



COFFEE, MILK & CHOCOLATE

100% Arabica Caribbean
Full-cream, skimmed, lactose free, soy, almond and rice
Chocolate

TEAS AND INFUSIONS

BLACK

- Speedy Breakfast -

Extraordinarily strong, rich and soothing with a peep malty finish

- Earl Grey -

Exceptionally brilliant classic British tea with stimulating citric notes.

- Green whole leaf -

An exquisite Chinese green tea meticulously made by hand. Clean, brilliant and notably delicate.

- White jasmine silver tip -

The tea is carefully perfumed with fresh jasmine flowers for six consecutive nights.

- English chamomile -

Grown in a botanical garden on the Tregothnan Estate in Cornwall, these chamomile flowers are sweet, pure and aromatic.

- Cornish peppermint -

Menthol oils are infused more easily from the dry leaf, offering a more brilliant and cleaner flavour than fresh mint.

- Wild rooibos -

A richly delicious infusion with intense earthy notes, bright red berries and cedar.

- Lemon blend -

The vibrant lemongrass from Sri Lanka and Malawi has been mixed with French Lemon

JUICES

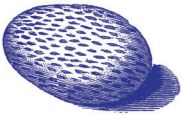
Pineapple, peach, tomato and multifruit
Freshly Squeezed
Orange
Lobo (grapefruit, ginger, mint and pomegranate)

SMOOTHIES

Energetic (banana, pineapple, spinach, lemon, green apple and kiwi)
Antioxidant (beetroot, lime, grape, cranberry and strawberry)

CHAMPAGNE

Laurent Perrier La Cuvée Brut
Laurent Perrier Rosé



EGGS

LOBO fried eggs with Iberian ham and crystal bread with tomato

Eggs Benedict on english muffin, Saxony pork, acorn-fec Iberian ham shavings and *melanosporum* truffle

Eggs Florentine on french toast, cream cheese, aromatic herbs, smoked salmon and *paloise* sauce

Parmesan egg white omelette with aromatic herbs

Fried / Scrambled eggs or omelette with a slice of toasted brioche bread and salted butter

Fried eggs with english sausage, bacon, baked beans and grilled tomato

Mexican-style eggs with corn tortilla, tomato, beans, chilli and guacamole

Oatmeal *Porridge* with brown sugar, milk, dried fruit and raisons

SWEETS

Pancakes with cream and maple syrup or butter and jam

Waffles with strawberries and chocolate or cream cheese and honey

'San Ginés' *Churros* or *Porras*

Brioche french toast with cinnamon

If you are allergic or have an intolerance to any of the below ingredients, please let us know. Kindly note that our dishes are not produced in an entirely allergen free environment.

Sesame seeds, Egg, Gluten, Shellfish, Lupins, Fish, Celery, Peanuts, Molluscs, Soya Seeds, Halal, Shulphites, Milk (Lactose Included), Mustard, Nuts.

Unfortunately, we are unable to reheat any food items purchased externally. This is to ensure the safety of food consumed within the hotel and the well-being of our resident guests.

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V.A.T. included

