



## Thyme Breakfast Beverage

<b>Sweet Spice kick</b> Coriander, Garlic & Ginger Reduction, Cinnamon Spice Tea, Ginseng Honey <i>The perfect treat for your immune system &amp; potential benefit against cancer</i>	<b>\$12</b>
<b>The Cleanser</b> Bitter Gourd, Mineral Water, Ginger, Lime Juice, Turmeric, Tamarind Water, Curry Leaf, Sunflower Seeds <i>Reduce blood sugar &amp; help decrease to the cholesterol level, rich source of anti-oxidant</i>	<b>\$12</b>
<b>Aloe Wellness</b> Aloe Vera Pulp, Honey, Lemongrass Leaves, Wheat Grass, Chamomile Tea, Chia Seeds <i>Prevent heart disease &amp; fight against infection, keep body good and wellness</i>	<b>\$12</b>
<b>Beat the bloat</b> Beetroot, Spirulina, Turmeric, Ginger Juice, Sunflower & Pumpkin Seeds, Pumpkin Leaf <i>Support brain health &amp; blood pressure</i>	<b>\$12</b>
<b>Neutralizer</b> Yogurt, Mineral Water, Ginger, Coriander Leaves, Mint Leaves, Cumin Powder <i>Reduce the acidity in the body &amp; rich in calcium, help for bones keep strongly.</i>	<b>\$12</b>

### Selection of Tea

**Green Tea & Green with flavors**  
Green Tea with Jasmine Flavors  
Sencha Green Extra Special  
Moroccan Mint Green Tea  
Naturally Minty Ceylon Pekoe  
Sencha with Lemongrass & Peppermint

**Special Black Tea**  
Brilliant Breakfast  
The Original Earl Grey  
Single Estate Darjeeling

**White Tea**  
Ceylon Silver White Tea

**Herbal Tea**  
Pure Chamomile Flowers

**Fruit Tea**  
Peach  
Blueberry and Pomegranate  
Rose with French Vanilla  
Rosemary with Peppermint  
Mango and Strawberry  
Vanilla Ceylon  
Lychee with Rose and Almond  
Ceylon Cinnamon Spice

### Selection of Coffee

Espresso  
Double Espresso  
Americano  
Cappuccino  
Cafe Latte  
Latte Macchiato  
Decaffeinated Espresso  
Decaffeinated Double Espresso  
Decaffeinated Americano  
Decaffeinated Cappuccino  
Decaffeinated Cafe Latte  
Decaffeinated Latte Macchiato

### Selection of Ice Coffee & Tea

Ice Black Coffee  
Ice Coffee with Milk  
Ice Cafe Latte  
Ice Chocolate  
Ice Lemon Tea

For all above coffees, we are happy to make it with your preferred choice of milk: skim milk, soya milk, almond milk, oat milk, or coconut milk.

## To Begin With

### Eggs

#### Eggs Benedict

Poached eggs with hand-whipped hollandaise on toasted house-made English muffins with breakfast greens and heirloom cherry tomatoes  
*(available with Canadian bacon or house smoked salmon gravlax)*

#### Eggs Your Way

2 eggs any way you like them with breakfast greens and heirloom cherry tomatoes

#### Avocado Toast

2 poached eggs on brioche or multigrain toast with fresh guacamole, pickled red onions and micro-seedlings

#### Breakfast Burrito

crispy flour tortilla wrap with scrambled eggs, caramelised onions, avocado, mozzarella cheese and tomato salsa

### Classics

#### Buttermilk Pancakes

Freshly prepared house-made buttermilk pancakes with maple syrup, sweet butter, icing sugar and seasonal berries  
*(available with blueberries, bananas, or chocolate chips)*

#### Belgian Waffles

Classically prepared light and crispy Belgian waffles with icing sugar and seasonal berries

#### Brioche French Toast

Thick-cut brioche French toast with maple syrup, sweet butter, icing sugar and seasonal berries

#### Lox Breakfast Bagel

Fresh baked toasted sesame Montreal bagel with house smoked salmon gravlax, cream cheese, capers, pickled red onions and baby spinach

### Sides






*(available with all the above)*

Pork, beef or turkey bacon

Pork, beef, chicken or lamb sausage

Crispy hash browns or breakfast potatoes

Maple baked beans *(pork-free available)*

 vegetarian    vegan    gluten-free    spicy    shellfish

 pork    nuts    raw    vegetarian option    dairy

All prices are in USD and excluding 10% service charge and 16% GST

## Exotic Breakfast Journeys

### **Naasthaa (Maldives)**

Fresh cut yellowfin tuna “kulhi mas” with fresh shredded coconut, green chilli, red onion, coriander leaves and fresh griddle chapati  
*(chicken optional)*

### **Shakshuka (Tunisia)**

Slow poached eggs in roasted tomato, potato hash, crumbled feta, peppers, onion, cumin, cilantro and parsley with fresh pita

### **Sinangag (Philippines)**

Sautéed breakfast garlic rice with corn, carrots, peas, egg, red chilli, sweet soy and coriander leaves

### **Chorizo Hash**



Sweet potato - chorizo hash with Mexican rice, scrambled eggs, charred peppers and onions, avocado and cilantro crema

### **Sirniki (Ukraine)**

Sweet and fluffy farmers cheesecakes with sour cream, whipped cream cheese, snipped chives and fresh seasonal berries





### **Masoub (Saudi Arabia)**

Banana bread mash with wholemeal bread, cinnamon, fresh cream, organic honey and toasted slivered almonds

### **Middle Eastern Breakfast**


Chickpea and green pea falafel with, harissa, pumpkin seeds, mint, parsley and raita; stewed fava beans “fools” with tomato, lemon juice, mint leaves, garlic and olive oil; hummus and baba ghanoush with sesame kaek bread

 vegetarian    vegan    gluten-free    spicy    shellfish

 pork    nuts    raw    vegetarian option    dairy

## Breakfast Bowls

### Granola and Yogurt

 House-made granola, bananas and mixed berries


### Bircher Muesli

Old-fashioned oats with dried cranberries, cinnamon, peanut butter, apples, almond milk, chopped pecans and honey

### Frozen Breakfast Bowl

 Frozen açai, blueberry, strawberry and yogurt bowl with fresh fruit and toasted granola

### Savoury Buckwheat

 Toasted buckwheat groats, almond milk, coconut milk, agave syrup, raspberries and coconut

## Subcontinent 'Must Try'

### Adai Dosa

Savoury dal crepes with rice, coconut and coriander chutney

### Plain Or Egg Hoppers

24 hour marinated rice flour and coconut milk batter, onion chili katta sambal with caramelizes onion sini samble

## Morning Curry

### Asian Vegetables Curry

Carrot, potato, green pea, pumpkin, coconut served with chaptti and rice






### Atoll Reef Fish Curry

Curry leaves, ginger, garlic, chili, coconut served with chapati and rice

### Roasted Five Spices Chicken Curry

Spiced marinated chicken served with chapati and rice

 vegetarian  vegan  gluten-free  spicy  shellfish

 pork  nuts  raw  vegetarian option  dairy