

The Dining Room

BREAKFAST MENU

Served daily from
7:30 am until 10:30 am













We commit that our Food & Beverage venues are ISO 22000 certified, and internationally recognised as the highest food safety management system.

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige. Simply speak to a member of the team for assistance creating your bespoke culinary experience.

Our dishes are freshly prepared in Kitchen that handles gluten, seafood, nuts, eggs, and other food products. Should you have any specific allergies dietary requirements or concerns, we will be more than happy to assist.

Look out for these symbols to assist with your menu choice:

-  Contains Shellfish
-  Contains Seafood
-  Contains Nuts
-  Contains Gluten
-  Contains Dairy
-  Contains Alcohol
-  Contains Pork
-  Vegetarian
-  Egg
-  Spicy

All prices are in US Dollars and subject to 10% service charge and 16% GST.

BUBBLES

*"Start the day with a smile and finish it with champagne."
- unknown*

START YOUR DAY WITH A 'CHEERS' 24

Orange Mimosa | Grapefruit Mimosa | Pineapple Mimosa

CHAMPAGNE BREAKFAST (BY GLASS)

Taittinger, Brut Réserve, NY 36

Ernest Rapeneau, Brut, Champagne 30

Veuve Angely, Brut, Cuvee Speciale, Champagne, NV 22

*Not included with any packages and promotions



COFFEE & TEA



Did you know? The word “coffee” has roots in several languages. In Yemen, it earned the name *qahwah*, which was originally a romantic term for wine. It later became the Turkish *kahveh*, then Dutch *koffie* and finally *coffee* in English.

COFFEE 10

Espresso | Double Espresso | Espresso Macchiato
Decaffeinated Espresso | Americano | Cappuccino | Cafe Latte

ICED COFFEE 10

Iced Americano | Iced Cappuccino | Iced Café Latte | Iced Coffee Frappe | Shakerato

FRENCH PRESS COFFEE 12

LOCAL INSPIRATION 12

Cold brew drip coffee with homemade coconut foam

The history of tea is as rich as its taste.

The earliest references to drinking tea originate from China where legend has it that a leaf fell into water being boiled for Emperor Shen Nung and he found the taste refreshing.

Little did he know, he’d just invented the first cup of tea.

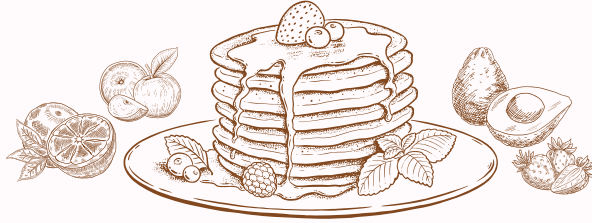
TEA 10

English breakfast | Earl Grey | Green Tea Jasmine | Chamomile | Moroccan Mint
Sencha Green Tea | Darjeeling | Vanilla Bourbon | Lemon Ginger Heater (lemon, ginger, honey)

ICED TEA 10

Lemon Ice tea | Mint Ice Tea | Ice Green Tea | Ice Tea | Mango Ice Tea
Passionfruit Ice Tea | Coconut Ice Tea

HEALTHY



WELLBEING FRESH JUICES 10

Orange | Watermelon | Grapefruit | Carrot | Beetroot | Pineapple | Apple

OATMEAL PORRIDGE 18

Honeycomb | Chia Seeds | Sliced Banana | Maple Syrup

GRANOLA POPSICLE 19

Raspberry Compote | Coconut Mascarpone | Mango Coulis | House-Made Toasted Granola

ALL TROPICAL SMOOTHIE BOWL 19

Tropical Fruit | Dragon fruit | Mango | Banana | Papaya | Roasted Coconut Flakes
Low Fat Yogurt | House-Made Apple Granola | Flaxseeds

GLUTEN-FREE PANCAKES 24

Stewed Pineapple | Mango Coulis | Coconut Mascarpone
Maple Syrup | Raspberry Compote

WESTERN

GREEN OMELETTE 21

Sautéed Mixed Garden Greens | Fresh Herbs | Red Onion Jam | Toasted Sourdough Bread

