



MARKET CAFÉ

RESTAURANT & LOUNGE

BREAKFAST A LA CARTE BAKERY


-  **Freshly Baked Pastries** 2 | each
Croissant, Pain au Chocolate, Fruit Danish, Raisin Roll
Salted Butter, Jams, Honey
-  **Homemade Granola Bar** 4
Nuts, Seeds, Goji Berries, Cacao Nibs,
Greek Yoghurt, Forest Honey

-  **Carrot and Walnut Muffin** 4
Sunflower Seed Spread, Mango Compote

- Twice Baked Croissant** 6
Spinach, Mushroom and Gouda Cheese, Tomato and Onion
Salad

CEREALS AND YOGHURT

- CEREALS** 3
All-bran, Rice Bubbles, Cornflakes, Muesli
Choice Of Milk | Fresh, Low Fat, Skimmed or Soy

-  **Yoghurt** | Natural or Low Fat or Fruit 4
YOGHURT PARFAIT 4

- Fresh Mango, Chia Seeds, Coconut Salad

-  **OAT PORRIDGE** 5
Banana, Raisin, Forest Honey

- Choice of Milk** | Fresh, Skimmed, Soy Milk

-  **BIRCHER MUESLI** 5
Strawberries, Banana, Roasted Almonds

COLD CUTS AND CHEESE

- PARIS HAM, BRIE DE MEAUX** 7
French Baguette, Truffle Honey, Salted Butter


-  **HOUSE SMOKED SALMON, TOASTED BROWN** 9
Lemon, Red Onion, Watercress, Capers

FRESH FRUITS

-  **LOCAL SEASONAL FRUIT PLATE** 4

-  **FRUIT SALAD, FRESH COCONUT, KAFFIR LIME** 4

-  **SMOOTHIE BOWL** 6
Papaya, Banana, Dragon Fruit,

-  **Natural Yoghurt, Oven Roasted Granola,**
Forest Honey, Fresh Mango, Chia Seeds

FREE RANGE EGGS


- TWO EGGS COOKED TO YOUR LIKING** 6
Poached, Fried or Scrambled
Roasted Tomato, Hash Brown, Toast


- ADD: Pork Bacon or Grilled Protein** 2
Pork or Chicken | Sausage 2

- ORGANIC VEGETABLE OMELET | Whole or Whites** 6
3 Eggs, Asparagus, Zucchini, Eggplant,
Capsicum, Aged Cheddar, Brown Toast

- FLORENTINE** 7
2 Poached Eggs, Wilted Spinach,
Toasted English Muffin, Hollandaise Sauce

- BENEDICT** 8
2 Poached Eggs, Paris Ham,
Toasted English Muffin, Hollandaise Sauce

-  **ROYALE** 9
2 Poached Eggs, House Smoked Salmon,
Local Spinach, Toasted English Muffin,
Hollandaise Sauce

-  **AVOCADO ON TOAST** 8
Grain Bread, Poached Egg, Lemon,
Olive Oil, Toasted Seeds

BREAKFAST SPECIALTIES

- BELGIAN WAFFLES** 7
Banana, Strawberries, Whipped Cream,
Maple Syrup, Powdered Sugar

- PANDAN PANCAKES** 7
Fresh Mango, Coconut, Palm Sugar,
Lemon Zest


ASIAN BREAKFAST


- CONGEE** Plain 5
Chicken 6
Crispy Dough Stick, Assorted Condiments

-  **WOK FRIED NOODLES** 7
Tofu, Bean Sprouts, Scallions, Sesame, Soy

-  **STEAMED DIM SUM COLLECTION** 8
XO Sauce, Black Vinegar

GO LOCAL

-  **KUY TEAV** 7
Khmer Rice Noodle Soup, Pork Stock, Braised Beef,
Boiled Egg, Bean Sprouts, Scallions, Coriander

-  **BAI SACH CHROUK** 7
Steamed Jasmine Rice, BBQ Pork, Pickled Vegetables,
Soy-Chili Dipping Sauce.

-  **Gluten Free**  **Healthy**  **Vegetarian**  **Seafood**  **Nut**

6 Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we do our best to accommodate any allergies or food sensitivities, we are unable to guarantee that trace elements will not be present. Vegetarian symbols do contain dairy, this is not a vegan symbol. All seafood dishes may contain traces of shellfish and other crustaceans.

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes