Breakfast

at Suma from 07:00 to 12:00

sweet

fruit paradise 35
mixed seasonal fruit

colourful yogurt bowl 80
homemade coconut **or** plain yogurt, topped with seasonal fruits, granola, pumpkin seeds, flax seeds & almond slices

happy crêpes 55
with caramelized apple, coconut slivers, shredded dark chocolate, cashew nuts, honey & cinnamon sauce

gluten free crêpes 65
with mixed fruits, jam, & yogurt **or** homemade coconut yogurt

fluffy passion fruit pancakes 80
with ricotta & yogurt, honey, mint, lemon zest, almond slice, mixed fruit

monkey business 70
oat porridge with dates, caramelized apple, cashew nuts, pumpkin seeds, shredded dark chocolate & cinnamon

berry smoothie bowl 80
frozen berries, dragonfruit, banana & coconut milk, topped with granola, chia, shredded coconut & mixed fruit

mango smoothie bowl 80
mango, banana, yogurt, coconut milk & lime. Topped with granola, chia, shredded coconut & mixed fruit

chia party 60
chia pudding with coconut milk, a compote of seasonal fruits, topped with nuts & seeds

homemade treats

cookies (2 pcs) choc **or** coconut **or** choc chip 20

energy balls (2 pcs) 35

homemade ice cream ..... 20 / 30
1 scoop / 2 scoops

snicker bar 40

passion fruit cheesecake 45

fudgy brownie with caramel sauce 50

cinnamon roll with cream cheese 50

carrot cake with cream cheese 50

dutch apple pie with ice cream 55

savoury

fresh from the bakery 50
2 slices of homemade sourdough bread & butter + choice of: peanut butter **or** jam **or** hummus **or** egg any style
suggested add-ons: breakfast sausage / bacon / ham / cheese

big morning scramble 80
scrambled egg / tofu, baked sweet potato with sour cream and chives, spinach, roasted tomato, shimeji mushrooms

big breakfast toast 80
sourdough bread topped with 2 poached eggs, spinach, shimeji mushroom, tomato sauce, pickles, **add bacon +25**

cultured morning toast 75
toasted sourdough, black garlic labneh, poached egg, black garlic, mustard seeds. served with broccoli, sauerkraut, sunflower sprouts, spinach and cherry tomato

rösti benedict 85
poached egg with hollandaise sauce, spinach, fresh dill, sun dried tomato, bacon **or** shiitake mushroom & hash browns

turkish eggs 85
garlic yogurt sauce with poached egg, chili butter, shiitake mushroom, dill, roasted mustard seeds, sunflower seeds & greens, served with choice of sourdough **or** pita bread

prosciutto scrambled eggs 95
fluffy scrambled eggs with prosciutto, parmesan, cherry tomatoes & dill, served with sourdough bread

beef carpaccio sandwich 105
choice of toasted sourdough **or** brioche bread, beef carpaccio, caramelized onion, garlic yogurt, greens, parmesan, pumpkin seeds, sundried tomato

cuban panini 115
with ham, cheese, pickles, mustard, mayo

hot dog 90
butter toasted brioche bun, housemade sausage, sauerkraut, caramelized onion, mustard, mayo, ketchup

steak power plate 120
beef 90gr, 2 fried eggs, steamed broccoli, choice of roasted baby potatoes **or** baked sweet potato with sour cream and chives

morning kitchari 70
an ayurvedic lentil & rice comfort bowl with golden spices, umami shimeji mushrooms, greens, coriander, boiled egg
add chicken satay +25

breakfast nasi or mie goreng 70
fried rice with vegetables, fried egg, tempe manis, crispy shallot, serundeng, krupuk. (sambal matah & badjak on request)
add chicken satay with peanut sauce +30

