

BREAKFAST / FIX

<p style="text-align: center;">CAFÉ GRAY PASTRY TO SHARE</p> <p style="text-align: center;">croissant, pain au chocolat, muffin and danish, home-made raspberry and orange preserves, French butter</p> <p style="text-align: center;">\$195</p> <p style="text-align: center;">**ALL SINGLE PASTRY ORDERS AT \$35 EACH**</p>

\$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

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

COLD-PRESSED 12NOON JUICES

- \$85 RED ENERGY
Beet, carrot, green apple, ginger
- \$85 GREEN SPLASH
Green apple, lemon grass, celery,
cucumber

ENDLESS ROSE

- \$120 Grenache, Château Saint-Maur "M,"
Côtes de Provence, France, 2019

12NOON JUICES, HOUSE TEA and ENDLESS ROSÉ
are not included in all packages

BREAKFAST – À LA CARTE**CEREALS**

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

EGGS

- \$140 ONE PAN EGG, BREAKFAST SAUSAGES
Ham and bacon, potatoes, onions,
sauce gribiche
- \$140 AVOCADO TOAST, POACHED EGGS
Multigrain rye, lime, coriander, olive oil,
bell peppers, harissa
- \$140 SHORT RIB-EGGS BENEDICT
English muffin
- \$275 CROISSANT TRUFFLE SCRAMBLED EGGS
Mushrooms, herbs
- \$155 TWO EGGS AS YOU WISH WITH ONE SIDE
Spinach / grilled tomato / avocado /
breakfast sausage / bacon

OTHER OFFERINGS

- \$90 CONGEE
Ginger julienne, coriander, crisped wonton skin
- \$95 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

- \$50 SPINACH / GRILLED TOMATO / AVOCADO /
SEASONAL MUSHROOMS /
BREAKFAST SAUSAGE / BACON