

# BREAKFAST MENU

All items served are served with fresh brewed coffee or tea and a glass of juice

## SPECIALS

Continental Breakfast	10
Choice of 2 croissants, Danish, muffin, or mix   cheese and or ham   Nutella and or jam	
Breakfast Wrap	13
Tortilla   scrambled egg   chorizo   crispy lettuce cheddar cheese   tomato	
Smoked Salmon	19
Bagel   smoked salmon   cream cheese   capers boiled egg   crispy lettuce   tomato   onion	
Aruban Breakfast	19
2 eggs any style   bacon and turkey link sausage pastechi   almond cheese praline	
Spinach Benedict	17
Sautéed spinach   ham   poached egg   English muffin   Hollandaise sauce	

## OMELETS & EGGS

Healthy Wealthy <b>v</b>	14
3 egg whites   spinach   mushroom   tomato   herbs	
Two Eggs Any Style <b>v</b>	12
Sunny-side-up or scrambled   breakfast potato	
Asparagus Omelet With Goat Cheese <b>v</b>	16
Egg white   scallion   fresh asparagus   goat cheese	
Western Omelet	13
2 eggs   onions   ham   bell-pepper   mushroom tomato	

Specials and Omelet & Egg items served with a choice of fresh bread, toast, sourdough bread or croissant. Gluten-free bread on request

## SMOOTHIE BOWLS

Açaí Peanut Butter Bowl <b>VG/GF</b>	12
Acai smoothie   fresh sliced banana   granola berries of the day   peanut butter	
Mango Coco Chia Bowl <b>VG/GF</b>	12
Mango smoothie   coconut milk   chia seeds roasted almonds   coconut shred	
Strawberry Chocolate Chip Bowl <b>VG/GF</b>	12
Strawberry smoothie   chocolate chips   granola crunch	
Fruits, Berries & Yogurt <b>V/GF</b> (Small 7)	11
Assorted fruits and berries of the day   Greek yogurt	



## HEALTHY DELIGHTS

Avocado Toast <b>VG</b>	11
Mashed avocado   toasted sourdough bread lemon juice   olive oil   cherry tomato	
Coconut French Toast <b>VG</b>	13
Coconut flakes   raisin toast   pineapple salsa	
Homemade Chia Pudding <b>VG/GF</b>	11
Coconut milk   organic chia seeds   agave syrup berries   homemade granola (with nuts)   cinnamon	
Apple Cinnamon Oatmeal Casserole <b>VG/GF</b>	11
Oats   fresh apple and cinnamon   almond milk flax seed   agave syrup   served warm out of the oven	
Banana Chocolate Waffle <b>v</b>	12
Fresh sliced banana   chocolate drops   berries cinnamon powder sugar   whipped cream	
Tofu Scramble <b>VG</b>	11
Organic tofu   turmeric powder   tamari sauce   lemon juice   sourdough bread   cherry tomato	
Banana Walnut Bread & Scramble Egg <b>VG</b>	11
Vegan egg scramble   homemade banana walnut bread   fruit garnish	
Homemade Almond Granola or Muesli <b>VG/GF</b>	10
Served with almond milk and fresh berries of the day	

## COFFEE CORNER SELECTION

(Coffee and juice not included)

Espresso	Single - Double	3.5	4.5
		<b>8oz</b>	<b>12oz</b>
Cappuccino		4	4.75
Latte		4	4.75
Chocolate Chip Cookie <b>v</b>			3
Muffin of the Day <b>v</b>			4
Danish/ Cinnamon Roll <b>v</b>			4
Croissant Plain			3
Croissant Nutella or Jam			5
Croissant ham and/or cheese			6

**V - Vegetarian | VG - Vegan | GF - Gluten-free**

All dishes are prepared with olive oil. Gluten free bread on Request

**Please let your waiter know if you have any allergies and/or dietary restrictions.**

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore, we cannot guarantee that any dishes or drinks will be free from trace ingredients.

Our prices are in US Dollars and 6% government taxes is included 15% service charge will be added to your bill. The service charge is distributed amongst the staff on a point basis & becomes part of the server's monthly salary.

**Additional gratuities are always appreciated!**

10/2022