the culinary show begin.*

## Freshly Squeezed Vitamin Drinks

Orange

Watermelon

Pineapple

Strawberry

Carrot

Mango

Rockmelon

Apple and celery

Star fruit with lime syrup

## Classic Iced Tea

St. Regis Iced Tea

*Black tea, passion fruit, almond and coconut syrup*

Lychee Iced Tea

*Black tea, lychee fruit and lychee syrup*

## Smoothies

Banana

Strawberries

Passion fruit

## Served at the Table

Freshly baked from the oven

*Croissant, Danish pastries, bread selection and gluten free, soft butter and jam, marmalade or honey*

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Selection of cold meat and fish platter

*With accompaniment of mustard, horseradish and pickles*

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Seasonal selection of cheese

*Soft and semi - hard served with fig chutney and walnut bread*

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Seasonal fruit bowl

Caesar or mixed organic salad

Selection of yogurts - regular, low fat or fruit

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Cold cereals

*Selection of corn flakes, rolled oats, all-bran, muesli, granola, gluten-free cereal*

*Served with full cream, low fat or soya milk*

## Our House Selection

Pancakes

Belgium waffles

Crepes

*Selection of: maple syrup, blossom honey, chocolate sauce, chocolate chips, Nutella*

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Croissant French toast

*With cinnamon butter and papaya lime jam*

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Hot cereals

*Plain oatmeal porridge with low fat milk or soya milk*

*Oatmeal with green apple brulee and apple crumble*

## Egg Variations

Farm eggs any style

*With smoked bacon, breakfast pork sausage,  
slow roasted tomato gratin, crispy potato cake*

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Fried eggs and seared duck foie gras

*With red onion jam and brioche toast*

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Steak and eggs

*With slow roasted tomato gratin  
and sautéed baby potatoes*

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River lobster egg omelet

*With lobster bisque and micro organic leave*

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Eggs benedict

*Toasted English muffins, dressed with Hollandaise sauce,  
salmon roe, sliced Serrano and buttered asparagus*

## Chef's Creation

NASI GORENG

Spicy chicken fried rice

Balinese pork belly fried rice

Asian fried rice with crab meat

*Served with crispy shrimp crackers, shredded omelet  
and sambal ulek*

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NOODLES

Mie Goreng - *Wok fried yellow egg noodles with chicken and vegetable*

Bihun - *Rice noodles with baby shrimp*

Mie Godok - *Javanese noodles with chicken broth*

*Served with shrimp crackers and spicy sambal*

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Indonesian rice porridge

*Flavored with pandan leaf, ginger and kaffir lime leaf,  
topped with shredded chicken, crunchy fried egg and  
kacang mentik*

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Miso soup

*Classic – with Japanese soft tofu, seaweed, baby leeks and chives  
Lemongrass – coconut milk with white fish and vegetables*

# Side Dishes

Steamed rice

Sautéed vegetables

Choice of sausage or bacon

In our effort to fulfill your expectation, please inform our staff should you have special dietary requirements, food allergies or food intolerances.