

BREAKFAST

JING TEA

\$65 Breakfast Blend, Earl Grey, Sencha,
Jasmine Silver Needle, Chamomile,
Lemongrass Ginger, Fresh Mint

ILLY COFFEE

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

FRESH JUICE

\$65 Orange or Grapefruit

COLD-PRESSED 12NOON JUICES

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

BREAKFAST COCKTAILS

\$170 MIMOSA
\$170 BELLINI
\$150 BLOODY MARY

WINE BY THE GLASS OR BOTTLE

CHAMPAGNE

\$195/ Charles Heidsieck, Brut Réserve, NV
\$950

WHITE

\$95/ Sauvignon Blanc, Terroirs, Marlborough,
\$425 New Zealand, 2020

ROSÉ

\$95/ Grenache Blend,
\$425 Château Saint-Maur "M,"
Côtes de Provence, France, 2019

RED

\$120/ Sangiovese-Syrah, De Vinosalvo
\$550 "Auspicium," Tuscany, Italy, 2016

12NOON JUICES, COCKTAILS AND WINES
are not included in all packages

EXPRESS BREAKFAST

croissant, pain au chocolat or danish
house-made raspberry and orange preserves, French butter
fresh cut fruits, assorted berries, cape gooseberry
granola parfait
chia pudding, passion fruit, bananas, coconut
freshly pressed fruit juices
tea or coffee
\$295

JAPANESE BREAKFAST

Caramelized market fish, togarashi lime,
Pickled burdock, shio kombu daikon, Kyoto cucumber,
Koshihikari rice,
Wakame miso soup,
Tea or coffee
\$325

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,
Fresh cut fruits, assorted berries, cape gooseberry,
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
Fresh cut fruits, assorted berries, cape gooseberry,
Granola parfait,
Chia pudding, passion fruit, banana, coconut,
Freshly pressed fruit juices
\$295

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 ****