

## DESROCHES ISLAND FREE RANGE EGGS

### ENGLISH BREAKFAST

2 eggs of your choice, crispy bacon, beef or pork sausage, hashbrown, herbed mushrooms, baked beans, slow roasted tomatoes

### EGGS BENEDICT

2 poached eggs, island baked English muffin, Hollandaise sauce  
Shaved ham or chicken pastrami or bacon or beef bacon or  
smoked salmon or spinach

### HUEVOS RANCHEROS

Stone baked spiced lamb merguez sausage, eggs, roasted tomato bell pepper compôte, Danish feta, cheddar, warm tortilla

### BREAKFAST PIZZA

Crisp sourdough, topped with tomato cheese, bacon or beef bacon, mushroom, beef sausage, free range eggs, avocado, mozzarella

### TRUFFLED SCRAMBLED EGGS

Scrambled eggs, shaved winter truffles, truffle oil, whole wheat toast

### LENTIL SPRING ONION EGGLESS OMELETTE

Curried banana peel, bean compôte, sauteed greens

## SOMETHING SWEET

### FRENCH CREPE

Whipped hazelnut chocolate, maple syrup, icing sugar, seasonal berries  
or

Salted caramel, apple compôte, cinnamon sugar

### FRENCH TOAST

Egg fried brioche in coconut milk, caramelized banana,  
crispy bacon or beef bacon, maple syrup

## SINGLE ORIGIN COFFEE

Our selection for breakfast is the  
Tanzanian SL28 Ngorogoro Single Origin.

This 100% arabica SL28 coffee bean is  
a single origin microlot specialty coffee  
from the region of Ngorongoro crater in  
Tanzania, grown in a high-altitude farm,  
from 1,900 to 2,200m above sea level.

This full washed AA coffee extraction  
showcases sweet notes of ripe berries,  
bergamot and spiced rum with underlying  
hints of blackcurrant and cocoa. It boasts  
a velvety body with a lingering chocolaty  
and fermented cherry aftertaste, delivering  
an exceptional vibrant acidity and a fresh  
clean finish.

## PLATTE ISLAND BOTANICAL INFUSION

Created exclusively for Platte Island,  
our signature botanical blend has  
been confectioned from the finest  
ingredients, with a sustainable  
approach, in partnership with  
Avantcha. The infusion includes  
vanilla, rooibos, mango, hibiscus,  
rosehip and orange.

## WELLNESS WAKEUP

### **POWER SMOOTHIE**

Banana, goji berry, pineapple, yoghurt

### **SEASONAL FRUIT**

Sliced seasonal fruits, island coconut, lemon basil seed dressing

### **PLATTE ISLAND GRANOLA**

Toasted oats, seeds, goji berries, Greek yoghurt, fruit compôte

### **RAW CARROT & CHIA PUDDING**

Four spiced chia pudding, carrot, orange, fresh coconut cream

### **BUCKWHEAT PORRIDGE**

Stonefruit compôte, roasted butternut, cocoa nibs, served warm

### **SMOKED MARLIN, MORINGA POWER PLATE**

Smoked marlin, avocado, 'Farmacy' leaves, edamame beans, boiled egg, moringa leaves, pumpkin seeds, lemon, extra virgin olive oil

## OPEN BRUSCHETTA

### **AVOCADO & GRANOLA**

Smashed avocado, tomato and bell pepper compôte, toasted granola, whole grain toast

### **HALLOUMI & BABY SPINACH**

Grilled halloumi cheese, grilled tomato, baby spinach, caramelized onions, whole grain toast

### **CHICKEN, TRUFFLE & KIMCHI**

Chicken, pastrami, emmental, truffle kimchi, toasted croissant

## MORNING MEZZE

Ful medames, grilled halloumi, hummus, marinated olives, garlic sauce, feta, slow roasted tomatoes, pita bread

## ISLAND BAKERY

### **BREAD BOARD**

Selection of freshly baked breads: multigrain, sourdough, ciabatta, seeded crackers

### **PASTRY BOARD**

Freshly baked viennoiserie, muffins, cake

### **PLATTE ISLAND COCONUT YOGHURT**

Island harvested coconuts, fermented to make Platte Island's very own coconut yoghurt