



CONTINENTAL SPA BREAKFAST



CONTINENTAL SPA BREAKFAST ~ BUFFET MENU A

Fruity Essence

Orange Juice, Green Guava Juice, Pineapple Juice
Lassi of the Day



Butcher's Block

Salami, Corned Beef, Smoked Turkey
Selection of French Mustards



Essentials

Smoked Norwegian Salmon with Caperberries and Cured Onions
Apple Waldorf Salad with Apricots
Marinated Carrot Slaw with Raisins
Selection of Breakfast Cheeses with Condiments



Seasonal Boutique Greens and Crudités

Arugula, Yellow Frisee, Butter Lettuce,
Tomato on Vein, Yellow Tomato, Celery Sticks, Carrot Batons, Cucumber,
Button Mushrooms, Kalamata Olives, Fennel, Red Radish



From the Dairy Farm

Fresh Milk, Skim Milk, Soy Bean Milk
Plain and Fruit Yoghurt



Kellogg's

Corn Flakes, Raisin Bran, Special K, Coco Pops, Rice Krispies,
Dried Apricot, Dried Apple, Raisins - Black and Gold
Pistachio, Almond, Sunflower Seeds

Homemade Muesli with Diced Fruits and Berries



Our Chefs will be delighted to assist with any dietary requirement

All prices are subject to 10% service charge and 7% Goods and Services Tax



CONTINENTAL SPA BREAKFAST



Baker's Oven

Pumpkin Oat Bran and Seeds, Blueberry Muffins, Multigrain Rolls
Red Pepper Banquettes and Asian Spices Bread
Unsalted Butter, Coconut Jam, Peanut Butter and Honey
Selection of Fruit Jams



Eggie-Egg Citing

Fresh Farm Eggs Prepared to your Liking
Scrambled, Fried or Omelette with Choice of Fillings



Morning "Fire & Ice"

Zucchini and Potato
Vine Ripened Tomato
Champignon and Pumpkin
Apple Pancake
Broccoli with Pine seed and Lemon



Fruit Showcase

Freshly Sliced Tropical Fruits
Selection of Healthy Whole Fruits
Wild Berry Compote
Stone Fruit Compote

Freshly Brewed Coffee, Decaffeinated Coffee
MANDARIN ORIENTAL Selection of Teas

Our Chefs will be delighted to assist with any dietary requirement

All prices are subject to 10% service charge and 7% Goods and Services Tax



CONTINENTAL SPA BREAKFAST



CONTINENTAL SPA BREAKFAST ~ BUFFET MENU B

Fruity Essence

Orange Juice, Apple Juice, Mango Juice
Lassi of the Day



Butcher's Block

Chicken Ham, Pastrami, Smoked Duck
Selection of French Mustards



Essentials

Smoked Snowfish with Dill and Capers
Three-Bean Salad with Fennel and Onions
Asian Style Coleslaw
Selection of Breakfast Cheeses with Condiments



Seasonal Boutique Greens and Crudités

Arugula, Yellow Frisee, Butter Lettuce,
Tomato on Vein, Yellow Tomato, Celery Sticks, Carrot Batons, Cucumber,
Button Mushrooms, Kalamata Olives, Fennel, Red Radish



From the Dairy Farm

Fresh Milk, Skim Milk, Soy Bean Milk
Plain and Fruit Yoghurt



Kellogg's

Corn Flakes, Raisin Bran, Special K, Coco Pops, Rice Krispies,
Dried Apricot, Dried Apple, Raisins - Black and Gold
Pistachio, Almond, Sunflower Seeds

Homemade Muesli with Diced Fruits and Berries



Our Chefs will be delighted to assist with any dietary requirement

All prices are subject to 10% service charge and 7% Goods and Services Tax



CONTINENTAL SPA BREAKFAST



Baker's Oven

Pumpkin Oat Bran and Seeds, Blueberry Muffins, Multigrain Rolls
Red Pepper Banquettes and Asian Spices Bread
Unsalted Butter, Coconut Jam, Peanut Butter and Honey
Selection of Fruit Jams



Eggie-Egg Citing

Fresh Farm Eggs Prepared to your Liking
Scrambled, Fried or Omelette with Choice of Fillings



Morning "Fire & Ice"

Mexican Legume Stew
Spiced Tofu Medley
Leek and Tomato Quiche
Honey Mustard Potatoes
Key-Lime Toast



Fruit Showcase

Freshly Sliced Tropical Fruits
Selection of Healthy Whole Fruits
Grape Compote
Citrus Fruit Compote

Freshly Brewed Coffee, Decaffeinated Coffee
MANDARIN ORIENTAL Selection of Teas

Our Chefs will be delighted to assist with any dietary requirement

All prices are subject to 10% service charge and 7% Goods and Services Tax