

BREAKFAST MENU

Awaken your senses with breakfast at Paoman. Begin with a refreshing drink and a light starter, followed by your choice of a beautifully prepared main course. Enhance your morning with curated extras for a truly elevated experience.

COFFEE CREATIONS (HOT / ICED)

Mochaccino
Cappuccino
Caffè Latte
Flat White
Espresso
Americano
Bali Coffee

FINE TEAS (HOT / ICED)

English Breakfast
Chamomile
Jasmine Green
Oriental Green
Mint Breeze
Royal Earl Grey

FRESHLY SQUEEZED JUICES

Watermelon
Pineapple
Cantaloupe
Papaya
Coconut Water

STARTER

Croissant with butter and jam, served with fresh fruit slices.

MAIN COURSE

EGG ANY STYLE

Fried, omelet, poached, or scrambled, served with traditional condiments.

THAI PINEAPPLE FRIED RICE

Wok-fried rice with vegetables, pineapple, prawns, egg, and crackers.

BALI BURRITO

Toasted flour tortilla filled with fried eggs, shredded chicken, mixed lettuce, and a side salad.

NASI GORENG BALI

Traditional Balinese fried rice with vegetables, spiced shredded chicken, and crackers.

NASI CAMPUR

Coconut yellow rice with chili chicken, tempeh, tofu, vegetables, cucumber salad, and condiments.

AGURA TOAST

Japanese cinnamon butter French toast with mashed sweet potato, caramelized banana, and poached apple.

MIE GORENG

Stir-fried egg noodles with seasonal vegetables and soy sauce.

BUBUR AYAM

Chicken rice porridge with fried chili, shredded chicken, boiled egg, vegetables, and crispy tempeh.

TINUTUAN

Vegetable rice porridge with spinach, pumpkin, tofu, tempeh, and boiled egg.

LONGSILOG

Smoked pork sausage with sunny-side-up egg, sweet potato fries, and pickles.

INDIAN PARATHA

Flaky Indian flatbread served with raita, mango chutney, dal curry, and Madras-style scrambled eggs.

KIMCHI FRIED RICE

Wok-fried rice with kimchi, sunny-side-up egg, sliced nori, and vegetable tempura.



Vegetarian



Vegan



Gluten Free



Chef Recommendation

EXTRAS

KOMBUCHA

ORIGINAL

85K

PASSION FRUIT

85K

Mango jam, passion fruit purée, kombucha.

ROSE

85K

Magnolia, blue pea, frangipani, rosella, lemongrass, kombucha.

MORNING COCKTAILS

MIMOSA

145K

Orange juice, sparkling wine.

BLOODY MARY

135K

Vodka, tomato juice, Worcestershire sauce, salt, and celery.

HEALTHY DRINKS

PINEBERRY BOOST

75K

Strawberry, pineapple, turmeric, tomato, honey, lemon juice.

Benefits: High in antioxidants, supports heart health, and refreshes the skin naturally.

SUNNY ROOTS

75K

Turmeric, green apple, tangerine, celery, honey, lemon juice.

Benefits: Rich in antioxidants and vitamin C to rehydrate and restore body balance.

BLUSH & BLOOM

75K

Tomato, green apple, carrot, turmeric, lemon juice, honey.

Benefits: Full of natural sweetness and vitamin C, promotes healthy skin and overall wellness.

GREEN GLOW

75K

Spinach, celery, cucumber, pineapple, lemon juice, honey.

Benefits: A refreshing blend rich in iron and antioxidants to boost energy and vitality.

The above prices are in Indonesian Rupiah and subject to 21% government tax and service charges