



asianne

BREAKFAST

Monday, Thursday and Saturday

# BREAKFAST

## FRESH START

SEASONAL FRUIT PLATE  
20

CEREALS **G**  
Homemade granola, corn flakes, frosted flakes, raisin bran  
12

CHAI SPICED GRANOLA **D | G | N**  
Green apple, pepitas, local honey  
24

SWEET AND SOUR YOGURT BOWL **D | N | V**  
Raisin, cucumber, walnut  
24

TAPIOCA PUDDING **D | N | V**  
Dried fruits, mango puree, pistachio  
26

CARIBBEAN RICE PORRIDGE **D | V**  
Raisin, condensed milk, banana  
24

## FROM OUR BAKERY

BAKERY BASKET **D | G**  
Assortment of pastries  
31

BANANA PANCAKE **D | G**  
Caramelized banana, lemon curd  
26

BRESAOLA AND GOAT CHEESE TOAST **D | G | V**  
Multigrain toast, cornichon, grainy mustard  
26

D | Dairy G | Gluten N | Nuts SF | Shellfish V | Vegetarian VE | Vegan  
Our menu utilizes free-range chicken and local fish, responsibly sourced from sustainable farms and waters.  
Prices are quoted in USD, subject to 16% government tax and 12% service charge.

# BREAKFAST

## FARM TO TABLE

### CLASSIC AMERICAN **G**

Two eggs, crispy hash cake, sourdough

Choice of:

smoked bacon, pork or chicken sausage

33

### BREAKFAST BURRITO **D**

Chorizo, egg, paprika, potato, tomato salsa

30

### FRENCH BENEDICT **D | G**

Homemade croissant, brie cheese, poached egg, prosciutto, Hollandaise sauce

33

### THREE EGG OMELETTE

Choice of:

Ham, cheese, sausage, spinach, pepper

31

## FROM CANOUAN

### SALTFISH COCONUT DOUGH BOY **D | G**

Marinated codfish, onion, pepper, cucumber, tomato, plantain

26

### CORNMEAL COU-COU

Spinach, onion, coconut milk,

poached egg

31

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# BEVERAGES

## COFFEE CORNER

All our coffees are sustainably sourced from eco-friendly farms.

ESPRESSO  
7

AMERICANO  
7

CAPPUCINO  
8

CAFFÈ LATTE  
8

ICED COFFEE  
8

HOT CHOCOLATE  
8

Served with whole milk, 2% milk, soy milk, oat milk or almond milk

## JUICE & SMOOTHIE BAR

DAILY FRESH JUICE SELECTION  
12

NUTTY BANANA  
Peanut butter, banana, cinnamon  
15

SMILE ME GREEN  
Green apple, spinach, cucumber, basil  
15

SEA MONSTER  
Canouan sea moss, banana, nutmeg  
15

CARROT TOP  
Carrot, apple, ginger  
15

## ORGANIC TEA

All our teas are sustainably sourced from eco-friendly farms.

ENGLISH BREAKFAST TEA  
7

CHAMOMILE  
7

LAVENDER EARL GREY  
7

PEPPERMINT  
7

OOLONG  
7

VANILLA ROOIBOS  
7

LONG-LIFE GREEN  
7

## SUNRISE BUBBLES

CANOUAN MIMOSA  
House champagne, passion fruit juice  
26

CLASSIC BELLINI  
Prosecco, peach purée  
18

BLOODY MARY  
Vodka, tomato juice, lemon, spices  
18

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BREAKFAST

Tuesday and Friday

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## FRESH START

### SEASONAL FRUIT PLATE

20

### CEREALS G

Homemade granola, corn flakes, frosted flakes, raisin bran

12

### GREEK YOGURT PARFAIT D | N | V

Mango compote, honey, pumpkin seed

24

### QUINOA & FRUIT D | G | N

Berry purée, almond, banana

24

### OVERNIGHT OATS VE

Sweet & sour melon, coconut flakes

26

### THE ITALIAN BREAKFAST D

Polenta, parmesan, turkey bacon, spinach, poached egg, balsamic glaze

26

## FROM OUR BAKERY

### BAKERY BASKET D | G

Assortment of pastries

31

### CINNAMON ROLL FRENCH TOAST D | G

Mango compote, maple syrup

30

### BUTTERMILK PANCAKE D | G

Maple syrup, citrus curd

30

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# BREAKFAST

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## FARM TO TABLE

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### ASIANNE BREAKFAST **G**

Two eggs, baked beans, English muffin  
Choice of : smoked bacon, sausage or hash brown  
33

