



BREAKFAST MENU

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

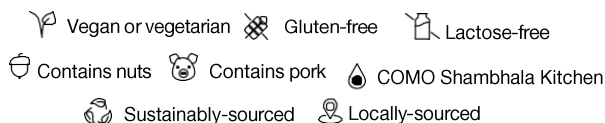
COMO Shambhala natural muesli, house made honey granola, All Bran,
Corn Flakes, Raisin Bran
Served with choice of soy milk, almond milk or full-cream milk

Bakery Selection

Croissant, pain au chocolate, almond croissant, coconut croissant,
cinnamon raisin scroll
Selection of muffins and fruit breads
Served with choice of mixed berry jam, orange marmalade, papaya jam or peanut butter

Toasted to Order

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



For any dietary intolerance, please inform our IVD staff
All Prices are Subject to 10 per cent service charge and prevailing government taxes

PLEASE CHOOSE FROM THE FOLLOWING À LA CARTE OPTIONS

'Very Berry' Frozen Smoothie Bowl

Açaí, berries, banana, chia pudding, honey granola

Tropical Fruit Granola

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

Young Coconut and Almond Porridge

Papaya, mango, passionfruit

Nut and Seed 'Real' Toast

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

Ricotta Hotcakes

Fresh banana, honeycomb butter, maple syrup

Vanilla French Toast

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

Golden Waffles

Fresh berries, banana, passionfruit syrup, vanilla mascarpone

Quinoa Bowl

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

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

Choice of additions: baby potato, roast tomato, mushrooms, avocado, chickpea masala, kale, smoked salmon, bacon or chicken sausage

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

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

 Vegan or vegetarian  Gluten-free  Lactose-free

 Contains nuts  Contains pork  COMO Shambhala Kitchen

 Sustainably-sourced  Locally-sourced

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Potato Masala Dosai

Southern Indian lentil curry, coconut chutney

Soto Ayam

Chicken and noodle soup, cabbage, celery and lime

Fried Rice

Vegetarian egg fried rice, shredded vegetables and sambal

Fried Noodle

Wok fried rice noodles, vegetable and egg crepes

Maldivian Egg and Vegetable Curry

Roshi, tuna, coconut, chilli sambal

CHILDREN'S MENU

'Very Berry' Frozen Smoothie Bowl

Acai, berries, banana, chia pudding, honey granola

Nut, Seed, Dried Fruit Granola

Fresh mango, banana and coconut yogurt

Avocado Smash

Smashed Avocado on your choice of toast

Banana on Toast

Honey and peanut butter on your choice of toast

Golden Waffles

Berry salad, maple syrup

French Toast

Passionfruit curd, maple syrup

Pancakes




Fresh banana, maple syrup

Eggs Your Way

Choose your additions: fried potatoes, roast tomato, mushrooms, avocado, kale, smoked salmon, bacon or chicken sausage

Omelette

Whole eggs, choose your additions: tomato, onion, leek, asparagus, spinach, ham, cheese

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COMO SHAMBHALA WELLNESS JUICES

\$17

VEGETABLE BASED

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

Lymph Purifier

Supports the detoxifying processes of the liver and lymphatic system

Cucumber, celery, kale, fennel, ginger, lime

Stress Reliever

Calms the nervous system and balances hormones

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

SWEETER VARIETIES

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



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