

BREAKFAST MENU

All items served with coffee or tea and a glass of fresh orange juice or another flavor

SPECIALS

Continental Breakfast	15
Choice of 2 croissants, Danish, muffin, or mix cheese and or ham Nutella and or jam	
Breakfast Wrap	16
Tortilla scrambled egg chorizo crispy lettuce cheddar cheese tomato	
Smoked Salmon	22
Bagel smoked salmon cream cheese capers boiled egg crispy lettuce tomato onion	
Aruban Breakfast	22
2 eggs any style bacon and turkey link sausage pastechi almond cheese praline	
Spinach Benedict	20
Sautéed spinach ham poached egg English muffin Hollandaise sauce	

OMELETS & EGGS

Healthy Wealthy v	16
3 egg whites spinach mushroom tomato herbs	
Two Eggs Any Style v	15
Sunny-side-up or scrambled breakfast potato	
Asparagus Omelet With Goat Cheese v	19
Egg white scallion fresh asparagus goat cheese	
Western Omelet	16
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

Açai Peanut Butter Bowl VG/GF	14
Acai smoothie fresh sliced banana granola berries of the day peanut butter	
Mango Coco Chia Bowl VG/GF	14
Mango smoothie coconut milk chia seeds roasted almonds coconut shred	
Strawberry Chocolate Chip Bowl VG/GF	14
Strawberry smoothie chocolate chips granola crunch	
Fruits, Berries & Yogurt V/GF (Small 10)	14
Assorted fruits and berries of the day Greek yogurt	



HEALTHY DELIGHTS

Avocado Toast VG	14
Mashed avocado toasted sourdough bread lemon juice olive oil cherry tomato	
Coconut French Toast VG	15
Coconut flakes raisin toast pineapple salsa	
Homemade Chia Pudding VG/GF	15
Coconut milk organic chia seeds agave syrup berries homemade granola (with nuts) cinnamon	
Apple Cinnamon Oatmeal Casserole VG/GF	12
Oats fresh apple and cinnamon almond milk flax seed agave syrup served warm out of the oven	
Banana Chocolate Waffle v	15
Fresh sliced banana chocolate drops berries cinnamon powder sugar whipped cream	
Tofu Scramble VG	14
Organic tofu turmeric powder tamari sauce lemon juice sourdough bread cherry tomato	
Banana Walnut Bread & Scramble Egg VG	14
Vegan egg scramble homemade banana walnut bread fruit garnish	
Homemade Almond Granola or Muesli VG/GF	13
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
		8oz	12oz
Cappuccino		4	4.75
Latte		4	4.75
Chocolate Chip Cookie v			4
Muffin of the Day v			7
Danish/ Cinnamon Roll v			4
Croissant Plain			3
Croissant Nutella or Jam			7
Croissant ham and/or cheese			6
Fresh Squeezed Orange Juice			5

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 7% 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!

10/10/2023