

## The Standard Breakfast

per person 65

2 fresh farm eggs cooked any style served with tomatoes, potato rosti, baked beans, pork bacon & pork or chicken sausage a selection of tropical fruits

croissants, sliced bread, danish pastry & donut from our bakery smoked salmon, beef pastrami, black forest ham, manchego & brie cheese

*choice of: bircher muesli or plain, banana or mixed berry yogurt*

*choice of fresh: orange, pineapple or apple juice*

*choice of fresh brewed: coffee or tea*

## The Healthy Standard (V)

per person 55

egg white omelet with mushrooms, herbs, spinach & black truffle

rye bread basket with cottage cheese

green smoothie bowl & raw organic cacao dried fruit bar

*choice of fresh: green energizer juice, green iron grip juice*

*or red island beet juice*

## 2 Eggs Your Way 13

boiled, fried, poached, scrambled or omelet served with toast

## Shakshouka 17

eggs, baguette, tomato, bell pepper, onion, parsley, cumin, olive oil, chili

## Waffle & Crispy Chicken 17

belgian waffles, popcorn chicken, maple syrup, chili jam

## Coconut Milk Oatmeal (VG) 15

coconut, kiwi, mango, pomegranate, banana

## Yogurt & Granola (V) 15

low or full fat yogurt, home-made granola, berries

## The French Toast (V)

Classic French 17

brioche, cinnamon-sugar, coconut whipped cream, strawberries

*or*

Monkey Style 20

ice, brioche, nutella, walnuts, peanut butter, strawberries

## The Standard Fruit Platter (VG) 15

watermelon, coconut, mango, pineapple, papaya, strawberries, blueberries

## Sides 8

sautéed mushroom, grilled tomato

pork bacon

choice of sausages: pork, beef, chicken

## Coffees

espresso, americano 5

doubled espresso, cappuccino, café latte, hot chocolate 7

iced coffee, iced latte 11

## Teas 5

green mint, green tea, english breakfast, earl grey, peach, green tea soursop

## Juices 7

apple, orange, mango, pineapple, tomato, grapefruit, cranberry, passion fruit

## Healthy Fresh Made Juices

energizer (pineapple, cucumber, spinach, fennel, lime) 20

pick me up (orange, mint, carrot, avocado, lime) 13

iron grip (celery, spinach, broccoli, lettuce, lime) 13

*fresh juices - seasonal availability* 13

## SALADS

### Cucumber Slaw (VG) 13

soy sauce, chili, garlic cloves

### Banana Flower & Roasted Pulled Chicken Salad 23

coconut milk, shallots, ginger, peanuts, chili

### Caprese Salad (V) 30

heirloom tomatoes, extra virgin olive oil, buffalo mozzarella, basil pesto, balsamic glaze, pine nuts

### Caesar Salad 18

romaine lettuce, croutons, parmesan, anchovies, caesar dressing

add: *chicken breast +6*

*bacon +6*

*prawns +10*

*salmon +12*

## SANDWICHES & BURGER

### BLT 22

bacon, romaine lettuce, tomato, homemade ketchup, yellow mustard

### Crispy Soft Shell Crab Wrap 18

bell pepper spread, maldivian chili, avocado, cucumber, local arugula

### Club Sandwich 23

grilled chicken, bacon, iceberg lettuce, tomato, cucumber, cheddar

add: *fried egg +3*

### Classic Cheeseburger 25

black angus patty, pickles, onion, tomato, mustard, ketchup

## PASTA 20

### Choice Of Pasta & Sauce

spaghetti / penne / linguine

tomato sauce (vg) / white cream sauce (v) / bolognese /

basil & mint pesto (v)

add: *chicken +6*

*prawns +10*

## MAIN COURSES

### Filipino Sisig (V) 17

firm tofu, chili, onion, ginger, mayo

### Grilled Chicken Breast 30

spinach, mushroom, sweet potato, green garden & herb salad

### Lamb Rack 65

mashed potato, seasonal vegetables, mint jus

### Beef Tenderloin 68

mashed potato, broccoli, baby carrot, peppercorn sauce

### Catch Of The Day 34

kalamata olives, broccoli, citrus fruits, arugula

## MAIN COURSES

### Miso Salmon 36

steamed bok choy, toasted sesame seeds, crispy garlic

### Special Seafood Platter For A Couple 200

slipper lobster, U10 prawns, calamari, reef fish, green mussels, saffron aioli, white wine sauce, green salad, potato salad

## DESSERTS

### Chocolate Lava Cake 22

cacao ganache, vanilla sauce, assorted berries

### Fresh Donuts 12

young coconut jam

### Maldivian Banana Cake (V) 12

banana, coconut, salted caramel, pineapple

### Fruit Platter (VG) 15

seasonal cut fruits

### Ice Cream & Sorbet Selection By The Scoop 6

## WINE BY GLASS

### Sparkling

Cantina Montelliana Extra Dry Prosecco, *Italy* 14

Rivani Rosé Veneto, *Italy* 14

### White

Zaccagnini Tralcetto Pinot Grigio Terre di Chieti IGT, *Italy* 16

La Vierge 'Original Sin' Sauvignon Blanc, *South Africa* 16

### Rosé

Cantina di Soave 'Le Poesie' Pinot Grigio DOC Veneto, *Italy* 14

### Red

Carnivor Cabernet Sauvignon California, *USA* 15

Stoneburn Pinot Noir Marlborough, *New Zealand* 15

### Dessert Wine

Château Suduiraut Lions De Suduiraut Sauternes, *France* 32

Niepoort Ruby Dum Port, *Portugal* 18

## BEERS

Lion Larger 9

Carlsberg 9

Corona 13

Sapporo Rice Lager 14

## BOTTLE LIST AVAILABLE UPON REQUEST

VG = Vegan, V = Vegetarian

Prices in USD, included service charge & GST

Menu & prices are subject to change