

BREAKFAST

## GRAINS & BOWLS

### GRANOLA

homemade granola, roasted almond, local honey & choice of coconut yogurt or low fat yogurt



### COCONUT CHIA PUDDING

fresh coconut milk, soaked chia seeds, local honey, strawberry, mango



HOMEMADE MUESLI  
oats, coconut milk, ginger, cardamom, honey, fresh sliced mango



PROTEIN ACAI  
strawberry, whey, acai, banana, chia seed, granola, dehydrated coconut chips



QUINOA PORRIDGE  
mixed quinoa, cinnamon, palm sugar, soy milk, apple, raisin, sliced banana



NUT & SEED PORRIDGE  
mix roasted nut & seed, fresh squeezed coconut milk, berries



## BANH

### PASTRIES

danish, croissant, gluten free blueberry muffin, doughnut



### BREADS

white, brown, banana, raisin bread & quinoa sourdough



### BANH MI CHA LUA

freshly baked baguette, locally cured charcuterie, fresh herbs, pickled carrot, sweet & sour sauce



### BUTTER, JAM, YOGURT

almond butter, cashew butter, apple & cinnamon butter, strawberry jam, orange marmalade, tamarind jam, pineapple jam, low fat yogurt, coconut yogurt



## FRUITS & MILKS

### FRUITS

seasonal selection



### DAIRY, NUT & OAT MILKS

low fat, full cream, soy, fresh homemade almond milk & oat milk



## PANCAKES

daily special of homemade pancakes. Please ask your server for the special of the day



specialty 

spicy 

nuts 

vegetarian 

gluten free 

## EGGS

fried egg, omelette, scrambled,  
poached, boiled  
choice of bacon, sausage, ham,  
sautéed spinach, mushroom or  
roasted tomato

### SPICED EGG WHITE OMELETTE

tomato, onion, chili, coriander &  
avocado salsa



### AVOCADO TOAST

smashed avocado, poached egg, basil  
& toasted quinoa sourdough

### FLORENTINE

poached egg, choice ham or smoke  
salmon, hollandaise, spinach & ricotta  
hot cakes

## JUICES

### BOOSTER

green apple, spirulina, celery, honey

### JAMU KUNYIT ASEM

balinese elixir, turmeric, ginger,  
tamarind & palm sugar

### MAIA SUNRISE

banana, strawberry, papaya, tangerine

## DAILY SMOOTHIE SELECTION

## MAIA'S FAVOURITES

### CHAO

congee with choice of minced chicken  
or pork, spring onion slice



### NASI GORENG

indonesian fried rice with fresh  
seasonal vegetables & choice of  
chicken, prawn or mixed seafood



### PHO

traditional vietnamese broth, rice  
noodle, green lettuce, bean sprouts,  
local herbs & choice of beef or chicken



### BANH XEO

crepes, prawn, beansprout, local herbs  
and greens, sweet & chili sauce



### MIE GORENG

indonesian egg noodles with fresh  
seasonal vegetables & choice of  
prawn, chicken or mixed seafood



### HASH BROWN

sweet potato hash brown scented with  
thyme & rosemary



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LUNCH

## SALADS & GREENS

**PUMPKIN & POMEGRANATE SALAD**  
roasted pumpkin, pistachio, pomegranate, citrus vinaigrette, labneh & za'atar



**CRUDITES BOARDS**  
homemade pita breads, fresh vegetable, creamy babaganoush & spicy roasted beetroot hummus



**GOI SUA QUY NHON**  
quy ngon jellyfish, local herbs & shredded coconut salad with sweet lime & chili dressing



**CAESAR SALAD**  
fresh romaine lettuce, quail egg, crispy prosciutto, parmesan & choice of grilled chicken or prawn



**BEEF SALAD**  
wagyu strip loin, mixed local herbs, sesame lime dressing



**GOI CUON TOM THIT**  
fresh roll, braised pork belly, poached prawn, peanut sauce



**TUNA TARTARE**  
fresh local tuna, capers, lime, sesame seed, & avocado lemon confit



## FROM THE SEA

**DAILY FRESH CATCH**  
grilled filet fresh catch, quinoa, avocado, corn, onions, lemon & basil salad



**CA CHEM HAP CHUA NGOT**  
steamed filet of sea bass, mix herbs, sweet & sour sauce



**CALAMARI**  
crispy squid, paprika, garlic aioli

## RICE

steamed jasmine & organic red

## COMFORT

**BUN TOM BINH DINH**  
binh dinh style shrimp noodles



**GAI PAD KRAPOW**  
stir-fried minced chicken, basil, steamed jasmine rice & fried egg



**PHO BO**  
vietnamese clear beef broth, noodle, wagyu beef, fresh herbs



**SATE CAMPUR PLECIING SAYUR**  
selection of grilled skewers chicken, pork, beef, & prawn, peanut sauce



**BUN CHA CA THU**  
mackerel noodles, local herbs



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## SANDWICH BOARD

### BURGER & LOBSTER

poached lobster, chipotle aioli, fresh herbs, toasted brioche

### BEET BAGEL

homemade quinoa bagel, avocado, sweet potato, mixed local herbs, onion, feta, beetroot hummus



### FISH & CHIPS

lightly battered market catch, fresh herbs & lettuce with tartar sauce

### CLUB SANDWICH

grilled chicken breast, avocado, crispy prosciutto, egg, tomato, lettuce & smoked mozzarella

### WAGYU BEEF BURGER

homemade beef patty, tomato, onion jam, house made gherkins, green lettuce, cheddar, toasted sesame bun

*all dishes are served with a choice of hand-cut potato wedges or sweet potato fries*

specialty A small green icon of a chef's hat inside a square frame, indicating a specialty dish.

spicy A small green icon of a chili pepper inside a square frame, indicating a spicy dish.

nuts A small green icon of a nut inside a square frame, indicating a dish containing nuts.

vegetarian A small green icon of a leaf inside a square frame, indicating a vegetarian dish.

gluten free A small green icon of a crossed-out wheat stalk inside a square frame, indicating a gluten-free dish.

PIZZA & PASTA

## PIZZA

### MARGHERITA

tomato, burrata, basil, organic olive oil



### PROSCIUTTO

fresh mozzarella, tomato, fresh sliced prosciutto, arugula, olive oil

### SEAFOOD

tomato, chili garlic seafood, fresh mozzarella, fresh dill & basil



### CALZONE

folded pizza, burrata, tomato, prosciutto, basil

### OLIVE & TUNA

kalamata olive, tuna, tomato, onion, fresh mozzarella



### POTATO & ROSEMARY

garlic, potato, rosemary, mozzarella

### VEGETARIAN

assorted market vegetables, tomato, fresh mozzarella



### BRESAOLA

fresh slice bresaola, tomato, burrata, basil, organic olive oil

### VEGAN MARGHERITA

homemade cashew vegan cheese, tomato, fresh basil, organic olive oil



## PASTA

### SPAGHETTI VONGOLE

fresh market clam, garlic, organic olive oil

### AGLIO e OLIO

homemade fettuccine, chili, garlic, lemon zest & grated homemade bottarga

### CACIO e PEPE

fresh ground black pepper, pecorino cheese, parmesan, organic olive oil



### SWEET POTATO GNOCCHI

handmade gnocchi, fresh cherry tomato sauce, creamy burrata & fresh basil



### UNI

homemade fettuccine, sea urchin, cherry tomato, fresh basil,

### TAGLIATELLE BOLOGNAISE

homemade tagliatelle, wagyu beef, tomato, vegetable, fresh thyme & basil

### RAVIOLI TOMATO

homemade spinach ricotta ravioli, fresh cherry tomato sauce, basil, organic olive oil



### SEAFOOD

homemade fettuccine, fresh market seafood, chili, garlic & fresh coriander



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DINNER

## SMALL BITES

LENTIL TABOULLEH  
braised lentils, brunoise vegetables,  
lemon & burrata



TUNA TATAKI  
grilled local tuna, sesame seed, tomato  
& pepper sauce



SATE LILIT  
balinese style fish cake in lemongrass  
skewer with warm papaya & long bean  
salad



