

À LA CARTE BREAKFAST MENU

STRIPLOIN STEAK*

baked beans, toast

WAFFLES * **DO**

candied pecan nuts

and apple compote

FRUIT PLATE

Selection of fruits

With eggs and sauteed onions

ENGLISH BREAKFAST *

Bacon, sausage, eggs, tomato mushrooms,

With fresh berry compote, peanut butter

Berry rolls with crème anglaise, berry compote

CINNAMON PANCAKES *) • •

Oats soaked in honey, yoghurt, cinnamon

With frosted crème cheese sauce and

OVERNIGHT OATS V

drops and condensed milk glaze

FRENCH TOAST * •

55

45

45

35

35

22

18

EGGS OPTIONS	~~						
EGGS BENEDICT •• Poached eggs, bacon and hollandaise on English muffins	25						
SALMON POACHED EGGS ▶● Poached eggs, salmon and hollandaise on English muffins							
OMELETTES * Tomatœs, peppers, onions, bacon, sausage, mushrooms, cheese	35						
FRIED EGGS	5						
SCRAMBLED EGGS	~~						
Scrambled eggs on country toast	22						
Smoked salmon scrambled eggs on country toast	25						
Spicy crab scrambled eggs on country toast	28						
HUMMUS	~~						
Avocado hummus on toast V •	28						
Heirloom pepper hummus on toast $\checkmark ullet$	30						
BREAD & PASTRY •							

Toast	5
Chef selection of pastries	11

JUICES, TEAS & COFFEES

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Juices	6	Espresso	4			
Teas	6	Cappuccino	7	VEGETARIAN	VEGAN	• CONTAINS GLUTEN
Artisanal coffee	5	Café latte	6			 CONTAINS GLUTEN CONTAINS SHELLFISH

* For the All-inclusive Plan, a surcharge of \$20 will be applied to selected dishes. Please advise us of any food allergies or dietary requirements. All prices are in US dollars and are subject to 7% VAT and a 10% service charge which will be added to the base price and will be reflected on your final bill.