

THE UNGASAN BREAKFAST *A tastier way to wake up*

A simple morning notion of breaking fast. Energise and reshape your day.

WAKE UP TO...

assorted seasonal fruits

house baked goods and local preserves

smoked salmon plate + chives + capers + sour creme + rye

OR

tropical bircher muesli + green apple + yoghurt

freshly squeezed juice (choose one from below)

orange | watermelon | guava | coconut water

expat. coffee or tea

CHOOSE ONE FROM THE FOLLOWING MENU

LARGE PLATE

traditional eggs benedict	p
crab omelette + fresh herbs + curry oil + bean sprouts	gf
dark rye loaf + avocado + lime + coriander + poached egg + dukkah + fetta	
egg and spring onion nasi goreng + tempura prawns + sambal	n
bacon and egg butty + house tomato chutney + rocket + cheddar	p
breakfast plate – choice of eggs + bacon + mushrooms + sausage + hash + rocket	p
plant based breaky – umami mushroom + truss tomatoes + avocado + hash + hummus	v gf
buttermilk pancakes + island honey + banana + vanilla crème	v

OR

BUILD YOUR OWN BREAKFAST BOWL

choose your fruit

mango | banana | dragonfruit | blueberries | coconut meat | papaya | strawberries | passionfruit

choose your base

bloomed chia | acai | sago pudding | vanilla rice pudding

choose your toppings

whipped coconut | organic yoghurt | toasted cashews | granola