GOI CUON CA MAI  
fresh cured local herring, fresh herbs &  
spices, rice paper roll



CHA GIO CHIEN  
fried spring roll, braised pork belly,  
poached prawn, chili dipping sauce



## SOUPS

SOTO AYAM  
spiced chicken broth, rice noodle, quail  
egg, shredded chicken, shallot, celery



CANH CHUA CA CHEM  
sweet & sour fish soup with mushroom,  
okra & pineapple



TOM YUM GOONG  
prawn, mushroom, naam prik pao  
broth



## SALADS

ARUGULA & PEAR SALAD  
fresh arugula, poached pear, avocado,  
cherry tomato, crispy parmesan



SOM TUM  
thai-inspired green papaya salad with  
naam jim dressing



## MAIA SPECIALTIES

TOM XAO DAU HU  
wok fried tiger prawn,  
tofu & seasonal  
vegetables



AYAM TALIWANG  
lombok style spicy  
roasted chicken with  
raw baby eggplant



CA NUONG NGHE  
grilled fresh local fish,  
turmeric



BO LUC LAC  
black pepper stir-fried  
beef



KAENG KHIO WAN GAI  
creamy green curry  
chicken with baby  
eggplant



MUC CHIEN MAM TOI  
wok-tossed tamarind  
garlic squid



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## INTERNATIONAL CLASSICS

ARUGULA PESTO  
CHICKEN  
whole roasted honey  
paprika chicken,  
arugula pesto, mixed  
local herbs & red radish



WAGYU STRIP LOIN  
herb marinated wagyu  
strip loin, shallots confit  
served with béarnaise,  
mushroom pancetta  
sauce, & bacon butter



PORK BELLY  
slow-cooked crispy  
pork belly, pickle beet  
root, leek mayo, quy  
nhon beer glaze



SNAPPER  
grilled local filet of  
snapper, rau ram pesto,  
fennel purée



BOUILLABAISSÉ  
homemade seafood  
broth, tomato, fennel,  
mixed seafood, garlic  
toasted bread

SAMBAL GORENG  
TEMPE  
stir-fried tempe, tofu,  
garlic, shallot, chili



## SIDES & ACCOMPANIMENTS

### LOCAL

CAI THIA XAO TOI  
wok-toasted bok choy & shitake  
mushroom



KHO QUA XAO TRUNG  
stir-fried bitter melon & organic egg



BONG BI XAO TOI  
garlic fried melon leaf



DAU NGOT XAO TOI  
fried snow peas chili garlic with soy  
bean sauce



NAM XOC TOI  
fried mushroom with lemon grass &  
galangal



### INTERNATIONAL

BROCCOLLINI  
onion confit broccollini, roasted almond



TRUFFLE MASHED POTATO  
creamy mashed potato, mascarpone,  
scented truffle oil



TERONG BAKAR BALADO  
grilled eggplant with Indonesian chili  
sauce



CAH KANGKUNG  
indonesian style wok fried water  
spinach



ROASTED SWEET POTATOES  
local sweet potato, thyme, rosemary



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DESSERT

## SWEETS

DATES & MASCARPONE CAKE  
fresh date, mascarpone & poached  
red wine pear

TARTA de COCO  
creamy coconut curd, crumbled salted  
brittle, dragon fruit sorbet



DADAR GULUNG ES KELAPA  
balinese style scented pandan  
crepes, jack fruit palm sugar  
stuffing, served with coconut  
sorbet

TRIPLE CHOCOLATE CHEESE CAKE  
creamy white & dark chocolate cheese  
cake base with dark chocolate biscuit's

XOI MIT GAC DUA  
exotic gac fruit sticky rice, with  
jackfruit in coconut sugar

MAIA CHE DAU  
poached sweet red beans & mug bean  
with coconut granita deglaze



BANH TIEU  
sesame donuts, with creamy  
pandan sauce

BANH TROI NUOC  
glutinous rice balls with coconut cream  
& roasted peanut



FRUIT PLATE  
seasonal selection



COOKIES & PROTEIN BARS



GELATERIA  
selection of freshly made ice cream &  
sorbet. served with salted caramel  
brittle & honey comb



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