

BREAKFAST MENU

PASTRIES

Butter Croissant	3.5
Pain Au Chocolate	3.75
Pain Aux Raisins	3.8

FRUIT & GRAINS

Home-Made Granola, Seasonal Fruit & Yoghurt	16
Organic Porridge with Honey, Blueberries & Almonds	12
Fresh Seasonal Fruit Plate	14

CLASSICS

Crushed Avocado, Chilli, Lime & Coriander	17
Wild Mushrooms, Spinach & Asiago Cheese Omelette	18
BLTA Bagel	12

ON TOAST MULTI-SEED, ALTAMURA, GLUTEN FREE BREAD AVAILABLE

Free Range Eggs	12
Smoked Salmon, Poached Eggs & Avocado	21
Buttered Wild Mushroom & Poached Eggs	18
Vegetarian - Eggs, Crushed Avocado, Mushrooms & Spinach	19
The Full – Eggs, Tuscan Sausage, Pancetta, Tomato & Mushrooms	21

EXTRAS

Free Range Egg	4	Smoked Salmon	8
Crushed Avocado	6	Tuscan Sausage	5
Streaky Bacon	5	Wild Mushrooms	6

INFUSIONS

English Breakfast/ Decaf	3.95
Organic Chamomile	4.25
Peppermint/Fresh Mint	3.45
Organic Chun Mee Green Tea	4.25
Jasmine Pearl Tea	4.25
Earl Grey	4.25
Rooibos Tea	4.25
Hibiscus Tea	4.25
Chai tea	4.75

COFFEE

Espresso Single/Double	3.5/4.5
Macchiato Single/Double	3.75/4.75
Caffè Shakerato	4.5
Americano	4.5
Cappuccino	4.75
Flat White	4.75
Latte	4.75
Hot Chocolate	4.75
Mocha	4.75
Matcha Latte	5.5

JUICES

Freshly Squeezed Orange Juice	5.5
Apple Juice	3
Pineapple Juice	3
Tomato Juice	4.5
Pink Grapefruit Juice	3.25
Cranberry Juice	3



If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.