



Breakfast

90 CENTIGRADE
7am to 12:30pm

FULL BREAKFAST MENU

English Breakfast (E) (D) (G) 95.00

2 eggs your way (omelette, poached egg, scrambled, sunny side up) with sautéed mushroom, hash brown, baked beans, bacon, chicken sausage inclusive of coffee, tea & juices

90C Special (G) (D) 65.00

2 eggs your way (omelette, sunny side up) with bread toast or plain croissant, hash brown, grilled tomato & inclusive of coffee, tea or fresh juices

Continental Breakfast 55.00

Danish pastries, croissants, mini muffins, fresh cut fruits, with butter and jam inclusive of coffee, tea or fresh juices

HEALTHY CORNER

Acai Bowl (N) (D) 49.00

Organic acai, frozen berries, banana, mixed nuts, low fat yoghurt & mixed berries

Homemade Granola with Coconut Milk (N) 49.00

Healthy granola mixed, coconut milk, mixed fresh berries, dry fruit & coconut shavings

Pitaya Bowl (N) 49.00

Pitaya puree, almond milk, mixed berries, coconut shavings, chia seeds, homemade granola, banana & kiwi

Greek Yoghurt Bowl (D) 45.00

Plain greek yoghurt, honey, chia seeds, fresh fruit salad & cinnamon

Oven Baked Zucchini Hash Brown (E) (D) 45.00

Green and yellow zucchini, mozzarella cheese, turkey ham, parmesan cheese & cherry tomato

Allergens: E – eggs, D – dairy, G – gluten, N – nuts, S – Seafood, A – alcohol

Dear Guest, we kindly request you to inform us if you or any of your guests have an allergy or dietary restrictions any of the menu items in order to accommodate your request.

** All prices are inclusive of all applicable service charges, local fees and taxes.*



EGGS YOUR WAY

Eggs Royale (E) (S) (D) (G) 68.00

English muffins, 2 poached eggs, smoked salmon, grilled asparagus with hollandaise sauce, salmon caviar & mixed greens

Scrambled Egg White (E) (D) (G) 65.00 with Tartuffata & Baby Spinach

Grilled rye bread, cream cheese, chives, black pepper quenelle & mixed salad

Avocado Smashed & Sunny Side Up (E) (D) (G) 55.00

Crispy baguette, fresh avocado, 2 sunny side up eggs topped with sriracha & spring onion

Eggs Benedict (E) (D) (G) 52.00

English muffin, 2 poached eggs, crispy beef or turkey bacon with crispy leek hollandaise sauce & mixed greens

Rise & Shine (E) 48.00

Serves with turkey bacon and fresh greens

Choices of

-Omelette

- Scrambled

-Sunny side up

- Poached egg

Spanish Omelette (E) (D) 45.00

Choices of Turkey bacon, beef pastrami or smoked turkey ham serves with potatoes, white onion & cream cheese



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BREAKFAST SANDWICHES

Multigran Bagel with Smoked Salmon (S) (D) (G) 65.00
Cream cheese, pickled spring onion & mixed greens

Breakfast Burrito Croissant (G) (E) (D) 55.00
Plain croissant with scrambled eggs, avocado, red kidney beans, roasted mushrooms & cheddar cheese

Beef Cheeks Sandwich (E) (D) (G) 55.00
Toasted baguette, striploin steak, 2 poached eggs, american cheese & mixed greens

Caprese Croissant (G) (D) 55.00
Plain croissant with rocca leaves, roma tomatoes, burrata cheese, basil leaves, basil pesto & balsamic reduction

Grilled Halloumi & Basturma Sandwich (G) (D) 50.00
Toasted dark baguette, jar jeer salad, pomegranate molasses & pickled red onion

Grilled Halloumi & Avocado Toast (D) (G) (E) 45.00
Brioche bread, grilled halloumi cheese, 2 poached eggs, top with arugula leaves & zaatar dip

GO VEGAN

Avocado Tofu Toast (G) 49.00
Smashed avocado, grilled firm tofu, turmeric, cherry tomatoes & black olives tapenade

Vegan Benedict (G) (N) 49.00
Full grain bagel, firm tofu, avocado, egg yolk sauce, vegan hollandaise, cajun & fresh parsley

Banana Matcha Smoothie (G) 45.00
Banana, whey protein, spinach, matcha tea powder, dates & plant based yoghurt

Peanut Butter & Jelly Chia Pudding (N) 40.00
Chia soaked in almond milk, blueberry jelly, fresh blueberries, orange juice & peanut butter

THE SWEET STUFF

Pistachio Pancakes (N) (D) (E) 45.00
Maple whipped cream, fresh berries, crushed caramelized pistachios & candied orange peel

Blueberry Pancake (D) (E) 40.00
Whipped vanilla mascarpone cheese, homemade blueberry compote & drizzle of honey

Waffle (D) (E) 40.00
Freshly baked waffle, caramelized pineapple, chocolate coated strawberries & hot fudge sauce

French Toast (N) (G) (D) 40.00
Brioche slice, cinnamon, vanilla, sautéed apples, walnuts & raisins

Homemade Pancake (D) (E) 38.00
Golden pancake served with fresh fruits, berries & maple syrup



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