

THE DINING ROOM

PARK BREAKFAST	35
Continental buffet selection of cereal, pastry, cold meat, cheese, toast, seasonal fruit and fruit juice, served with tea and coffee	
THE DINING ROOM BREAKFAST	45
Full buffet breakfast with your choice of any item from the à la carte menu	
HEALTHY BREAKFAST	
Acai, organic gluten free muesli, gojee berries, mango, strawberries and banana	15
Dairy free coconut yoghurt with organic granola, maple syrup & berries	15
Quinoa & kale salad, mi-cuit egg, smoked salmon, wakame & pickled ginger, avocado dressing	20
A LA CARTE BREAKFAST	
2 organic eggs - fried, poached, boiled or scrambled	15
with your choice of the following sides and toast:	22
<i>Chicken sausage, bacon, mushrooms, fried potatoes, spinach, hash browns</i>	
Selection of omelettes	24
<i>Spanish, chorizo, peppers, potatoes & feta cheese</i>	
<i>Greek, red onions, olives, spinach, tomatoes, ricotta</i>	
<i>Complete, leg ham, cheddar cheese, button mushroom, chopped parsley</i>	
A LA CARTE SPECIALTIES	
Buttermilk pancakes, berries, vanilla whipped cream, pure maple syrup	18
Belgian waffles, Chantilly cream, strawberries, crushed pistachios	18
Eggs Benedict, smoked leg ham, hollandaise	22
Poached organic egg with bean shakshouka, labneh & dukkah	22
Grilled sourdough, crushed avocado, ricotta & tomato, aged balsamic	22
Natural or low fat yoghurt, fresh berries	12
Selection of cut seasonal fruit	12
Bakery basket with a selection of fresh pastries	10
Bircher muesli with fresh berries	12
Organic oatmeal porridge	12
SIDES	
Chicken sausage smoked salmon mushrooms spinach potatoes hash browns	9EA

✓ Vegetarian ✕ Gluten free 🥛 Dairy free

Please kindly advise a member of our team should you have any food allergies or dietary requirements

10% surcharge applies on public holidays

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BEVERAGES

Freshly squeezed juice, seasonal fruit or vegetable	8
Green juice with kale, cucumber, green apple, celery	10
Natural yoghurt smoothie, seasonal fruit	10

TEA BY OVVIO ORGANICS

English Breakfast Earl Grey Sencha Green Paddington Chamomile Flowers Peppermint Leaf White Jasmine	6
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COFFEE

Espresso, long black, flat white, café latte, cappuccino, mocha, decaffeinated	6
Valrhona chocolate, served hot or cold	8

*SPARKLING & CHAMPAGNE BY THE GLASS

NV Cloudy Bay Pelorus, Marlborough, NZ	18
NV Moët & Chandon Imperial Rosé, Champagne, France	28
NV Veuve Clicquot Ponsardin, Champagne, France	29
Bellini – Chandon NV Brut, peach coulis	18
Mimosa – Chandon NV Brut, orange juice	18

*Alcoholic beverages are not inclusive of any breakfast package

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