COMO
THE HALKIN

COMO THE HALKIN BREAKFAST MENU

At COMO Hotels and Resorts, we take great pride in providing healthy and delicious cuisine, sustainably sourced from the freshest local ingredients. We are working closely with small-scale farmers and fishermen from around the United Kingdom, to ensure the quality of our food while also reducing our food miles.

CONTINENTAL BREAKFAST £34

Your choice of juice: fresh orange, pink grapefruit, mango or carrot,
COMO Shambhala blends, apple, pineapple, cranberry

Illy coffee, Jing tea or hot chocolate

Basket of freshly baked pastries and bread rolls,
served with home-made jam, marmalade and honey

Choice of fresh fruit, yoghurt, cereals or oatmeal porridge

THE HALKIN BREAKFAST £42

Our continental breakfast offerings,
followed by your choice of an à la carte item

CS COMO Shambhala Kitchen **SS** Sustainably-sourced
LS Locally-sourced **V** Vegan **GF** Gluten ingredient free **LF** Lactose-free

Please inform our team if you have any food allergies. Please note that all dishes are prepared in an environment that contains nuts. We will do our best to accommodate nut-free requests but we unfortunately cannot guarantee that nuts will be fully traceless. A discretionary service charge of 12.5 per cent will also be added to your bill.

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DRINKS

COMO Shambhala juices **V, GF, LF** **£12**

Blood builder
Oxygenates the blood, improves circulatory flow and boosts immunity
Carrot, beetroot, turmeric, apple and ginger

Berry quencher
Provides potent phytonutrients to repair oxidative damage and revitalise cells
Mixed berries, grapes and green apple

Lean and clean greens
Nourishes lean body mass, energizes and encourages the removal of impurities
Apple, celery, cucumber, fennel, spinach, sunflower seeds and macadamia

Digest
Benefits digestion and relieve abdominal bloating
Orange, pineapple, fennel, papaya, mint

Juices

Passionfruit, cranberry, apple	£7
Freshly squeezed orange, grapefruit, apple, carrot, pineapple, mango	£9

Mineral Water **LS**

Still or sparkling water 0.75l	£7
Still or sparkling water 0.33l	£5

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HOT DRINKS

Illy Coffee selection, 100% Arabica **SS** £7

Illy coffee, established in 1933, is celebrated for its velvety texture and perfectly balanced blends, crafted from sustainably sourced beans. Each cup reflects illy's unwavering commitment to quality and environmental responsibility.

Espresso
Double espresso
Americano

Cappuccino
Café latte
Flat white

All our coffees are available as decaffeinated or iced versions.

Jing tea selection **SS** £7

JING collaborates with some of the world's finest teas, including single garden options that reflect exceptional craftsmanship. Our selection showcases their ethos, with distinctive, refined flavours and a focus on ethical practice

Black teas

Assam English breakfast
Earl Grey
Darjeeling second flush
Cherrywood Lapsang
Chai (with masala spices)
Decaffeinated Ceylon
Puerh (cooked)

Herbal teas

Chamomile flowers
Blackcurrant and hibiscus
Rooibos
Whole rosebuds
Lemongrass and ginger

Green teas

Jade sword
Jasmine pearls
Japanese Sencha
Matcha (ceremonial grade)
Ali Shan (Oolong tea)

White teas

Yunnan White Peony
Jasmine silver needle

Fresh herbal infusions

COMO Shambhala tea
(lemon, ginger, honey)
Mint

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BAKERY

Bakery selection £16
Basket of freshly baked pastries and bread rolls
served with home-made jam, marmalade and honey

Toast selection £6
A rack of toast served with home-made jam, marmalade and honey
(white, wholegrain, granary, brioche, sourdough, gluten free)

STARTERS

Seasonal fruit salad **V, GF, LF** £16
With lemongrass and ginger dressing

Cereals £9
Your choice of cereals served with your preferred milk
Corn Flakes, Bran Flakes, Muesli, Granola, Fruit and Fibre, Weetabix

Yoghurt **GF** £10
Greek, low fat, coconut

Oatmeal porridge £12
Topped with berries,
served with your choice of milk

Granola crunch **CS** £14
Tropical fruit, nut and seed granola with vanilla bean yoghurt

Egg and caviar £16/24
Soft scrambled egg served with vodka foam and Oscietra caviar

Cold cuts £24
Selection of fine charcuterie and cheeses

Smoked salmon plate **SS** £24
Oak smoked Scottish salmon, caper berries,
and cream cheese, served with rye bread

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MAINS

All our eggs come from happy, free-range hens at Wood Farm, Waresley, a picturesque village between Bedford and Cambridge, where their natural outdoor diet and tree-filled paddocks make for eggs that are as ethical as they are delicious.

Full English breakfast Eggs cooked to your liking. Served with bacon, Cumberland sausage, black pudding, tomatoes, mushroom, hash brown and baked beans		£26
Real toast Served with avocado crush, tomatoes and cucumber	**CS, V**	£16
Shakshouka eggs Tomato, peppers and feta cheese baked with and egg, served with pita bread		£18
Eggs Benedict Poached eggs with honey roast ham and hollandaise sauce on sourdough	**LS**	£20
The Halkin melts Poached eggs with tomato, honey roast ham, melted Cheddar cheese and hollandaise sauce on sourdough	**LS**	£22
Eggs Royale Poached eggs, Scottish smoked salmon, and trout roe hollandaise sauce on sourdough	**SS**	£24
Omelette cooked to your liking Eggs with your choice of fillings	**LS, GF, LF**	£20
Scrambled eggs with smoked salmon Soft scrambled eggs served on a sourdough with smoked salmon	**SS, LF**	£22

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SWEET TREATS:

Home-made coconut waffles Served with mango and passion fruit coulis, semi-cooked strawberries and Chantilly	£16
Pancakes Soft and fluffy American style pancakes with berries and vanilla Chantilly	£16
French toast Served with maple candied bacon and berries	£16

ON TOAST SELECTION:

Eggs cooked to your liking	**LS, SS**	£6/egg
Sliced avocado, chili flakes, extra virgin olive oil	**LF**	£12
Cream cheese and salmon	**SS**	£14

SIDES

Smoked salmon	£10
Sliced avocado	£8
Cumberland or chicken sausage	£6
Cheddar cheese	£6
Streaky bacon	£6
Hash brown	£6
Baked beans	£5
Mushrooms	£5

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