

A LA CARTE BREAKFAST

MARINA BREAKFAST (D)(G)(N) 125

CHOICE OF TWO EGGS

Scrambled, Fried, Poached, Boiled Eggs or Omelet served with Grilled Tomato, Hash Browns, Mushrooms

BAKERY BASKET

White Toast, Wholegrain Bread, Pain au Chocolate, Butter Croissant served with Butter, Strawberry Jam, Apricot Jam, Orange Marmalade and Honey

CHOICE OF CEREAL

Corn Flakes, Choco Pops, All-bran, Rice Krispies
Choice of Milk: Full Fat, Skimmed or Soy
Choice of Yoghurt: Plain or Low Fat

FRESHLY SLICED FRUITS

CHOICE OF JUICE

Fresh Orange, Fresh Pineapple, Fresh Carrot, Mango, Cranberry, Apple

CHOICE OF TEA OR COFFEE

ARABIC BREAKFAST (D)(G)(N) 110

MARINA SHAKSHOUKA

Traditional Scrambled Egg Dish made with Tomatoes

ENHANCEMENTS

Babaganoush, Hummus, Fresh Labneh, and Mixed Pickles

FOUL MEDAMES

Local Fava Beans Cooked with Olive Oil and Cumin served with Vegetable Crudités and Arabic Bread

FRESHLY SLICED FRUITS

CHOICE OF JUICE

Fresh Orange, Fresh Pineapple, Fresh Carrot, Mango, Cranberry, Apple

CHOICE OF TEA OR COFFEE

THE CONTINENTAL BREAKFAST (G)(N)(V) 90

CHOICE OF CEREAL

Corn Flakes, Choco Pops, All-Bran, Rice Krispies
Choice of Milk: Full Fat, Skimmed or Soy
Choice of Yoghurt: Plain or Low Fat

BAKERY BASKET

White Toast, Wholegrain Bread, Pain au Chocolate, Butter Croissant served with Butter, Strawberry Jam, Apricot Jam, Orange Marmalade, and Honey

CHOICE OF JUICE

Fresh Orange, Fresh Pineapple, Fresh Carrot, Mango, Cranberry, Apple

FRESHLY SLICED FRUITS

CHOICE OF TEA OR COFFEE

FRESHLY BAKED

ASSORTED BAKERY BASKET (D)(G)(N) 35

White Bread, Whole Grain Bread, Bread Rolls, Pain au Chocolate, Butter Croissant, Danish, Muffin served with Butter, Strawberry Jam, Apricot Jam, Orange Marmalade and Honey

LOAF BREAD BASKET (D)(G)(N) 25

Baguette, Sourdough, Multigrain, White Loaf and Rye Bread served with Butter, Strawberry Jam, Apricot Jam, Orange Marmalade and Honey

CEREALS (D)(G)(N)(V) 20

Choice Of:
Corn Flakes, Choco Pops, All-Bran, Rice Krispies
Choice of Milk: Full Fat, Skimmed or Soy
Choice of Yoghurt: Plain or Low Fat

BIRCHER MUESLI (D)(G)(N)(V) 25

Oats, Yoghurt and Full Cream, Raisins and Nuts

OATMEAL PORRIDGE (D)(G)(V) 30

Choice of Milk - Full Fat, Skimmed or Soy
Enhancements: Honey, Brown Sugar and Cinnamon

SLICED FRESH FRUITS (V) 25

Pineapple, Watermelon, Honeydew, Rock Melon and Berries

FRENCH TOAST (D)(G) 35

Served with Maple Syrup, Whipped Cream

PANCAKES (D)(G) 35

Maple Syrup, Whipped Cream, Mixed Berry Compote

WAFFLES (D)(G) 35

Maple Syrup, Whipped Cream and Chocolate Sauce

CHOICE OF COOKED FRUIT COMPOTE 20

Apple, Pear, Peach

COLD SELECTION

COLD CUTS PLATTER (D)(G) 45

Smoked Turkey, Beef Bresaola, Chicken Mortadella, Beef Salami served with Pearl Onions, Cornichons, Mustard, Crackers

CHEESE PLATTER (D)(G)(N) 45

Blue Cheese, Swiss Gruyere, Emmental, and Brie Natural served with Walnuts, Grapes, Dried Fruits, Crackers & Fruit Compote

EGGS PREPARATION

EGGS BENEDICT (D)(G) 40

Poached Eggs with English Muffin, Turkey Ham and Hollandaise Sauce

TWO EGGS COOKED IN ANY STYLE (D)(G) 40

Choice of Egg White or Regular Egg, Boiled Eggs, Poached, Scrambled, Fried, Omelet served with Toast
Choice of Omelet Fillings: Tomato, Mushroom, Turkey Ham or Cheese, Onion, Spinach
Choice of One Side: Grilled Tomato, Hash Browns, Mushrooms, Bacon, Baked Beans

EGGS ROYALE (D)(G)(S) 40

Poached Eggs on Multigrain Toast, Smoked Salmon, Hollandaise Sauce

AVOCADO TOAST AND POACHED EGGS (D)(G)(N) 55

Avocado Mash, Spinach Leaves, Cherry Tomatoes

REGIONAL TASTE

INDIAN DOSA (D)(V)(VEGAN) 35

Plain or Masala served with Sambhar, Tomato and Coconut Chutney

TOMATO AND EGG SHAKSHOUKA 35

Local Egg Specialty with Tomatoes, Eggs, Garlic, Peppers, and Warm Arabic Bread

JUICES 27

Fresh Orange, Fresh Pineapple, Fresh Carrot, Mango, Cranberry, Apple

COFFEE

Black Coffee 22
Espresso | Macchiato 22
Café Latte | Cappuccino | Double Espresso 25
Hot Chocolate 27

ORGANIC TEA

English Breakfast, Earl Grey, Chamomile, Nana Mint, Spring Green Tea 27