

The Dining Room

Breakfast menu

Khmer Flavours

Bay Sach Jrouk or Sach Muon

Choice of grilled pork or chicken, served with Steamed rice and pickled vegetables (DF, GF)

Nom Banh Chok

Fresh rice noodles, grinded fish, green coconut curry and a tamarind sauce (DF, GF)

Bor Bor Muon or Bangkear

Rice porridge with choice of chicken or prawns, served with bean sprouts and herbs (DF, GF)

Kuy Tiev Sach Jrouk or Sach Muon

Rice noodle soup with choice of pork or chicken (DF, GF)

Mi Loeung Sach Jrouk or Sach Muon

Yellow noodle soup with pork or chicken (DF, GF)

Bor Bor Sor

Rice porridge with dried fish and a salty duck egg (DF, GF)

Loat Char

Stir fried rice pin noodles, bean sprouts and a fried egg (DF, GF)

(GF) Gluten free (V) Vegetarian (DF) Dairy free (H) Halal

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. Rates are subject to 10% service charge and 11% government tax.

Eggs & Omelettes

Three Eggs Omelettes
Whole egg or egg white

Side on choice: Mushroom, roasted tomato, onion,
bacon, bell peppers, ham and Emmenthal cheese

Organic Free-Range Eggs in Any Styles
Sunny side up, over easy, scrambled, poached or
boiled with hash brown and roasted tomato on side

Side on choice: Bacon, pork or chicken sausages, hash
brown, roasted tomato, grilled mushrooms and baked
beans in tomato sauce

Eggs benedict (D, G)
English muffin, poached eggs, smoked pork ham and
hollandaise sauce

Eggs Florentine (D, G)
Toasted English muffin, spinach, poached egg and
hollandaise sauce

Eggs Royale (D, G, SF)
Toasted English muffin, smoked salmon, poached egg
and hollandaise sauce

Morning Favourites

Green vegetable frittata (GF, DF)
Flat egg white omelet with sauteed spinach, sundried
cherry tomato, asparagus and topped with basil pesto

Chia pudding (VG, GF, DF, V)
Soaked with blended nuts coconut water, maple syrup,
and garnish of tropical fruits

Bircher muesli (G, N)
Overnight soaked oats with dry fruits, raisins and
seeds

Porridge
Choice of milk: Full cream milk, skimmed milk, soya
milk, almond milk and oat milk

Avocado toast (DF)
Hummus, poached eggs and topped with micro
greens

Homemade granola with dried tropical fruit (V)
Choice of milk or yoghurt

Selection of yoghurt (D)
Plain yoghurt, strawberry yoghurt, mango yoghurt and
coconut yoghurt

Avocado side
Sliced avocado platter

Seasonal fruit platter

Classic Breakfast

French toast (D,G)
Egg-soaked brioche, crème fraiche and mixed berries

Pancakes (G, D)
Homemade pancakes, icing sugar, vanilla cream and
mixed berries

Quesadilla (G, D)
Cheddar cheese, black beans, bell peppers, cilantro and
guacamole

Pastries (G, D)
Croissant, pain au chocolate, raisin roll, hearty brown
toast, classic white toast

Cereals Selections
Cornflakes and Special K

Choice of milk: Full cream milk, skimmed milk, soya milk,
almond milk and oat milk

Beverages

Coffee

Espresso, Cappuccino, Latte, Americano, Iced cappuccino and Iced latte

Choice of milk: Full cream milk, skimmed milk, soya milk, almond milk and oat milk

Tea Selection

Fresh ginger tea, Lemongrass (ST), English breakfast, Green tea, Jasmine gold, Camomile, Peppermint and Newby selection (ST)

Chocolate

Iced and Hot Chocolate

Vitality Juices

Freshly squeezed juices

Orange, pineapple, watermelon or young coconut

Sunshine detox

Orange, carrot, ginger and honey

Green guardian booster

Ginger, green apple and lime juice

Coconut green fusion

Cucumber, lime, coconut juice, green apple and fresh garden mint

Herbal harmony

Dried fennel, cucumber ginger juice and fresh turmeric

Apple beet

Beetroot, green apple and ginger

Cocobana

Coconut, banana, almond, honey and roasted nuts

Tropical twist

Pineapple, papaya, fresh turmeric, honey and yoghurt

Mango lassi

Mango, homemade yoghurt, honey and fresh mint