

HOUSE-BAKED BREAD AND VIENNOISERIE

ASSORTED VIENNOISERIE BASKET 🥞

Freshly baked Hand-rolled butter croissant, pain au chocolate, daily choice of danish or doughnut

TOAST

White rye, multi-grain, Russian rye and nut loaf 🥞 🌱 🥚

* Gluten- and dairy-free options available upon request

All Viennoiserie items served with butter, homemade fruit preserves, eggless kaya and locally produced raw honey

GRAINS AND CEREALS

ORGANIC OAT AND QUINOA PORRIDGE 🌱 🌱 🥚 🌿

Prepared with milk, almond milk or water, served with natural palm sugar on the side

* Add banana and locally produced raw honey

CORN FLAKES, ALL BRAN, COCO CRUNCH, RICE KRISPIES HOMEMADE ROASTED GRANOLA, GLUTEN FREE GRANOLA OR DATAI NATURAL MUESLI BLEND

Choice of full cream, skimmed, soy and almond milk 🥞

* Assorted toppings, selected seed mix, toasted nuts, dried fruits, natural wheat germ

HEALTHY, ENERGISING AND LIGHT

SLICED SEASONAL FRUIT PLATE 🌱 🌱 🥚 🌿

BERRIES WHIPPED YOGHURT BOWL 🌱 🌿

Natural Greek yoghurt, mixed berries, homemade granola, organic coconut nectar

ACAI BOWL 🌱 🥞 🥚

Berries, banana, almond milk, super seeds, coconut

NATURAL GREEK YOGHURT 🌱 🌿

Homemade granola, organic coconut nectar

AVOCADO AND MUSHROOM TARTINE 🌱

Buckwheat sourdough, mashed avocado, sauté mixed mushroom, goat cheese

CLASSIC BIRCHER MUESLI 🌱

Granny Smith apple, lime, locally produced raw honey, banana

BREAKFAST BOWL

Green lettuce, quinoa, cucumber, avocado, smoked salmon, tomato, boiled egg, palm sugar dressing

MORNING GLOW SALAD 🌱 🌱

Cucumber, heirloom tomatoes, papaya, avocado, Kalamata olive, pumpkin seed, orange pommery dressing

SAVOURY AND SWEET

BRIOCHE FRENCH TOAST

Strawberry compote, maple syrup

SMOKED SALMON

Calamansi, dill crème fraîche, capers, petite salad

CHEESE PLATE

3 types of cheese, dried fruits, crackers

LIVE STATIONS

BUTTERMILK PANCAKES 🌱

BANANA PANCAKES 🌱

ALMOND PANCAKES 🥞

* Served with your choice of maple syrup, house made preserves, ricotta cheese, chocolate spread

* Gluten-free prepared with rice flour

WAFFLES

CHOICE OF TOPPING:

Eggless kaya, locally produced raw honey, maple syrup, mixed berries chocolate sauce or our house made preserve

EGG ROTI CANAI

Traditional flatbread served with vegetable dhal curry

ORGANIC EGGS (prepared to order)

ANY STYLE

Two eggs: fried, poached, scrambled or scrambled egg whites

* Served with roasted tomato and your selection of toast

EGGS BENEDICT, ROYALE, FLORENTINE

Beef bacon, smoked salmon or baby spinach, toasted English muffin, hollandaise sauce

STEAK AND EGG

Minute steak, sunny side-up egg, wild mushroom, béarnaise

VERDE EGG WHITE OMELETTE 🌿

Broccoli, green leaves, spirulina

SKILLET BAKED EGG

Pomodoro sambal, cannellini bean, double smoked beef, spinach

CRAB CROISSANT BENEDICT

Mud crab, calamansi dressing, trout roe, spring onion, pink peppercorn, hollandaise sauce

CROQUE MADAME

Brown butter brioche, black truffle paste chicken ham and sunny side-up egg

OMELETTE 🌿

Choice of: cherry tomatoes, onion, capsicum, baby spinach, aged cheddar cheese bird's eye chilli, turmeric

SIDE ORDERS

Beef bacon, chicken or beef sausages

Vegetables: roasted tomato, sautéed mushrooms, skillet potatoes, wilted baby spinach

MALAYSIAN SPECIALITIES

MEE MAMAK 🌿

Wok-tossed egg noodles, chicken, bean curd, potato, choy sum, tomato

NASI GORENG 🌿

Stir-fried jasmine rice, chicken, fried egg sunny side up

* Vegetarian option available

NASI LEMAK 🌿

Coconut rice, sambal, anchovies, peanut, boiled egg

*SPECIAL OF THE DAY MALAYSIAN TRADITIONAL BREAKFAST

🥞 Contains Nuts 🌱 Gluten-Free 🥚 Free-Range Eggs 🌿 Direct From Farmer 🌿 Organic 🌿 Local Product 🌱 Vegan 🌿 Vegetarian 🥚 Dairy-Free

Please inform us if you have any specific dietary needs and allergens. Our food is prepared in an environment where allergens are handled with no separate concerned allergen-free preparation area. All prices are in Malaysian Ringgit and subject to 10% service charge. For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area.