



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

Selection of cold meat and fish platter

With accompaniment of mustard, horseradish and pickles

Seasonal selection of cheese

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

Seasonal fruit bowl

Caesar or mixed organic salad

Selection of yogurts - regular, low fat or fruit

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

Croissant French toast

With cinnamon butter and papaya lime jam

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*

Fried eggs and seared duck foie gras

With red onion jam and brioche toast

Steak and eggs

*With slow roasted tomato gratin
and sautéed baby potatoes*

River lobster egg omelet

With lobster bisque and micro organic leave

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*

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

Indonesian rice porridge

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

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.