

Breakfast Menu

Special of the Day

Please Ask Your Server for Today's Specials

Eggs & More

Three Egg Omelettes (E)

Served with a Roasted Tomato and Your Choice of Fillings: Onions, Mushrooms, Mixed Bell Pepper, Tomato, Chilli, Mixed Herbs, Cheddar Cheese, Parmesan Cheese, Pork Ham, Chicken Mortadella, Prawns

Eggs to Your Liking (E)

Served with Roasted Tomatoes and Your Choice of Eggs:
Two Fried Eggs, or Two Poached Eggs, or Simply Done Scrambled Egg

Avocado Toast (V)

Sourdough Toast, Sliced Avocado, Green Pesto, Guacamole & Granola

Potato Rosti with Cured Salmon (SF) (E)

Pan Seared Thin Potato Rosti, House Cured Salmon, Smashed Avocado, Poached Eggs, Micro Cress

Eggs Benedict (P) (E) (SF)

Toasted English Muffin, Hollandaise, Chives and Your Choice of Either:
Smoked Salmon or Pork Ham

GF-Gluten Free, DF-Dairy Free, A-Contains Alcohol, P-Contains Pork, E-Contains Egg, MU-Contains Mustard,
N-Contains Nuts, SE-Contains Sesame, SF-Contains Seafood, S-Contains Soy, R-Raw, LS-Locally Sourced,
CS-Certified Sustainable, V-Vegetarian Dish, VG-Vegan

*Kindly allow us a maximum of 14 minutes for preparation

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs.
Be advised that food prepared here may contain or may have come into contact with allergens.

Eggs Florentine (E)

Toasted English Muffin, Hollandaise, Sautéed Spinach, Chives

Shakshuka (E)

Slow Cooked Eggs, Tomatoes and Cayenne, Pita Bread, Crumbled Feta Cheese

Fluffy Egg White Omelette (N) (E)

Style of Your Choice: Simply Done, or Masala with Onions, Tomatoes, Coriander, Green Chilli, or Roasted Cherry Tomatoes & Basil Pesto

Sweet Corn & Halloumi Fritters (V) (VG)

Avocado Crush, Sour Cream, Tomato Salsa, Lime

Steamed Greens (E) (SF) (N)

Seasonal Greens, Tomato Sauce, Pine Nuts, Pumpkin Seeds, Poached Eggs

Additions (P)

Homemade Pork Sausage, Lamb Sausage, Herb and Garlic Beef Sausage,
Homemade Chicken Sausage, Roasted Tomatoes, Sautéed Mushrooms,
Thin Potato Rosti, Smashed Avocado, Homemade Hash Browns, Pork Bacon,
Beef Bacon, Veal Bacon, Turkey Bacon, Baked Beans, Stir Fried Vegetables

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Breakfast Specialities

Avocado Feuilleté (V)

Crispy Croissant Dough, Guacamole, Avocado Slices, Cream Cheese

Heirloom Tomato Feuilleté (V) (N)

Crispy Croissant Dough, Heirloom Tomato, Basil Pesto, Cream Cheese

Salmon Feuilleté (D)

Crispy Croissant Dough, Smoked Salmon, Salmon Roe, Cream Cheese, Lemon, Dill

Toasted Bresaola Waffle (D)

Beef Bresaola & Comtè Cheese Toasted in a Croissant Dough

Indulge

Lemon Blueberry Pancakes (E)

Fresh Blueberries, Lemon Butter, Lemon Curd, Snow Sugar

Mixed Berry Crepe Roll (E) (N)

Nutella Spread, Fresh Brûlée Banana, Roasted Hazelnuts, Fresh Berry Salsa

Syrniki Pancake (E)*

Mixed Berry Compote, Sour Cream, Condensed Milk

Waffles (E)

Vanilla Cream, Salted Caramel Sauce

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Caramelised French Toast (E)*

Berries

Crepe Cake (E) (N)

Fluffy Layered Crepes with Nutella

Asia Heart

Maldivian Breakfast (SF)

Local Reef Fish Curry, Tuna Mashuni, Sambal, Chapati

Vietnamese Pho (SE)

Chicken Bone Broth, Rice Noodles, Chicken Dumplings, Fragrant Herbs, Bean Sprouts, Chilli Oil, Fried Garlic

Chicken Congee (GF)

Soft Boiled Egg, Ginger, Fried Onions, Shiitake Mushrooms

Health & Wellness

Porridge (N) (V)

Golden Raisin, Almond Flakes, and Your Choice of Milk:
Almond, Full Cream Cows, Coconut

Chocolate Banana Porridge (V)

Full Cream Milk, Banana, Cocoa, Toasted Coconut, White Chocolate

Buckwheat Porridge (V) (N)

Coconut Milk, Nashi Pear, Cinnamon, Vanilla, Hazelnuts, Maple Syrup

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Mushroom Toast (N) (V)

Multigrain Bread, Sautéed Wild Mushrooms, Whipped Feta & Ricotta,
Toasted Pine Nuts, Fresh Herbs

Health Bowl (N)

Chia, Banana, Oat & Yoghurt Smoothie, Granola, Strawberry, Citrus
Segments, Coconut Flakes

Vanilla Coconut Yoghurt (N) (DF) (GF) (V)

Nut & Seed Granola, Mango & Passion Agave, Pomegranate

Royal Treatment

Lobster Vol-au-vent* (SF) (E)

48

Puff Pastry, Canadian Lobster, Sautéed Spinach, Poached Eggs,
Hollandaise Sauce

Truffle Feuilleté* (E)

48

Crispy Croissant Dough, Comtè Cheese, Pork Ham, Pickles,
Fresh Black Truffle

Egg Truffle Toast* (E)

48

Brioche, Scrambled Eggs, Truffle Bechamel, Comtè Cheese,
Fresh Black Truffle

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Coffee Brews (Sustainably Certified)

Espresso

Single or Double Shot

Americano

Double Shot Espresso, 50ml Water

Flat White

Double Shot Espresso, 50ml Textured Milk

Café Latte

Double Shot Espresso, 180ml Textured Milk

Cappuccino

Double Shot Espresso, 50ml Textured Milk

Macchiato

Double Shot Espresso, a Touch of Textured Milk

Mocha

Double Shot Espresso, 25ml Chocolate Syrup, 30ml Textured Milk

Hot Chocolate

30ml Chocolate Syrup, 50ml Textured Milk

Iced Americano

Double Shot Espresso with Ice, 200ml Water

Iced Latte

Double Shot Espresso, 300ml Textured Milk

Dilmah Tea “Silver Jubilee Collection”
(Sustainably Certified)

Breakfast Tea

Afternoon Black Tea

Moroccan Mint Tea

Green Tea

Chamomile Tea

Ginger and Honey Tea

Darjeeling Tea

