

TEA, COFFEE AND JUICE**HOUSE TEA**

- \$65 IMMUNE BOOSTER
Turmeric, ginger, lemon, honey
- \$65 CLARIFYING TEA
Pear, sugared date, Osmanthus

JING TEA

- \$65 Breakfast Blend, Earl Grey, Vanilla,
Ali Shan Oolong, Sencha,
Jasmine Silver Needle, Chamomile,
Lemongrass Ginger, Fresh Mint
- \$65 CAFE GRAY TEA
Lemongrass, lemon balm and roselle

ILLY COFFEE

- \$65 Americano, Regular, Single Espresso
- \$70 Double Espresso, Cappuccino, Latte,
Macchiato, Mocha, Espresso+Tonic

FRESH JUICE AND HOUSE-MADE SMOOTHIES

- \$65 Orange or Grapefruit
- \$70 Blueberry-quark Protelicious
whey protein shake
- \$70 Gingered carrot-yoghurt smoothie

**12NOON JUICES & SMOOTHIE
(COLD-PRESSED & ORGANIC)**

- \$85 RED ENERGY
Beet, carrot, green apple, ginger
- \$85 GREEN SPLASH
Green apple, lemon grass, celery, cucumber
- \$85 SWEET FAIRY
Orange, lemon, basil, ginger, turmeric
- \$85 SUPER SMOOTHIE
Green apple, pear, avocado, cucumber,
spinach

12NOON JUICES & SMOOTHIE and HOUSE TEA
are not inclusive in the bed and breakfast package

BREAKFAST – À LA CARTE**CEREALS**

- \$95 CHIA PUDDING
Passion fruit, banana, coconut
- \$110 SWISS BIRCHER MÜSLI
Wheat germ, raspberries, honey, nuts
- \$115 ORGANIC VERIVAL OATMEAL
Shredded apples, walnuts, cinnamon

EGGS

- \$165 ONE PAN EGG, BREAKFAST SAUSAGES
Ham and bacon, sauce gribiche, potatoes,
onions
- \$165 AVOCADO TOAST, POACHED EGGS
Multigrain rye, lime, coriander, olive oil,
bell peppers, harissa
- \$165 SHORT RIB-EGGS BENEDICT
English muffin
- \$275 Croissant truffle scrambled eggs
Mushrooms, herbs
- \$155 TWO EGGS SUNNY SIDE UP OR AS YOU WISH
WITH ONE SIDE
Spinach / grilled tomato / avocado /
breakfast sausage / bacon

OTHER OFFERINGS

- \$90 CONGEE
Ginger julienne, coriander, crisped wonton skin
- \$125 PAPAYA MANGO SALAD
Honey, lime zest, brown sugar
- \$145 HAZELNUT DUTCH PANCAKE
Blueberry compote, Devonshire cream
- \$145 FRESH CUT FRUITS
Assorted berries, cape gooseberry
- \$255 SMOKED SCOTTISH SALMON, ROE
Capers, creme fraîche, brioche soldiers

SELECTION OF SIDES

- \$60 SPINACH / GRILLED TOMATO / AVOCADO /
SEASONAL MUSHROOMS /
BREAKFAST SAUSAGE / BACON

BREAKFAST / FIX

CAFÉ GRAY PASTRY TO SHARE

croissant, pain au chocolat,
muffin and danish,
home-made raspberry and orange preserves,
French butter

\$195

****ALL SINGLE PASTRY ORDERS AT \$35 EACH****

\$325 JAPANESE BREAKFAST

Caramelized market fish, togarashi lime

Pickled burdock, shio kombu daikon,
Kyoto cucumber

Furikake rice

Miso soup with wakame and tofu

Tea or coffee

\$295 UPPER EAST BREAKFAST

Barbecued pork puff, turnip cake,

Steamed glutinous rice in lotus leaf

Ha gao, siu mai

Sweet corn congee with Hokkaido scallops,
wolfberries

Fried egg noodles, Chinese sausage,
fish cake, flowering chives, bean sprouts

XO sauce, soy, chilli sauce

Freshly pressed fruit juices

Chrysanthemum tea, honey

\$295 REVITALISING BREAKFAST

Coconut chia pudding

Scrambled tofu, vegetable hash

Protein bar

Papaya-mango salad, honey, lime zest
brown sugar

Cold pressed juices

Tea or coffee

\$295 UPPER WEST BREAKFAST

Smoked salmon scrambled eggs,
salmon caviar, brioche

Or

Sunny side up egg, streaky and back bacon
sourdough

Comes with

Papaya mango salad, honey, lime zest
brown sugar

Granola parfait

Chia pudding
passion fruit, banana, coconut

Freshly pressed fruit juices

Tea or coffee