

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
- suma crêpes** 🌱 🥥 60 / 65
regular / gluten free crêpes, pick your style:
happy crêpes; caramelized apple, coconut slivers, shredded dark chocolate, cashew, honey, cinnamon sauce
tropical crêpes; jam, mixed tropical fruit, granola, mint, coconut slivers, cashew
power crêpes; greek yogurt, banana, mixed berry jam, granola, mint
- 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 bakery** 🌱 🥥 50
2 slices of homemade sourdough / brioche bread with butter & choice of: egg any style / jam / peanut butter / hummus
suggested add-ons: breakfast sausage / bacon / ham / cheese
- big morning scramble** 🌱 🥥 85
scrambled egg **or** tofu, baked sweet potato with sour cream and chives, spinach, roasted tomato, shimeji mushrooms
- big breakfast toast** 🌱 🥥 85
sourdough bread topped with 2 poached eggs, spinach, shimeji mushroom, tomato sauce, pickles, **add bacon +25**
- cultured morning toast** 🌱 🥥 80
toasted sourdough, black garlic labneh, poached egg, black garlic, mustard seeds. served with broccoli, sauerkraut, sunflower sprouts, spinach and cherry tomato
- rösti benedict** 🌱 🥥 90
hashbrown, poached egg, béchamel & hollandaise sauce, salami **or** shiitake, spinach, dill, side salad
- rösti beef carpaccio** 🥥 95
hash brown, beef carpaccio, béchamel sauce, pickle, capers, tomato, parmesan, side salad
- turkish eggs** 🌱 90
garlic yogurt 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** 🥥 100
fluffy scrambled eggs with prosciutto, parmesan, cherry tomatoes & dill, served with sourdough bread
- cuban panini** 🥥 115
butter toasted brioche bun 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 house olives 🍷 🍰	35
beef carpaccio	85
house made beef carpaccio with capers, parmesan, garlic yogurt	
charcuterie 🍰	110
ham, salami, pickle, marinated olive, flatbread	
chicken satay 🍰	60
with peanut sauce, crispy onion, kemangi	
beef croquettes 🍰	85
with mustard	
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	• basil 4k	• parmesan 25k
• spinach 7k	• garlic & onion 7k	• ricotta 25k
• fresh cherry tomato 10k	• chili peppers 7k	• chicken 30k
• broccoli 10k	• olives 10k	• prosciutto 40k
• bell peppers 15k	• capers 15k	• salami 40k
• sun dried tomato 15k	• shiitake 25k	• ham 40k
	• black garlic 25k	• 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 & peanut 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, bacon, swiss cheese, caramelized onion & lettuce	
cuban panini 🍰	115
butter toasted brioche bun 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	

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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

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) 55

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

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🌿🥥 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

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🌿🍷🍷 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, pickle, marinated olive, flatbread

chicken satay 🏠 60

with peanut sauce, crispy onion, kemangi

beef croquettes 🏠 85

with mustard

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