

Breakfast

JUICE & COFFEE BAR

Fruit & Vegetable Juices

orange, watermelon, carrot

Chilled Juices

apple, guava, pineapple

Coffee

coffee, decaffeinated, espresso, cappuccino, latte

Tea

english breakfast, earl grey, jasmine, green tea, provencal herbs, peppermint

Local Specialities

teh tarik, kopi tarik, teh halia

Others

hot/cold chocolate

hot/cold milk

FRUITS

Seasonal Local Fruits

6 – 7 different fruits in rotation

Bread & Toast

corn bread, rye bread, sourdough bread, white toast, wheat toast, homemade kaya toast

Baked

croissant, pain au chocolate, danish pastries, local bun

Condiments

butter, fruit preserves, honey, nutella, kaya, peanut butter

Pancake & Waffle

butter, maple syrup, whipped cream, chocolate sauce, cinnamon sugar

Cold Cuts

turkey ham, smoked duck breast, chicken breast, smoked salmon

Cheese

canbrifin goat, camembert, le brie, chevre, bresse bleu, gouda

Condiments

cornichons, capers, onion, olives, horseradish, whole grain mustard, dijon mustard

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SALAD BAR

Salad

mesclun lettuce
organic vegetables – cherry tomato, carrot, corn, cucumber, raddish

Condiments

olives, capers, parmesan cheese, cocktail onions

Dressing

extra virgin olive oil, apple cider, lemon dressing, thousand island dressing

GLUTEN-FREE STATION

Nut and Seed Bread

Muffin

Cornflakes, Dried Muesli

Chia Seed Oatmeal

EGG STATION

Cage-free Egg Prepared To Your Preference

scrambled, fried, omelette, benedict, soft boiled, hard boiled, poached

Condiments

cheddar cheese, mushrooms, bell pepper, onions, tomato, spring onion, turkey ham

Garniture

smoked mozzarella chicken sausage, beef sausage, scrambled eggs, classic baked beans, hash brown, broccoli fritters, sautéed asparagus, roasted mushrooms

CEREALS & YOGURTS

Cereals

cornflakes, rice bubbles, all-bran, granola, coco pops, froot loops
bircher muesli

Condiments

*nuts - walnut, cashew nut, pecan, hazelnut, almond, pistachio, macadamia
seeds - chia, flax, pumpkin, sesame, sunflower,
dried fruits*

Milk

full cream, low-fat, unsweetened soya, oat

Yogurt

mango, plain

Breakfast

CHINESE STATION

Wok

fried carrot cake - white turnip, cage-free egg, tiger prawn
wok-fried yellow noodles - tiger prawn, squid, cage-free egg, bean sprouts, chive, spicy scallop sauce
wok-fried organic jasmine rice - chicken, olives preserved vegetable, spring onion
wok-fried organic vegetables - ginger, garlic, salted bean paste
wok-fried bean curd - black fungus, lotus root, mushroom, organic vegetable, kung pao sauce

Steam

Assorted Dim Sum

Noodle

choice of broth: rich chicken, laksa, vegetarian mushroom
choice of noodles: kway teow, thin rice, rice vermicelli, yellow
choice of protein: chicken prawn dumpling, sustainable fish cake, sustainable fish balls, black tiger prawns, shredded chicken
yong tau foo: green chilli, red chilli, ladyfinger, bitter melon, bean curd, organic vegetable, bean sprout

Condiments

chilli padi, pickled green chilli, fried shallot, laksa leaves, light soya sauce, spring onion

Congee

organic congee - organic jasmine rice, sweet potato
soya braised bean curd pot - tofu, cage-free eggs, shiitake mushrooms, cinnamon soya broth

Condiments

preserved vegetables, braised peanuts, shredded ginger, spring onion

INDIAN STATION

prata - indian flatbread
thosai - fermented crepe, black lentils
idly - steamed rice, black lentils
medu vada - lentil, onion, chilli
masala uthapam - rice batter
aloo masala - potato, chilli, green peas, spices
sambar - yellow lentils, vegetable, spices
ney ponggal - rice, lentil, ginger, onion, chilli, spices
shabji ka masala - organic vegetables, onion, chilli, spices
murgh kari - chicken, onion, tomato, spices, yoghurt
basmathi rice

Condiments

coconut chutney, tomato chutney, podi, mint chutney

Nasi Lemak

organic coconut rice - chicken rendang, kuning fish, sambal cage-free egg
otah-otah - mackerel fish mousse, chilli, spices
pulut panggang udang - shrimp, glutinous rice, coconut, spices

Condiments

tomato, cucumber