add-ons

breakfast sausage / prosciutto / french fries with ketchup 35

ham / bacon / salami / chicken satay / swiss cheese 25

prices are in 000's rupiah & subject to 11% tax and 7% service charge

vegan **vegan option** **vegetarian** **vegetarian option** **roomservice**

Lunch & Dinner

at Suma from 12:00 to 21:00

tapas

bruschetta salami & parmesan 35

bruschetta tomato, basil & garlic 25

bruschetta mozzarella 30
with cherry tomato, balsamic glaze, basil

mixed salad 45
ricotta, marinated olive, cherry tomato, cucumber, lettuce, olive oil mustard dressing, garlic bread

marinated castelvetrano olives 35

beef carpaccio 85
house made beef carpaccio with capers, parmesan, garlic yogurt

charcuterie 110
ham, salami, pickles, marinated olive, toasted sourdough

chicken satay 60
with peanut sauce, crispy onion, kemangi

beef croquettes 85
with sour cream & mustard sauce

flatbread & hummus 50

roasted baby potato* 45

baked sweet potato 45
with sour cream, chives, bacon

fish & chips* 85
with tartare sauce and lemon slice

shrimp tempura with tartare sauce 85
with tartare sauce and lemon slice

*comes with harissa mayo **or** mayo **or** ketchup

soups & salads

tom yum goong 85
spicy thai soup with shrimp, shiitake, lemongrass, chili, onion, galangal, lime, coriander, **add rice +10**

pumpkin soup 55
with sourcream **or** coconut cream

roasted pumpkin salad 65
pumpkin, beetroot, eggplant, apple, mixed salad, pumpkin seeds, walnut, mustard olive oil dressing
add ricotta +25, add prosciutto +35

thai tuna salad 85
marinated tuna, rice noodle, salad, bell peper, carrot, radish, mint, coriander, basil, peanut, lemongrass coriander dressing

roasted beetroot & carrot salad 80
on whipped yogurt with pomelo, leek, arugula, walnut, lime

pizza

margarita or pesto base 75
choose your toppings

- *zucchini* 7k
- *spinach* 7k
- *fresh cherry tomato* 10k
- *broccoli* 10k
- *bell peppers* 15k
- *sun dried tomato* 15k
- *basil* 4k
- *garlic & onion* 7k
- *chili peppers* 7k
- *olives* 10k
- *capers* 15k
- *shiitake* 25k
- *black garlic* 25k
- *parmesan* 25k
- *ricotta* 25k
- *chicken* 30k
- *prosciutto* 40k
- *salami* 40k
- *ham* 40k
- *beef ragu* 40k

main courses

garden moussaka 75
layered lentils, tomato, eggplant & sweet potato with vegan béchamel sauce & cashew cream, served with fresh salad

golden kitchari 70
an ayurvedic lentil & rice comfort bowl with golden spices, umami shiitake mushrooms, sambal matah, coriander
add chicken satay +25

nasi / mie goreng 80
fried rice with vegetables, fried egg, tempe manis, crispy shallot, serundeng, krupuk. (on request sambal matah & badjak)
add chicken satay and satay sauce +30

thai green curry tuna or chicken 110
with marinated tuna **or** chicken, coconut cream, green beans, broccoli, eggplant, kemangi, rice

sereh coco curry ..... 65 / 90
lemongrass coconut curry with vegetables & tofu **or** chicken, served with steamed rice

shredded beef ragu pasta 140
slow cooked beef in red wine tomato sauce with carrots, bell pepper, basil, & house made fettuccine with parmesan

pasta alfredo 105
housemade fettuccine, creamy alfredo sauce, spinach, shimeji mushroom, **add braised mahi mahi steak / chicken leg +35**

pasta tomat 105
housemade fettuccine, caramelized onion & garlic, creamy tomato sauce, parmesan, basil

seafood ravioli 150
homemade ravioli with squid, shrimp & fish filling in a creamy white wine sauce, tomato confit, parmesan, basil

beef steak 200
180 gr beef steak in red wine sauce, choice of roasted* **or** mashed potatoes* **or** french fries*, glazed baby carrots

steak frites ..... 190 / 260
beef steak 180gr **or** 270gr with a housemade black peppercorn sauce, crispy french fries*

chicken black pepper 140
grilled chicken leg, housemade black peppercorn sauce, roasted* **or** mashed potato* **or** french fries*, sauerkraut, corn ribs

garlic tuna 135
pan fried tuna with sesame & garlic butter, choice of roasted* **or** mashed potato* **or** french fries*, ratatouille vegetables

