



BREAKFAST SET

7am to 11am

90K

Welcome to Origin, where the day starts with coffee/tea and fruit juice.

A baker's basket with croissant, breakfast pastry or sourdough toast will follow alongside a cup of fresh fruit salad. Next, select any dish of your choice from the breakfast menu below.

Please inform us of dietary restrictions, special needs or requests.

ALL DAY BREAKFAST

Soto ayam: Indonesian soup with chicken, rice noodles, cabbage and tomato - topped with egg & peanuts 45

Nasi goreng: an Indonesian classic - fried rice with chicken & egg, prawn crackers and sambal sauce 55

Mie goreng: wok-fried eggs, noodles, vegetables, pickles and prawn crackers 55

Fruit bowl: assortment of tropical fresh fruits and berries with yoghurt and granola 55

Dragon smoothie bowl: dragon fruit, banana, fresh fruits, berries, rolled oats, granola 55

Omelet: beef ham, chives, mozzarella, and diced tomato 55

Crushed avocado: toasted sourdough, crushed avocado, poached eggs, house-made hollandaise 60

All menu prices in thousand Rupiah, excluding 11% service charge

TO SHARE

Onion rings: served with wasabi mayo	40
Bruschetta: tomato salsa layered on toasted bread	40
Grilled chicken skewers: three sticks with peanut sauce	50

SIGNATURE

Chicken salad: shredded chicken, coconut and vegetable salad with honey lime dressing	60
Margarita pizza: tomato sauce, mozzarella, caramelized onions	75
Spaghetti Bolognese: beef ragu and Parmesan roll	85
Singapore fried noodles: wok-tossed curried vermicelli with chicken, julienned vegetables and scrambled egg	80
House curry: house-made yellow curry, tempeh or chicken, vegetable, coconut milk - served with rice	80
Garlic chili prawn pasta: sautéed in olive oil	90
Olympic burger: beef patty, mozzarella, lettuce, pickles, tomato & crispy onion rings on a bun, served with fries or salad	90
Fish & chips: house-made crispy fish fingers served with fries & mayonnaise	90

EXTRAS

Steamed rice: topped with sesame seeds	20
French fries: sprinkled with rosemary	30

TREATS

Ice cream (2 scoops): in a cone or ramekin	35
Chocolate lava cake: house-made, served with ice cream, allow 20 minutes	45

BEER

s/l

Bintang	35/55
Bintang Radler	45
San Miguel Light	45
Heineken	45
Albens Cider	50

INFUSIONS

90

Apple Highball

apple-whiskey, soda, sliced apple

Spiced Tonic

cinnamon-vodka, tonic water, orange peel

Shaken Rum

lemongrass-rum, grated ginger, syrup

Cucumber Basil Smash

cucumber-gin, basil, syrup, lime

COCKTAILS

Classic

standard / premium 78 / 90

Chaturanga Chiller

gin, lemongrass, tonic water 80

Chasing The Bunny

rum, coconut liqueur, pineapple, lime 80

Summer Ginger

vodka, pineapple liqueur, lime, ginger 80

Banana Daiquiri

rum, coconut liqueur, lime 80

Espresso Martini

vodka, coffee liqueur, espresso 85

Lycheelicious

vodka, lychee liqueur, lime, grenadine 85

Cosmo

vodka, triple sec, cranberry juice 85

Lombok Island Iced Tea

vodka, gin, rum, triple sec, tequila, coke 100

WINE

g/b

Sababay White or Red	75/295
De la Chapelle Merlot 2016 - Red	/700
Clos des Lunes 2013 - White	/700

BARISTA

Lombok Coffee	25
Americano	30
Espresso	30
Latte / Flat White	35
Cappuccino	35
Iced Coffee	35
extra shot	+10
Tea:	30
Earl Grey / Green / Peppermint / Iced Tea	

SODA

30

Sprite / Coca / Coca Light / Tonic / Soda

WATER

s/l

Reflection Still	30/45
Reflection Sparkling	35/50

JUICE

Chilled: apple / orange / cranberry	30
Fresh: watermelon / pineapple / banana	35
Watermelon Breeze	35
watermelon, lime, cucumber	
Tropical Dream	40
pineapple, coconut milk, banana, lemongrass	
Namas'tea	40
chilled tea, lemongrass, ginger, lime, cranberry	

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