

# IN-ROOM DINING

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### BREAKFAST

AVAILABLE 24 HOURS

#### **CONTINENTAL BREAKFAST**

Coffee, Decaffeinated Coffee or Tea

Fresh Juice

Seasonal Fruit

Natural or Fruit-flavored Yoghurt

Corn Flakes, All-Bran, Homemade Granola, Sultana Bran or Rice Bubbles

Fresh Morning Bakeries, Preserves

#### **AMERICAN BREAKFAST**

Coffee, Decaffeinated Coffee or Tea

Fresh Juice

Seasonal Fruit

Natural or Fruit-flavored Yoghurt

Corn Flakes, All-Bran, Homemade Granola, Sultana Bran or Rice Bubbles

Two Eggs Any Style with Sautéed Potatoes, Mushrooms, Tomatoes  
Choice of Bacon, Ham, Chicken Sausages

or

Three-egg Omelette with Sautéed Potatoes, Mushrooms, Tomatoes  
Choice of Ham, Cheese, Peppers, Onions

Fresh Morning Bakeries, Preserves

### **HEALTHY BREAKFAST**

Coffee, Decaffeinated Coffee or Tea

Fresh Juice

Papaya

Natural or Fruit-flavored Yoghurt

Herbed Egg White Omelette, Roasted Tomatoes, Mushrooms

Toasted Wholemeal Bread, Honey

### **FRESH FRUIT, CEREALS, BAKERIES**

Sliced Seasonal Fresh Fruit

Natural or Fruit-flavored Yoghurt

Corn Flakes, All-Bran, Granola, Sultana Bran, Rice Bubbles  
with Full Cream Milk, Soybean Milk or Low Fat Milk

Homemade Bircher Muesli with Natural Yoghurt

Selection of Freshly Baked Danish Pastry, Croissant, Muffin,  
Soft Roll, Hard Roll, Kraftcorn Roll with Butter, Preserves

White or Wholemeal Toast with Butter, Preserves

### **BREAKFAST A LA CARTE**

Two Eggs Any Style with Sautéed Potatoes, Button Mushrooms, Roasted Tomatoes  
Choice of Bacon, Ham, Chicken Sausages

Three-egg Omelette with Toast, Button Mushrooms, Roasted Tomatoes  
Choice of Ham, Cheese, Peppers, Onions

Cinnamon French Toast  
Honey, Butter & Banana Compote

Breakfast Pancakes  
Honey, Butter & Maple Syrup

Waffle  
Maple Syrup, Banana Compote

Nasi Goreng  
Fried Rice with Egg, Shrimp, Beef Satay, Fried Chicken, Picked Vegetables

Mie Goreng  
Fried Yellow Noodles with, Shrimp, Beef Satay, Fried Chicken, Picked Vegetables

Bubur Ayam  
Rice Porridge with Chicken, Fried Shallots, Spring Onions, Egg, Chili Soy,  
Cak Kwe, Tongcay, Fried Soybeans

## **BEVERAGES**

Fresh Juices - Orange, Pineapple, Watermelon

Freshly Brewed Coffee, Decaffeinated Coffee

Cappuccino, Cafe Latte

Herbal Tea - Chamomile, Mint

Leaf Tea - English Breakfast, Earl Grey, Darjeeling,  
Genmai-Cha Blended Green Tea

Chinese Tea - Jasmine, Oolong, Lapsang Souchong

Hot or Cold Chocolate

Vanilla, Chocolate Milk Shakes

Hot or Cold Full Milk, Soybean Milk or Low Fat Milk

## ALL-DAY DINING

### APPETIZER

🍴 **Gado Gado**

vegetable salad with egg, tofu, spicy peanut dressing

**Satay & Ketupat**

beef & chicken skewers, rice cakes, peanut sauce

**Deep-fried Spring Rolls**

vegetables, shrimp, chicken, sweet & sour sauce

**Caesar Salad**

pan-fried chicken breast, crispy bacon, anchovy fillets, shaved Parmigiano cheese, pesto croûtons

**as main course**

**Prawn & Avocado Salad**

pineapple, iceberg lettuce, cocktail dressing

🍴 **Mixed Garden Greens**

rocket salad, kalamata olives, bell peppers, avocado, cherry tomatoes, toasted baguette, balsamic dressing

