



COMO  
THE HALKIN

BREAKFAST  
MENU

## **Breakfast menu**

### **Express breakfast**

**£22**

Fresh orange juice

Illy coffee, Jing tea or hot chocolate

Toast selection or freshly baked croissant, served with home-made jam, marmalade and honey

Seasonal fruit salad or selection of fine charcuterie and cheeses

### **Continental breakfast**

**£34**

Your choice of juice: fresh orange, pink grapefruit, mango or carrot,

COMO Shambhala blends: apple, pineapple, cranberry

Illy coffee, Jing tea or hot chocolate

Basket of freshly baked pastries and bread rolls, served with home-made jam, marmalade and honey

Choice of fresh fruit, yoghurt, cereals or oatmeal porridge

### **The Halkin breakfast**

**£42**

Our continental breakfast offerings, followed by your choice of an à la carte item

**N** Contains nuts **CS** COMO Shambhala Kitchen **SF** Contains seafood **SS** Sustainably-sourced

**LS** Locally-sourced **V** Vegan or vegetarian **P** Contains pork **GF** Gluten-free

All prices are subject to 12 per cent service charge and prevailing government taxes.

## Eggs

*All our eggs come from St Ewe, a Cornish family farm renowned for their vibrant deep orange yolks and rich flavour. The hens are fed a natural diet including marigold petals and paprika extract, which give the eggs their distinctive colour and decadent taste.*

<b>Full English breakfast</b>	<b>£26</b>
Two eggs cooked to your liking, served with bacon, Cumberland sausage, black pudding, tomatoes, king oyster mushrooms, hash brown and baked beans	
<b>Shakshouka eggs</b>	<b>£18</b>
Tomatoes, peppers and feta baked with an egg, served with pitta bread	
<b>Eggs Benedict/Royale LS</b>	<b>£24</b>
Poached eggs with honey roast ham or smoked salmon and hollandaise sauce on a homemade English muffin	
<b>Three-Egg Omelette LS, GF</b>	<b>£24</b>
Cooked to your liking, with your choice of fillings	
<b>Croque Madame</b>	<b>£27</b>
Brioche, mature Cheddar, honey roast ham, béchamel and a sunny-side-up egg	
<b>Scrambled eggs with smoked salmon SS</b>	<b>£24</b>
Soft scrambled eggs served on sourdough with smoked salmon	

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## **Viennoiseries**

**Bakery selection** £16

Basket of freshly baked pastries and bread rolls  
served with home-made jam, marmalade and honey

**Toast selection** £6

A rack of toast served with home-made jam, marmalade and honey  
(white, wholegrain, granary, brioche, sourdough, gluten free)

**Kouign-amann** £9

A classic Breton pastry of caramelised layers with a rich, buttery flavour,  
served with Chantilly and apricot compote

## **Cured and smoked**

**Cold cuts** £24

Selection of fine charcuterie and cheeses

**Smoked salmon plate SS** £24

Oak-smoked Scottish salmon, caper berries, and cream cheese,  
served with rye bread

**Baleaev Imperial Gold Caviar 30g** £75

Served with blinis and crème fraiche

Add caviar on top of your eggs £25

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## Fruits, seeds and grains

**Seasonal fruit salad** V, GF, LF £16

With rooibos and blackcurrant dressing

**Cereals** £9

Your choice of cereals served with your preferred milk

**Yoghurt** £10

**Greek, low-fat,** GF

**Coconut** GF, LF

**Oatmeal porridge** £12

Topped with banana and blueberries, served with your choice of milk

**Granola** CS £14

Tropical fruit, nut and seed granola with vanilla bean yoghurt

**Açai bowl** £16

Blended açai berries topped with banana, blueberry, kiwi and granola

**Spanish tostada** £16

With extra virgin olive oil, tomatoes, Serrano ham and Manchego cheese

**Real toast** CS, V £16

Served with avocado crush, heirloom tomatoes and cucumber

## Sweet treats

**Home-made coconut waffle** £16

Served with mango and passion fruit coulis, semi-cooked strawberries and coconut cream

**Pancakes** £16

Soft and fluffy American style pancake with berries and vanilla Chantilly

**French toast** £16

Served with berry compote and Earl Grey honey

## Sides

**Smoked salmon** £12

**Sliced half avocado** £6

**Cumberland or chicken sausage** £6

**Streaky bacon** £6

**Hash brown** £6

**Baked beans** £5

**King oyster mushrooms** £7

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## Drinks

### Juices

Passionfruit, cranberry, apple

£7

### Freshly pressed or extracted juices

Seasonal orange, ruby grapefruit, carrot, apple, pineapple, mango

£9

### Mineral Water

Still or Sparkling water 0.75L

£7

Still or Sparkling water 0.33L

£5

COMO Shambhala Juices V, GF, LF

£12

#### Blood Builder

Oxygenates the blood, improves circulatory flow and boosts immunity. Carrot, beetroot, turmeric, apple and ginger

#### Lean and Clean Greens

Nourishes lean body mass, energises and encourages the removal of impurities. Apple, celery, cucumber, fennel, spinach, sunflower seeds and macadamia

#### Berry Smoothie

Provides potent phytonutrients to repair oxidative damage and revitalise cells. Mixed berries, grapes and green apple

#### Cranberry healer

Supports urinary tract health with antioxidants and minerals. Cucumber, orange, lime and cranberries

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## Hot drinks

### Jing Tea Selection

£7

#### Black tea

Assam English Breakfast  
Earl Grey  
Darjeeling second flush  
Cherrywood Lapsang  
Chai (with masala spices)  
Decaffeinated Ceylon  
Puerh (cooked)

#### Green tea

£7

Jade sword  
Jasmine pearls  
Japanese Sencha  
Matcha (ceremonial grade)  
Ali Shan (Oolong tea)

#### Herbal tea

£7

Chamomile flowers  
Blackcurrant and hibiscus  
Rooibos  
Whole rosebuds  
Lemongrass and ginger

#### Fresh herbal infusion

£7

COMO Shambhala tea  
(lemon, ginger, honey)  
Mint

#### White Tea

£7

Yunnan White Peony  
Jasmine silver needle

### Illy Coffee

£7

#### 100% Arabica

Espresso  
Double espresso  
Americano  
Cappuccino  
Café latte  
Flat white

All of our coffees are also available  
decaffeinated or iced versions

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