

## Air Gazebo Breakfast (HOSHINOYA Bali)

### **Breakfast overlooking a jungle bathed in sunlight**

HOSHINOYA Bali will introduce the Air Gazebo Breakfast from March 1, 2019. Guests can enjoy breakfast featuring the resort's take on the traditional Balinese dish *terang bulan* at Café Gazebo while taking in a view of the lush jungle below. Guests can feel like they are floating in midair while dining on HOSHINOYA Bali's original dishes.



### **What is the Air Gazebo Breakfast?**

The Air Gazebo Breakfast is an experience that allows guests to savor an elegant morning at Café Gazebo, a café in the sky where one feels as if they are hovering above the jungle. The main dish is the resort's take on the traditional Balinese pancake, known as *terang bulan*. Salad and fruits are served in baskets for a picnic-style meal.

### **Menu:**

Salad, fruits, terang bulan (with ricotta cheese mouse, mango sauce, guava preserves), herbal tea, coffee or black tea

### **The View**

HOSHINOYA Bali's Café Gazebo is a Bali-style gazebo built alongside a valley completely surrounded by abundant natural scenery. The jungle spreads out alongside this 558-foot-deep valley and visitors can feel the sensation of flying above the jungle canopy. As dawn breaks, morning sunlight shines through the gaps between the trees and Café Gazebo becomes bathed in an orange glow. The pleasant sounds of chirping birds and running water give guests an elegant, relaxing morning experience.

### **A Twist on a Familiar Dish**

*Terang bulan* is a traditional Balinese dish made by frying dough in the shape of a circle, topping it with black rice, coconut, and palm sugar, then folding it in half. The island of Bali has a tropical monsoon climate, and the average temperature is very high. For a boost of energy, locals often eat sweets between meals. *Terang bulan* is one of these sweets. It is unmistakably sweet with a buttery richness, and has a soft, springy texture.

HOSHINOYA Bali has created a light dish that is gentle enough to eat first thing in the morning while still offering the springy texture popular among countries with deeply rooted rice-based cultures, such as Indonesia and Japan. The *terang bulan* is served with ricotta cheese mouse, mango sauce, and guava preserves, adding the perfect amount of tartness and lightness to the dish.

<Information>

Availability: Year-round from March 1, 2019

Hours: 7:00 am - 10:00 am

Price: Rp 250,000 (excludes tax and 10% service charge)

Reservations: Must be made by 10:00 pm the night before at <https://hoshinoya.com/>

Cancellation Policy: Cancellations made on the day of will result in 100% charge

