

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, multigrain, baquette, bread pudding, danish, croissant and pain au chocolate served with homemade preserved jam and butter.

Cereal

*Coco crunch, corn flakes, granola.
Served with Milk or Yogurt*

Mixed Fruit Slices

A platter of mixed seasonal fruits.

Traditional Balinese cake

Assorted Traditional Balinese cake





To Follow

Salad

Fresh Healthy Green Salad

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

Fresh Fruit Salad

Mixed fruits with yogurt dressing.

Pasta Salad

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

Vegan Breakfast Bowl

Avocado, edamame, bell pepper, red beans, grilled tomato, and granola. Served with turmeric tahini dressing.

Asian Breakfast

Fried Rice*

*Fried rice with vegetables, egg, prawn crackers, and pickles.
(*vegetarian option available)*

Noodle Selection*

Your choice of egg noodles, rice noodles, or flat noodles. Wok fried with vegetables, egg, and prawn crackers. (*vegetarian option available)

Chinese Porridge

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

Paratha (vegetarian)

Pan-fried Indian flatbread fill with potato curry served with sour cream vegan and Indian tomato chili sauce.



The Udaya
RESORT & SPA

deeva
RESTAURANT

Egg Selection

Turkish Egg

Poached egg with yogurt sauce and chili oil.

Shakshuka

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

Egg and Avocado Toast

Poached egg and guacamole on sour dough bread. Served with chipotle hollandaise sauce and fresh salad.

Udaya Egg Toast

White toast, honey ham, Scrambled egg, aioli. Served with fresh salad.

Egg Benedict

Poached egg, pork bacon/chicken rasher, and spinach on an English muffin. Topped with hollandaise sauce and served with healthy salad.

Eggs in Any Style

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

- *Potatoes: Lyonnaise potatoes, hash browns, or potato pom poms*
- *Vegetables: Ratatouille, sautéed mushroom, herb tomatoes, grilled vegetables, or baked beans*
- *Protein: Beef or chicken sausage, pork bacon, chicken rasher, or honey-glazed ham*

Egg Burritos

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



Sweets

Chia Seed Pudding

Chia seed, soya milk, granola, raisin, strawberry, honey

French Toast

Homemade French toast with maple syrup and icing sugar.

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

Homemade pancake served with banana, and your choice of honey or maple syrup.

Smoothie Bowl

Mix smoothie bowl with banana, dragon fruit & strawberry. Served with pineapple, banana, granola, and dry oats.



To Finish

Wedang Jahe

Warm traditional drink renowned with its healing properties in Java Island. Made of ginger, 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.



