

Deeva's a la carte breakfast menu

The Morning Glory

Deeva Restaurant by The Udaya is a restaurant that aims to delight the palate of guests from all over the world with its luscious taste and stunning view of Tegallantang. Offering an exceptional number of culinary selections, from the traditional taste of Balinese delicacies to international nourishments.

Fresh local ingredients and Indonesian spices are the keys to our palatable dishes. We proudly serve vegetarian options as well to better indulge everyone's food preferences.



Morning Glory Set Menu

First Thing First

Fresh Juice

Your choice of orange, watermelon, pineapple, or papaya.

Breads and Pastries

Bread toasts, muffins, danish, croissant, and donuts. Served with homemade preserved jam and butter.

Mixed Fruit Slices

A platter of mixed seasonal fruits.

Paratha (vegan)

Pan-fried Indian flatbread served with sour cream and Indian tomato chili sauce.



To Follow

Salad

Fresh Healthy Green Salad

Green salad mixed with avocados, onions, green apples, cucumbers, and topped with orange dressing.

Fresh Fruit Salad

Mixed fruits with yogurt dressing.

Pasta Salad

Pasta, tomato cherries, onion, mixed capsicum, and served with cocktail dressing.

Vegan Breakfast Bowl

Avocado, edamame, bell pepper, red beans, grilled tomato, granola, and turmeric chickpeas with tahini sauce.

Asian Breakfast

Nasi Goreng

Fried rice with vegetables, egg, prawn crackers, and pickle.

Noodle Selection

Your choice of egg noodles, rice noodles, or flat noodles. Wok-fried with vegetables, egg, and prawn crackers.

Chinese Porridge

Served with fried soybeans, tongchai, cakwe, chicken, celery, fried shallot, egg, and Medan anchovy.

Bubur Udaya

Special red rice porridge with red curry paste, peanuts, and kaffir lime crackers.



Egg Selection

Turkish Egg

Poached egg with spicy yogurt sauce and jalapeño aioli.

Shakshuka

Fried egg cooked with spicy fresh tomato sauce. Served with avocado and cheddar cheese.

Egg and Avocado Toast

Poached egg and guacamole served on bread. Served with fresh salad.

Egg Toast

Indian-style egg on pan-grilled toast. Served with yogurt and chili sauce.

Eggs in Any Style

Your choice of poached, fluffy omelette, scrambled, sunny side up, benedict, or boiled eggs. Served with your choice of:

- *Tomato cheese, or tomato herbs, or tomato Florentine*
- *Lyonnais potatoes, potato cake, hash browns, or potato pom pom*
- *Ratatouille, sautéed mushroom, grilled vegetables, or baked beans*
- *Beef/chicken sausage, pork bacon, or honey ham*

Egg Burritos

Egg wrapped in tortilla flour. Served with mixed capsicum, cheese, and healthy salad.



Sweets

Cereals

Your choice of homemade bircher muesli, granola, coco crunch, or corn flakes. Served with fresh milk and yogurt.

French Toast

Homemade french toast with maple syrup and sugar icing.

Waffles

Homemade waffles with chocolate sauce or maple syrup.

Crepes

Homemade crepes served with banana and your choice of chocolate sauce or maple syrup.

Pancakes

Your choice of plain or banana pancake. Served with honey or maple syrup.

Smoothie Bowl

Your choice of banana, dragon fruit, or strawberry. Served with fresh strawberry, banana, kiwi, granola, and dry oats.



To Finish

Jamu Kunyit Asem

A traditional herbal drink made from a turmeric blend of fresh tamarind, curcumin, and honey.

Wedang Jahe

Warm traditional drink renowned with its healing properties in Java Island. Made of ginger, clove, lime, lemongrass, and honey.

Organic Tea

Your choice of black, green, Darjeeling, chamomile, peppermint, lemongrass, or ginger tea.

Hot Chocolate

*Homemade hot chocolate.
Served warm.*

Balinese Coffee

Traditional coffee made from the finest coffee beans from the most popular local plantation in Kintamani, North Bali. Its unique way of processing brings out a harmonious blend of taste and aroma.



