

MOzen
bistro

MORNING

COMPLETE PLATES

CONTINENTAL BREAKFAST

Freshly baked morning pastries, fruit assortment,

Choice of fresh juice and coffee or tea

● MANDARIN BREAKFAST

Egg-white and spinach omelet, dark rye and multi-grain bread,

fruit assortment. Choice of fresh juice and coffee or tea

Please allow us 15-20 minutes

* CLASSIC AMERICAN BREAKFAST

Two eggs, any style, served with your choice of toast,

sausage and bacon, choice of fresh juice and coffee or tea

JAPANESE BENTO BREAKFAST

Teriyaki glazed salmon, silken tofu with ginger, poached eggs in dashi soy, sushi rice, miso soup with wakame, ajitsuke nori, tropical fruits.

Served with green tea and fresh juice of your choice

MORNING

FRUITS, CEREALS, LIGHT PLATES AND MORE

● FRUIT PLATES

Selection of seasonal fruit

Selection of tropical fruit

Hand picked berries

HONEY-CINNAMON TOASTED GRANOLA

Choice of milk, skim milk, soy milk or 2% milk

MANDARIN MÜESLI

House made recipe of oats and granola with cinnamon and vanilla spiced dried fruits and nuts

● IRISH STEEL CUT OATMEAL

Slow cooked with sides of raw sugar, sun-dried fruits. Choice of milk, skim milk or soy milk

CHICKEN CONGEE

Traditional rice porridge with chicken, pickled cabbage, spring onion, ginger and braised peanuts

HOMEMADE YOGURT

Choice of plain fresh berries or stewed fruit compote

PARFAIT HONEY YOGURT

Served with granola, berries and homemade yogurt

SMOKED SALMON BAGEL

Smoked Alaskan salmon, choice of bagel with cream cheese, chives, red onion and capers

MORNING

EGG PLATES

* MINUTE STEAK & EGGS

Farm fresh eggs any style, prime flat iron steak, house fries and hollandaise sauce

* CROQUE MADAME

Grilled sourdough, Serrano ham and Gruyère cheese,
topped with mornay sauce and a sunny-side up egg

* EGGS MIGAS

Scrambled eggs blended with roasted tomato salsa, queso fresco and crisp corn tortilla

* EGGS RANCHERO

Pan-fried eggs with chorizo, black bean - avocado relish and cumin scented ranchero sauce

MORNING

EGG PLATES

* NANTUCKET EGGS

Grilled jumbo lump crab cakes, poached eggs, baby spinach and hollandaise sauce

* FREE STYLE EGGS

Two eggs prepared to your liking with Black Forest ham,
applewood smoked bacon, turkey bacon or sausage

* OMELET

Selection of tomato, spinach, wild mushroom, onion, bell pepper, green onion,
asparagus, cheddar cheese, ham or bacon

Additional Items for Omelet

Brie cheese, goat cheese, smoked salmon, crab,
shrimp and truffle oil

MORNING

PANCAKES AND MORNING PASTRIES

BELGIUM WAFFLES

Thick Belgium waffles topped with caramel-pecan cream,

Vermont maple syrup and whipped butter

FRENCH TOAST

Thickly sliced warm banana walnut bread or French baguette lightly battered and pan-fried

Served with whipped cream and Vermont maple syrup

GRIDDLE PANCAKES

Plain or whole wheat, plain, blueberries or bananas

with Vermont maple syrup

FRESHLY BAKED MORNING PASTRIES

INDIVIDUAL PASTRY SELECTION

ADDITIONS

* Farm Fresh Egg Any Style

Corned Beef Hash

Country Pork Sausage

Slow Roasted Tomato

Sautéed Mushrooms

Skillet Potato Hash

Black Forest Ham

Applewood Smoked Bacon

Chicken-apple Sausage

Turkey Bacon

BEVERAGES

Daily selection of soy or whole milk smoothie

Hand Squeezed Selection of Juices

Fresh Juices

Selection of Premium Teas

Freshly Brewed Illy Coffee

Espresso / Decaffeinated / Cappuccino / Café au Lait

Soft Beverage

Fiji or San Pellegrino (Small)

Fiji or San Pellegrino (Large)

