



OCEAN GRILL BREAKFAST

All breakfast selections are served a variety of bread from our bakery, an assortment of fresh premium cold cuts, fresh fruits, preserves and honey. You will also be offered freshly squeezed juices, Lavazza coffee, loose leaf teas, Champagne and mineral waters.

A LA CARTE

Homemade wet muesli w. apple, raisins & toasted nuts topped w. homemade yoghurt.

Daily handpicked tropical fruit salad served in a watermelon w. mint lime dressing & yoghurt on request

Salad of grilled pineapple w. lightly smoked chicken breast, sesame ginger dressing, garlic croutons & fresh coriander.

Breakfast baguette w. caramelized onion, bacon, scrambled eggs, fresh green leaves, spring onions & sundried tomatoes.

Eggs 'Benedict' w. your choice of crispy fried bacon or fresh smoked salmon served on a homemade muffin sautéed spinach w. hollandaise sauce.

Smoked salmon scrambled eggs w. baked tomatoes on toast.

Farmers grill, choice of eggs, pork fillet, sausages, hash brown, beans in tomato sauce & crispy bacon

Omelet any style... choose from bacon, smoked salmon, capsicum, spring onions, tomato, feta, cream cheese, chili, coriander or spring onions.

Black figs w. Parma ham, mascarpone & orange blossom honey on toasted raisin bread.

Asian inspired thin omelet rolled w. stir-fried vegetables and bean sprout salad.

Nasi goreng Kurumba style, w. prawns & chicken

French crêpes w. your choice of lemon sugar, maple syrup or warm chocolate sauce & banana.

Blueberry pancakes w. maple syrup, cream & cinnamon sugar.

French toast w. cinnamon palm sugar & mascarpone.