

À LA CARTE BREAKFAST

1. CONTINENTAL

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery

Select one cereal:

All Bran, Cornflakes, Honey Oats with Strawberries, Special K, Granola
or Gluten-free Cocoa Pebbles

Served with Fresh Milk, Low-fat Milk, Fat-free Milk or Soy Milk

Select one Ferme des Peupliers yoghurt jar:

Natural, Strawberry, Blueberry, Raspberry or Apricot

Select three items:

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant,
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread

Served with Honey, Marmalade, Preserves & Butter

Sliced Seasonal Fresh Fruits

Freshly Brewed Coffee or Tea

\$38

2. AMERICAN

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery

Choice of two organic eggs in any style:

Fried, Scrambled, Poached, Boiled or Omelette

Served with Hash Browns, Molasses Baked Beans & Vine-ripened Tomato

Select three fillings for Omelette or Scrambled Eggs: 🍖🐟

Parma Ham, ASC-certified Smoked Salmon, Honey Ham, Bell Peppers, Fresh Herbs, Mushrooms, Tomato, Onions, Green Chilli or Cheddar Cheese

Select one accompaniment: 🍖

Applewood-smoked Bacon, Grilled Ham, Chicken Sausages or Pork Sausages

Select three items:

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant, Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread

Served with Honey, Marmalade, Preserves & Butter

Sliced Seasonal Fresh Fruits

Freshly Brewed Coffee or Tea

\$49

3. ENGLISH 🍖

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery

Two Soft Poached Organic Eggs on Toasted English Muffin with Pork Sausages, Hash Browns, Molasses Baked Beans, Vine-ripened Tomato & Sautéed Button Mushrooms

Fresh Pink Grapefruit or Grapefruit Baked with Demerara Sugar

Freshly Brewed Coffee or Tea

\$49

4. CHINESE

Plain Rice Congee or Congee topped with Shredded Chicken or White Fish

*Served with Dough Fritter, Preserved Vegetables,
Spring Onion & Ginger*

Trio of Dim Sum

Chicken Char Siew Pau, Pork Siew Mai & Har Gow (Shrimp Dumpling)

Sliced Seasonal Fresh Fruits

Hot or Chilled Soy Milk

Freshly Brewed Coffee or Tea

\$49

5. JAPANESE

Teriyaki ASC-certified Salmon, Egg Roll Omelette, Steamed Rice,
Miso Soup with Tofu & Seaweed

Served with Natto Beans, Pickled Vegetables & Furikake (Dry Seasoning)

Sliced Seasonal Fresh Fruits

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery

Freshly Brewed Coffee or Japanese Sencha Tea

\$49

6. HEALTHY START

Egg White Omelette Made from Three Organic Eggs with Baby Spinach

Hot Oatmeal, Fresh Berries & Nuts

Bagel with Low-fat Cream Cheese or Wheat Toast

Select one smoothie:

Banana, Strawberry, Peach or Mango

Freshly Brewed Coffee or Tea

\$42

7. CEREAL SELECTION 🥣

All Bran, Cornflakes, Honey Oats with Strawberries, Special K, Cocoa Pebbles or Granola

Served with Fresh Milk, Low-fat Milk, Fat-free Milk or Soy Milk

\$14

8. BAKER'S BASKET 🥞

Select four items:

White Toast, Whole Wheat Toast, Baguette, Danish Pastry, Croissant,
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread

Served with Honey, Marmalade, Preserves & Butter

\$18

9. FERME DES PEUPLIERS YOGHURT JAR 🥣

Natural, Strawberry, Blueberry, Raspberry or Apricot

\$8

The following items (10 – 13) are served with
Berry Compote, Canadian Maple Syrup & Maple Butter

10. BUTTERMILK PANCAKES 🥞

\$22

11. GLUTEN-FREE PANCAKE 🥞

\$19

12. RAISIN BRIOCHE FRENCH TOAST WITH CINNAMON SUGAR 🥞

\$22

13. GOLDEN WAFFLES 🥞

\$22

14. TWO ORGANIC EGGS IN ANY STYLE

Fried, Scrambled, Poached, Boiled Omelette or Egg White Omelette

Served with Hash Browns, Molasses Baked Beans & Vine-ripened Tomato

Select three fillings for Omelette or Scrambled Eggs: 🍖 🐟

Parma Ham, ASC-certified Smoked Salmon, Honey Ham, Bell Peppers, Fresh Herbs, Mushrooms, Tomato, Onions, Green Chilli or Cheddar Cheese

Select one accompaniment: 🍖

Applewood-smoked Bacon, Grilled Ham, Chicken Sausages or Pork Sausages

Choice of Bread:

White or Wheat

\$28

15. EGGS BENEDICT

Two Soft Poached Eggs on Home-made English Muffin

Served with Glazed Hollandaise Sauce, Hash Browns,

Molasses Baked Beans & Vine-ripened Tomato

Select one accompaniment: 🍖 🐟

Grilled Back Bacon, ASC-certified Smoked Salmon or Wilted Baby Spinach

\$28

16. ROTI PARATHA

Southern Indian Pan-fried Bread, Vegetable Sambar

Chana Masala (Chickpea Curry)

\$22

17. NASI LEMAK 🌱 🍷 🐟 🍖

Coconut Rice, Sambal King Prawns, Hard-boiled Egg,

Chicken Rendang, Cucumber, Fried Anchovies & Fried Peanuts

\$38