

## HOUSE-BAKED BREAD AND VIENNOISERIE

### ASSORTED VIENNOISERIE BASKET

Freshly baked Hand-rolled butter croissant, pain au chocolate, daily choice of danish or doughnut

### 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 organic coconut sugar on the side

\* Add banana and locally produced raw honey

CORN FLAKES, COCO CRUNCH, RICE KRISPIES

HOME MADE 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

Strawberry yoghurt or blueberry yoghurt

ACAI BOWL

Berries, banana, almond milk, super seeds, coconut

NATURAL GREEK YOGHURT

Homemade granola, organic coconut nectar

AVOCADO AND MUSHROOM TARTINE

Buckwheat sourdough, mashed avocado, sauté mixed mushroom, goat cheese

CLASSIC BIRCHER MUESLI

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

MORNING GLOW SALAD

Cucumber, heirloom tomatoes, papaya, avocado, Kalamata olive, pumpkin seed, orange pomme dressing

## SAVOURY AND SWEET

### BRIOCHE FRENCH TOAST

Strawberry compote, maple syrup

SMOKED SALMON

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

CHEESE PLATE

3 types of cheese, dried fruits, crackers, figs chutney

## SAVOURY AND SWEET

### BUTTERMILK PANCAKE

BANANA PANCAKES

ALMOND PANCAKES

\* Served with your choice of maple syrup, house made preserves, ricotta cheese, chocolate spread

\* Gluten-free prepared with rice flour

### WAFFLES

#### CHOICE OF TOPPING:

Eggless kaya, locally produced raw honey, maple syrup, mixed berries chocolate sauce or our house made preserve

### 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

### EGGS BENEDICT, ROYALE, FLORENTINE

Smoked chicken sliced, smoked salmon or baby spinach, toasted English muffin, hollandaise sauce

### STEAK AND EGG

Minute steak, sunny side-up egg, wild mushroom, béarnaise

### VERDE EGG WHITE OMELETTE

Broccoli, asparagus, green leaves, spirulina

### CROQUE MADAME

Brown butter brioche, black truffle paste, chicken ham and sunny side-up egg

### OMELETTE

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

### SIDE ORDERS

Smoked chicken slice, chicken or lamb 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

### NASI LEMAK

Coconut rice, sambal, anchovies, chicken rendang, peanut, boiled egg

### EGG ROTI CANAI

Traditional flatbread served with vegetable dhal curry

### \*SPECIAL OF THE DAY MALAYSIAN TRADITIONAL BREAKFAST



Contains Nuts



Gluten-Free



Free-Range Eggs



Direct From Farmer



Organic



Local Product



Vegan



Vegetarian



Dairy-Free

Please inform us if you have any specific dietary needs and allergens. Our food is prepared in an environment where allergens are handled with no separate concerned allergen-free preparation area. All prices are in Malaysian Ringgit and 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.