Ocean

BEVERAGES

ILLY COFFEE

americano / cappuccino / caffè 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 |ce|
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 soya

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 açaí |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|g|
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 (savoury) |v|g|
with soya sauce, olive oil and mixed vegetables

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

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

Crêpes 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 ham / olives |e|

All egg dishes are served with wild mushroom and vine tomato

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

À LA CARTE

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

Eggs Benedict |p|g|f|d|e|
Black Forest ham or salmon, hollandaise sauce and asparagus

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

Huevos Rancheros |d|sp|g|e|
two eggs on crispy tortilla, guacamole, salsa, refried beans, jalapeños and crème fraîche

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

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

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

Indonesian Chicken Fried Rice |sp|f|g|e|cr|
fried egg, prawn crackers and chilli sambal

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

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