

lime breakfast - à la carte

Energize

Belgian Waffles (D, G)

Orange Saffron Confit, Fresh Berries, Greek Yoghurt and Nutella

Grilled French Toast Brioche (D, G)

Oven Roasted Fruits, Maple Syrup and Ricotta

Souffle Pancake (D, G, SG)

Matcha Cream, Maple Syrup, Tropical Fruit Chutney, Ricotta Romana

Crêpes-Filled with Your Choice

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|-----------------|-------------|-------------------|-------------------|
| • Nutella | • Xocolatl | • Fresh Berries | • Cucumber & Mint |
| • Black Forrest | • Coconut | • Tomato Tapenade | |
| • Ham P | • Pistachio | | |

Simply Prepared with

"Normandes" Apple Compote, Honey, Lemon Wedges, Cinnamon, Maple Syrup G

Your Choice of Artisan Organic Honey to Accompany Your Energize Dishes:

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|------------|------------|------------------|
| • Accasia | • Lavender | • Orange Blossom |
| • Oak Wood | • Thyme | |

Hot Bowl

Old Fashioned Steel Cut Oats GF

Old Fashioned Rolled Oatmeal

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|----------------------|-----------------|----------------|
| • Mixed Exotic Fruit | • Fresh Berries | • Goji Berries |
| • Honeycomb | • Dates | • Coconut |

Acai Bowls

Quinoa (VG, GF)

Mandarin, Quinoa, Mango, Bee Pollen, Banana, Dragon Fruit, Fresh Berries

Coconut (VG, SG)

Old fashion Granola, Kiwi, Fresh Berries, Banana, Dragon Fruit, Goji Berries, Avocado

Chia Mousse (VG, G)

Bee Pollen, Chia Seeds, Coconut Milk, Fresh Berries, Honeycomb

Toast

Ten Grains: Crushed Avocado,

Free Range Poached Egg, Parmigiano-Reggiano D, G

Loaded: Tabouleh, Houmous, Pomegranate, Roasted Pine Nuts, Rocket, Quinoa VG, G, N

(P) Pork (V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts
(G) Gluten (S) Seafood (D) Dairy (SP) Spicy (DF) Dairy Free (SG) Baros Signature

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Breakfast Around the Globe



Maldivian Breakfast (SP, S, G, SG)

Maldivian Tuna Curry, Boiled Egg, Mashuni with Coconut Sambal, Drumstick Leaves, Chapatti

Arabic - Shakshuka (D, N, G)

Full Medames, Olives, Halloumi Cheese, Lebanese Bread, Houmous, Tabouleh

Mexican (D, N, SP, GF)

Corn Tortillas, Queso Fresco, Guacamole, Salsa Roja, Poached Egg, Shallots

Japanese

Omelette, Grilled Salmon, Wakame Salad, Steamed Rice, Miso Soup, Teriyaki Sauce

Rice Congee (SP)

Congee with Your Choice (Chicken, Tofu, Salmon)
Coriander, Chili, Ginger, Spring Onion, Poached Egg, Fried Onion

Specialty Eggs

Two Farm Fresh Eggs (Your Style)

Fried, Scrambled, Poached, Boiled

Egg Benedict (G)

Scottish Smoked Salmon | Beef Ham | Pork Ham | Plant Based Ham
with Poached Egg, Hollandaise Sauce, Focaccia Bread

Forest Mushrooms (N, SG)

Soft Poached Egg, Truffle, Mushrooms, Romesco Hollandaise

Fresh Harvested Kale (DF)

Free Range Egg White Omelette, Poached Asparagus, Prosociano Cheese

Vegan Scramble (VG, DF)

Plant Based Egg Substitute, Vegan Sausage, Kale, Mushroom, Shallots, Tomato Provencal

Vegan Omelet (VG, DF)

Plant Based Egg Substitute, Vegan Sausage, Kale, Mushroom, Shallots, Tomato Provencal

Omelette (Your Way)

Free Range Egg Omelet with Your Choice of Fillings:
Pork Ham | Beef Ham | Smoked Scottish Salmon | Tomato | Bell Pepper | Chili | Kale | Onion | Mushroom
Mozzarella | Feta | Gruyere | Toasted Multi Grain Bread

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