

Hot Cakes and Waffles

Short stack of buttermilk and cottage cheese pancakes
with a hot fruit casserole

usd 22

Vanilla bean flavoured belgian waffles
served with a mascarpone spoon and blueberry compote

usd 22

Apple and sharp cheddar quiche
served with a caramelized apple relish and berry flavoured yoghurt

usd 22

Please do let us know if you have any special dietary requirements
in order to facilitate your meal.

A 10% service charge will be added to your check.

Fruits and Cereals

Selection of seasonal fresh fruits served with cottage cheese
usd 19

Ruby grapefruit wedges served with candied orange zest
usd 18

Melon plate
honeydew, cantaloupe and watermelon
usd 18

◆ Stewed compote of dried figs, prunes and peaches
flavoured with cinnamon and lemon zest served with yoghurt
usd 20

◆ House-made high fibre granola with fresh fruit
usd 19

◆ Your choice of cereals, served with fruits and hot or cold milk
please check with your server for the selection
usd 17

Tropical bircher
asian style concoction of steel cut oats, grated granny smith,
coconut milk and dried fruits served with polenta biscotti
usd 20

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Eggs and Specialties

Two eggs any style
served with prime bacon, hash brown,
breakfast sausage and provençal style stuffed tomato
usd 20

Eggs benedict with truffle hollandaise
served with cajun spiced potatoes, grilled tomato quarters and charred asparagus
usd 24

* Classic two egg omelet with your choice of filling
bacon, tomato, avocado, cheese, mushroom, onion,
fine herbs, shrimp, chili or spinach
usd 20

◆ Poached eggs on dill brioche
with smoked salmon, spinach, asparagus and a warm tomato and herb aioli
usd 22

Huevos rancheros
our version of this classic Mexican dish
quesadillas of refried beans with a fried egg, piquant rancheros salsa
and pepper jack cheese
usd 20

Akuri pav
bombay style spiced egg scramble on soft buttered buns
served with a sweet & spicy carrot and raisin pickle
usd 20

* Omelets can be made with egg whites on request.
Egg white omelets are served with balsamic drizzled roasted peppers and marinated mushrooms

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Eggs and Specialties

◆ Dashitamago

japanese omelet with wakame and fresh ginger, served in dashi broth
usd 22

◆ Chicken conjee

with braised peanuts, pickled radish and wakame
usd 18

Black rice pudding thai style
with water chestnut slivers and sweet coconut milk
usd 18

Corn meal polenta

with chorizo and spanish queso fresco cheese
usd 24

◆ Cilantro and dark soy flavoured tofu scramble
with edamame beans served with steamed buns
usd 22

◆ Ful medammes egyptian style

served with pita bread, boiled egg quarters and a sumac laced salad of garden greens
usd 18

Tasmanian smoked salmon on chewy bagel
with cream cheese and sevruga

usd 20

Delicatessen platter of italian style cold cuts and salamis
served with multigrain rolls

usd 24

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Eggs and Specialties

A selection of gourmet cheeses
served with prunes, water crackers and pistachio biscotti
usd 22

◆ The japanese breakfast
miso soup, pickles, fruit, assorted maki and nori
usd 22

◆ Rising sun
salmon and leek skewer with sesame rice,
miso soup and a cucumber and pickled ginger salad
usd 22

◆ Steamed rice idlis
steamed rice cakes with coconut chutney and a drumstick and lentil curry
usd 16

Masala uthappams
rice and lentil pancakes with onions, chillies and tomatoes
usd 17

Aloo parantha
north indian potato stuffed flat bread,
griddle fried and served with fresh set curd and mango pickle
usd 17

◆ Breakfast salad of greens, sun-dried tomatoes,
artichokes and kalamata olives in maple and chive vinaigrette
usd 17

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