Villa Breakfast Menu

Available from 6am to 12pm

Sreakfast with our compliments (A tray charge of U\$10 per person applies)

Bread Basket

Assorted Rolls, 9-Grain Rye and your choice of white or brown toast served with butter, jams & preserves (N)

Selection of Freshly Baked Pastries

Croissant, Pain au Chocolat, Pain aux Raisins, Danish, Daily Muffins served with butter, jams & preserves

Your choice of freshly squeezed Fruit / Vegetable juices

Orange	Granny Smith Apple	Pink Grapefruit
Pineapple	Watermelon	Carrot
Papaya	Mixed Fruit Juice	Celery

Choice of Hot Beverages (choice of one per person)

Coffee	Espresso	Cappuccino
Latte	Decaffeinated	Hot Chocolate
Ceylon Black	Earl Grey	Jasmine
Darjeeling	Chamomile	Sencha Fuji
Cha Cha Chai	Tisane Mint Leaves	
Ceylon Green	Assam Single Estate	

Served with: Full Cream Milk, Milk Skimmed or Soy Milk

Your choice of fresh Fruit

Assorted Tropical Fruit plate Fresh Fruit Salad with Low-Fat Yoghurt

Breakfast Smoothies and System Starters (choice of one per person)

Papaya, Lime and Honey Forest Berries, Low-Fat Yoghurt, Grapes, Citrus Reduction Green coconut and Mango with Ginger and Coriander Watermelon, Rock Melon, Papaya, Mint and Ginger

Your choice of Cereals

Home-Made Granola	Oat Porridge	Cornflakes
Rice Krispies	All Bran	Coco Pops
Special K		

Served with: Full creamed Milk, Skimmed Milk, Yoghurt, Soy Milk

Natural Yoghurt or Fruit-Flavored Yoghurt

Home-Made Traditional Bircher Muesli

All prices are in US dollars and subject to 10% service charge plus 3.5% GST

Villa Breakfast Menu Breakfast à la Carte

Charcuterie and Gourn A selection of German a and condiments		rench cheese and served with p	22 ickles
Eggs (Free-range eggs) v	vith Cherry Tomato, Skillet p	potatoes, Grilled Mushrooms	16
<i>Choices: (price is per item)</i> Fried - sunny side up Boiled min	Fried - over easy Scrambled	Fried - well done Poached	
Served with (2) one of the followin Bacon "A La Plancha" (P) Veal Sausages Baked Beans Homemade chicken patties	0	Pork Sausages (P) Merguez (P) Spinach	
Omelette served with Kipfler Potatoes and Roasted Mushrooms		16	
Egg White Cheese Chili Spinach	Plain Tomato Onion	Ham Herbs Smoked Salmon	

Morning Favourites

Frittata with mozzarella, sweet peppers, crispy chorizo,	18
manchego cheese, rocket and tomato chili jam	
Wok-fried crispy chicken and vegetables with hot chili and soft scrambled eggs	16
Egg benedict with grilled asparagus, honey roasted ham and lemon hollandaise	16
Orange French-toast on plain brioche with warm apple compote	14
Traditional pancakes with mascarpone, berries and maple syrup	14

Well-Being Breakfast

Egg white and spirulina closed frittata with roasted tomato, rocket and mozzarella	14
Grilled 9-grain bread with avocado, tomato, poached egg and tofu mayonnaise	14
Crepes with spiced fruits compote	14
Khao Tom - Thai rice congee with chopped chicken, ginger, spring onion, Poached-egg and coriander	14
Mushroom and ricotta bruschetta with fresh herbs and olive oil	14
'L' omelette de Sol' - 3 egg whites omelette with herbs, spring onion, asparagus, green beans and spicy tomato sambal	14

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CONTINENTAL BREAKFAST

Slices of fresh seasonal fruit platter

Your choice of freshly squeezed Fruit juices, Orange, Watermelon, Grapefruit, Kiwi, Pineapple or Mango

Home-baked Croissants, Rolls, Danish Pastries and Muffins, brown or white Toast with Butter, Jam, Preserves and Honey (N)

