

breakfast

live juice station

visit our interactive juice station to make your choice of freshly squeezed – juices – smoothies – mocktails

bakery bird cage

freshly baked selection of pastries – jams
home grown passion fruit curd

seasonal fruit platter

selection of local / regional tropical fruits

yoghurts

trio of homemade yoghurts – mixed fresh fruit purees

homemade granola

island grown toasted coconut – dried mango
organic oats – honey

house made muesli

create your own muesli – organic grains
selection of dried fruits – nuts – choice of soya
low fat / very hot full cream milk

konotta bircher muesli

classic dish with a tropical touch

international cereal selection

choose from our wide range of popular cereals
your choice of milk

oatmeal porridge

healthy braised organic oats – spiked with muscovado
fresh seasonal berries – candied pumpkin seeds

farmhouse platter

international cheese selection – cold cuts
toasted sourdough – fresh fruits – nuts – chutneys
(please ask our hosts for the daily selection)

buttermilk pancake stack

vanilla – star anise – blueberry compote
king island double cream

belgian style waffles

slivers of fresh mango – valrhona chocolate sauce
mango butter

freshly baked brioche loaf

cinnamon sugar dusted – fresh strawberry
mint salsa – crème chantilly

two eggs any style

two farm house eggs – to your liking
freshly baked sour dough

choice of sides

sautéed cherry tomatoes

grilled field mushroom

double smoked bacon (pork – turkey – beef)

grilled roesti

grilled asparagus

chipolatas (pork – chicken – veal)

egg omelet

three farm house eggs cooked – choice of fillings
jazeera salad

healthy egg white omelet

three farm house eggs – asparagus – baby spinach
chaat masala spiked – tomato chutney

salmon scrambled eggs

smoked salmon – salmon caviar – chives
freshly baked rye bread – chargrilled asparagus
crème fraiche

eggs benedict

two poached eggs – layered jamon iberico ham
house baked english muffin – hollandaise glaze

japanese breakfast

teriyaki salmon – miso soup – tofu and seaweed
spring onions pickles – steamed rice

yellowfin tuna confit

local tuna – slowly cooked in duck fat – toasted bavarian loaf
fresh-torn basil tomato salad

congee

traditional braised rice porridge
your choice of chicken seafood – pork
condiments – pickles

deep-fried dough fritters

traditional chinese breakfast items
selection of condiments

dumplings

chinese-style selection of steamed / fried dumplings
chili paste – soy – sesame oil

regional breakfasts

maldivian mashuni

maldivian-style chappati – tuna – coconut
local curry

dosa

south indian savoury rice pancake – coconut
coriander – tomato chutney – sambar

idly

south indian-style steamed black dahl – rice dumpling
coconut – coriander tomato chutney – sambar

string hoppers

sri lankan-style steamed rice noodles
cashew milk curry

beverages

tea

imperial lapsang souchong	24
chinese – refreshing – smokey – crisp – golden	
emperor sencha	7
japanese – green – grassy – intense – full-bodied	
yunnan yop	7
chinese – black – smooth – rich	
breakfast earl grey	7
chinese black blend – orange pekoe – bergamot calming	
jasmine queen	7
chinese green – delicate – calming – cleansing	
chamomile	7
various countries – decaffeinated – herbal – soft soothing – honey aroma	
imperial oolong	7
taiwan – black – semi fermented – flavorful well balanced	
royal darjeeling	7
indian – nepal – black – vibrant – refreshing	
vanilla bourbon	7
south africa – decaffeinated – red – vanilla blend	
geisha blossom	7
japanese – green – elegant – ripe – refreshing fragrant	
bain de rose	12
indian – himalayas – nepal – blend – roses vanilla – luxurious	
jasmine pearls	12
chinese – green blend – jasmine blossoms fragrant – fresh – aromatic	
moroccan mint	7
various countries – green – blend – strong sahara mint	
green of fujian	7
chinese – green – buttery – honey – cedar – pine	
lemon bush	7
south africa – decaffeinated – red – blend wild citrus – refreshing	
silver moon	7
various countries – green blend – berry vanilla – aromatic	

coffee

long black	7
double espresso – hot water	
cappuccinno	7
espresso – steamed milk – milk foam – chocochino	
latte	7
espresso – steamed milk	
macciato	7
espresso – spoonful foamed milk	
ristretto	5
espresso – 15ml	
espresso	5
espresso or short black is a single dose of 30ml of coffee	
flat – white	7
espresso – steamed milk	
mocha	7
espresso – chocochino – steamed milk – milk foam	
hot chocolate	7
italian chocochino – steamed milk – milk foam	
fresh juice	
orange	7
pineapple	7
watermelon	7
mango	8
papaya	8
grapefruit	8
apple	7
lemon	7
lime	7
pomegranate	8
carrot	8
any blend	8

(availability – seasonal)