

## ENHANCEMENTS

### CHAMPAGNE AND SPARKLING WINE

Moët & Chandon Brut Impérial, France  
28 per glass/160 per bottle

Veuve Clicquot Brut, France  
32 per glass/185 per bottle

Veuve Clicquot Brut Rosé, France  
38 per glass/220 per bottle

Zonin, Valdobbiadene Prosecco Superiore, Italy  
18 per glass/80 per bottle

Mimosa/Bellini 18

### MARKET JUICE *(boost your immune system)*

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



### The Belmond Breakfast

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.

### FOOD ALLERGY INFORMATION

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

## JULUCAN BREAKFAST BUFFET 42

### 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

Omelette, sunny side up, over easy, fried

#### SIDES

Sausage, grilled bacon, creole breakfast potatoes

#### STEEL CUT PORRIDGE

#### LOCAL SPECIALITIES & PLANT BASED CORNER

#### SCRAMBLED TOFU *(cooked a la minute)*

Curried stir fry vegetables

#### BUTTERMILK PANCAKES *(cooked a la minute)*

Agave and berries compote, lemon zest, vanilla sugar

### TO DRINK

#### CHILLED JUICE & NECTARS

Orange, grapefruit, apple, pineapple, mango

#### DETOX WATER

Citrus, vegetable & ginger

#### HOT DRINKS

Freshly brewed regular or decaffeinated coffee, selections of teas

## BREAKFAST A LA CARTE

### SPECIALITY EGGS

#### EGGS BENEDICT *(1-3-7-12)* 22

Toasted English muffin, bacon, poached egg, Hollandaise sauce

#### EGGS FLORENTINE *(1-3-7-15)* 22

Toasted English muffin, spinach, poached egg, Hollandaise sauce

#### EGGS HEMINGWAY *(1-3-4-7-12)* 25

Toasted English muffin, salmon, poached egg, Hollandaise sauce

### PLANT BASED

#### AVOCADO TOAST *(1, 12, 15, V)* 18

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

#### OVERNIGHT OATS *(1, 15, V)* 18

Chia seeds, hemp seeds, berries, coconut milk

### SWEETS *(all available Gluten Free)*

#### BELGIAN WAFFLES *(1, 3, 7, 8, 15)* 18

Pecan praline, fried banana, spiced hot chocolate

#### COCONUT FRENCH TOAST *(1, 3, 7, 15)* 18

Coconut Rum custard, brioche, dark Rum maple syrup