

Ocean

BEVERAGES

ILLY COFFEE

americano / cappuccino / café latte
espresso / double espresso
macchiato / hot chocolate / iced café

DILMAH LOOSE LEAF TEA

brilliant breakfast / earl grey
chamomile / moroccan mint
rose with french vanilla / jasmine

MORNING BOOSTER

Ginger cooler
orange and ginger

Green garden
spinach and cucumber

Celeriac
celery and carrot

Bloody morning
tomato and lime

FRESH FRUITS AND VEGETABLE JUICES

orange / pineapple / papaya / mango
carrot / grapefruit / beetroot / celery

SMOOTHIES

H.O.B.A.
honey, oats, banana with almond milk

C.A.M.Y.
chia, agave syrup, mixed berries and yoghurt

P.A.L.L.S.
palm sugar, avocado, linseeds, lime and soy

HEALTHY BREAKFAST

DETOX

Miso broth | g | 
tofu, aromatic herbs, wakame, bean
sprouts served with jasmine rice

Chia pudding | v | 
blueberries, honey and coconut, crispy
granola and mixed berries



Organic acai | v | g | n |
banana, mango, topped with toasted
muesli, strawberries, bee pollen,
coconut flakes, goji berries and
pomegranate

HOT BOWL

Steel-cut oats | v | d | n |
with mixed berries, bee pollen, flaxseed,
toasted pumpkin seeds, dried berries
(cranberry, goji, raisins) with honey

Buckwheat (sweet) | n | v | d |
with preserved figs and orange, roast
almonds and berries

Buckwheat (savory) | v | g |
with soya sauce, olive oil and mixed
vegetables

a – contains alcohol | p – contains pork | n – contains nuts | sf – seafood
d – contains dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian
 – vegan |  – sustainable | cr – chef recommendation

for further details on ingredients and cooking methods with regard to special dietary requirements
and allergies, kindly inform one of our family members.

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BREAKFAST

SOMETHING SWEET

Stacked Wholemeal Pancakes or
Belgian Waffles with your choice of
toppings: |g|d|n|

grilled banana and honey
wild honey and cinnamon sugar
fresh berries and maple syrup
normandes, apple compote and fresh
cream

Crepes filled with your choice of:

|g|d|
nutella |n|
fresh coconut
black forest ham |p|
lime and cinnamon
berry compote

French Toast |g|d|n|
with banana, cinnamon and nutella

EGGS TO YOUR LIKING

Fluffy Omelette with your choice of:
mushrooms / onions / tomatoes / cheeses,
mixed peppers / mild green chilli,
spinach leaves / chicken hams / olives

All egg dishes are served with wild
mushroom, vine tomato

With your choice of :
rosti potato / pork bacon |p| or halal
bacon / chicken sausage / pork
sausage |p| / veal sausage


À LA CARTE MAIN

Avocado Bruschetta |g|
field mushrooms, poached eggs, tomato
and avocado

Eggs Benedict |p|g|sf|d|
black forest ham or salmon, hollandaise
sauce and asparagus

Egg White Omelette |d|
baby spinach, topped with feta cheese
tomato and olive relish

Huevos Rancheros |d|sp|g|
two eggs on crispy tortilla, guacamole,
salsa, refried beans, jalapenos and cream
fraiche



Maldivian Breakfast |sp|sf|cr|g|
green chilli and shallot omelette, tuna coconut
sambal, snapper curry, tawa grilled chapati,
kulhimas (tempered tuna)

Khao Tom (rice congee) |sp|sf|
with chicken meatballs, poached egg, fried
onions, garlic, chilli, fish sauce, sliced ginger,
green onions and coriander

Arabic Breakfast (shakshuka) |g|sp|d|
spicy tomato sauce fowl mudammas, olives,
halloumi cheese and grilled pita bread

Indonesian Chicken Fried Rice |sp|sf|g|
fried egg, prawn crackers and chilli sambal

Vegan Scramble |g|
plant-based eggs on sourdough, tofu, tomato,
asparagus, avocado and mushroom

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