

BREAKFAST MENU

Healthy Starts

Power up Porridge \$19

Overnight Rolled oats, Cranberries, Pistachios, Almonds & your milk choice. Served with Brown sugar or Maple syrup.

Fuel Up Fit Pudding \$16

Almond milk, Cocoa mix, cinnamon, chia seeds topped up with shredded coconut & seasonal fruit.

Tropical Vegan Bowl \$19

Vegan vanilla-coconut Yogurt, Granola, walnuts, berries, apples and Mango, drizzle with Pasion Fruit syrup.

Zesty Morning Bowl \$19

Pineapple, Banana, Kiwi, Kale, cucumber, celery, avocado, ginger, Maple syrup and hemp seeds.

Continental Breakfast \$21

Includes

Freshly baked Croissant or Pain au chocolat, Toast, Bowl of

Parfait, Juice and Tea or Coffee.
Substitute for Freshly Squeezed Orange Juice \$

French Crepes

Handcrafted Parisian Crepes. \$19

WSweet -Select 2 toppings

Nutella, Honey, Chocolate syrup, Caramel Syrup or Mascarpone sauce. Bananas, Strawberries, Blueberries, Pear.

Savory - Select 2 toppings

Ham, Prosciutto, Bacon, Spinach, Feta, Tomato or Mushrooms served with Mornay sauce.

Beverages

- Freshly squeezed orange juice, 6oz \$11
- Small Sparkling water \$ 7 Big Sparkling water \$10

Coffee

- Pot of freshly brewed coffee from Timbertrain \$10
- Espresso single \$4 or double \$6
- Americano \$5 Hot Chocolate \$4.50
- Latte Cappuccino \$ 6 Chai Latte
- Orange, Cranberry, Grapefruit or Apple Juice \$ 5



English Breakfast, Earl grey, Green tea, Chamomile, Peppermint, Orange Pekoe. **\$ 7**



Our Breakfast Menu is available In-Room or at L'Orangerie Restaurant on the 5th floor from 7:00 am to 12:00 noon

To place your order, please dial 4115



B R E A K F A S T M E N U

Morning Indulgences

Benedicts

Liege bites \$19

Mini Liege Waffles served with seasonal berries, Maple syrup or Custard. Wand add Pork Breakfast Sausage or Bacon +\$5.00

Banana-Pecan Pain Perdu \$24

Classic French Toast served with banana, caramelized pecans and Maple Syrup.

Salmon Tartine \$23

Smoked salmon served on rye toast with Hard boiled eggs, Pea puree, sliced radishes, pomegranate seeds and mixed greens.

Avocado Bliss \$19

Multigrain toast, Tomato basil sauce, Avocado slices,
Arugula, Poached egg and Balsamic glaze.

Omelet \$18 (Available Vegan)

3 Organic Eggs omelet with 2 toppings of your choice: Mushroom, Spinach, Peppers, Onions, Tomatoes, Goat cheese, Mozzarella, Cheddar, Bacon or Turkey.

Extra topping \$1 each:

L'Orangerie Breakfast \$22

2 Organic Eggs any style, 2 sausages OR bacon, Fruit, Served with House potatoes & Toast.

Eggs-travagant Bowl \$26

Raw baby Spinach, roasted Chickpeas, avocado, burrata, sliced tomatoes, 2 Sunny Side up eggs with a drizzle of Pesto sauce.

Classic \$19

English Muffin, 2 Poached eggs, Bacon and Hollandaise sauce, Served with House potatoes.

B.C. \$22

English Muffin, 2 Poached eggs, BC smoked Salmon and Hollandaise sauce, Served with House potatoes.

Porc Effiloché \$21

English Muffin, 2 Poached eggs, BBQ Pulled Pork and Hollandaise sauce, Served with House Potatoes.

Hamlet \$19

English Muffin, 2 Poached eggs, Ham and Lettuce, Hollandaise sauce, served with house Potatoes.

The Italian \$22

English Muffin, 2 Poached eggs, Prosciutto and Asparagus, Tomato- Cilantro sauces, served with house Potatoes.

Veggie \$19

English Muffin, 2 Poached eggs, Raw Spinach, Avocado and Hollandaise sauce. Served with Arugula Salad.

Caprese \$20

English Muffin, 2 Poached eggs, tomato, Fior de latte,
Pesto & Hollandaise sauce. Served with Arugula Salad. **

Fungi \$18

English Muffin, 2 Poached eggs, sauteed Spinach and Mushrooms, hollandaise sauce. Served with Arugula Salad. **

Rancheros \$22

English Muffin, 2 Poached eggs, grilled sausages, cheddar, salsa and hollandaise sauce. Served with beans.





