

Ocean

BEVERAGES

ILLY COFFEE

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

DILMAH 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.

Ocean

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 crème
fraîche



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

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.