



BREAKFAST SELECTION MENU

Indulge in our delightful breakfast selection, paired with your choice of one refreshing juice or freshly brewed coffee

BREAKFAST SELECTION

AVOCADO CROISSANT (D/GL/E)

A flaky, buttery croissant filled with crispy bacon and creamy smashed avocado, elegantly topped with a softly poached egg, fresh rocket leaves, and delicate shavings of parmesan.

COCO FLOWER BAGEL (GL/D/F/E)

A toasted bagel layered with smooth cream cheese, delicate smoked salmon, and avocado, crowned with a soft poached egg and finished with crisp fried kale.

SOURDOUGH AVOCADO (GL/D/E)

Artisan sourdough topped with creamy smashed avocado and softly poached eggs, accompanied by grilled asparagus and finished with a silky hollandaise sauce.

OMELETTE SOUFFLÉ (E/D)

Soufflé omelette, gently baked to perfection, infused with delicate herbs and cheese, and finished with an elegant touch of garnish.

COCO SHAKSHUKA (E/D)

Eggs gently poached in a spiced tomato sauce with roasted peppers, complemented by halloumi cheese and finished with a touch of fresh herbs.

GREEN MISO BOWL (E/D/GL/N)

Quinoa, avocado, egg, grilled halloumi, sweet potatoes, asparagus, toasted nuts.

BERRIES PANCAKE (D/GL/E)

A refined stack of almond milk and cocoa pancakes, delicately infused with banana and apple, finished with wild blackberries and a drizzle of organic berry sauce for an elegant balance of flavour

FRENCH TOAST (E/GL/D/N)

Buttery brioche soaked to perfection, layered with delicate choux pastry cream, and finished with a silky honey-mascarpone glaze. Served with a drizzle of caramel sauce and crowned with caramelized pecan nuts for an elegant balance of richness and texture.

SEASONAL FRESH FRUITS

A refined selection of handpicked seasonal fruits, artfully presented for a light and refreshing finish.

JUICE SELECTION

LEMONADE

MINTED LEMONADE

ORANGE JUICE

CARROT JUICE

APPLE JUICE

POMEGRANATE JUICE

COFFEE SELECTION

LATTE

CAPUCCINO

ESPRESSO / DBL ESPRESSO

FLAT WHITE

TURKISH COFFEE

AMERICANO

C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGG, F - FISH, GL - GLUTEN, L - LUPIN, M - MUSTARD, N - NUTS
SE - SESAME, SO - SOYA, SL - SULPHITE, G - GARLIC, P - PEANUT, MO - MOLLUSK

Please be advised that our dishes are prepared in a kitchen that handles nuts, gluten, dairy, and other allergens. While we take great care to prevent cross-contamination, we cannot guarantee a completely allergen free environment. If you have any allergies or dietary restrictions, kindly inform our staff before placing your order.



BREAKFAST MENU

ENGLISH BREAKFAST (E/D/GL) 100

Farm-fresh eggs cooked to your preference, served with beef sausage, grilled bacon, roasted tomato, sautéed mushrooms, baked beans, avocado, golden hash brown, and toasted sourdough

ENERGY BREAKFAST (E/D/GL/N) 110

White eggs, served with sliced beef, white cheese, and sautéed mushrooms over roasted potato. Accompanied by Greek salad, creamy avocado, protein pancakes, and granola with seasonal fruit

MEDITERRANEAN BREAKFAST (E/D/SE/GL) 75

Eggs your way, served with Labneh, Grilled Halloumi, fowl, hummus, fatteh, falafel, and three pieces of manakish, accompanied by a fresh vegetable platter and your choice of tea or coffee.

DESI BREAKFAST (D/E/GL/N) 85

Keema, Chana, Dry potato & cauliflower, Paratha, Egg bhurji, Sooji upma, Seviyan Kheer server with Karak Tea

AVOCADO CROISSANT (D/GL/E) 55

A flaky, buttery croissant filled with crispy bacon and creamy smashed avocado, elegantly topped with a softly poached egg, fresh rocket leaves, and delicate shavings of parmesan.

COCO FLOWER BAGEL (GL/D/F/E) 65

A toasted bagel layered with smooth cream cheese, delicate smoked salmon, and avocado, crowned with a soft poached egg and finished with crisp fried kale.

SOURDOUGH AVOCADO (GL/D/E) 55

Artisan sourdough topped with creamy smashed avocado and softly poached eggs, accompanied by grilled asparagus and finished with a silky hollandaise sauce.

EGGS BACON BENEDICT (GL/D/E) 65

Toasted English muffin layered with crispy beef bacon and softly poached eggs, finished with a rich, velvety hollandaise sauce.

EGGS ROYALE (GL/D/F/E) 75

Toasted English muffin topped with smoked salmon and softly poached eggs, finished with a touch of truffle paste and a smooth hollandaise sauce.

EGGS FLORENTINE (GL/D/E) 65

Toasted English muffin layered with sautéed spinach, mushrooms, and cream cheese, topped with softly poached eggs and finished with a silky hollandaise sauce.

OMELETTE SOUFFLÉ (E/D) 50

soufflé omelette, gently baked to perfection, infused with delicate herbs and cheese, and finished with an elegant touch of garnish.

COCO SHAKSHUKA (D/E) 60

Eggs gently poached in a spiced tomato sauce with roasted peppers, complemented by halloumi cheese and finished with a touch of fresh herbs.

GREEN MISO BOWL (E/D/GL/N) 60

Quinoa, avocado, egg, grilled halloumi, sweet potatoes, asparagus, toasted nuts.

BERRIES PANCAKE (D/GL/E) 65

A refined stack of almond milk and cocoa pancakes, delicately infused with banana and apple, finished with wild blackberries and a drizzle of organic berry sauce for an elegant balance of flavour

FRENCH TOAST (E/GL/D/N) 62

Buttery brioche soaked to perfection, layered with delicate choux pastry cream, and finished with a silky honey-mascarpone glaze. Served with a drizzle of caramel sauce and crowned with caramelized pecan nuts for an elegant balance of richness and texture.

SEASONAL FRESH FRUITS (E/GL/D/N) 55

A refined selection of handpicked seasonal fruits, artfully presented for a light and refreshing finish.

COCO AÇAÍ (D/GL/N/P) 65

Velvety açai purée blended with creamy coconut milk, avocado, and banana. Elegantly topped with artisanal granola, fresh blueberries, strawberries, shredded coconut, and a delicate drizzle of caramel sauce for a tropical indulgence.

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