



Choose your breakfast journey

- A curated menu inspired by the four elements -

WATER

Lobster and crab meat poached in seaweed, with mango puree, crème fraiche drizzled with green oil and fresh grapefruit dressing.



EARTH

Smashed avocado, heirloom carrots, and roasted sweet potatoes, complemented by baby beets, red radish, and desert truffle.



FIRE

Chicken chorizo sausages and grilled chicken breast on red pepper couscous with mint yoghurt, garnished with lemon-olive oil.



AIR

Puff pastry filled with vanilla lemon espuma, caramelised banana, seasonal berries, and date syrup.



Your choice of eggs

Soft scrambled, sunny side up fried or soft poached.

On your table

Assorted cheese, nuts, and seasonal fruits, and a passionfruit and turmeric shooter. Locally sourced honey, jam, and butter with a bread basket.

Dairy Vegan Shellfish Gluten Free

If you have any allergies or any dietary requirements, please inform our staff before placing your order.