

# BREAKFAST

## MENU

Available daily from 7am to 10.30am

### BREAD | VIENNOISERIE

CROISSANT	5
ALMOND CROISSANT	6.5
PAIN AU CHOCOLAT	6
VIENNOISERIE TRIO	15
croissant, pain au chocolat, almond croissant	
ARTISANAL TOAST	6
choice of sourdough or multigrain, unsalted butter	
HOMEMADE KAYA TOAST	8
pandan kaya, coconut gula melaka kaya, salted butter, white bread	
COCONUT CHANTILLY CROFFLE	20
fresh berries, toasted coconut flake, gula melaka caramel	

### GRAINS | YOGHURT | FRUIT

GREEK YOGHURT	8
almond, fresh blueberries, dried cranberries	
GRANOLA	14
walnut, fresh strawberries, dried apricot	
choice of whole, oat, coconut milk or Greek yogurt	
FRENCH CHEESE TRIO	28
5-MONTH COMTÉ   JURA	
semi-hard, nutty, savoury, smoky, cow's milk	
BLEU D'Auvergne   Auvergne	
semi-soft blue, buttery, creamy, pungent, cow's milk	
ERMITAGE BRIE   Vosges Mountain	
soft, creamy, bloomy rind	

CURED CUTS	18
spanish chorizo, salami milano, smoked salmon	

CHICKEN CURRY	20
ratte potatoes	
choice of 2pc crispy prata or basmati rice	

### EGGS & TOAST

ORGANIC JAPANESE EGG	20
choice of poached, scrambled, fried eggs, asparagus, bacon	
AVOCADO TOAST	20
choice of poached or fried egg	

MUSHROOM & CHEESE OMELETTE	20
vine-ripened tomatoes	

### ADD-ONS

SMASHED AVOCADO	5
basil, parsley, chive	
SMOKED SALMON	6
capers, gherkin	

POACHED   FRIED EGG	3
ASPARAGUS	5
SAUTÉED BUTTON MUSHROOM	5
CHORIZO	6
CRISPY BACON	6

Please let us know if you have any dietary restrictions or preferences, and we will be happy to assist

Prices are subject to prevailing government taxes and service charge