

COMO PARROT CAY

BREAKFAST MENU

FROM THE BREAKFAST TABLE

At COMO, we take great pride in bringing you delicious, nutritious cuisine made with the best ingredients possible please help yourself to our breakfast table selection

JUICES & BLENDS

Freshly squeezed orange juice
And our specialty COMO Shambhala cold press juice of the day

BAKED IN HOUSE

A daily assortment of freshly prepared breakfast
Pastries, muffins and breads
Condiments of nut butter, jams and curds

Gluten free options available upon request

CEREALS & GRAINS

House made granola
Your choice of whole milk, skim, almond and soy

YOGURT POTS

Natural Greek style yogurt with a choice of berries, honey and granola

TROPICAL BIRCHER MÜESLI

Mango, passionfruit, coconut, almonds

SAVORY

Continental cured meats, smoked salmon and cheese

SEASONAL FRUITS

Selections of sliced fresh fruits, poached fruits and berries

SEASONAL FRUITS & SWEET FAVORITES

ACAI BERRY, BANANA SMOOTHIE BOWL

Seasonal fruits, berries, nuts and seeds

BLUEBERRY HOT CAKES

Fresh bananas, honeycomb butter

COCONUT WAFFLES

Vanilla mascarpone, mango, strawberries

PAIN PERDU

Cinnamon spiced French toast, caramelized apple, smoked maple bacon

WHOLESOME GRAINS, NUTS and SEEDS

STEEL CUT OATS

Mix berries, pecan clusters

REAL TOAST

Nuts and seeds toast, avocado crush, vine ripen tomato, cucumber, lime

ORGANIC EGGS

GREEN GODDESS

Poached egg, greens, avocado, healthy hollandaise

EGGS BENEDICT / ROYAL / FLORENTINE

Two poached eggs, English muffins and hollandaise sauce

OMELETTE

Choice of additions

Ham, smoked salmon, cheddar or gruyere cheese, spinach, tomatoes, mushrooms, garden herbs

EGGS COOKED TO YOUR LIKING

Choice of additions

Baby potatoes, tarragon tomatoes, avocado, grilled mushroom chicken or pork sausage, bacon

DAILY ISLAND ADDITION

Ask your server about our worldly breakfast dish of the day