

A LA CARTE BREAKFAST MENU

Plea	ase select from any of the items below:							
	Orange Juice		Black Coffee			Tea		
	Apple Juice		Cappuccino			Fresh Milk		
	Pineapple Juice		Espresso					
			Café Latte					
0	I THE SIDE				CER	REAL (served with milk)		
	Natural Yoghurt					Cornflakes		
	Seasonal Fresh Fruits					Frosties		
	Assorted Cheese					All-Bran		
	Salad (Thousand Island, French, Vinaigre	tte c	dressing)			Coco Crispy		
	Pastries from the Bakery (with Jam, Mar	mala	ade, Honey, But	ter)		Dried Muesli		
EGGS								
Farm Eggs any style served with Ham, Bacon or Sausages:								
	Omelette Scrambled		Poached	Fried		Boiled		
MA	NN							
	Beef Tenderloin grilled medium with a Poached Egg on Brioche, Asparagus Tips, Vine Tomatoes & Mushrooms							
	Farmer's Sausage on Whole Wheat Bread served with Vegetable Stew							
	Poached Eggs on Dark Bread with Spicy Prawns							
	Smoked Salmon on Scrambled Eggs served on a Toasted Bagel							
	Egg-white Vegetable Frittata							
	Pancakes with Pan-Fried Bananas, Honey & Butter							
	Vanilla Waffle with Maple Syrup & Tropical Fruits							
	French Toast with Cinnamon Sugar, Mango & Seasonal Tropical Fruits							
AS	AN							
			Thai Breakfast – Rice Soup served with Pork, Chicken or Shrimps, garnished with Chives					
	Thai Breakfast – Rice Soup served with I	Pork	k, Chicken or Sh	rimps, garnished w	ith Chi	ives		
	Thai Breakfast – Rice Soup served with I Chinese Breakfast – Rice Porridge with 0							

