

BREAKFAST POOLSIDE

DAILY
7AM-10AM



LOCAL WARM DISHES



Nasi Goreng (S)(G)(E)

Indonesian wok fried rice, chicken, soybean crackers & pickles

Bakmi Goreng (S)(G)(E)

Egg noodles, chicken, soybean crackers & pickles

GLOBAL WARM DISHES



Shakshuka Egg (L)(G)(E)

Homemade tomato sauce, egg, feta cheese & multigrain bread

Beef & Egg (L)(E)(G)

Korean marinated Kiwami bolar blade, mushroom, BBQ sauce & multigrain bread

Scandic Toast (S)(L)(G)

Salmon, cream cheese, crispy capers, pickled onion, multigrain bread

Egg Your Way (L)(P)(E)(G)

Selection of egg, chicken or beef sausage, beef or pork bacon, hash brown, sauteed mushroom, multigrain bread

Benedict (G)(L)(P)(E)

Poached egg, muffin, pork honey ham, Hollandaise, bacon & mushroom

SWEET



Pisang Goreng Madu (G)(E)(L)

Crispy fried banana with honey, palm sugar & vanilla gelato

Pancake (L)(N)(G)(E)

Honeycomb, vanilla brûlée, pistachio & fruits

Waffle (L)(G)(E)

Maple syrup, vanilla gelato & berries



French Toast (L)(G)(E)

Vanilla gelato & berries

Baker's Basket (G)(L)(E)

Multigrain bread, brown toast, fruit Danish, plain & chocolate croissant

Pitaya Bowl (G)(L)(N)

Banana, dragon fruit, coconut, kiwi & berry

Fruit Platter

Seasonal selection

Granola Bowl (G)(L)(N)

Granola, yoghurt, berries & caramelized banana

(L) Lactose (N) Nuts (G) Gluten (S) Seafood (E) Eggs (P) Pork (👨🍳) Chef Recommendation

Should you have any allergy/dietary requirements please inform your waiter.
All prices are quoted in thousands of Indonesian Rupiah and subject to 10% service charge and 11% prevailing government tax.

BITS & BITES

Chili Chicken Wings (G)(E)

Pickled cucumber & herb mayo

Chicken Yakitori (G)(L)(E)

Teriyaki glazed, wasabi mayo
& pickled cucumber

California Maki Roll (G)(L)(S)(E)

Avocado, crab stick, red tobiko
& soy sauce

Spring Rolls (G)(E)(S)

Prawn & chicken, bamboo shoots,
sweet chili sauce

Pork Belly Satay (G)(P) 🌶️

Petitengat-style marinated, sweet sambal,
crispy garlic shallot & kaffir lime

Chicken Quesadillas (L)(G)

Enchilada sauce, avocado, tomato fresca,
sour cream & jalapeños

Nachos (L)

Chili beef, avocado, tomato fresca,
jalapeños, sour cream & coriander

Dips & Sticks Platter (L)(G)(V)

Baba ghanoush, hummus, tzatziki,
mixed crunchy vegetables, artichoke,
pita bread, tomato & ciliegine cheese

Halloumi & Watermelon Salad (G)(L)(N)(V)

Dragon fruit, orange vinaigrette & almond flakes

Tomato Salad (L)(G)(V)

Burrata, basil oil, honeycomb, preserved lemon
& strawberry balsamic dressing

GOOD CARBS ONLY

Grilled Corn (L)(N)(E)(V)

Sweet sambal butter, Parmesan
& crushed nuts

Margherita Pizza (L)(V)

Smoked cherry tomatoes, fried basil
& mint leaves, Bocconcini & Mozzarella

Pepperoni Pizza (L)(P)

Choice of beef or pork, Mozzarella,
pickled shallot & fried basil

BBQ Chicken Kebab (G)(L)

Tabbouleh, tzatziki, naan bread & lemon

Creamy Chicken Pasta (G)(L)

Spiced marinated chicken breast,
cream sauce, tomato cherry, Parmesan

Pad Thai (N)

Tofu, tamarind, bean sprout, lime

Add

Chicken 60

Prawn

COMFORTS & DELIGHTS

Classic Fries (L)(G)

Straight-cut potato with butter cottage
cheese dip

Tempeh Wrap (N)(G)(VE)

Vegan Caesar dressing, avocado
& almond Parmesan

Caesar Wrap (G)(L)(S)(E)

Deep fried falafel, avocado, Parmesan
& chips

Crispy Mushroom Burger (G)(VE)