*comes with harissa mayo **or** mayo **or** ketchup

burgers & sandwiches

add french fries* +35

vegan katsu burger 70
cauliflower katsu, coleslaw, vegan mayo, lettuce, sun-dried tomato, sunflower sprouts

cheese burger 120
mixed beef / pork patty with harissa mayo, locavore ham, swiss cheese, caramelized onion, sun-dried tomato & lettuce

cuban panini 115
with ham, cheese, pickles, mustard, mayo

chicken burger 105
breaded chicken, swiss cheese, coleslaw, lettuce, pickles, tomato, garlic, harissa mayo

shrimp brioche roll 105
butter toasted brioche bun, tartare sauce, shrimp, lettuce, dill, parsley, lemon slice

hot dog 90
butter toasted brioche bun, housemade sausage, sauerkraut, caramelized onion, mustard, Mayo, ketchup

prices are in 000's rupiah & subject to 11% tax and 7% service charge

vegan **vegan option** **vegetarian** **vegetarian option** **roomservice**

Drinks at Suma

all drinks available for roomservice

housemade tonics

jamu (glass or 330ml bottle) ..... 30 / 60
a strong healthy traditional drink with turmeric, ginger, tamarind, honey, lime & ice

ginger & lime shot with orange slice 20

immune booster 35
turmeric, ginger, apple cider vinegar, cinnamon, cayenne pepper, himalayan salt, garlic, pepper, coconut oil & lime, served with orange slice

kombucha (glass or 1L bottle) ..... 35 / 90
the nectar of the gods; a healthy fermented black tea drink with ice

passion fruit kombucha 45

ginger beer 35
a strong and refreshing home made probiotic ginger beer

yuzu ginger 45
yuzu, ginger shot, sparkling water, lime

pomelo tonic 35
sparkling water, handcrafted tonic syrup from cinchona bark, pomelo, lemongrass, citrus peels and a spice & sugar blend

passion soda 40
house made passion fruit and pink pomelo syrup, sparkling water

morning ritual (hot) 45
ceremonial grade cacao, cacao powder, cinnamon, maca, dates, himalayan salt & coconut milk

sparkling water jug with ice & lime 40

juices

fruit juice 35
lime - orange - banana - watermelon - pineapple - papaya - mixed fruit - mango (seasonal) - dragon fruit (seasonal)

sunshine juice 45
pineapple, carrot, ginger, turmeric & lime (anti-inflammatory)

sehat juice 45
apple, pineapple, ginger, celery, mint, lemon

red root juice 45
beetroot, apple, carrot & ginger (lower blood pressure)

coconut 35

prices are in 000's rupiah & subject to 11% tax and 7% service charge

vegan **vegan option** **vegetarian**
vegetarian option **roomservice**

smoothies

green boost 55
apple, kale, celery, banana, pineapple, coconut milk, moringa & maca, topped with chia

berry burst 55
mixed berries, banana, dragon fruit, coconut water, coconut meat, flax seeds, topped with chia & granola

tropical chia 55
chia with frozen banana, pineapple, strawberry & orange

paradise island 55
mango, mixed berry, coconut milk & coconut water, maca, mint

hot chocolate with whipped cream 55
ceremonial grade cacao, cacao powder, milk, heavy cream, sugar, vanilla, salt, topped with whipped cream

