

WELLNESS SHOT

Turmeric, Ginger  
Celery, Lime, Lemongrass  
Apple, Spinach, Ginger  
Coconut, Thai Basil, Guava

PROBIOTIC

Homemade Kombucha  
Oolong Tea  
Gingergize  
Kombucha, Ginger, Turmeric, Lime, Mint  
Pineapple Passion  
Phuket Pineapple, Passion Fruit

FRESH JUICE

Antioxidant  
Goji Berries, Carrot, Apple, Blood Orange, Ginger  
Digestive Boost  
Kombucha, Apple, Beetroot, Carrot  
Anti-Inflammatory  
Celery, Cucumber, Ginger, Spinach, Green Apple  
Detoxification  
Green Apple, Celery, Beetroot, Fresh Ginger, Turmeric

Orange | Pineapple | Apple | Coconut |  
Watermelon | Carrot

SMOOTHIE

Workout (S)  
Raw Vegan Protein, L-Arginine,  
Shelled Hemp Seed, Soy Milk  
Detox  
Pineapple, Spirulina  
Hydration (N)  
Banana, Orange, Almond Milk, Roasted Almond

COFFEE & TEA

Coffee  
Espresso | Double Espresso | Americano |  
Latte | Cappuccino | Macchiato | Flat White |  
Ice Black Coffee | Iced Cappuccino | Iced Latte  
Specialty Coffee  
Khun Chang Khian 100% Thai Arabica  
Cold Brew | French Press  
Tea  
English Breakfast | Earl Grey | Jasmine | Darjeeling |  
Japanese Green Tea | Fresh Mint | Ginger | Lemongrass |  
Peppermint | Thai Iced Tea

Our coffee and tea are green certified and come from Fairtrade partnerships.

BREAKFAST

Available from 6.30am to 11am

YOGHURT, CEREAL AND FRUIT

Yoghurt (D, VG)  
Plain | Greek | Low Fat | Coconut  
Cereal (N)  
Corn Flakes | Special K | Weetabix | All-Bran |  
Rice Krispies | Muesli | Homemade Granola  
Milk (D, S, VG, N)  
Full Cream | Skim | Soy | Oat | Almond  
Thai Mango Bowl (VG, N)  
Coconut Yoghurt, Homemade Granola, Mango, Lychee  
Bircher Muesli (N, D)  
Almond, Dragon Fruit, Blueberry  
Mix Berry Bowl (VG)  
Strawberry, Raspberry, Blueberry  
Phuket Pineapple Carpaccio (VG)  
Orange Juice, Lime  
Tropical Fruit Plate (VG)  
Thai Fruit Selection

BAKERY

Sourdough (G)  
Multigrain (G, D, E)  
Sliced White Bread (G, D, E)

Croissant (D, G)  
Pain au Chocolat (G, D, S)  
Banana Bread (G, D, E)  
Plum Cake (G, D, E)  
Blueberry Muffin (G, D, E)  
Pastry of the Day

FRESH & LIGHT

Baby Spinach Salad (VG, N)  
Pomegranate, Roasted Almond, Quinoa,  
Chardonnay Vinaigrette  
Scrambled Tofu on Toast (VG, G)  
Tofu & Turmeric, Hemp Seeds, Toasted Multigrain  
Chia Pudding (N, VG)  
Coconut Water, Almond Milk, Chiang Mai Matcha Tea,  
Toasted Coconut, Strawberry, Mint  
Açaí Smoothie Bowl (N, VG)  
Banana, Almond Milk, Blueberry, Beetroot, Peanut Butter

TOAST

Avocado & Eggs (V, E, G)  
Sourdough Bread, Crushed Avocado, Lemon,  
Poached Eggs  
Hummus (G, D, VG)  
Multigrain Bread, Chickpea Hummus, Cream Cheese,  
Cilantro, Chili Powder  
Smoked Salmon (F, G, D)  
Bagel, Smoked Salmon, Yoghurt, Dill

CURED & AGED

Prosciutto Toscano D.O.P (PK)  
Beef Bresaola  
Smoked Salmon  
Artisan Cheeses Platter (D, G, N)

Served with Selection of Jams, Dried Fruits,  
Quince Paste & Bread (D, G)

SIDES

Portobello Mushrooms | Crispy Bacon (PK)  
Chicken or Pork Sausages (PK) | Hash Brown | Avocado

BREAKFAST CLASSICS

Cage-Free Eggs Any Style (V, E)  
Poached | Scrambled | Fried | Boiled |  
Roasted Tomatoes, Mache Salad  
Omelette (Regular or Egg White) (V, E)  
Peppers | Cheese | Ham | Mushroom | Onion |  
Spinach  
Egg White & Herb Frittata (V, E)  
Red Onion, Basil, Green Chilli, Asparagus, Rocket  
Eggs Florentine (V, E, D, G)  
English Muffin, Poached Eggs, Spinach,  
Hollandaise Sauce  
Eggs Royale (F, D, E, G)  
English Muffin, Poached Eggs, Smoked Salmon,  
Hollandaise Sauce  
Eggs Benedict (PK, E, D, G)  
English Muffin, Poached Eggs, Ham, Hollandaise Sauce  
Orange French Toast (V, D, E, G)  
Caramelised Banana, Mixed Berries, Maple Syrup,  
Whipped Cream  
Pancake (Banana, Blueberry or Plain) (V, D, E, G)  
Mixed Berry, Honeycomb, Whipped Cream  
Kaffir Lime Waffle (V, D, E, G)  
Mango Coulis, Maple Syrup, Whipped Cream

THAI FAVOURITES

Khao Tom Goong (C, S)  
Boiled Rice Soup, Prawns, Pickled Turnip, Fried Garlic  
Khao Klong (F, S)  
Organic Brown Rice Porridge, Ginger, Fish Fillet,  
Spring Onion, Coriander, Shallots  
Kai Jeow Pu (E, C, S)  
Thai-Style Omelette with Crab Meat, Coriander  
with Steamed Jasmine Rice  
Mee Sapaam (G, E, C, S)  
Phuket-Style Stir-Fried Sapam Noodle, Vegetables,  
Shiitake Mushroom, Prawn, Poached Egg  
Pho Ga (S, G)  
Lao-Style Chicken Noodle Soup, Saw Leaf Coriander,  
Basil, Onion, Shallots, Garlic, Homemade Chilli Oil  
Kai Gata (E, PK, S)  
Pan Fried Eggs, Minced Pork, Pork Sausage,  
Spring Onions  
Moo Ping (PK, S, G, F)  
Grilled Pork Skewers, Black Sticky Rice, Tamarind Sauce

(V) Vegetarian    (VG) Vegan    (D) Dairy    (N) Nuts    (G) Gluten    (F) Fish    (C) Crustaceans    (S) Soy    (PK) Pork    (E) Egg

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.  
Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.