

Let us introduce you to our truly unique breakfast concept.

Our gourmet breakfast includes a daily selection of cold cuts, cheese, fresh fruits, sweet and savoury breads. Help yourself at the buffet to a variety of breads, cereal, milk & juices.

We also offer an “**a la carte**” menu, with an extensive selection of fresh preparations. This includes your favourite egg recipes, healthy dishes, baked delicacies and Phuket specialties.

A La Carte enjoy two items per person from the below menu. Additional items are charged at 150 Baht per dish.

kanom Jeen Phuket

Mild yellow fish curry served with fresh rice noodles, boiled egg, pickled vegetables and local greens.

Thai Wok Omelette

Two eggs filled with minced shrimp and prepared in the wok, served with stir-fried morning glory, jasmine rice and clear chicken soup.

Ba Mee Moo Dang

Sliced BBQ red pork on yellow egg noodles with Bok Choi, and sweet Chinese spiced sauce, served with clear chicken broth.

Pulled Pork Eggs Benedict

Pork ribs, cured for 24 hours, slow smoked and shredded, served on a toasted English muffin topped with softly poached eggs and Hollandaise sauce.

Eggs Shakshuka

Classic Middle Eastern dish of eggs baked in tomato, and red pepper sauce, olives, feta cheese and fresh coriander, grilled flat bread.

Eggs Royale

Toasted English muffin with Tasmanian smoked salmon, perfectly poached eggs and creamy Hollandaise sauce.

Avocado Toast (vo)

Thick cut toasted rye bread with freshly smashed avocado, softly poached eggs, extra virgin olive oil and smoked paprika.

Truffled Mushrooms

Creamy sauteed truffled mushrooms served on Sourdough toast, with a poached egg and parmesan cheese.

Drink Selections

Coffee [Hot or Iced]

Coffee | Espresso

Cappuccino | Café Latte | Café Mocha

Thai Iced coffee: [Double Espresso | condenses milk | fresh milk]

Tea [Hot or Iced]

English Breakfast

Earl Grey

Chamomile

Jasmine Green

A famous Thai Iced Tea

Hot or Iced Chocolate

Pan Con Tomate

Spanish breakfast dish toasted sourdough baguette rubbed with tomato, garlic, olive oil and grated Manchego cheese.

Mediterranean Breakfast Sandwich (vo)

Toasted herb Focaccia filled tomato tapenade, egg white omelet, sliced tomato and peppery rocket leaves.

Indian Lentil Dhal

Yellow lentils cooked with Indian herbs and spices, served with garlic Paratha bread.

Aloo Paratha

Stuffed flatbread with potato Masala, served with yoghurt curd and Indian green chutney.

Coconut Chia pudding

Nutrient packed coconut Chia Served with diced local mango and roasted nut crumble.

Brioche Bread Pudding

Chopped sweetened Brioche bread soaked in vanilla custard, baked, then sliced and pan roasted, topped with vanilla whipped cream, dark chocolate shavings, bananas and maple syrup.

Mango Maple Pancakes (vo)

Three feather light pancakes topped with vanilla whipped cream, diced mango and maple syrup.



Morning Cocktails

Bloody Mary 320

Vodka | tomato juice | tabasco
L&P sauce | chili sauce | lime | celery

Pimm's Spritz 370

Pimm no.1 | dry gin | elder flower syrup
cucumber | topped ginger ale

Mai Khao Bellini 450

Sparkling wine | mango puree

Sunrise Boost 370

Vodka | red bull | lime



Chef Signature



Spicy



Contain Pork



Vegetarian

(vo)

Vegan Option

If you have an allergy, please notify your server know.