

The Standard Breakfast

per person 60

2 fresh farm eggs cooked any style served with tomatoes, potato rosti, baked beans, pork bacon & pork or chicken sausage
a selection of tropical fruits

croissants, sliced bread, danish pastry & donut from our bakery
smoked salmon, beef pastrami, black forest ham, manchego & brie cheese

choice of: bircher muesli or plain, banana or mixed berry yogurt

choice of fresh: orange, pineapple or apple juice

choice of fresh brewed: coffee or tea

The Healthy Standard (V)

per person 50

egg white omelet with mushrooms, herbs, spinach & black truffle

rye bread basket with cottage cheese

green smoothie bowl & raw organic cacao dried fruit bar

choice of fresh: green energizer juice, green iron grip juice

or red island beet juice

2 Eggs Your Way 12

boiled, fried, poached, scrambled or omelet served with toast

Shakshouka 16

eggs, baguette, tomato, bell pepper, onion, parsley, cumin, olive oil, chili

Waffle & Crispy Chicken 16

belgian waffles, popcorn chicken, maple syrup, chili jam

Coconut Milk Oatmeal (VG) 14

coconut, kiwi, mango, pomegranate, banana

Yogurt & Granola (V) 15

low or full fat yogurt, home-made granola, berries

The French Toast (V)

Classic French 16

brioche, cinnamon-sugar, coconut whipped cream, strawberries
or

Monkey Style 18

ice, brioche, nutella, walnuts, peanut butter, strawberries

The Standard Fruit Platter (VG) 12

watermelon, coconut, mango, pineapple, papaya, strawberries, blueberries

Sides 7

sautéed mushroom, grilled tomato

pork bacon

choice of sausages: pork, beef, chicken

Coffees

espresso, americano 4

doubled espresso, cappuccino, café latte, hot chocolate 6

iced coffee, iced latte 10

Teas 4

green mint, green tea, english breakfast, earl grey, peach, green tea soursop

Juices 7

apple, orange, mango, pineapple, tomato, grapefruit, cranberry, passion fruit

Fresh Made Juices

energizer (pineapple, cucumber, spinach, fennel, lime) 18

pick me up (orange, mint, carrot, avocado, lime) 12

iron grip (celery, spinach, broccoli, lettuce, lime) 12

apple, orange, mango, pineapple, watermelon, passion fruit 12

grapefruit 18

SALADS

Cucumber Slaw (VG) 12

soy sauce, chili, garlic cloves

Banana Flower & Roasted Pulled Chicken Salad 22

coconut milk, shallots, ginger, peanuts, chili

Caprese Salad (V) 28

heirloom tomatoes, extra virgin olive oil, buffalo mozzarella, basil pesto, balsamic glaze, pine nuts

Caesar Salad 16

romaine lettuce, croutons, parmesan, anchovies, caesar dressing

add: *chicken breast +6*

bacon +6

prawns +10

salmon +12

SANDWICHES & BURGER

BLT 20

bacon, romaine lettuce, tomato, homemade ketchup, yellow mustard

Crispy Soft Shell Crab Wrap 15

bell pepper spread, maldivian chili, avocado, cucumber, local arugula

Club Sandwich 22

grilled chicken, bacon, iceberg lettuce, tomato, cucumber, cheddar

add: *fried egg +2*

Classic Cheeseburger 24

black angus patty, pickles, onion, tomato, mustard, ketchup

PASTA 18

Choice Of Pasta & Sauce

spaghetti / penne / linguine

tomato sauce (vg) / white cream sauce (v) / bolognese /

basil & mint pesto (v)

add: *chicken +6*

prawns +10

MAIN COURSES

Filipino Sisig (V) 16

firm tofu, chili, onion, ginger, mayo

Grilled Chicken Breast 28

spinach, mushroom, sweet potato, green garden & herb salad

Lamb Rack 55

mashed potato, seasonal vegetables, mint jus

Beef Tenderloin 30

mashed potato, broccoli, baby carrot, peppercorn sauce

MAIN COURSES

Catch Of The Day 32

kalamata olives, broccoli, citrus fruits, arugula

Miso Salmon 34

steamed bok choy, toasted sesame seeds, crispy garlic

Special Seafood Platter For A Couple 120

slipper lobster, U10 prawns, calamari, reef fish, green mussels, saffron aioli, white wine sauce, green salad, potato salad

DESSERTS

Chocolate Lava Cake 18

cacao ganache, vanilla sauce, assorted berries

Fresh Donuts 12

young coconut jam

Maldivian Banana Cake (V) 10

banana, coconut, salted caramel, pineapple

Fruit Platter (VG) 12

seasonal cut fruits

Ice Cream & Sorbet Selection By The Scoop 5

WINE BY GLASS

Sparkling

Cantina Montelliana Extra Dry Prosecco, *Italy* 14

Jaume Serra Brut Rosé D.O. Cava, *Spain* 14

White

Zaccagnini Tralcetto Pinot Grigio Terre di Chieti IGT, *Italy* 14

La Vierge 'Original Sin' Sauvignon Blanc, *South Africa* 16

Rosé

Cantina di Soave 'Le Poesie' Pinot Grigio DOC Veneto, *Italy* 14

Red

Carnivor Cabernet Sauvignon California, *USA* 14

Stoneburn Pinot Noir Marlborough, *New Zealand* 14

Dessert Wine

Château Suduiraut Lions De Suduiraut Sauternes, *France* 40

Niepoort Ruby Dum Port, *Portugal* 18

BEERS

Lion Larger 8

Carlsberg 8

Corona 12

Sapporo Rice Lager 12

BOTTLE LIST AVAILABLE UPON REQUEST

VG = Vegan, V = Vegetarian

Prices in USD, included service charge & GST

Menu & prices are subject to change