

**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

**COLD-PRESSED 12NOON JUICES**

\$85 RED ENERGY  
Beet, carrot, green apple, ginger

\$85 GREEN SPLASH  
Green apple, lemon grass, celery,  
cucumber

12NOON JUICES AND HOUSE TEA  
are not included in all packages

**BREAKFAST – A 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  
*\*please allow 30 minutes for preparation*

\$145 FRESH CUT FRUITS  
Assorted berries, cape gooseberry

\$255 SMOKED SCOTTISH SALMON, ROE  
Capers, creme fraïche, brioche soldiers

**SELECTION OF SIDES**

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

**BREAKFAST / FIX**

**EXPRESS BREAKFAST**

croissant, pain au chocolat or danish

house-made raspberry and orange preserves, French butter

papaya - mango salad, honey, lime zest, brown sugar

granola parfait

chia pudding, passion fruit, bananas, coconut

freshly pressed fruit juices

tea or coffee

\$295

**\$325 JAPANESE BREAKFAST**

Caramelized market fish, togarashi lime

Pickled burdock, shio kombu daikon, Kyoto cucumber

Koshihikari rice

Wakame miso soup

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

**PASTRY TO SHARE**

croissant, pain au chocolat, muffin and danish

house-made raspberry and orange preserves

French butter

\$195

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