











# WEEKDAY EASY BREAKFAST




## SAVOURY

-  **Selection of toast** 12  
Served with ginger & pineapple jam and honeycomb butter
-  **Eggs any style** 14  
 Poached, fried, scrambled or omelette with grilled sourdough, tomato salsa, sundried tomato & mesclun salad
- Add on:**
- Roasted mushroom 4
- 2 eggs any style 3
- Smashed avocado 3
- Grilled tomato 2.5
-  **Smashed avocado on toasted sourdough** 12/22  
Seasonal tomato, chilli & feta cheese

## ASIAN INSPIRED

-  **Chilli crab eggs** 14  
Spicy tangy tomato sauce, crisp crostini, poached egg & crabmeat
-  **Slow-cooked egg with toasted baguette** 8  
Soy sauce, white pepper & spring onion
-  **Braised wagyu “nasi lemak”** 22  
Masala beef, coconut pandan rice, fried egg, spiced nuts, pickled cucumber & ginger flower sambal
-  **Masala beef curry dip with toasted baguette** 16

## SWEET

-  **Organic chia seed porridge** 13  
Strawberry & mango smoothie, fresh fruits, dried papaya, kiwi
-  **Super food granola** 12  
Greek yogurt, blueberries, kiwi & honey
-  **Ice cream / sorbet**  
*(Please check with server for flavours)*  
Single/Double/Triple 4.5/8/9.5