

BREAKFAST MENU

DAILY HEALTHY

Acai bowl

Acai mixed with local seasonal fruits and berry and homemade granola

Yoghurt delight

Organic homemade yoghurt with local seasonal fruits, berry and nuts

Green salad bowl

Mixed green Organic salad with wild honey and lime dressing

FRUIT FLATER

Mixed seasonal fruits and local fruits

LOCAL FLAVOUR

Rice noodle soup

Local rice noodle soup with choice of meat and seafood

Fried rice

Thai fried rice with choice of meat and seafood

Fried local noodle Lanta style

Local Stir-fried egg noodle with vegetable and choice of meat

Boiled rice

Thai style boiled rice soup with choice of meat, seafood, and local fish

BREAK BASKET

basket of fresh bakers Bake
Toasted slice of white breads, whole wheat
breads, multigrain
Croissant and muffin
with butter and assorted jam

EGGs & MORE

Organic free rang eggs on your way, choice of omelet, poach, scrambled, fried, or boiled. Each dish served with grilled tomato with organic herb, sautéed green vegetable from local farm Crispy bacon, Ham, Pork sausage, Chicken sausage

Avocado Toast

Crispy toast op with smash avocado, cheddar cheese, poached eggs, and green salad

The Benedict

Two Organic poached eggs top on grilled ham and Yuzu hollandaise

Frittata

Egg white frittata served with homemade sundried tomato, sweet basil, and cheese

FROM THE FLOUR

Breakfast Quesadillas

Tortillas flour with scrambled egg, cheese, green onion, and organic tomato salsa

Butter pancake

Butter milk pancakes served caramelized banana, seasonal fruits, and wild honey

French toast

Traditional French toast served with caramelized local pineapple and wild honey

VEGETARIAN

Scrambled tofu

Scrambled organic free rang eggs with tofu, curry powder, chili flakes, coriander, and green onion