

TEA'SE ME BY TWG - we provide TWG Tea's Collection, the largest in the world fine harvests and exclusive tea blends from all of the tea-producing countries

Black tea - English breakfast tea, earl grey and royal Darjeeling

Red tea - Red of Africa

Green tea - Jasmine queen tea, emperor sencha,

Herbal tea - Fresh mint, peppermint, Moroccan mint and camomile

Oolong - Imperial oolong

Masala Tea

DEJA BREW - we provide finest coffee from Illy, offering the premium products through the world's best destinations

Espresso, cappuccino, Americano, café latte, café mocha, ristretto, macchiato, hot chocolate

WELL-BEING BREAKFAST

Smoked salmon herbed scrambled egg bagel (RP)

Sliced papaya drizzled with honey, double thick Greek yoghurt, toasted almond flakes and passion fruit coulis (D) (N) (V)

Chai tea cooked quinoa, apple, with double thick Greek yoghurt, honey, berries compote, peanut butter and pecan nuts (D) (N) (V)

Carrot cake oatmeal, topped with banana and peanut butter (D) (N) (V)

A - Alcohol D - Dairy Products GF - Gluten Free N - Nuts P - Pork RP - Raw Protein S - Seafood V - Vegetarian
Should you have any specific dietary requirement or food preferences we will be more than happy to oblige.
Simply refer to the our restaurant team for assistance creating your bespoke culinary experience.

HUVAFEN DELIGHT

Savoury

French toast filled with peppered ham, brie and onion marmalade (D) (P)

Sweet

French toast filled with Nutella, strawberries and flaked almonds (N) (D)

Crispy waffle with tropical fruit compote, crème Chantilly and citrus syrup (D)

Ricotta hot cakes, banana and honey comb butter (D)

Porridge choice of milk (Almond, full cream, skimmed, soy) (D)

Served with; Almond flakes, berries, raisins or plain

BREAKFAST SPECIALS

Sourdough bread, ricotta cheese, bacon, brown mushrooms, spinach, scrambled eggs topped with roasted cocktail tomatoes (D) (P)

English muffins, smoked turkey ham, asparagus, poached egg with curried hollandaise (D)

Quinoa cakes, smoked salmon, caramelized onions, poached eggs, orange flavoured hollandaise topped with rocket (RP) (D)

Protein breakfast consisting of scrambled egg white, bacon, chicken skewer, beef medallion, beef sausage, grilled tomato and mushroom (P) (D)

Savoury flapjack, hummus, watercress, grilled beef steak, fried eggs, tangy tomato chutney, crispy onions (D)

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EGGCEPTIONAL (two eggs cooked)

Boiled

Soft or hard-boiled

Florentine

Poached egg, toasted English muffin, chives, spinach, hollandaise sauce (D)

Benedict

Poached egg, toasted English muffin, chives, salmon or turkey ham, hollandaise sauce (RP) (D)

Omelet

Plain or with Condiments*

With your choice of:

Ham (P), turkey, peppers, onions, mushrooms, cheese (D), fine herbs,

Pan-Fried

Sunny side up or over easy

Poached

Poached egg, toasted English muffin,

Scrambled

Creamy scrambled egg, parmesan bread sticks (D)

*Accompaniment

Chicken sausage, miso mushroom (V), rasher of bacon (P), pork sausage (P), beef sausage, turkey bacon, roasted tomato (GF)

ASIAN SPREADS

Khao Neow Moo Ping (P)

Grilled pork style satays with sticky rice

Kanom Jeen Nahm Yaa Gai (S)

Rice Noodles with fish curry and shredded chicken

Chinese Pork Burger (rou jia mo) (P)

Pork belly, spring onion, fennel seeds

Spicy Cumin Chicken thighs with Green Beans

Serve with steamed rice, cumin seeds

Tomato and Egg stir-fry

Spring onion, fried garlic sliced