Freshly brewed Coffee, decaffeinated Coffee, Tea, Milk or hot Chocolate

ENGLISH BREAKFAST

Your choice of freshly squeezed Fruit juices, Watermelon, Orange, Grapefruit, Kiwi, Pineapple or Mango

Home baked Croissants, Rolls, Danish Pastries and Muffins, Brown or white Toast with Butter, Jam, Preserves and Honey (N)

Two farm Eggs prepared to your liking. with grilled Cherry Tomato, Skillet potatoes, Grilled Mushrooms Served with your choice of Baked Beans, Veal or Pork Sausages (P), Back Bacon or Crispy Bacon (P)

Freshly brewed Coffee, decaffeinated Coffee, Tea, Milk or hot Chocolate

AMERICAN BREAKFAST

Slices of fresh seasonal fruit platter

Your choice of freshly squeezed Fruit juices, Orange, Watermelon, Grapefruit, Kiwi, Pineapple or Mango

Home baked Croissants, Rolls, Danish Pastries and Muffins, Brown or white Toast with Butter, Jam, Preserves and Honey (N)

Choice of plain or Fruit flavored Yoghurts

Selections of Cereals Rice Krispies, Frosties, All Bran, Corn Flakes, Coco Pops Honey Smacks (N)

Bircher Muesli with natural Yoghurt and seasonal fruits (N)

Two farm Eggs prepared to your liking. With Grilled Cherry Tomato, Skillet Potatoes, Grilled Mushrooms Served with your choice of Baked Beans, Veal or Pork Sausages (P), Back Bacon or crispy Bacon (P)

Or

Golden brown Pancakes or Waffles with Canadian Maple Syrup

Freshly brewed Coffee, decaffeinated Coffee, Tea, Milk or hot Chocolate

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\$20.00

\$16.00

ONE & ONLY REETHI RAH BREAKFAST

\$46.00

The ultimate luxurious experience... start your day with a glass of French Champagne

Slices of fresh seasonal fruit platter

Your choice of freshly squeezed Fruit juices Watermelon, Orange, Grapefruit, Kiwi, Pineapple or Mango

Home baked Croissants, Rolls, Danish Pastries and Muffins, Brown or white Toast with Butter, Jam, Preserves and Honey (N)

Scottish Smoked Salmon with Sour Cream and Lemon

Choice of International Cheese with Fig Jelly and Walnut-Raisin Bread (N)

Two farm Eggs prepared to your liking: with grilled Cherry Tomato, Skillet potatoes, Grilled Mushrooms Served with your choice of Baked Beans, Veal or Pork Sausages (P), Back Bacon or crispy Bacon (P)

Or

Local Breakfast Green Chili and Shallot Omelette, Blue Fin Tuna Sambal, Red Snapper Curry and Tawa Grilled Chapatti

Freshly brewed Coffee, Decaffeinated Coffee, Tea, Milk or Hot Chocolate

JAPANESE BREAKFAST

\$24.00

\$26.00

Miso soup Grilled fish Seaweed salad Rice Ji tamago yaki (Japanese Omelette) Fruit skewer Japanese green tea

ARABIC BREAKFAST

Slices of fresh seasonal fruit platter

Your choice of freshly squeezed fruit juices Orange, Watermelon, Grapefruit, Kiwi, Pineapple or Mango

Arabic Breads, Croissants with Zaater

Laban (Butter Milk), Labneh (Arabic Yoghurt), Fresh Vegetable Crudités and mixed Pickles

Foul Muddamas (Arabic saucy beans in a thick flavourful sauce) (V)

Shakshouka (Arabic Scrambled Egg)

Or

Two farm Eggs prepared to your liking: served with grilled cherry tomatoes and skillet potatoes

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INDIAN BREAKFAST

Fruit Salad (seasonal diced fruits)

Your choice of Lassi (Salted or Mango)

Low fat yoghurt

Aloo paratha with mint Raita and mango pickle

Masala Bhurji with chapatti Turmeric and chili spiced scrambled egg with vegetables & chapatti

Or

Masala Omelette Indian style spiced flat omelette with sweet mango chutney \$ 22.00