

TO DRINK

(Included in breakfast buffet)

CHILLED JUICE & NECTARS

Orange, grapefruit, apple, pineapple, mango

HOT BEVERAGES

Freshly brewed regular or decaffeinated coffee, selection of teas

ENHANCEMENTS

CHAMPAGNE AND SPARKLING WINE

Moët & Chandon Brut Impérial, France

34 per glass 170 per bottle

Veuve Clicquot Brut, France

35 per glass 190 per bottle

Veuve Clicquot Brut Rosé, France

48 per glass 245 per bottle

Mimosa/Bellini 19

MARKET JUICES

GREEN DETOX 18

Kale, spinach, parsley, celery, apple, cucumber, ginger, lemon

ENERGIZING 18

Beet, blueberry, cucumber, spinach, arugula

ANTIOXIDANT 18

Carrot, orange, lemon, turmeric, ginger

FRESHLY BLENDED MILKSHAKES 10

Chocolate, vanilla, strawberry

FRESHLY BLENDED FRUIT SMOOTHIES 14

Banana, pineapple, strawberry, mango, papaya, forest berries

BOTTLED WATER

Acqua Panna, San Pellegrino 750ml 10

HOT DRINKS

Cappuccino, Latte, Double Espresso, Pressed Coffee 8

Espresso, Americano 6

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) Suitable for Vegan.

13% GST TAX & 15% SERVICE CHARGE WILL BE ADDED TO GUEST FOLIO



A culinary delight of locally sourced ingredients brilliantly re-imagined into the classic favourites.

From healthy goodness to pure indulgence, our chef's passion infuses every dish ensuring this memorable experience on the water's edge of Maundays Bay is as delightful as the breath-taking ambience of Cip's by Cipriani.

JULUCAN BREAKFAST BUFFET 58

TO START

BREAD STATION

Wheat, white or whole grain bread, bagels, English muffins, banana bread

OUR CHEF'S DAILY FRESH PASTRY INSPIRATIONS

Selection of organic preserves, honey and butter

SEASONAL FRESH ISLAND FRUITS

AN ARRAY OF YOGURTS

CEREAL SELECTION

Served with regular, low fat, almond, soya or oat milk

TO CONTINUE

EGG STATION

Omelet, sunny side up, over easy, fried

SIDES

Sausage, grilled bacon, Chorizo sausage, hash brown, fried avocado

STEEL CUT PORRIDGE

LOCAL SPECIALITIES & PLANT BASED CORNER

HEALTHY CREAMY

Buckwheat groats porridge, apple, nuts, coconut, banana

LOCAL SPECIALITIES & PLANT BASED CORNER

SCRAMBLED TOFU (cooked a la minute)

Curried stir fry vegetables

BUTTERMILK PANCAKES (cooked a la minute)

Coconut pancake, berry jam, powdered sugar, whipped cream

OATMEAL PANCAKES

Berry jam, powdered sugar, whipped cream

SPECIALTY EGGS

EGGS BENEDICT (1, 3, 7, 12)

Toasted English muffin, Canadian bacon, poached egg, Hollandaise sauce

EGGS FLORENTINE (1, 3, 7, 15)

Toasted English muffin, spinach, poached egg, Hollandaise sauce

CLASSY BREAKFAST (V, 2, 4,)

Burrito, scrambled eggs, Chorizo sausage, cheese mozzarella, avocado hash brown

ENGLISH MUFFIN SANDWICH (V, 1, 4, 12)

Bacon cheese grilled tomato guacamole fried eggs

LOBSTER CREPES (V, 4, 5, 8)

Grilled asparagus, basil, tomato salsa, Hollandaise sauce

SAVOURY BREAKFAST BOWL (V, 4)

Qunioa, tomato, baby spinach, cilantro, feta cheese, artichoke, fried beans, sunnyside eggs

EGGS HEMINGWAY (1, 3, 4, 7, 12)

Toasted English muffin, salmon, poached egg, Hollandaise sauce

PLANT BASED

AVOCADO TOAST (1, 12, 15, V)

Guacamole, whole grains toast, roasted tomato, radishes, pickled red onions, sprouts

OVERNIGHT OATS (1, 15, V)

Chia seeds, flax seeds, hemp seeds, berries, coconut milk

SWEETS (all available Gluten Free)

BELGIAN WAFFLES (1, 3, 7, 8, 15)

Fried cinnamon banana, caramel sauces

CHURRO WAFFLE (1)

Cinnamon sugar, fresh berries

COCONUT FRENCH TOAST (1, 3, 7, 15)

Coconut Rum custard, brioche, dark Rum chocolate sauce