



SPAGO BREAKFAST SIGNATURES

Kaya French Toast	26
Pandan-Coconut Jam, Soy Caramel, Egg Jam	
Iberico Pork Dumplings “Agnolotti”	20
Soy, Chili Oil, Black Vinegar, Coriander, Garlic	
Japanese Chicken “Soto” Noodle	20
Spiced Chicken Broth, Bean Sprouts, Fried Shallot, Sweet Soy Sambal, Calamansi	
“Curry & Waffle”	20
Tamarind Fish Curry, Japanese Seabream, Prata Waffles, Curry Leaves	

BREAKFAST CLASSICS

Assorted Fresh Fruits	18
Sarawak Pineapple, Watermelon, Chitose Farm Strawberry, Thai Mango, Passion Fruit Syrup	
French Omelet	28
Sautéed Wild Mushrooms, Gruyère, Thyme, Rocket Salad	
Open-Faced Monte Cristo Sandwich	24
Canadian Style Smoked Ham, Sunny Side Up Egg, Gruyère, Soy Caramel	
Avocado Toast	26
Salmon Cream Cheese, Watercress, Poached Egg, Hollandaise, Dill, Chives	
Spago Full Breakfast	34
2 Eggs, Canadian Style Smoked Ham, Spiced Pork Sausage, Pommès Anna, Fontina	
“Shakshuka”	24
Braised Tripe, 1 Egg, Spiced Tomato Ragu, Grilled Baguette, Mint, Parsley, Chili	
Curried Omelet	20
Gruyère, Curry Leaves, Brinjal, Prata	
Breakfast Pork Sausage Sandwich	24
Egg, Ham, Tomato, Cheese	

ON THE SIDE

Breakfast Potatoes – Parmesan, Chives	8
Sausages - Spiced Pork/ Spiced Chicken	8
Toast – Rye Sourdough/ Brioche/ Croissant	8
Canadian Style Smoked Ham (3pcs)	12

EXECUTIVE CHEF Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
GENERAL MANAGER Aisha Khan

BOWLS AND SALADS

“Yogurt and Berries”	26
Fagé Greek Yogurt, Banana, Blueberry, Raspberry, Walnut, Banana Crumble	
Homemade Muesli	20
Steele Cut Oats, Apple, Apricot, Yogurt, Homemade Granola	
Healthy Breakfast Bowl	26
Egg White Scramble, Sautéed Spinach, Broccolini, Wild Mushrooms, Parmesan Crumble <i>(Add Grilled Chicken +9)</i>	
Kaviari Smoked Salmon	28
Dill Crème Fraîche, Cucumbers, Chitose Farm Tomatoes, Capers, Rye Sourdough	

COFFEE SELECTION

Espresso (single)	8
Americano	8
Cappuccino	10
Latte	10
Mocha	10

TEA SELECTION

Earl Grey	14
English Breakfast	12
Alphonso (Mango Black Tea)	12
Sencha	14
Jasmine	16
Chamomile	12

FRESH JUICES & SMOOTHIES

Orange	8
Watermelon	8
Apple Juice	9
Stimulate – Carrot, Pineapple, Celery, Ginger & Lime	9
ABC – Apple, Beetroot & Carrot	9
Strawberry Banana	14

COCKTAILS

Spago Bloody Mary	24
Peach Bellini	24
Espresso Martini	26

If you have any food allergies, intolerance, or sensitivity, please speak to your server about the ingredients used in our dishes before you order your meal.

Prices are subject to prevailing goods and services tax and 10% service charge.