

Breakfast

at Suma from 07:00 to 12:00

classic

a good start 🍷🍰 110

- fruit juice **or** fruit paradise
- any tea **or** classic coffee (**plant-based milk ++**)
- “happy crêpes” **or** “fresh from the bakery”

fruit paradise 🍷🍰 35
mixed seasonal fruit

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

fresh from the bakery 🍷🍰 50
2 slices of homemade sourdough bread & butter + choice of:
peanut butter **or** jam **or** hummus **or** egg any style
add bacon, ham, prosciutto or swiss cheese +20

sweet

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

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

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

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

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

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

homemade treats

snickers bar 🍷🍰 40

brownie 🌿🍰 45

cinnamon roll with cream cheese 🌿🍰 45

passion fruit cheesecake 🍷🍰 40

carrot cake with cream cheese 🌿🍰 50

savoury

big morning scramble 🍷🍰 80
scrambled egg / tofu, baked sweet potato with sour cream and chives, spinach, roasted tomato, shimeji mushrooms
add bacon / chicken satay +20

big breakfast toast 🌿🍰 80
sourdough bread topped with 2 poached eggs, spinach, shimeji mushroom, tomato sauce, pickles, **add bacon +20**

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

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

prosciutto scrambled eggs 🍰 90
fluffy scrambled eggs with prosciutto, parmesan, cherry tomatoes & dill, served with sourdough bread

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

cuban panini 🍰 105
with ham, cheese, pickles, mustard, mayo

breakfast burger 🍰 105
burger bun, mixed beef / pork patty with hollandaise sauce, crispy bacon, fried egg, caramelized onion

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 +20

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 +25

dutch apple pie with ice cream 🌿 55

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

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

energy balls (3 pcs) 🍷🍰 35

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

soups & appetizers

- 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
- seasonal soup --
check blackboard above the bar for the current soup and price
- beef carpaccio 85
house made beef carpaccio with capers, parmesan, garlic yogurt
- tuna crudo 80
marinated tuna crudo with citrus, herbs, olive oil, chilli flakes, crispy garlic and balsamic caviar.

tapas

- bruschetta prosciutto & 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
- house made pickles 30
- prosciutto & ham 80
- 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* 75

burgers & sandwiches

- add french fries* +30**
- 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 105
with ham, cheese, pickles, mustard, mayo
- chicken burger 105
breaded chicken, swiss cheese, coleslaw, lettuce, pickles, tomato, garlic, harissa mayo

main courses

- roasted pumpkin salad 65
pumpkin, beetroot, eggplant, apple, mixed salad, pumpkin seeds, walnut, mustard olive oil dressing
add ricotta +20, add prosciutto +25
- thai tuna salad 85
marinated tuna, rice noodle, salad, bell peper, carrot, radish, mint, coriander, basil, peanut, lemongrass coriander dressing
- 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 +20
- nasi / mie goreng 70
fried rice with vegetables, fried egg, tempe manis, crispy shallot, serundeng, krupuk. (on request sambal matah & badjak)
add chicken satay with peanut sauce +25
- thai green curry tuna or shrimp 110 / 135
with marinated tuna **or** shrimp, coconut cream, green beans, broccoli, eggplant, kemangi, rice
- sereh coco curry 65 / 90
lemongrass coconut curry with vegetables & tempeh **or** chicken, served with steamed rice
- pizza 75
margarita **or** plant-based pesto base, choose your toppings
- | | | | | | |
|-----------------------|-----|------------------|-----|----------------|-----|
| • fresh cherry tomato | 7k | • basil | 4k | • parmesan | 25k |
| • pumpkin | 7k | • garlic & onion | 7k | • ricotta | 25k |
| • zucchini | 7k | • chili peppers | 7k | • black garlic | 25k |
| • spinach | 7k | • olives | 10k | • chicken | 30k |
| • broccoli | 10k | • capers | 15k | • prosciutto | 40k |
| • bell peppers | 15k | • shiitake | 25k | • ham | 40k |
| • sun dried tomato | 15k | • shimeji | 25k | • bolognese | 40k |
- shredded beef ragu pasta 140
slow cooked beef in red wine tomato sauce with carrots, bell pepper, basil, & house made fettuccine with parmesan
- pasta fish florentine 150
house made fettuccine with mahi mahi fillet in white wine cream sauce, spinach, shimeji mushroom
- roasted vegetable pasta 90
house made fettuccine with roasted bell pepper, zucchini and eggplant in olive oil with garlic, lemon, basil & parmesan
add chopped crispy bacon +20
- seafood ravioli 150
homemade ravioli with squid, shrimp & fish filling in a creamy white wine sauce, tomato confit, parmesan, basil
- beef steak 190
180 gr beef steak in red wine sauce, choice of roasted* / mashed potatoes / french fries*, glazed baby carrots
- pork ribs 170
with black pepper sauce, choice of roasted* / mashed potatoes / french fries*, roasted vegetables
- chicken black pepper 120
grilled chicken leg with black pepper sauce, choice of roasted* / mashed potato / french fries*, sauerkraut, corn ribs
- garlic tuna 135
pan fried tuna with sesame & garlic butter, choice of roasted* / mashed potato / french fries*, roasted vegetables.

