



# BREAKFAST

## FRUITFUL DELIGHTS

### ***Seasonal Fruit Platter***

Sliced seasonal fruits, fresh berries

### ***Platte Island Muesli & Yoghurt***

Island toasted muesli, yoghurt, fruit compote

### ***Orange Chia Seed Pudding***

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

## SAVOURY SELECTIONS

### ***Charcuterie***

Cold cuts, gherkins, pickled onions, tomato chutney

### ***Cheese***

International cheeses, seeded crackers, dried fruits, nuts

### ***Smoked Fish***

Local smoked marlin, bonito, mackerel, caperberries, lemon

## GLOBAL FLAVOURS

### ***Mediterranean Selection***

Fried haloumi, hummus, marinated olives, slow-roasted tomato, oven-baked pita bread, garlic sauce

### ***English Selection***

2 eggs any style, crisp bacon, beef or pork sausage, herbed mushrooms, slow-roasted tomato, potato hash brown

All prices are in Seychelles rupee, inclusive of 10% service charge and 15% VAT.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

## OPEN BRUSCHETTAS

### ***Avocado & Granola***

Smashed avocado, peppers, tomato, coriander, savoury granola

### ***Scrambled Eggs & Pancetta***

Free-range eggs, crisp pancetta, slow roasted tomato

### ***Haloumi & Baby Spinach***

Crisp haloumi, baby spinach, tomato, onion compote

## PLATTE ISLAND SPECIALS

### ***Huevos Rancheros***

Oven-baked lamb merguez sausage, roasted tomato, bell pepper compote, eggs, feta, cheddar cheese, warm tortilla

### ***Savoury Lentil & Spring Onion Pancake***

Curry leaf, banana peel compote, sautéed greens

### ***Breakfast Pizza***

Crispy sourdough, roasted tomato, bacon, mushrooms, beef or pork sausage, feta, scrambled eggs, avocado, mozzarella cheese, garden herbs

### ***Pancakes & Waffles***

Choice of pancakes or waffles, caramelised banana, berry compote, chantilly, maple syrup

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## SINGLE ORIGIN COFFEE BEANS

*Our exclusive specialty coffee bean selection, developed in partnership with "Café Des Iles", the only boutique coffee company in Seychelles roasting green beans, includes two 100% Arabica beans, roasted with specific techniques on the islands.*

### **Tanzanian Mielado AA, Ngorongoro Crater Single Origin, Honey Wash Process**

*An intense exothermic berry ferment. Highlighting notes of ripe fermented jackfruit and pineapple interwoven with complex tones of stewed fruit. This prized coffee boasts a luxurious, velvety body, delivering exceptional clarity, vibrant acidity, and a fresh clean finish.*

### **Sumatra Lampung, Bukit Barisan Mountain Single Origin**

*Notes of dark chocolate and toasted caramel with earthy floral and fruity tones. Highlighting an exceptionally smooth and clean aftertaste.*

## BESPOKE TEA BLEND

*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.*

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