



*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.*

TO DRINK

(included in breakfast buffet)

CHILLED JUICE & NECTAR

Orange, grapefruit, apple, pineapple, mango

HOT BEVERAGES

*Freshly brewed regular or decaffeinated coffee and selection of teas**

Cappuccino, Latte, Double Espresso, Pressed Coffee, Espresso, Americano*

Black, Green, Herbal, Fresh Mint Tea

**Our teas and coffees are sustainably sourced.*

ENHANCEMENTS

CHAMPAGNE AND SPARKLING WINE

Veuve Clicquot Brut, France 39

Zonin Prosecco, Italy 19

MORNING MEDLEYS

MIMOSA / BELLINI 21

GREEN DETOX 18

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

ENERGISING 18

Beet, blueberry, cucumber, spinach, arugula

ANTIOXIDANT 18

Carrot, orange, lemon, tumeric, ginger

FRESHLY BLENDED MILKSHAKES 14

Chocolate, vanilla, strawberry

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 THEREOF 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 vegans

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

JULUCAN BREAKFAST BUFFET 60

SPECIALTY EGGS

EGGS BENEDICT ^(1, 3, 7, 12)

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

AVOCADO CROAST ^(1, 3, 7)

Pressed and toasted croissant, guacamole, poached eggs, arugula salad and parmigiano

LOBSTER OMLETTE ^(2, 3, 7)

Poached lobster, sauce mousseline

TRUFFLE CROQUE MADAME ^(1, 3, 7, 12)

Fried egg, truffled ham and comte bechamel sourdough toast

HEALTHY & PLANT BASED

THE ORIGINAL DR BIRCHER MUESLI ^(7, 8, 15)

Rolled oats, apple, Greek yogurt, roasted hazelnut, poached pear

AÇAI BOWL ^(8, VG)

Homemade granola, fresh berries, mango, coconut yogurt

SCRAMBLED TOFU ^(6, VG)

Curried stir fried seasonal vegetables

WARM COCONUT MILK PORRIDGE ^(VG)

Date and tamarind compote, with extra virgin flaxseed oil

TROPICAL FRUIT SALAD ^(VG)

In a chilled bush tea infusion

SWEET TREATS

COCONUT PANCAKES ^(1, 3, 7)

Sweet berries' compote, powdered sugar, vanilla whipped cream

BELGIAN WAFFLES ^(1, 3, 7)

Fried cinnamon banana, with maple syrup whipped butter

TROPICAL FRENCH TOAST ^(1, 3, 7)

Coconut custard, homemade brioche, cinnamon sugar

TOASTED BRIOCHE ^(1, 3, 7)

Seasonal homemade preserves, Isigny butter