

Kudus House Breakfast

Daily Beverage Selection

Fresh

Young coconut water

Fresh pressed local citrus

Juice of the day

Smoothie of the day

Coffee

Bali Kintamani French press

Keto coffee - Coffee, butter, coconut cream, coconut oil

Cold brew

Tea

English Breakfast Tea

Homemade Ginger Tea - Ginger, honey, lime

Turmeric latte - Choice of milk, turmeric, cardamom, cinnamon, honey

Medicinal Shots

Golden Jamu - Turmeric, tamarind and coconut nectar

Green Chum Chum - Penny wort, tamarind, chili and coconut nectar

Wheat Grass Shot - Ginger or mint to your liking

Kudus House Breakfast

Fruits

Seasonal tropical fruit plate - R

Seasonal tropical fruit salad - R

Yoghurt

Selection of yoghurt pots

- Natural
- Honey, dried fruits and nuts
- Seasonal fruit of the moment
- Mango, chia and coconut bircher muesli

Grains

Selection of cereals served with your choice of milk – full cream, light, coconut, soy and almond

- Frozen smoothie bowl, sunshine cocoa granola, pineapple, papaya, kiwi - R
- Nut, seed and dried fruit muesli - R
- Oatmeal, plain or poached pear, flax and walnuts

Pastries and Breads

Assorted wholegrain breads, pastries, house made preserves

- Basket of assorted plain or whole wheat croissants, danish and muffins
- Assorted wholegrain, wheat, rice and rye bread, nut butter, seasonal curd and preserves

R - These selections adhere to the philosophy behind living or raw food diets

Kudus House Breakfast Cooked to order

Island fruits

Spiced buckwheat pancake with papaya, cultured coconut yoghurt and passion fruit

Whole wheat and flax seed waffles, vanilla yogurt and strawberries in rosella syrup

Gluten-free banana French toast with whipped coconut tahini, coffee scented honey

Sprouted grain and nut toast tartine with burrata cheese and guava jam

Savory

'Real Toast' with nuts and seeds, avocado, vine tomato and rocket - R

Mung bean, tofu and moringa leaf dahl with coconut sambal and spelt flat bread

Smoked salmon with zucchini cake, dill and lemon scented cottage cheese

Sweet corn cake with house smoked bacon, avocado and chili jam

**Our pasture-raised eggs can be added to any savory item*

Pasture-raised eggs

Egg white omelet with field mushroom, leeks and kale

Seasonal greens with poached egg and green goddess sauce

Classic eggs Benedict, Royal or Florentine on whole-grain muffin

Wok-fried red rice with chicken, sambal and vegetables with fried egg

Eggs cooked to your liking with a choice of accompaniments;

- Sweet Corn Cakes, Little Potatoes, Avocado, Smoked Bacon, Chicken Sausage, Smoked Salmon

Daily local specialties.

Please ask your server on the daily specialties