

Flavors of Bumi Kabins

Dear beloved guests,

Welcome to our thoughtfully crafted food and beverage menu
A reflection of the care and vibrant flavors that make Bumi Kabins Ubud
truly special.

Our menu is intentionally small, carefully curated to offer just the right
selection of dishes, each prepared with love and attention to detail.

Each morning, wake up to a complimentary breakfast that fuels your day
with fresh, nourishing delights. As the sun sets, indulge in our thoughtfully
crafted dinner offerings and explore the treasures of our minibar, perfect for
unwinding after a day of adventure.

We hope you savor every moment, every bite, and every memory made
here.
May your time at Bumi Kabins Ubud be as warm and fulfilling as the meals
we serve.

With heartfelt wishes,
Bumi Kabins Ubud Family



BREAKFAST

GRANOLA BOWL

WITH FRESH FRUIT AND YOGURT

BREAD BASKET

CROISSANT, SOURDOUGH BREAD

SERVED WITH STRAWBERRY JAM AND BUTTER

WAYAN'S PANCAKE

PANCAKE SERVED WITH DRAGONFRUIT, BANANA, GARNISHED WITH GRANOLA, HONEY, AND COCONUT FLAKES (CONTAINS EGGS)

EGGS ANY WAY

SERVED WITH SAUTÉED MUSHROOMS, MIXED SALAD, AND TOASTED SOURDOUGH BREAD ON THE SIDE.

INDONESIAN NASI/MIE GORENG

VEGETARIAN FRIED RICE / FRIED NOODLE WITH FRIED EGG, SERVED WITH SLICED TOMATOES, CUCUMBER, INDONESIAN CRACKER AND SPICY SOYA SAUCE ON THE SIDE

HOT DRINK

CHOOSE ONE OF THE FOLLOWING

TRADITIONAL BALINESE COFFEE, ESPRESSO, LATTE, CAPPUCCINO, BLACK TEA, GINGER BLACK TEA, OR GREEN TEA.

FRUIT JUICE

CHOOSE ONE OF THE FOLLOWING

DRAGON FRUIT, MANGO (SEASONAL), PINEAPPLE OR WATERMELON

ALL IS SERVED WITH A SEASONAL FRUIT SALAD

BREAKFAST SERVICE HOURS ARE 8.00AM- 10.00AM

PLEASE ORDER YOUR BREAKFAST BY 5.00PM THE DAY BEFORE

IF YOU WOULD LIKE TO HAVE BREAKFAST BEFORE 8.00AM

PLEASE INFORM THE RECEPTION A DAY BEFORE

WE ARE PLEASED TO OFFER COMPLIMENTARY ADDITIONAL MEALS/COFFEE/FRUIT JUICES IN CASE YOU WOULD LIKE TO HAVE MORE, THE BREAD BASKET AND GRANOLA BOWL HAVE THE SHORTEST PREPARATION TIME FOR YOUR CONVENIENCE



BREWED WITH SENIMAN

WE PROUDLY BREW COFFEE USING BEANS FROM **SENIMAN COFFEE**, A BALI-BASED PIONEER IN INDONESIA'S SPECIALTY COFFEE SCENE. THEIR APPROACH HIGHLIGHTS THE DISTINCT FLAVORS OF INDONESIA'S RICH COFFEE ORIGINS, USING INNOVATIVE ROASTING AND BREWING TECHNIQUES TO CRAFT EVERY CUP WITH EXCEPTIONAL BALANCE AND DEPTH.

ROOTED IN BALI'S CREATIVE ENERGY, SENIMAN HAS SHAPED THE NATION'S COFFEE CULTURE—DEVELOPING THE INDONESIAN COFFEE FLAVOUR WHEEL, PUBLISHING AWARD-WINNING BOOKS, AND TRAINING COFFEE PROFESSIONALS AROUND THE WORLD.

YOU CAN ALSO EXPERIENCE THEIR CREATIONS FIRSTHAND BY VISITING THEIR UBUD COFFEE STUDIO AT JL. SRIWEDARI NO. 5.

SERVED IN A SELECTION OF BREWS OPTIONS

TRANS RX ARABICA

DARK CHOCOLATE, CARAMEL, BIG SYRUPY BODY

SENIMAN SEASONAL BLEND

TOFFEE, MOLASSES, ORANGE BLOSSOM, DRIED STRAWBERRY, CHOCOLATE NIB

ESPRESSO

AMERICANO

LONG BLACK

LATTE

FLAT WHITE

CAPPUCCINO

Prices listed are in thousands Indonesian Rupiah
11% Tax and 10% Service are included in the price.



VILLA DINING

LUNCH AND DINNER SERVICE HOURS ARE BETWEEN 11.30AM- 8.00PM (LAST ORDER AT 7.30PM)
OUR STAFF WILL BE AVAILABLE TO ASSIST WITH CLEANING UNTIL 8.30 PM.
PLEASE NOTIFY US ONCE YOU HAVE FINISHED WITH YOUR MEAL.

