

# **BREAKFAST MENU**

MONDAY - FRIDAY

#### **HEALTHY**

#### **EGG WHITE OMELETTE**

Avocado, Steamed Spinach, Raisin Pumpernickel or Gluten Free Bread \$ 208

#### HOMEMADE ACAI BOWL

Berries, Kiwi and Flaxseeds \$ 168

#### AVOCADO AND CHILLI ON TOASTED RYE BREAD

Poached Organic Egg \$ 208

#### HOMEMADE GRANOLA

Honey, Yoghurt, Seasonal Berries \$ 168

#### **LIFESTYLE**

#### **PORRIDGE**

Oatmeal, Toasted Almond Flakes, Organic Honey, Milk Foam Nut-free option available \$ 138

## SELECTION OF CEREALS Y

Cornflakes, All Bran, Muesli, Granola, Raisin Bran, Special K, Rice Crispies or Coco Pops

#### BIRCHER MUESLI Y

Rolled Oats, Seasonal Berries, Organic Honey, Nuts, Greek Yoghurt, Orange \$ 168 Greek Yoghurt, Milk, Semi-skimmed, Soya Milk or Almond Milk Vegan option available \$ 148

#### FRESH FRUITS AND BERRIES

Fresh Seasonal Fruits and Berries Greek Yoghurt or Cottage Cheese Vegan option available \$ 198

### **CONTINENTAL**

# FRUIT OR VEGETABLE JUICE

Orange, Grapefruit, Apple, Mango, Pineapple, Honeydew or Watermelon Beetroot, Celery, Carrot, Tomato or Cucumber

## SEASONAL FRUITS

**Yoghurt** 

# BREAD BASKET (CHOOSE THREE TYPES)

Croissant, Danish Pastry, Pain Au Chocolat, Muffin, White Toast, Whole Wheat Toast, Gluten-free Toast ®

### COFFEE, HERBAL OR AROMATIC TEA

\$ 328

# <u>CHINESE</u>

## ASSORTED DIM SUM

Shrimp & Bamboo Shoot Dumpling, Pork with Tobiko Dumpling, Vegetarian Dumpling, Barbecued Pork Bun

## CONGEE @

Chicken, Abalone, Prawn, Beef or Plain v with Traditional Condiments

FRIED EGG NOODLES
SAUTÉED MARKET GREEN VEGETABLES
SEASONAL FRESH FRUIT PLATTER
SOYA BEAN MILK
CHINESE TEA
COFFEE, HERBAL OR AROMATIC TEA



#### BREAKFAST A LA CARTE

#### **BENEDICT**

Poached Egg, York Ham, English Muffin, Hollandaise \$ 208

## **ROYALE**

Poached Egg, House-smoked Salmon, English Muffin, Hollandaise \$ 228

#### FLORENTINE Y

Poached Egg, Spinach, English Muffin, Hollandaise \$ 198

#### **PANCAKE**

Plain, Blueberry, Banana or Strawberry Syrup \$ 178

#### FRENCH TOAST

Banana, Honey \$ 178

#### **EGG**

Omelette, Fried, Scrambled, Poached or Boiled

#### CHOICE OF THREE SIDE DISHES

Potato Cake, Baked Beans, Spinach, Crispy Bacon, Cumberland Sausage, Black Pudding, House-smoked Salmon \$ 198

#### **CONGEE**

Chicken, Beef or Prawn
Salted Peanuts, Spring Onion, Ginger, Crispy Chinese Doughnut
\$ 228

### ASSORTED STEAMED DIM SUM BASKET

Shrimp & Mushroom Dumpling
Pork Dumpling
Vegetarian Dumpling
Barbecued Pork Bun
\$ 208

### **BEVERAGES**

## SEASONAL FRUIT JUICE

Orange, Grapefruit, Apple and Mango or Watermelon \$ 92

# SEASONAL VEGETABLE JUICES

Beetroot, Carrot, Cucumber or Tomato \$ 92

### DETOX

Persimmon, Apple, Banana, Spinach, Cinnamon, Chia Seeds \$ 118

### RECHARGE

Almond Milk, Blueberry, Banana, Strawberry, Flaxseed, Medjool date, Ginger, Vanilla \$ 138

### **REFRESH**

Cucumber, Watercress, Pear, Coconut Water, Celery, Avocado, Ginger, Parsley, Lemon, Aloe Vera \$118

### **RECOVER**

Coconut Kefir, Pineapple, Red Apple, Pear, Passion Fruit, Turmeric Powder \$118

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE