

CHEF'S TABLE

A LA CARTE BREAKFAST MENU

FRUIT, GRAIN & YOGURT

FRESH SLICED FRUITS & BERRIES **V** | 21

GRANOLA, YOGURT & BLUEBERRIES **D** | 16

COCONUT CHIA SEED PUDDING

WITH MANGO **V** | 16

HOUSE-MADE GRANOLA GREEK YOGURT

& DRIED CHERRIES **D** | 16

STEEL-CUT OATS BROWN

SUGAR-COCONUT BUTTER | 16

BEAR NAKED GRANOLA BANANA NUT **TN** | 16

CEREALS | 14

SPECIAL K VANILLA ALMOND |
CORN FLAKES | RAISIN WHOLE WHEAT BISCUIT
skimmed, whole or almond milk

FROM OUR BAKERY | **G** 6 EA. / 25 BASKET

CROISSANT | ALMOND CROISSANT |
PAIN AU CHOCOLATE | CINNAMON ROLL |
BLUEBERRY SCONE | HUMMINGBIRD MUFFIN |
MUFFIN OF THE DAY

CHARCUTERIE

CHEESE PLATTER **D** | 21

camembert, mild cheddar cheese, honey

COOKED HAM, SOPRESSATA SALAMI | 21

cornichon pickles, pearl onion, pickled red cabbage,
rye sour dough

SMOKED SALMON **G D** | 28

cream cheese, onion, capers, house-made bagel

EGGS BENEDICT | 26

THE CLASSIC **G D**

smoked ham with hollandaise
on a house-made english muffin

THE AURORA **G D**

smoked salmon, minted zucchini,
hollandaise on a house-made bagel

THE ANGUILLIAN **G D**

salt fish, red peppers & hollandaise
on fresh johnny cakes

SANDWICHES | 22

SAUSAGE, EGG & CHEDDAR **G D**

warm johnny cake

AVOCADO TOAST **G**

marinated cherry tomatoes, chimichurri

SWEET & SYRUP | 19

BRIOCHE FRENCH TOAST **G**

cinnamon sugar, berry compote, orange

BLUEBERRY PANCAKES **G**

blueberries, maple syrup

JUICES | 12

THE RED

beet, carrot, orange, apple, ginger

THE YELLOW

pineapple, grapefruit, passionfruit,
vanilla, coconut water

THE GREEN

kale, fennel, green apple, cucumber, celery

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs any increase your risk of foodborne illness.

All Pricing is in USD. Exclusive of 15% Service Charge, 13% GST & 2% environmental fee.

Please advise of any food allergies or dietary restrictions.