

HOUSE-BAKED BREAD AND VIENNOISERIE

ASSORTED VIENNOISERIE BASKET 🍞

Hand-rolled butter croissant, pain au chocolat, fruit Danish or doughnut of the day

TOAST

White, rye, multi-grain, Russian rye and nut loaf 🍞 🌾 🥛

* Gluten- and dairy-free options available upon request

All Viennoiserie items served with butter, homemade fruit preserves, eggless kaya and locally produced raw honey

GRAINS AND CEREALS

ORGANIC OAT AND QUINOA PORRIDGE 🌿 🌱 🥛

Prepared with milk, almond milk or water, served with natural palm sugar on the side

* Add banana and locally produced raw honey

CORN FLAKES, ALL BRAN, COCO CRUNCH, RICE KRISPIES
HOMEMADE ROASTED GRANOLA, GLUTEN FREE GRANOLA OR
DATAI NATURAL MUESLI BLEND

Choice of full cream, skimmed, soy and almond milk 🍞

* Assorted toppings, selected seed mix, toasted nuts, dried fruits, natural wheat germ

HEALTHY, ENERGISING AND LIGHT

SLICED SEASONAL FRUIT PLATE 🌿 🌱 🥛

BERRIES WHIPPED YOGHURT BOWL 🌿

Natural Greek yoghurt, mixed berries, homemade granola, organic coconut nectar

SUPER WELLNESS BOWL 🌿 🌱 🌾

Papaya, dragon fruit, blueberries, goji berries, dried coconut, chia seeds
natural bee pollen

AVOCADO TARTINE 🌿

Grilled buckwheat sourdough, mashed avocado, heirloom tomatoes, EV olive oil

CLASSIC BIRCHER MUESLI 🌿

Granny Smith apple, lime, locally produced raw honey, banana

ENERGY MORNING SALAD 🌿 🌱 🌾

Quinoa, young spinach, apple, carrot, cucumber, roasted pumpkin seeds
EV olive oil, lemon

SAVOURY AND SWEET

BRÛLÉE BRIOCHE FRENCH TOAST

Vanilla bean sugar, mixed berries, locally produced raw honey

LOCH FYNE SCOTTISH SMOKED SALMON

Calamansi, dill crème fraîche, capers, petite salade, German loaf

MIXED COLD CUT & CHEESE PLATE

Bresaola, chicken mortadella, Saint Paulin, Camembert and Emmental cheeses
baguette, cornichon

LIVE STATIONS

BUTTERMILK PANCAKES 🌿

COCONUT PANCAKES

* Gluten-free prepared with rice flour

WAFFLES

CHOICE OF TOPPING:

Eggless kaya, locally produced raw honey, maple syrup, mixed berries
chocolate sauce or mango-passion fruit jam

EGG ROTI CANAI 🌿

Traditional flatbread served with vegetable dhal curry

ORGANIC EGGS (prepared to order)

ANY STYLE

Two eggs: fried, poached, scrambled or scrambled egg whites

* Served with roasted tomato and your selection of toast

OEUF BROUILLÉ ROSSINI

Soft scrambled eggs, seared duck foie gras, toasted brioche, truffle olive oil

SMOKED SALMON BENEDICT

Poached egg, Loch Fyne Scottish smoked salmon, avocado, hollandaise

VERDE EGG WHITE FRITATTA

Open-faced omelette, asparagus, edamame, green leaves

OMELETTE

Choice of: cherry tomatoes, onion, capsicum, baby spinach, aged cheddar cheese
bird's eye chilli, turmeric

SIDE ORDERS

Beef bacon, chicken or beef sausages

Vegetables: roasted tomato, sautéed mushrooms, skillet potatoes, wilted baby spinach

MALAYSIAN SPECIALITIES

MEE MAMAK

Wok-tossed egg noodles, chicken, bean curd, potato, choy sum, tomato

NASI GORENG

Stir-fried jasmine rice, chicken, king prawns, keropok, fried egg sunny side up

* Vegetarian option available

🍞 Contains Nuts 🌾 Gluten-Free 🌿 Vegan 🌱 Vegetarian 🥛 Dairy-Free

Please inform us if you have any specific dietary needs. Our food is prepared in an environment where peanuts/nuts and other allergens are handled with no separate concerned allergen-free preparation area.
All prices are in Malaysian Ringgit and are subject to 10% service charge. For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area.