### EGG SANDWICH **D**

Sourdough, fried egg, smoked turkey, crispy hash cake  
27

### EGG FLORENTINE **D | G**

Homemade English muffin, poached egg, wilted spinach, Hollandaise sauce  
33

### THREE EGGS OMELETTE

Choice of:  
Ham, cheese, sausage, spinach, pepper, mushroom, tomato  
21

### THE SUPER PROTEIN BREAKFAST BOWL **VE**

Grits, shrimp, Italian sausage, fried egg  
30

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## FROM CANOUAN

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### FRIED BEEF HASH

Potato, poached egg  
30

### HEALTHY **G**

Plain Yogurt, local fruits,  
Egg White Omelette and spinach  
27

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ESPRESSO

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AMERICANO

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CAPPUCINO

8

CAFFÈ LATTE

8

ICED COFFEE

8

HOT CHOCOLATE

8

Served with whole milk, 2% milk, soy milk, oat milk or almond milk

## JUICE & SMOOTHIE BAR

DAILY FRESH JUICE SELECTION

12

BLUE BANANA

Blueberry, banana, sea moss

15

GREEN GODDESS

Banana, spinach, chia seed

15

CREAMY PARADISE

Papaya, mango, yogurt

15

TROPICAL FRESH

Pineapple, watermelon, mint

15

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ENGLISH BREAKFAST TEA

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CHAMOMILE

7

LAVENDER EARL GREY

7

PEPPERMINT

7

OOLONG

7

VANILLA ROOIBOS

7

LONG-LIFE GREEN

7

## SUNRISE BUBBLES

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House champagne, passion fruit juice

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CLASSIC BELLINI

Prosecco, peach purée

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BLOODY MARY

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BREAKFAST

Wednesday and Sunday

# BREAKFAST

## FRESH START

### SEASONAL FRUIT PLATE

20

### CEREALS **G**

Homemade granola, corn flakes, frosted flakes, raisin bran

12

### BIRCHER MUESLI **D | N | V**

Overnight coconut soaked oats, green apple,  
yogurt, vanilla, Vincentian honey

22

### AÇAÍ POWER BOWL **N | VE**

Homemade granola, fresh fruits, dry fig, hazelnut

26

### CHIA SEED PUDDING **VE**

Coconutmilk, honey, dried cranberry, and fresh fruit

26

### HOT OATMEAL PORRIDGE **D | V**

Raisin, nutmeg

served with the option of whole, 2%, soy, oat or almond milk

24

## FROM OUR BAKERY

### BAKERY BASKET **D | G**

Assortment of pastries

31

### RICOTTA CHEESE PANCAKE **D | G**

Blueberry compote

26

### BANANA FRENCH TOAST **D | G**

Banana brulée, maple syrup

26

### SMOKE SALMON TOAST **G**

Sourdough, whipped lime cream cheese, smoke salmon,  
pickled onion, crispy caper

33

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## FARM TO TABLE

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### TWO EGGS ANY STYLE

Choice of two sides:

Pork or chicken sausage, bacon, baked beans, sautéed mushroom,  
grilled tomato, hash brown

33

### CHILAQUILES D

Casserole of tortilla chips, tomatillo salsa, onion, mozzarella cheese, two eggs sunny side up

33

### ITALIAN BENEDICT D | G

Homemade English muffin, poached egg, prosciutto, parmesan Hollandaise sauce

30

### THREE EGG OMELETTE

Choice of:

Ham, cheese, sausage, spinach, pepper, mushroom, tomato

35

### SCRAMBLED TOFU VE

Ginger, garlic, spinach, green onion, chili oil crostini

26

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## FROM CANOUAN

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### MOUNT ROYAL

Roasted bell peppers, Island spices, two baked eggs

26

### FISH TEA

Local catch, seasonal vegetables, coconut dumpling,  
Vincentian hot pepper sauce

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HOT CHOCOLATE  
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Served with whole milk, 2% milk, soy milk, oat milk or almond milk

## JUICE & SMOOTHIE BAR

DAILY FRESH JUICE SELECTION  
12

BEET ME UP, SCOTTIE  
Beetroot, apple, blueberry  
15

SOURSOP DELIGHT  
Soursop, nutmeg  
15

COCO-MANGO  
Coconut milk, mango  
15

SUNSHINE  
Carrot, banana, pineapple, ginger  
15

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