

BREAKFAST MENU

hot and cold beverages

FRESH ORANGE JUICE

FRESH WATERMELON JUICE

APPLE JUICE

CRANBERRY JUICE

ESPRESSO SINGLE/DOUBLE

FILTERED COFFEE OR DECAF COFFEE

HOT CHOCOLATE

AMERICANO

LEMON ICED TEA

SELECTION OF ORGANIC TEA

Earl Gray, English Breakfast, Jasmine, Green Tea with Citrus and Gingko, Egyptian Chamomile, Japanese Sancha

CAPUCCINO \$5

CAFE LATTE \$5

MATCHA LATTE \$5

SPICED CHAI LATTE \$5

MATCHA LEMONADE \$5

BLOOD MARY \$5

MIMOSAS \$8

MUSCLE MILK \$5

Almond Milk, Banana, Whey Protein, Hemp Seeds, Spirulina, Agave

SUPER GREEN SMOOTHIE \$5

Spinach, Kale, Cucumber, Ginger, Celery, Pineapple, Green Apple, Lemon

the south bank bakery

TOASTED WHITE OR WHOLE WHEAT BREAD

Selection of Preserves

TOASTED SOURDOUGH BREAD

Selection of Preserves

WOOD-ROASTED FLAT IRON STEAK

PAIN AU CHOCOLAT

BUTTER CROISSANT

BLUEBERRY MUFFIN

DANISH OF THE DAY

cereals, grains and salads

100% milk, 2% milk, almond milk, soy milk or organic bio yogurt

TROPICAL FRUIT BOWL ^V

Cantaloupe Melon, Pineapple, Watermelon, Grapes

CHIA SEED PUDDING ^V

Caribbean Coconut Milk, Agave Syrup, Raisins, Fresh Berries

LUA SUMMER SALAD ^V

Local Kale, Arugula, Mint, Red Onion, Cucumber, Orange, Crumble Feta, Aged Balsamic Dressing

BIRCHER MUESLI ^V

Oatmeal, Granny Smith Apple, Yoghurt, Sultanas

JUMBO ORGANIC OAT PORRIDGE

Dominican Honey, Seasonal Berries

SELECTION OF CEREALS

Special K, Rice Krispies, Frosted Flakes, Raisin Bran, Apple Jacks

V - Vegetarian | **GF** - Gluten Free | **N** - Nuts

Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at risk if the seafoods are consumed raw or uncooked. Prices are quoted in US Dollars and are subject to 12% Government Tax and 10% Service charge.

BREAKFAST MENU

hot breakfast

FULL ENGLISH BREAKFAST

Free Range Local Brown Eggs - Fried, Poached or Scrambled, Crispy Bacon, Pork Sausage, Field Mushroom, Plum Tomato, Hash Brown, Baked Beans

FREE RANGE BROWN EGGS

ANY STYLE - Sunny Side, Poached, Scrambled, Boiled or Fried

CLASSIC OMELETTE WITH CHOICE OF

Cheese, Mushrooms, Onion, Peppers or Ham

SUPERFOOD EGG WHITE OMELETTE

With Baby Spinach, Kale, Basil and Sprouting Broccolini

CLASSIC EGGS BENEDICT

English Muffin, Black Forest Ham, Hollandaise Sauce

EGGS ROYALE

English Muffin, Smoked Salmon, Hollandaise Sauce

EGGS FLORENTINE

English Muffin, Spinach, Mornay Sauce

LUA SHAKSHUKA

Organic Eggs, Chunky Tomato and Bell Pepper Sauce, Cumin, Paprika, Feta, Sourdough Bread

FRENCH TOAST

Maple Syrup or Nutella

hot breakfast

AMERICAN PANCAKES

Maple Syrup and Fresh Berries

SMOKED SALMON

Bagel, Cream Cheese, Capers, Onion

AVOCADO TOAST

Smashed Local Avocados, Poached Eggs, Sourdough Bread, Crushed Farm Tomatoes, Pickled Onions

SCRAMBLED ORGANIC TOFU ^V

Tumeric, Peppers, Onion and Spinach, Sourdough Toast, Local Cay Salt

STEAK AND EGGS

\$10

14-day Dry Aged 5 oz Ribeye Steak with Fried Eggs, Hash Brown

CRAB CAKE BENEDICT

\$8

Lump Crab Cakes, English Muffin, Hollandaise Sauce, Pickled Onions

**\$39 - FULL BREAKFAST - YOUR SERVER
WILL EXPLAIN OPTIONS.**

**CHOOSE TWO SIDES: CRISPY BACON,
PORK SAUSAGES, BAKED BEANS & HASH
BROWNS**

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