POOL CAFÉ

Azul skies reign high above, Ivory clouds make way to golden rays

Emerald palms whisper in the breeze, Rainbow of delights fill the appetite

Crimson sunsets warm the soul, These are the colors by the poolside café

Gi-Hang-Ni

POOL CAFÉ

BREAKFAST

* MANDARIN BREAKFAST 24
Egg white and spinach omelet, pan seared Roma tomato, crumbled feta,
potato pancakes, choice of fresh fruit juice

CAFÉ CONTINENTAL 22
Artisan breakfast pastries, house jam and marmalade, Madagascar vanilla yogurt,
seasonal fruits and choice of fresh juice

MARKET FRESH FRUITS 12
Summer melons, Maui pineapples with orchard fruits and berries
(Organics used on seasonal rotations)

GRANOLA & YOGURT 14
House-made granola and yogurt, made with Bali grown vanilla beans

BREAKFAST SANDWICH 16
Artisanal croissant, hickory smoked bacon, Oregon Tillamook cheddar cheese
house-made potato pancakes, choice of bacon or sausage

SMOKED SALMON & BAGEL 18
Artisanal Santa Barbara smoked salmon, summer citrus cream, capers & onion

* CAGE FREE EGGS ANY STYLE 18
Certified cage-free eggs, pan seared Roma tomato, house-made potato pancakes
choice of bacon or sausage and toast

* PALMIER FRENCH TOAST 16
Artisanal cinnamon raisin bread, coconut cream batter, seasonal fruit compote and maple syrup

indicated which menu items are healthy choice

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked

April 06, 2012