



asianne

**BREAKFAST  
MENU**

# HEALTHY START

## **Chef's Exotic Fruit Platter 20**

Daily selection of seasonal fruit

## **Bircher Muesli D|G|N 22**

Overnight oats, toasted almond, green apple, fresh orange zest, banana, drizzled honey & coconut foam

## **Classic Porridge D|G 24**

Oatmeal porridge with milk or water, diced local fruit & honey

## **Chia Seed Pudding D|S 26**

Overnight chia seed in coconut cream served with mango

## **Acai Fruit & Yoghurt Bowl D 26**

Greek yogurt, acai berries, diced seasonal fruits

## **Healthy Salad N 26**

Cucumber, bell pepper, toasted pinenut, toasted sunflower & pumpkin seed, passion fruit dressing

## **Quinoa Salad SD|MS 24**

Seasoned quinoa, bell pepper, diced mango, local spinach, Dijon mustard vinaigrette

## **Homemade Granola 12**

Baked oats, nuts, honey & dried fruits

# SIGNATURE DISHES

## **Classic English Breakfast D|P|E 33**

Poached fried or scrambled egg, pork or chicken sausage, hash brown, baked beans served with sourdough

## **Smashed Avocado on Sourdough G|P|E|LU 33**

Mashed local avocado, sun dried tomato paste, crispy pork bacon, soft poached eggs, spicy sriracha sauce

## **Shakshuka G|E|LU 30**

Poached eggs cooked in a rich tomato sauce with bell pepper garlic and soft herb, Arabic spices, finished with crumbled Greek feta cheese, toasted brioche

## **Brioche French Toast D|G|E|LU 26**

Pastry cream, egg custard, cinnamon sugar, whipped cream cold stewed mixed berries with icing sugar

D | Dairy G | Gluten N | Nuts SF | Shellfish V | Vegetarian VE | Vegan | P Pork | E Eggs | F Fish | LU Lupin | M Mustard

Our menu utilizes free-range chicken and local fish, responsibly sourced from sustainable farms and waters  
Prices are quoted in USD, subject to 16% government tax and 12% service charge.

# FROM CANOUAN

## **Canouan Caramelized Banana Pancakes** E|D|G 26

American style pancake, sugarcane caramelized banana, maple syrup & cold stewed berries

## **Salted Fish Coconut Dough Boy** G|F 26

Caribbean traditional salted fish, onion, bell pepper, tomato, fried plantain

## **Fish Tea** G|F 33

Vincentian fish broth, broccoli, onion, carrot, coconut dumpling served with local hot pepper sauce

# LOCAL FARM EGGS YOUR STYLE

## **Eggs Benedict** D|G|P|E|LU 33

Poached egg on a toasted English muffin, black-forest ham, hollandaise sauce

## **Eggs Royale** D|G|E|LU 36

Poached egg, smoked salmon served on a toasted English muffin, hollandaise sauce

## **Eggs Florentine** D|G|E|LU 33

Poached egg on a toasted English muffin, sautéed spinach, hollandaise sauce

## **Eggs Your Way** D|G|E 31

Poached, fried, scrambled, boiled or omelette with  
**Your choice of** onion, tomato, bell pepper, spinach, mushroom, cheese

## **Eggs Cocotte** E|D 30

Baked egg with fresh cream, sautéed spinach & bell pepper, topped with crumbled feta cheese

## **Eggs & Steak** E 45

Pan roasted minute steak, roasted tomato, grilled mushroom, fried egg

## **Creamy Scrambled Eggs with Smoked Salmon** D|F|E|LU 33

Smoked salmon, fresh chive

## **Beef Hash & Fried Egg** D|E 30

Sautéed beef, roasted potato

D | Dairy G | Gluten N | Nuts SF | Shellfish V | Vegetarian VE | Vegan | P Pork | E Eggs | F Fish | LU Lupin | M Mustard

Our menu utilizes free-range chicken and local fish, responsibly sourced from sustainable farms and waters  
Prices are quoted in USD, subject to 16% government tax and 12% service charge.

# BEVERAGES

## COFFEE CORNER

All our coffees are sustainably sourced from eco-friendly farms.

Espresso  
7

Americano  
7

Cappucino  
8

Café Latte  
8

Iced Coffee  
8

Hot Chocolate  
8

Served with whole milk, 2% milk, soy milk, oat milk or almond milk

## JUICE & SMOOTHIE BAR

Daily Selection of Juices  
12

Nutty Banana **D|N**  
Peanut butter, banana, cinnamon  
15

Smile Me Green  
Green apple, spinach, cucumber, basil  
15

Sea Monster **D|N**  
Canouan sea moss, banana, nutmeg  
15

Carrot Top  
Carrot, apple, ginger  
15

## ORGANIC TEA

All our teas are sustainably sourced from eco-friendly farms.

English Breakfast  
7

Chamomile  
7

Lavender Earl Grey  
7

Peppermint  
7

Long -Life- Green  
7

Vanilla Rooibos  
7

Oolong  
7

## SUNRISE BUBBLES

Canouan Mimosa  
House champagne, passion fruit juice  
26

Classic Bellini  
Prosecco, peach purée  
18

Bloody Mary  
Vodka, tomato juice, lemon, spices  
18

D | Dairy G | Gluten N | Nuts SF | Shellfish V | Vegetarian VE | Vegan | P Pork | E Eggs | F Fish | LU Lupin | M Mustard

Our menu utilizes free-range chicken and local fish, responsibly sourced from sustainable farms and waters  
Prices are quoted in USD, subject to 16% government tax and 12% service charge.