

# **BREAKFAST MENU**

Available from 7.00am to 10.30am

## **Fresh Juices and Fruits**

Orange, Pink grapefruit, COMO Shambhala Blend of the day

Seasonal tropical fruit plate

Poached seasonal fruits

Poached dried fruit compote

## **Cereals**

Como Shambhala Natural Muesli **N**, House Made Honey Granola **N**, Special K, All Bran, Corn Flakes, Raisin Bran

Served with fresh milk or non-dairy; almond, oat, soy or rice milk

## **Yogurt and Puddings**

House Made Yogurt Selections: Plain, Mixed berry, Mango and passionfruit or Honey

Coconut Yogurt with selected toppings

Chia pudding with mango coulis and passionfruit

Bircher muesli with mango, passionfruit, yogurt, roasted coconut

## **Bakery**

Plain Croissant, Coconut Croissant, Pain au Chocolate, Cinnamon, Raisin Danish, Fresh Fruit Danish, Daily Muffin selection and Fruit Breads

Toast

Brown Bread, Seven Grain, White Toast, Pumpernickel, Sourdough

Served with butter, home-made preserves or honey

## Eggs and Specialties

Nut, seed and coconut clusters, fresh mango and banana, coconut yogurt served with coconut milk 🍯 **V, N**

Real 'toast', tomatoes, cucumber, parsley salad, avocado crush, lime 🍯 **V, N, GF**

Pumpernickel with smoked salmon, cashew cream, lemon, caper, dill and parsley salad 🍯 **N, GF**

Golden waffles with fresh banana, berries, vanilla bean mascarpone and maple syrup and roasted coconut

Buttermilk pancakes, star anise and ginger poached pineapple, blackberries and creamed-vanilla butter

Cinnamon scented French toast, passionfruit curd, fresh mango, cashew nut streusel, kaffir lime syrup **N**

Eggs Benedict; poached eggs, shaved ham and Hollandaise sauce

Eggs Royale; poached eggs, smoked salmon and Hollandaise sauce

Cocoa Breakfast; two free-range eggs cooked your way with your choice of additions  
Potato roesti, roast tomatoes, mushrooms, spinach, smoked salmon, bacon, chipolatas, chickpea masala

2 free range eggs or egg white omelet with your choice of fillings

Gruyere cheese, vegan feta, tomato, peppers, leeks, onion, mushroom, garden herbs, ham, smoked salmon, asparagus, spinach, chickpea masala



Denotes COMO Shambhala Cuisine

(**V**) Denotes vegan items, (**N**) denotes containing nuts items, (**GF**) denotes gluten free items

## Eggs and Specialties

Quinoa Bowl; marinated grilled tofu, mushrooms, avocado, broccoli, house made kimchi, pickles, nori sprinkle 🍯

Potato masala dosai; southern Indian lentil curry with coconut chutney ▼

Maldivian egg and vegetables curry served with roshi and tuna, coconut sambal 🍯

Boiled rice soup with shredded chicken, shiitake mushrooms, white cabbage, ginger, spring onions and coriander

## Beverages

**Lavazza Coffee**; Regular, Cappuccino, Espresso, Latte,  
**TWG Tea**; Early Grey, English breakfast, Moroccan Mint, Sencha, Chamomile  
Served with milk or non-dairy milk



Denotes COMO Shambhala Cuisine

(V) Denotes vegan items, (N) denotes containing nuts items, (GF) denotes gluten free items