



## 2016/2017 SUMMER BREAKFAST MENU

### FROM THE BUFFET

Selection of freshly baked Danish pastries  
Daily home-baked muffins  
Variety of local cheese  
Homemade muesli  
Cape Fruit yoghurt and plain yoghurt

Freshly baked butter croissants  
Charcuterie selection  
Selection of cereals  
Medley of sliced fruit  
Minted fruit salad cups

### FROM THE HOT KITCHEN

#### BUTTER CROISSANTS

Smoked salmon, cream cheese and rocket  
Scrambled egg and Gruyère cheese  
Bacon, rocket and scrambled egg

#### FRENCH TOAST TOWER

Traditional French Toast served with Camembert cheese, crispy bacon and honey coated flaked almonds

#### LITTLE BEN

1 egg, 2 rashers bacon, grilled tomato and sautéed mushrooms

#### BIG BEN

2 eggs, 2 rashers bacon, pork or beef banger, grilled tomato and sautéed mushrooms

#### BELLA'S PANCAKE STACK

Mini pancake stack topped with crème fraîche, berry coulis, seasonal berries and toasted coconut shavings

#### BENEDICT BAILEY

Poached egg and crispy bacon served on a toasted English muffin and finished off with homemade hollandaise

#### BOWL OF OATS

Warm and hearty old fashioned oats made with fresh milk and served with honey, cinnamon and banana or berries

#### CAMPS BAY FRITTATA

3 egg omelette served with your choice of 3 toppings (mushrooms, cheddar cheese, feta cheese, ham, tomato, caramelized onion, salmon or bacon)

\*Eggs for Little Ben and Big Ben can be ordered fried, poached or scrambled and served with a toast basket

### BREAKFAST BEVERAGES

#### FRUIT JUICES

Help yourself to our selection of fruit juices

#### COFFEE

Plunger Coffee

#### TEA

English Breakfast  
Earl Grey  
Rooibos

#### SPECIALITY COFFEES

Café Latte	R24
Flat White	R18
Espresso single	R16
Espresso double	R18
Macchiato	R35
Americano	R20
Cappuccino	R22

Breakfast charged at R180 per person

\*Speciality coffees not included and are individually priced