

WELLNESS SHOT

Ginger, Turmeric & Carrot

Carrot, Lemon, Turmeric, Ginger, Black Pepper

Pineapple & Mint

Pineapple, Lemon, Roasted Cumin, Mint Leaves

Golden Tropical

Orange, Lemongrass, Lemon

PROBIOTIC

Beetroot Kanji

Ginger, Mustard, Beetroot

Coconut Kaffir

Coconut Water, Kaffir Lime, Cinnamon, Ginger

Orange & Berries

Orange, Mix Berries, Lemongrass, Ginger

FRESH JUICE

Purifying

Coconut Water, Green Apple, Fresh Mint

Cleansing

Beetroot, Celery, Lemon Juice

Awakening

Orange, Carrot, Lemongrass

Detoxifying

Cucumber, Spinach, Ginger, Lemon Juice

Orange | Pineapple | Coconut |
Watermelon | Carrot

SMOOTHIE

Mixed Berries ^(D)

Berries, Banana, Homemade Plain Yoghurt

Mango Coco Delight ^(D)

Mango Juice, Coconut Pulp, Banana, Homemade Plain Yoghurt

Avocado & Date ^(N, VG)

Avocado, Banana, Date, Almond Milk

COFFEE & TEA

Coffee

Espresso | Double Espresso | Americano |
French Press | Latte | Cappuccino | Macchiato |
Flat White | Ice Black Coffee | Iced Cappuccino
| Iced Latte

Tea

English Breakfast | Earl Grey | Green Sencha | Darjeeling
| Chamomile | Moroccan Mint | Ginger | Lemongrass

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

BREAKFAST

Available from 6am to 11am

YOGHURT, CEREAL AND FRUIT

Yoghurt ^(D)

Homemade Plain | Greek | Coconut

Cereal ^(G, N)

Corn Flakes | Rice Krispies | Special K | Muesli | Homemade
Granola

Milk ^(D, N)

Full Fat | Skim | Soy | Oat | Almond

Mango Muesli ^(D, N)

Greek Yoghurt, Fresh Mango, Coulis, Roasted Pumpkin Seeds, Muesli

Granola & Dried Tropical Fruit ^(N, D, V)

Homemade Granola, Dried Tropical Fruit, Nuts,
Homemade Plain Yoghurt

Coco Banana Delight ^(G, D, E)

Dark Chocolate, Coconut Yoghurt, Baked Banana Cake

Bircher Muesli ^(D, N)

Soaked Oats, Dried Fruit, Raisins, Sunflower Seed, Pumpkin Seed,
Green Apple

Oatmeal Porridge ^(G, N, D)

Served with Milk

Tropical Fruit Plate ^(VG)

Fruit Selection

Fruits & Berries Bowl ^(VG)

BAKERY

Sourdough ^(G)

Multigrain Brown Toast ^(G)

Sliced White Bread ^(G, D, E)

Croissant ^(D, G)

Pain au Chocolat ^(G, D)

Pain aux Raisins ^(G, D)

Muffin ^(G, D)

FRESH & LIGHT

Chia Pudding ^(VG, N)

Chia Seeds, Nuts, Coconut Water, Maple
Syrup, Tropical Fruits

Egg White Frittata ^(N, E)

Egg White, Spinach, Sundried Tomato, Asparagus, Pesto

Fresh Greens Salad ^(VG)

Mixed Lettuce, Cucumber, Carrot, Sundried Tomato,
Rocket Leaves, Passion Fruit Vinaigrette

TOAST

Hummus Toast ^(E, G)

Sourdough, Hummus, Soya Marinated Eggs,
Micro Greens, Pomegranate, Lemon Wedge

Burrata & Tomato ^(G, D, V, N)

Sourdough, Burrata, Sundried Tomato, Pesto, Rocket
Leaves

Avocado Toast ^(E, G)

Sourdough, Avocado, Poached Eggs, Microgreens,
Cilantro

CURED & AGED

Artisanal Cheese Platter ^(D, N, G)

Selection Of Cheeses, Nuts, Grapes, Crackers

Bresaola

Soppressata Nostrana ^(P)

Cooked Ham ^(D, G, N)

Smoked Salmon ^(F)

SIDES

Smoked Bacon ^(PK) | Pork Sausage ^(PK)

Chicken | Hash Brown | Grilled Mushroom | Baked
Beans | Sliced Avocado

BREAKFAST CLASSICS

Eggs Any Style ^(E)

Poached | Scrambled | Fried | Boiled |

Omelette (Regular or Egg White)

Peppers | Cheese ^(D) | Ham ^(PK) | Mushroom |
Onion | Spinach | Tomato

Egg Benedict ^(D, G, PK, E)

English Muffin, Poached Eggs, Smoked Ham, Hollandaise

Eggs Florentine ^(E, D, G)

English Muffin, Poached Eggs, Spinach, Hollandaise

Eggs Royale ^(F, D, E, G)

English Muffin, Poached Eggs, Smoked Salmon, Hollandaise

Vegan Scrambled ^(VG, D, G)

Soya Chunk, Mushroom, Kale, Sweet Potato, Sourdough,
Tomato Sauce

Quesadilla ^(V, D, G)

Cheddar, Black Beans, Bell Pepper, Cilantro, Guacamole

Fresh Toast ^(D, G, E)

Brioche, Crème Fraiche, Mixed Berries

Blueberry Pancake ^(D, G, E)

Vanilla Essence, Maple Syrup, Buttermilk, Vanilla Cream, Mix
Berries

KHMER FAVOURITES

Bay Sach Jrouk or Sach Muon ^(PK)

Choice of Grilled Pork or Chicken

Served with Steamed Rice, Pickled Vegetables, Khmer Sauce

Nom Banh Chok ^(F)

Fresh Rice Noodles, Minced Fish, Green Coconut Curry,
Tamarind Sauce, Seasonal Vegetable

Bor Bor Muon or Bangkear ^(PK)

Choice of Chicken or Prawn

Rice Porridge Served with Bean Sprouts, Spring Onion,
Cilantro Fried

Kuy Tiev Sach Jrouk Or Sach ^(PK)

Choice of Pork or Chicken

Rice Noodle, Chicken Broth, Carrot, Bean Spout, Lettuce, Fried
Garlic, Pak Choi

Mi Loeung Sach Jrouk Or Sach Muon ^(G, PK)

Choice of Pork or Chicken

Chicken Broth, Carrot, Bean Sprout, Lettuce, Fried Garlic, Pak
Choi, Yellow Noodles

Bor Bor Sor ^(F, E)

Rice Porridge, Dried Fish, Salted Duck Egg, Radish Pickle

Loat Char ^(E, G)

Stir-Fried Rice Pin Noodle, Chive, Bean Sprouts, Fried Egg

(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.