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

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 **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	
mule squash	35
homemade ginger syrup, lime, sparkling water & crushed ice	
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)	50
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
spinach, apple, cucumber, coconut water, spirulina, mint, lemon (alkaline)	
red root juice	45
beetroot, apple, carrot & ginger (lower blood pressure)	
coconut	35

smoothies

full power	55
coffee, dates, cashew nuts, banana & coconut milk	
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	
salted caramel matcha latte	55
ceremonial matcha, oatmilk, salted caramel, cacao jelly, iced	
tropical chia	55
chia with frozen banana, pineapple, strawberry & orange	

coffee

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

bali coffee pot	20
espresso / long black	27
flat white / cappuccino / latte	35
latte macchiato / mochaccino / caramel latte / affogato / matcha latte	38
strength: extra shot +5, decaf +10	

botanical teas

hot / iced

golden rosella	25
rosella, cinnamon, turmeric	
citrus green	25
green tea, orange, lemongrass, marigold	
blue dream	25
chamomile, lavender, butterfly pea & lime	
pandan panacea	25
pandan, pineapple & mint	
garden tea	25
fresh ginger, lime, lemongrass & honey	
mixed fresh mint from the garden	25

homemade treats

snicker bar 🍫 🏠	40
brownie 🌿 🍫	45
cinnamon roll with cream cheese 🌿 🍫	45
passion fruit cheesecake 🍫 🍫	40
carrot cake with cream cheese 🌿 🍫	50
dutch apple pie with ice cream 🌿	55
cookies (2 pcs) 🌿 🍫 choc or coconut or choc chip	20
homemade ice cream 🍦	20 / 30
1 scoop / 2 scoops	
energy balls (3 pcs) 🍫 🍫	35

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🍫 vegan 🍦 vegan option 🌿 vegetarian 🌿 🍫 vegetarian option 🏠 roomservice

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, negroni, espresso martini, manhattan	120
seasonal margarita	100
tequila, triple sec, lime juice, simple syrup, and choice of mango puree / passion fruit puree / mixed berry	
basil bash	100
gin, simple syrup, lime juice, basil	
passion fruit mojito	100
white rum, mint, lime, passion fruit puree, soda water	
passion mule	100
vodka, ginger beer, passion fruit, lime	
hipster dark & stormy	100
gold rum, kombucha, ginger syrup & lime	
pineapple whiskey sour 🌿	120
whiskey, pineapple juice, lime juice, cinnamon syrup & egg white	
pink up 🌿	120
tequila, campari, triple sec, house made passion fruit and pink pomelo syrup, lime juice, egg white	
blooming gin	120
jasmine infused gin, house made passion fruit and pink pomelo syrup, angostura bitters	
dragon colada	120
white rum, dragon fruit, chamomile syrup, lime juice, coconut cream	
limo negroni	120
gin, limo aperitivo, vermouth rosso	
aperol spritz	120
aperol, sparkling wine, soda water, orange slice	
bali paloma	120
tequila, limo aperitivo, orange juice, pomelo tonic syrup, lime juice	

digestif

homemade limoncello (200ml) 🏠	50 / 190
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rosé & red

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

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 ipa	65
island brewing summer pale ale	65
island brewing small hazy	70

tapas

bruschetta prosciutto & 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	
house made pickles 🍷🍷	30
prosciutto & ham 🍷	80
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* 🍷	75
popcorn bowl 🍷🍷	10
fried peanuts 🍷🍷	20

*comes with harissa mayo or mayo or ketchup