

Let us introduce you to our truly unique breakfast concept. Our gourmet breakfast includes a daily selection of cold cuts, cheese, fresh fruits, sweet and savoury breads. Help yourself at the buffet to a variety of breads, cereal, milk & juices. We also offer an "a la carte" menu, with an extensive selection of fresh preparations. This includes your favourite egg recipes, healthy dishes, baked delicacies and Phuket specialties.

A la Carte enjoy two items per person from the below menu. Additional items are charged at 150 Baht per dish.



Kanom Jeen Phuket – mild yellow fish curry served with fresh rice noodles, boiled egg, pickled vegetables and local greens.

Pulled Pork Eggs Benedict – pork ribs, cured for 24 hours, slow smoked and shredded, served on a toasted English muffin topped with softly poached eggs and Hollandaise sauce.

Eggs Shakshuka – classic Middle Eastern dish of eggs baked in tomato and red pepper sauce, olives, feta cheese and fresh coriander, grilled flat bread.

Eggs Royale – toasted English muffin with Tasmanian smoked salmon, perfectly poached eggs and creamy Hollandaise sauce



Avocado Toast – thick cut toasted rye bread with freshly smashed avocado, softly poached eggs, extra virgin olive oil and smoked paprika.

Truffled Mushrooms – creamy sauteed truffled mushrooms served on Sourdough toast with a poached egg and parmesan cheese.

Pan Con Tomate – Spanish breakfast dish toasted sourdough baguette rubbed with tomato, garlic, olive oil and grated Manchego cheese

Indian Lentil Dhal – yellow lentils cooked with Indian herbs and spices, served with garlic Paratha bread.

Thai Wok Omelette – two eggs filled with minced shrimp and prepared in the wok, served with stir-fried morning glory, jasmine rice and clear chicken soup.

Ba Mee Moo Dang - sliced BBQ red pork on yellow egg noodles with Bok Choi and sweet Chinese spiced sauce, served with clear chicken broth.

Mediterranean Breakfast Sandwich – toasted herb Focaccia filled tomato tapenade, egg white omelet, sliced tomato and peppery rocket leaves.

Coconut Chia pudding – nutrient packed coconut Chia served with diced local mango and roasted nut crumble

Brioche Bread Pudding (v) – chopped sweetened Brioche bread soaked in vanilla custard, baked, then sliced and pan roasted, topped with vanilla whipped cream, dark chocolate shavings, bananas and maple syrup.

Mango Maple Pancakes – three feather light pancakes topped with vanilla whipped cream, diced mango and maple syrup.



Chef's signature



Spicy

If you have an allergy please notify your server know.