

AMANGANI

breakfast

fresh & light

AVOCADO TOAST*

poached farm egg, asian greens, puffed rice, pickled onion

GRAVLAX TARTINE*

dill bavarois, mizuna, caper-currant vinaigrette

SMOKED TROUT OMELETTE*

mousseline, chinese cabbage, smoked trout vinaigrette

SEASONAL QUICHE*

gruyere, leek, potato

ACAI BOWL

goji berry, banana, cacao nibs, coconut chips

AMANGANI GRANOLA

pepitas, blueberry, flax seed, greek yogurt

STEELCUT OATMEAL

golden raisin, brown sugar, oat milk

SEASONAL FRUIT PLATE

from the griddle

PAIN PERDU

cinnamon-apple compote, bourbon maple

GF COCONUT PANCAKES

orange supreme, ginger maple

BROWN BUTTER CREPES

nutella, banana, hazelnut

ASSORTED PASTRIES

chef's choice

GRAND BREAKFAST*

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

AMANGANI BENEDICT*

poached farm egg, bayonne ham, english muffin, hollandaise

CHEDDAR BISCUITS & SAUSAGE GRAVY*

two farm eggs

PORK BELLY SANDWICH*

farm egg, aji verde, pickled onion, brioche

CROQUE MADAME*

gruyere, bayonne ham, fried egg, mornay

TO ADD homefries / fruit / avocado / applewood-smoked bacon

chicken or caribou sausage

beverage

FRESH SQUEEZED 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

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

WELLNESS BOOSTER

ginger, turmeric, lemon

TEA

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

executive chef| andrew walters sous chef| manuel fernandez

*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.