**Tasmanian Smoked Salmon**

cucumber & dill salad, caperberries, yoghurt dressing

🍴 **Indian Vegetable Samosas**

with raita, mango chutney

🍴 **Tomato & Mozzarella Salad**

pesto, extra virgin olive oil

### SOUP

🍴 **Tomato Soup**

sour cream, toasted pesto baguette

**Seafood Soup**

bok choy, kaffir lime leaves

🍴 vegetarian or non vegetarian option available

prices are subject to 10% taxes and 11 % service charge

## SANDWICH

### **Club Sandwich**

chicken salad, bacon, egg, tomatoes, garden greens, French fries

### **Grilled Chicken Tortilla Rolls**

avocado, onion, tomatoes, guacamole, mixed leaves

### **Grilled Beef or Chicken Burger**

onion, lettuce, tomatoes, gherkins, coleslaw, French fries

### **Tuna Salad Focaccia**

sun-dried tomatoes, kalamata olives, mesclun, French fries

### **Steak Sandwich**

onion confit, tomatoes, mesclun salad, grilled zucchini, potato skins

### **Shaved Ham & Swiss Cheese Sandwich**

crusty baguette, sprouts, grained mustard, French fries

### ☞ **Grilled Eggplant, Zucchini & Cottage Cheese Sandwich**

crusty baguette, French fries, garden greens

## FROM THE GRILL

### **King Prawns**

### **Seafood Skewers**

marinated, lime juice

**Australian Sirloin Steak      240 gr**

**Australian Tenderloin Steak   220 gr**

**Australian Lamb Chops**

**Roasted Chicken Breast**

**Pork Chops**

### **all dishes from the grill served with**

peperonata or crispy lettuce with shallot dressing

mashed potatoes, steamed rice, spicy potato skins or French fries

sambal matah, green peppercorn, red wine, mushroom, lemon butter,

caper sauce or Café de Paris butter

☞ vegetarian or non vegetarian option available

prices are subject to 10% taxes and 11 % service charge

## MAIN ACT

### ☞ **Nasi Goreng**

fried rice with shrimp, chicken, fried egg, beef satay, pickled vegetables

### ☞ **Mie Goreng**

yellow noodles with shrimp, chicken, beef satay, pickled vegetables

### **Seared Mackerel**

steamed rice, sautéed water spinach, sambal matah

### **Ikan Gurame**

fried gurame fish, sautéed long beans, steamed rice, rica-rica sambal

### **Udang Madu**

grilled jumbo prawns, honey-marinated, steamed rice, sautéed bok choy

### **Phad Thai**

rice noodles, tofu, shrimp, peanuts, fish sauce, bean sprouts, egg

### **Soto Ayam**

chicken broth, vegetables, spices, steamed rice

### **Sop Buntut**

clear oxtail soup with vegetables

### **Stir-fried Chicken & Cashew Nuts**

bamboo shoots, leek, dry chili, steamed rice

### **Deep-fried Chicken in the Basket**

Cajun-spiced, potato wedges, mixed green salad, BBQ sauce

### **Thai Green Chicken Curry**

steamed rice

### **Stir-fried Szechwan Beef**

chili bean sauce, onions, bamboo shoots, steamed rice

### **Spaghetti**

with your choice of Bolognese, carbonara, seafood marinara or pomodoro sauce

### **Hiyashi Udon**

cold Japanese udon noodles, ginger-flavored seafood broth

### **Unagidon**

smoked grilled eel, steamed rice, sweet soy sauce

☞ vegetarian or non vegetarian option available

prices are subject to 10% taxes and 11 % service charge

**DESSERT & CHEESE**

**Caribbean Bitter Chocolate Cake**

rum-soaked chocolate sponge, chocolate ganache,  
dark chocolate mousse, vanilla wafer, berry coulis

**Chilled Cheesecake**

cookie crust, strawberries Romanoff

**Vanilla Crème Brûlée**

apple compote, almond tuile

**Tropical Sliced Fruit**

**Häagen-Dazs Ice-cream Cup**

chocolate, vanilla, coffee or strawberry

**Cheese Platter**

with crackers, nuts

## BEVERAGE LIST

### GRAND HYATT BALI CLASSIC

Lemon Iced Tea

Wild Cherry Iced Tea

Fruit Punch

Lime Squash

### JUICE

Honeydew Melon, Orange, Pineapple, Watermelon

### MILKSHAKE & SMOOTHIE

Banana, Chocolate, Strawberry, Vanilla

### ICED COFFEE

Cappuccino, Espresso, Latte

### SODA

Pepsi-Cola, 7-Up, Strawberry Mirinda, Diet Coke,

Tonic/Soda Water, Ginger Ale

### SPARKLING & STILL

Equil Sparkling/Still 380 ml

Evian 500 ml

Perrier 350 ml

### COFFEE & TEA

[Freshly Brewed] Regular  
Espresso  
Cappuccino  
Cafe Latte

[Classic Tea] Darjeeling  
English Breakfast  
Earl Grey

[Herbal Tea] Chamomile  
Mint

[Chinese Tea] Jasmine  
Oolong

**BEER**

[Stout] Guinness - Ireland

[Lager] Bintang - Indonesia  
Heineken - The Netherlands  
Carlsberg - Denmark

**SPIRITS** - including one mixer

**Pouring**

Vodka, Gin, Rum, Whisky

**Premium**

[Gin] Bombay Sapphire  
Tanqueray

[Vodka] Absolut  
Grey Goose

[Tennessee] Jack Daniel's

[Canadian] Canadian Club

[Scotch] Chivas 12 Years Old  
J.W. Black Label  
The Famous Grouse

**Single Malt**

The Glenlivet 12 Years Old  
Glenmorangie 10 Years Old