

MENU

BREAKFAST

Available from 8:00am to 10:30am

EGGS BENEDICT

Poached Egg on English Muffin with Hollandaise \$88

(Choice of One)
Florentine (Spinach) / Royal (Salmon) / Eggs Benedict (Ham)

OMELETTES

Omelette Arnold Bennett \$138
Smoked Haddock, gruyere cheese, glace mornay

Egg White Omelette \$108
Gluten-Free Bread, Avocado

CLASSICS

Smashed Avocado and Sun-Dried Tomato on Toasted Sourdough \$138
Poached Eggs, Mixed Leaf Salad

Smoked Norwegian Salmon Bagel \$138
Cream cheese, Pickled Cucumber

Full English Breakfast \$148
Two Eggs, Cumberland Sausage, Bacon, Black Pudding, Hash Brown, Baked Beans, Toasted Sour Dough

HONG KONG STYLE

Sandwich (Choice of Two) \$98
Scrambled Egg / Luncheon Meat / Ham
Swiss Cheese / Satay Beef

Congee (Classic Accompaniments)
Chicken \$88 / Beef \$88/ Lobster \$108 / Abalone \$108

Macaroni, Fried Egg, Chicken Broth \$98
(Choice of One Meat)
Ham / Luncheon Meat / Char Siu / Satay Beef

Satay Noodles \$128
Wagyu Beef Satay, Instant Noodles, Chicken Broth

Restaurant-Made Wonton Chicken Broth \$198
Shiitake Mushrooms, Water Chestnuts, Brassica

HEALTHY

Protein Pancake \$98
Oats and Banana

Fruity Muesli \$78
24-hour-soaked Chia Seeds in Coconut Milk with Blueberries

Organic Granola \$98
Strawberries, Banana, Natural Yoghurt, Agave

Seasonal Fruit Platter \$78
(Please ask your server for today's three seasonal picks.)

BREAKFAST PASTRY

Croissant \$28
Lemon Blueberry Muffin \$28
Cinnamon Roll \$38
Pain Au Chocolat \$38

SIDES

Dingley Dell Back Bacon \$28
Dingley Dell Cumberland Sausage \$28
Hash Brown \$18
Baked Beans \$18
Free-Range Eggs Any Style \$18
Toasted Sourdough and Butter \$18

SWEET TREATS

French Toast \$118
Mixed Berries and Vanilla Whipped Cream

Dutch Pancake \$128
Organic Berries, Clotted Cream

DRINK OFFERING

SINGLE ORIGIN COFFEE BEANS SELECTION

Ethiopia Yirgacheffe Worka Chelichele G1

Region: Worka Chelichele, Gedeb, Yirgacheffe
Varietals: JARC varieties
Roasting Level: Medium light
Processing Method: Winey Natural
Flavour Notes: Black Grape, Cacao, Strawberry, Maraschino

Aroma: ●●●●●
Acidity: ●●●●●
Sweetness: ●●●●●
Body: ●●●●●
Aftertaste: ●●●●●

Papua New Guinea Baroida

Region: Eastern Highlands
Varietals: Arusha, Bourbon, Mundo Novo, Typica
Roasting Level: Medium light
Processing Method: Natural
Flavour Notes: Pomegranate, Raspberry, Blood Orange, Chocolate

Aroma: ●●●●●
Acidity: ●●●●●
Sweetness: ●●●●●
Body: ●●●●●
Aftertaste: ●●●●●

All coffee options are available with the aforementioned coffee beans selections +\$50

DRINKS

JUICE & NECTAR

Orange Juice	\$55
Grapefruit Juice	\$55
Pear Nectar	\$75
Apricot Nectar	\$75
Strawberry Nectar	\$75
Mango Nectar	\$75
White Peach Nectar	\$75

TEA

English Breakfast	\$45
Organic Earl Grey	\$45
Aged Pu-Er	\$45
Jasmine Pearl	\$45
Taiwanese Oolong	\$45
Japanese Sencha	\$45
Chamomile	\$45
Peppermint	\$45
Thai Style Milk Tea	\$65

COFFEE

Espresso	\$45
Long Black	\$45
Piccolo	\$45
Latte	\$50
Flat White	\$50
Cappuccino	\$50
Dirty	\$50