Coleslaw, sambal aioli, potato chips
& pickled cucumber

Fried Chicken Burger (L)(E)(G)

Cabbage slaw, charcoal bun, jalapeños,
ranch dressing, thousand island

Beef Burger (L)(G)(E)(A)

Yellow cheddar, lettuce, onion jam, mayo,
pickled cucumber, beef bacon & egg

Add Beef Pattie

Wagyu Philly Steak (L)(G)(E)(A)

Wild rocket, beer onions, truffle aioli,
cheddar cheese & gravy

Beef Panini (G)(L)(E)(A)

Pastrami, Emmental cheese, coleslaw,
caramelized onion, thousand island
dressing & chips

Sticky Pork Ribs (P)(G)(L) 🌶️

Sweet sambal soy glazed, pickled
cucumber & fries

Currywurst (G)(L)(P)

Pork bratwurst, Swiss cervelat,
Spanish chorizo & fries

Slider Three-Way (G)(L)(E)(P)(A)

Fish, chicken & potato cake with crispy
lettuce, mayonnaise & pickled cucumber

Crispy Seafood Platter (G)(L)(E)(S)

Deep fried squid, prawn & fish with
spicy mixed flours, lime, herbs aioli & fries

DESSERTS MOMENTS

Sliced Fruit

Seasonal selection

Exotic Fruit Tart (G)(L)(E)(N)

Passion fruit curd, mango lime compote,
mango sorbet

Red Berries Taco (G)(L)(E)(N)

Crispy waffle, raspberry cheesecake
& raspberry cheese gelato

(L) Lactose (N) Nuts (G) Gluten (S) Seafood (E) Eggs (P) Pork
(A) Alcohol (V) Vegetarian (VE) Vegan 🌶️ Spicy

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COCKTAILS

Mr. Cave

Dry gin, coconut liqueur, pineapple, passion fruit, mixed spice, lime

Seminyak Squash

Dry gin, cucumber, coriander, mint, elderflower, lime, homemade ginger beer

Cave Spritzer

Pomelo gin, Italian bitter, carbonated strawberry mulled wine

Dos Berry Mojito

White rum, strawberry, raspberry, mint, lime, soda

Lazy Mango

Rum pandan infusion, mango, orange, vanilla, calamansi, homemade espuma

Tropic Thunder

Spiced rum, coconut cream, strawberry, pineapple, banana

WINE BY GLASS

Sparkling

Cinzano Cuvée Storica Prosecco, Glera, Veneto, Italy

Rosé

Château d'Esclans The Pale Rosé, Provence, France, 2023

White

Tommasi Le Rosse Pinot Grigio, Veneto, Italy, 2023

Red

Mount Rozier, Stellenbosch, South Africa, 2022

MOCKTAILS

Cave Man

Apple, pineapple, orange, mint, vanilla, lime

Cave Lemonade

Local grape, sage, coconut water, orgeat, lemon

Tropicana

Pineapple, coconut water, basil, lemon, vanilla, homemade ginger beer

Berry & Mint Smash

Strawberry, raspberry, mint, lime, lemonade

HOT DRINKS

Coffee / Tea

Coffee Milk

SOFT DRINKS

Coca Cola

Coke Cola Zero

Sprite

Red Bull

Mesari Cooler

Vodka, triple sec, passion fruit, watermelon, cranberry

Litchi Mar-Tea-Ni

Vodka, lychee liqueur, jasmine, lemongrass, lemon

Jalisco Express

Tequila Reposado, homemade chili liqueur, mango, agave, lime

Amber Groove

Bourbon Whiskey, Amaretto, pineapple, lemon, foam agent, aromatic bitter

Rose Splash Sangria

Glass

Pitcher

House rosé wine, vodka, triple sec, guava, orange spice, apple, strawberry

BEERS

Bintang Pilsener

Bintang Radler Lemon

Heineken

Albens Cider

NON-ALCOHOLIC

SIGNATURE SHAKES

Choco Bliss

Chocolate ice cream, oreo, nuts, espuma

Milky Express

Vanilla ice cream, caramel, espresso, nuts, espuma

Island Whirl

Strawberry ice cream, banana, granola, coconut cream, vanilla, espuma

SMOOTHIES

Mango

Strawberry

Dragon Fruit

Banana

PRESSED JUICES

Watermelon

Orange

Whole Young Coconut

WATER

Equil Still/Sparkling 380 ml

Equil Still/Sparkling 760 ml

LEAVE
A REVIEW



WINE LIST



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