LIGHT BITES

VIETNAMESE SPRING ROLL 95K

RICE PAPER ROLL WITH RICE NOODLES, FRESH VEGETABLES & HERBS, PEANUT SAUCE

GYOZA 95K

PAN FRIED DUMPLINGS SERVED WITH SAVORY UMAMI SAUCE

POTATO WEDGES 85K

CRISPY FRIED POTATO WEDGES WITH DIPPING SAUCE

GARDEN SALAD 85K

ROMAINE LETTUCE, MIXED VEGETABLES, CRISPY SOURDOUGH, PARMESAN CHEESE & VINEGAR DRESSING

FRENCH FRIES 75K

GOLDEN CRISPY FRENCH FRIES SERVED WITH TOMATO KETCHUP AND MAYONNAISE ON THE SIDE

MAINS

FISH AND CHIPS 195K

BEER-BATTERED FISH FILLET SERVED WITH CHIPS, TARTARE SAUCE, AND VEGETABLES

PRAWN ROLL 175K

CRISPY WRAPPED KING PRAWNS (2 PCS) SERVED ON MASHED POTATO WITH BUTTERED BROCCOLI AND SPICY MAYONNAISE SAUCE ON THE SIDE

TOM YAM SOUP 175K

SPICY AND SOUR SOUP WITH MIXED SEAFOOD, LEMONGRASS, GALANGAL, TOMATO AND SHALLOT

GARDEN SALAD BOWL 145K

ROMAINE LETTUCE, MIXED VEGETABLES, CRISPY SOURDOUGH, EGGS, PARMESAN CHEESE & VINEGAR DRESSING

SOTO AYAM 165K

TRADITIONAL INDONESIAN CHICKEN SOUP WITH FRAGRANT TURMERIC BROTH, GLASS NOODLES, BOILED EGG AND HERBS

GADO-GADO 165K

TRADITIONAL INDONESIAN STEAMED VEGETABLE SALAD WITH TOFU, TEMPE, EGG AND HOMEMADE PEANUT SAUCE

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VILLA DINING

THE GRILL

BBQ PORK RIBS	295K
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GRILLED PORK RIBS GLAZED WITH HOUSE BARBEQUE SAUCE, SERVED ON SLICED RED RADISH AND SAUTÉED BROCCOLI

GRILLED FISH	265K
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PAN-SEARED FISH FILLET WITH SLICED RED RADISH AND SAUTÉED BROCCOLI, SERVED WITH HOLLANDAISE SAUCE

CHICKEN SATAY	175K
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GRILLED CHICKEN SKEWERS SERVED WITH STEAMED RICE, TRADITIONAL URAP AND PEANUT SAUCE

ADD-ONS

RED RICE	25K
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WHITE RICE	25K
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VILLA DINING

DESSERTS

VANILLA SPONGE CAKE 95K

VANILLA SPONGE CAKE SERVED WITH COCONUT ROAST FLAKES AND ARTISAN GELATO (PLEASE ASK OUR STAFF FOR LATEST AVAILABILITY).

MIXED ARTISAN GELATO 95K

THREE SCOOPS OF ARTISAN GELATO OF YOUR CHOICE, SERVED WITH COCONUT ROAST FLAKES (PLEASE ASK OUR STAFF FOR LATEST AVAILABILITY)

CRÈME BRÛLÉE 95K

CLASSIC VANILLA CUSTARD WITH A CRISP CARAMELIZED SUGAR CRUST, SERVED WITH SEASONAL BERRIES AND A DELICATE CARAMEL TUILE.

TROPICAL FRUIT GELATO BOWL 95K

VANILLA ARTISAN GELATO SERVED WITH FRESH DRAGON FRUIT, PASSION FRUIT, AND SEASONAL BERRIES.

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MINIBAR

SOFT DRINKS

GUAVA SPARKLING TEA	60K
TURMERIC SPARKLING TEA	60K
COCA COLA	20K
COKE ZERO	20K
SPRITE	20K
BALI RAIN SPARKLING WATER	35K

WINES

MARCHESI DE FRESCOBALDI, REMOLE BIANCO, WHITE WINE (ITA)	900K
RIVERA NEGROAMARO RED WINE (ITA)	900K
LA GIOIOSA PROSECCO TREVISO (ITA)	1,100K

BEERS

KURA-KURA ISLAND ALE (YELLOW CAN)	85K
KURA-KURA LAGER (BLUE CAN)	75K
BINTANG BEER	45K

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BREWS AND BLOOMS

Jars with our special coffee and tea selections available in the villa for you to savor

COFFEES

Gayo, Aceh

From robusta beans, this coffee has powerful yet clean taste with low acidity.

Directions: place 1 to 2 spoons in the French press, add boiling water, stir, let it rest for 5 minutes and press.

Kupu-kupu, Bali

From various beans with light taste and low acidity, this coffee is one of the oldest Balinese traditional coffee produced since 1935. Directions: place 1 to 2 spoons in the French press, add boiling water, stir, let it rest for 5 minutes and press.

TEAS

Rosa Rugosa – Mei Gui Hua

Reduces anxiety, regulates sleep, reduces inflammation, antioxidant rich. Directions: place 5 buds into the teapot, add boiling water and steep for 15 minutes.

Herba Menthae – Bo He

Improves digestion, soothes sore throat, cooling, eases migraines, reduces cold symptoms. Directions: place a small pinch into the teapot, add boiling water and steep for 10 minutes.

Chrysanthemum – Ju Hua

Soothes red and itchy eyes or for period pain, detoxifies the liver, reduces risk of cardiovascular conditions, high in potassium and magnesium. Directions: place 3 flowers into the teapot, add boiling water and steep for 10 minutes.

Clitoria Ternatea

Nourishes quality of blood, reduces inflammation, regulates blood sugar levels, anti inflammatory. Directions: place a small pinch into the teapot, add boiling water and steep for 10 minutes.