coffee

hot / iced | milks: soy, coconut **+5**, oat **+10**

bali coffee pot 20

espresso / long black 27

flat white / cappuccino / latte 35

caramel latte / affogato / matcha latte 40
strength: extra shot +5, decaf +10

iced strawberry matcha latte 50

iced caramel latte 50
topped with whipped cream and cookie crumble

full power 55
coffee, dates, cashew nuts, banana & coconut milk

botanical teas

hot / iced

golden rosella 25
rosella, cinnamon, turmeric

citrus green 25
green tea, orange, lemongrass, marigold

pandan panacea 25
pandan, pineapple & mint

garden tea 25
fresh ginger, lime, lemongrass & honey

homemade treats

cookies (2 pcs) choc **or** coconut **or** choc chip 20

energy balls (2 pcs) 35

homemade ice cream ..... 20 / 30
1 scoop / 2 scoops

snicker bar 40

passion fruit cheesecake 45

fudgy brownie with caramel sauce 50

cinnamon roll with cream cheese 50

carrot cake with cream cheese 50

dutch apple pie with ice cream 55

Alcoholic Drinks
at Suma

all beer and wine available for roomservice

homemade cocktails

classics

margarita, mojito, moscow mule, gin tonic 100

old fashioned, whiskey sour, manhattan, aperol spritz 130

espresso martini, negroni 140

seasonal margarita - frozen / regular 120
jose cuervo tequila, **strawberry or passion fruit or yuzu**, triple sec, lime juice, simple syrup

basil bash 120
tanqueray gin, simple syrup, lime juice, basil

passion fruit mojito 120
white rum, mint, lime, passion fruit puree, soda water

hipster dark & stormy 120
gold rum, kombucha, ginger syrup & lime

blooming gin 130
jasmine infused gin, house made passion fruit and pink pomelo syrup, angostura bitters

dragon colada 130
white rum, dragon fruit, chamomile syrup, lime juice, coconut cream

kyoto gentleman 140
bourbon, campari, sparkling wine, yuzu

tokyo sour 140
Jose cuervo tequila, yuzu, limo aperitivo, lime, mint, egg white

limo negroni 140
tanqueray gin, limo aperitivo, vermouth rosso

bali paloma 140
jose cuervo tequila, limo aperitivo, orange juice, pomelo tonic syrup, lime juice

digestif

shot / bottle

homemade limoncello (200ml) ..... 50 / 190

prices are in 000's rupiah & subject to 11% tax and 7% service charge

vegan **vegan option** **vegetarian**
vegetarian option **roomservice**

rosé & red

glass / bottle

cape discovery rosé ..... 85 /450

house red | cabernet sauvignon (400 ml) ..... 85 / 190

clasico | cabernet sauvignon 500

la la land | malbec 550

proximo | rioja, tempranillo 575

lazarus pulp | syrah, grenache, tempranillo 600

sparkling & white

glass / bottle

cape discovery brut cuvée | chardonnay ..... 75 / 450

lazarus pulp, pet-nat | chardonnay, sauv blanc 600

reserva | chardonnay ..... 90 / 500

ohau woven stone | sauvignon blanc 575

lazarus pulp | chardonnay 600

beers

bintang 45

island brewing pilsener 55

beaches brewery cerveza 55

beaches brewery pale ale 65

island brewing small hazy 70

tapas

bruschetta salami & parmesan 35

bruschetta tomato, basil & garlic 25

bruschetta mozzarella 30
with cherry tomato, balsamic glaze, basil

marinated olives 35

shrimp tempura with tartare sauce 85

charcuterie 110
ham, salami, pickles, marinated olive, toasted sourdough

chicken satay 60
with peanut sauce, crispy onion, kemangi

beef croquettes 85
with sour cream & mustard sauce

flatbread & hummus 50

roasted baby potato* 45

baked sweet potato 45
with sour cream, chives, bacon

fish & chips with tartare sauce 85

popcorn bowl 10

fried peanuts 20

*comes with harissa mayo **or** mayo **or** ketchup