

COFFEE HOT/ICE

Espresso	40
Piccolo	45
Americano	55
Flat White	60
Latte	60
Cappuccino	60
Moccacino	65

BEANS GRAM FROM POTTERY

	100gr	/	200gr	/	500gr
Bali Kintamani	80	/	160	/	300
Bali Petang	80	/	160	/	300
Aceh Gayo	75	/	150	/	280
Sulawesi Toraja	75	/	150	/	280
Pottery Blend	80	/	160	/	300

MILK SHAKE

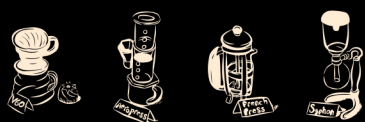
Chocolate Vanilla Strawberry Velvet Matcha	75
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MANUAL BREW SINGLE ORIGIN

70

Bali Kintamani
Bali Petang
Sulawesi Toraja
Sumatra Aceh Gayo

Selection of brewing methods on your choice



OUR ICED COFFEE RECIPE

Double Choco Mocha	60
Chocolate paste, chocolate syrup, milk and espresso basic top with chocolate grated	
Salted Caramel Macchiato	65
Homemade salted caramel, espresso basic and top with chocolate grated	
Ice Cream Vanilla Latte	70
White chocolate, espresso basic and ice cream vanilla on top	
Cobana Coffee Frappe	65
Blended coconut milk, banana syrup, chocolate and espresso basic	
Avocado coffee	70
Soymilk, avocado, chocolate syrup, espresso	

COFFEE CREATION COCKTAILS

Crystal Coffee Martini	125
Vodka, distilled coffee, white chocolate syrup, distilled foam	
Rum Coconut Affogato	135
Rum, coconut milk, vanilla syrup, espresso, chocolate dome	
Caramel vodka	135
Kintamani vodka, salted caramel, fresh milk, espresso, foam	
R&G	135
Kintamani rum, clarified grape juice, simple syrup, clarified sweet sour, lime juice	

HERBAL TEA

45

Chamomile
Lemongrass
Peppermint

DRIED PICKED

45

English Breakfast
Earl Grey
Oolong
Jasmine Green Tea

ICED TEA

Earl Lemon Tea	55
Cold Brew Earl Grey tea, lemon juice and home made syrup	
Royal Milk Tea	50
English Breakfast Tea with creamy milk	
Thai Iced Tea	60
Fresh brew of Thai tea with evaporated milk and fresh milk	
Lychee Iced Tea	65
English breakfast tea with home made lychee syrup and splash of lemon	
Pottery Iced Tea	65
Seminyak Blend tea, lemon grass and raw honey	

SPECIAL TEA

55

Kapha
Green tea, cinnamon, ginger, pepper and cloves

Pitta
White tea, coriander, cardamom, and peppermint

Vata
Star Anise, Cardamom, Chamomile and ginger

Seminyak Blend
Green Tea, Pandan, lemongrass, cinnamon and ginger

SNACK MENU

ALL DAY BREAKFAST

Available from 11AM - 7PM

Chili Prawn & Egg (L) 165
Multigrain, asparagus & chives

Roasted Heirloom 80
Tomato Soup (L)
Bacon, garlic bread & quail egg

Wagyu Beef & Egg (L) 195
Mushroom, Chimichurri, watercress, multigrain

Breakfast burritos (L) 115
Bacon, egg, romaine lettuce, tomato salsa
smashed avocado, cheese, jalapeno & lemon

Pottery Quinoa (GF) (VE) 95
Avocado, baby romaine, pumpkin chips
& coconut bacon

Pork Belly Spices Milk Bun (P) (L) 140
Crispy pork belly, coleslaw, housemade pickle
cucumber, spicy mayo, sambal matah

The Avo (V) 95
7 grain bread, guacamole, feta cheese
oregano, lime, crispy capers & fennel

Double Cheese And Ham (L) 140
7 grain bread, baby gerkin, pastrami, pepperoni,
truffle mayo