CROQUE MADAME 22

White Bread | Honey Ham | Emmental Cheese | Béchamel Sauce | Poached egg

SMASHED AVOCADO 26

Feta Cheese | Tabasco | Red Shallots | Cherry Tomatoes
Sourdough Bread | Poached Egg | Balsamic Syrup

SALMON BENEDICT 26

Brioche Roll | Soft Poached Egg | Atlantic Smoked Salmon
Sautéed Spinach | Fluffy Hollandaise Sauce | Paprika

FULL FARMER'S BREAKFAST 33

Eggs any style - enquire with any of our service ambassadors
Thick Cut House-Made Baked Sourdough | Wilted Spinach | Oven Roasted Garlic Tomato
Grilled Honey Ham | Pork Sausage | Crispy Bacon
Sautéed Wild Herb Mushrooms | Baked Beans | Shallow Fried Hash Brown

BREAKFAST STEAK 55

Beef Mini Steak | Sunny Side Up Fried Egg | Roast Potato | Tomato | Toasted Brioche

ASIAN

CONGEE 16

Poached Chicken or Prawns and Squid | Green Onion | Pickled Vegetables | Dash of Sesame Oil

MALDIVIAN OMELETTE 19

Skipjack Tuna | Chopped Onion | Spicy Green Chili | Chili Sambal

CANTONESE "ZANGZHOU" WOK FRIED RICE

Crisp Garden Vegetables | Green Onion | Fresh Ginger | Sambal | Medium Boiled Egg
Your choice of ; Vegetables 15 Chicken or Beef 17 Seafood 18

CHINESE "CHOW MEIN" EGG NOODLES

Crisp Garden Vegetables | Green Onion | Fresh Ginger | Chili | Medium Boiled Egg
Your choice of ; Vegetables 15 Chicken or Beef 17 Prawns 18

ASIAN NOODLE SOUP

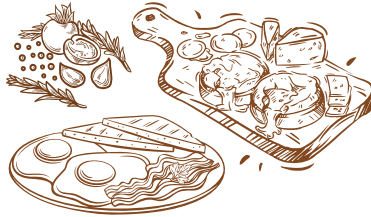
Rice Noodles | Star Anise | Clove | Cardamom | Coriander | Lime | Beans Sprouts | Green Onion
Your choice of ; Chicken 17 Beef 19 Prawns 21

THAI WOK OMELETTE 24

Wild Caught Crab Meat | Steamed Jasmine Rice | Wok Fried Garden Greens | Fish Sauce Chili

SIDES

*"Breakfast is the most important meal of the day
and I definitely have a heart breakfast before I do anything"*
- Mayer Hawthorne



SIDES

- GRILLED HONEY HAM 🍷
- FETA CHEESE 🍷
- SAUTÉED WILD HERB MUSHROOMS 🍷
- HASH BROWN 🍷
- SAUTÉED SPINACH 🍷
- CHICKEN SAUSAGE 🍷
- PORK SAUSAGE 🍷
- CRISPY BACON 🍷
- SMOKED SALMON 🍷

SELECTION OF BAKERY BASKET

- 7 SOUR DOUGH BREAD 🍷
- 7 BAGUETTE 🍷
- 7 DANISH E 🍷
- 7 CROSSAINT E 🍷
- 7 MUFFIN E 🍷
- 8 SOFT ROLL E 🍷
- 8 MULTI GRAIN TOAST E 🍷
- 8 WHITE TOAST E 🍷
- 10 BROWN TOAST E 🍷

SWEET



BAKERY PUDDING 16

Toasted Walnut | Caramel Sauce
Mango Coulis | Warm Vanilla Custard Sauce

CHIA PUDDING 16

Tropical Mixed Fruit | Coconut Milk | Raw Honey | Whipped Cream

BELGIAN WAFFLES 24

Maple Syrup | Mixed Berry Compote | Nutella
Coconut Mascarpone | Mango Coulis | Caramelized Lady Finger Banana



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