

COMO Shambhala Wellness Juices

Vegetable Based

\$17

Blood of the Earth

Supports the liver in cleansing the blood.

Beetroot, apple, celery, ginger

Green Clean

Helps build lean muscles, boosts energy and immunity, and aids detoxification.

Apple, fennel, cucumber, spinach, green bell pepper, celery, spirulina powder

Liven up your Liver

Supports the liver detoxifying function and cleanses the blood.

Apple, spinach, cauliflower, broccoli, garlic, celery, ginger, turmeric

Stress Reliever

Calms the nervous system and balances hormones.

Carrot, red apple, red grapes, ginger, spinach, fennel, beetroot, celery, sweet potato

Sweeter Varieties

\$17

Berry Quencher

Protects against early aging by delivering a concentrated source of Anti-oxidants and phytonutrients

Green apple, grapes, blueberries, strawberries, raspberries

Cool Down

Reduces internal heat, hydrates and relieves headaches.

Watermelon, cucumber, mint

Tropic Aid

Hydrates with nature-made electrolytes and provides fast fuel for active muscles.

Mango, papaya, orange, coconut water, lime

Muscle Mylk

Speeds recovery by reducing inflammation and replenishing electrolytes and nutrients.

Banana, coconut, almond milk, cinnamon, flaxseeds, dates, cocoa beans

At Madi we take great pride in bringing you delicious, nutritious cuisine made with the best ingredients possible.

Please help yourself to our buffet selection

Juices

Daily fresh juice extracts

COMO Shambhala blends of the day

Fruits

Seasonal tropical fruit selection

Seasonal poached fruit selection

Dried fruit compote

Yogurts and Puddings

House made yogurt selection or vegan coconut yogurt

Chia pudding with mango coulis and jackfruit

Bircher muesli with mango, passionfruit, yogurt, roasted coconut

Cereal Selection

Served with choice of soy milk, almond milk or full cream milk

Como Shambhala natural muesli, house made honey granola, All Bran

Corn Flakes, Raisin Bran

Bakery Selection

Served with choice of mixed berry jam, orange marmalade, papaya jam or peanut butter

Croissant, pain au chocolate, almond croissant, coconut croissant, cinnamon raisin scroll

Selection of muffins and fruit breads

Toasted to Order

Brown bread, seven-grain bread, rye bread, white toast

For any dietary intolerance, please inform our wait staff

All prices are in USD and subject to 10 per cent service charge and prevailing government taxes

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Please choose from the following à la carte options

'Very Berry' Frozen Smoothie Bowl 🌱 VG CN

Açaí, berries, banana, chia pudding, honey granola

Tropical Fruit Granola 🌱 VG CN

Nut and seed clusters, coconut yogurt, mango, banana, blueberries

Young Coconut and Almond Porridge 🌱 VG CN GF

Papaya, mango, passionfruit

Nut and Seed 'Real' Toast 🌱 VG CN GF

Avocado crush, tomato, cucumber, parsley salad and lime

Smoked Salmon 🌱

Pumpernickel, cream cheese, lemon, capers, dill and parsley salad

Cured Meat Selection

Gruyère cheese, ricotta, tomato, pickled onion GF

Ricotta Hotcakes

Fresh banana, honeycomb butter, maple syrup

Vanilla French Toast

Passionfruit curd, fresh mango, cashew streusel, kaffir lime syrup CN

Golden Waffles

Fresh berries, banana, passionfruit syrup, vanilla mascarpone

Quinoa Bowl 🌱 VG

Grilled tofu, avocado, marinated mushrooms, seaweed, broccoli, kimchi, ponzu dressing

Two free-range eggs or egg white omelette

Choice of fillings: Gruyère, cheddar, tomato, peppers, leek, onion, chickpea masala

Mushroom, spinach, asparagus, smoked ham, smoked salmon GF

Madi Breakfast *Two free-range eggs cooked to your liking*

Choice of additions: potato rösti, roast tomato, mushrooms, avocado, chickpea masala

kale, smoked salmon, bacon or chicken sausage GF

Eggs Benedict

Poached eggs on English muffins with shaved ham and hollandaise sauce

Eggs Royale

Poached eggs on English muffins with smoked salmon and hollandaise sauce

Brown Rice Porridge 🌱 GF

Shredded chicken, shiitakes, white cabbage, ginger, spring onions and coriander

Potato Masala Dosai 🌱 VG GF

Southern Indian lentil curry, coconut chutney

Maldivian Egg and Vegetable Curry 🌱

Roshi, tuna, coconut, chilli sambal

🌱 Denotes Shambhala Cuisine VG Denotes vegan menu items GF Denotes gluten free menu items
CN Denotes menu items containing nuts

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