Salmon Benny Fennel (L) 140
Poached egg, hollandaise, asparagus, smoked
salmon, fennel, fried cappers & 7 grain bread

Breakfast Fruits Salad (N) (VE) (L) 75
Blood orange yoghurt, watermelon
mango, kiwi, berries & granola

Banana Wrap (N) 75
Chocolate hazelnut, cream cheese,
berries & vanilla ice cream

Pitaya Bowl (VE) 75
Banana, dragon fruit, coconut, kiwi & berry

GRAB & GO

SANDWICHES

Tuna Sandwich (L) 70
Multi grain toast, lettuce, beef tomato, cucumber,
avocado & mayonnaise

Chicken Milk Bun Sandwich (L) 75
Chicken lyoner, crystal lettuce, tomato, homemade beef bacon,
Emmental cheese

White Toast Sandwich (L) 70
Beef bacon, smoked chicken, lettuce, tomato, avocado, hard boiled egg

Salami Milano sandwich (P) (L) 75
Baguette, house made pickle cucumber, Edam cheese, truffle mayo,
tomato, wild rucolla, black pepper

Ultimate Bagel Sandwich (V) (GF) 85
Gluten free bagel, beef tomato, cream cheese, alfalfa

SWEETS

Caramelized Apple Pie (L) (N) 60
Pie crust, almond cream, caramelized apple

Oreo Cheese Cake (L) 60
Oreo crumble, dark chocolate whipped ganache

Carrot Cake (L) (N) 60
Cream cheese frosting, toasted walnut, lemon

Red Velvet Roll (L) (N) 60
Lemon cream cheese frosting, red velvet crumble, chocolate stick

Amatika Banana (VE) (N) 60
Vegan chocolate mousse, banana passion fruit cremeux, banana biscuit

Salted Caramel Brownies (L) (N) 60
Chocolate brownies, caramel ganache, chocolate namelaka

Bali Kopi Tiramisu (L) (N) (contains alcohol) 60
Mascarpone cream, biscuit finger, coffee whip ganache

Fudgy Brownie Cookie 25
Gluten Free Peanut Butter Cookie 25

PASTRIES

Plain croissant 40

Chocolate croissant 40

Almond croissant 45

Cobbana 45

Chocolate Nutella Pain Suisse 45

Nutella Cinnamon Roll 40

Yuzu Cream Cheese Cinnamon Roll 40

Flat croissant (pistachio | Oreo | chocolate) 40

Apple turn over 40

Chicken sausage roll 45

(VE) Vegan | (V) Vegetarian | (GF) Gluten Free | (N) Contains Nuts | (L) Contains Lactose

All prices are quoted in thousands of Indonesian Rupiah and subject to 10% service charge and 11% prevailing government tax.
Any food allergy or intolerance, please inform our staff.

HOTEL
INDIGO
BALI SEMINYAK BEACH


Pottery Café

Sereni-Tea

SWEET

Es Degan Macaroon
Coconut cremeux framboise

Nastart
Pineapple confit, caramelized pineapple
meringue stick

Lapis Legit
Indonesian layered cake

Pisang Ijo Mousse
Pandan coconut mousse, banana confit
palm sugar jelly

Kolak Pisang
Coconut pudding, jackfruit jelly
ganache whipped banana, caramelized banana

Scone
Coconut, palm sugar

DRINK

Coffee Hot / Iced
Espresso
Doppio
Flat White
Latte
Cappuccino

Tea Hot / Iced
English Breakfast
Earl Grey
Jasmine Green
Chamomile
Peppermint

SAVORY

Ayam Betutu Croissant
Marinated Balinese chicken
pickled cucumber and aioli

Volve Veat Rendang
Sumatran beef stew, aioli and chilli

Milk Shakes
Vanilla
Chocolate
Strawberry

Afternoon tea set is served for 2 persons.
Including 2 pairs of beverages your choice.