

## breakfast

### fresh & light

#### AVOCADO TOAST\*

poached farm egg, fresno, crispy shallot, feta, lemon ginger vinaigrette

#### ACAI BOWL

goji berry, banana, kiwi, cocoa nibs, granola

#### QUINOA SALAD

parma ham, avocado, tomato, cucumber, corn, arugula, hash brown  
poached farm egg

#### EGG WHITE FRITTATA\*

asparagus, potato, onion, roasted pepper, goat cheese

#### HOUSEMADE GRAVLAX\*

plain bagel, dill mascarpone, tomato, pickled onion, avocado, capers

#### STEEL CUT OATMEAL

fresh & dried blueberries, honeycomb

#### AMANGANI GRANOLA

greek yogurt, berries, flax seeds

#### SEASONAL FRUIT PLATE

#### ASSORTED PASTRIES

### from the griddle

#### FRENCH TOAST

coffee whipped cream, chocolate

#### GF COCONUT PANCAKES

mango, pineapple, mint

#### CREPES

banana, nutella, berries

#### WAFFLE

whipped cream, berries

## chef's choice

#### GRAND BREAKFAST\*

two farm eggs, hash brown, choice of applewood-smoked bacon, chicken or caribou sausage,  
choice of toast

#### ZUCCHINI BLOSSOM QUICHE\*

poblano yellow corn, gruyere, spring mix, lemon vinaigrette

#### CROISSANT SANDWICH\*

scrambled eggs, bacon, cheddar, tomato, spring mix, mustard aioli, lemon vinaigrette

#### AMANGANI BENEDICT\*

poached farm eggs, pickled apple, fresno, hollandaise, tomato TO ADD salmon / pork

#### MEXICAN BURRITO

two farm eggs, chorizo, beans, tomato, onion, cilantro, chipotle mayo, pepper jack

TO ADD hash brown / fruit / avocado / applewood-smoked bacon  
chicken or caribou sausage

## beverage

#### FRESH JUICE

orange or grapefruit

#### DETOX JUICE

beet, carrot, apple, lemon

#### GREEN MONSTER JUICE

celery, cucumber, spinach, apple,  
kale, parsley

#### CLOCKWORK JUICE

carrot, pineapple, ginger, turmeric

#### FRESH START

orange, pineapple, pear, grapefruit,  
cucumber

#### WELLNESS BOOSTER

ginger, turmeric, lemon

#### CHAI TIGER'S EYE SMOOTHIE

banana, peanut butter, almond milk

#### ROSE QUARTZ SMOOTHIE

mango, pineapple, goji berry, raspberry,  
orange juice

#### LAPIS LAZULI SMOOTHIE

blueberry, banana, cinnamon, flax

#### TUSOL BALANCE SMOOTHIE

plant protein, banana, matcha, ashwagandha,  
coconut milk

#### TUSOL ANTIOXIDANT SMOOTHIE

plant protein, banana, maqui, baobab, acai,  
almond milk

#### TEA

english breakfast, earl grey, green sencha,  
darjeeling, jasmine, chamomile, peppermint,  
rose hip hibiscus, orange rooibos, verbena

22 % service charge will be added to the bill

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

our menus may contain allergens. if you suffer from any food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

amangani supports local farms, ranches and fisheries that are guided by principles of sustainability.