



BREAKFAST MENU

At Madi, we take great pride in bringing you delicious, nutritious cuisine made with the best ingredients possible.

JUICES

Daily fresh juice extracts
COMO Shambhala blend of the day

FRUITS

Seasonal tropical fruit selection
Seasonal poached fruit selection
Dried fruit compote

YOGURTS AND PUDDINGS

House-made yogurt selection or vegan coconut yogurt
Chia pudding with mango and jackfruit coulis
Tropical bircher muesli with mango, passionfruit, yogurt coconut

CEREAL SELECTION

COMO Shambhala natural muesli, house made honey granola,
all bran, cornflakes,
Served with choice of soy milk, almond milk or full-cream milk

N

BAKERY SELECTION

Crissant, pain au chocolate, almond croissant, coconut croissant,
cinnamon raisin scroll
Selection of muffins and fruit breads
*Served with choice of mixed berry jam, orange marmalade, papaya jam or
peanut butter*

N

TOAST TO ORDER

Brown bread, seven-grain bread, rye bread, white toast

FROM THE GARDEN

Garden vegetables, hummus, feta cheese

CS COMO Shambhala Kitchen **N** Contains nuts **SS** Sustainably-sourced **LF** Lactose-free
V Vegetarian or vegan **P** Contains pork **GF** Gluten-free **LS** Locally-sourced

For any dietary intolerance, please inform our IVD staff. All prices are subject to 10 per cent service charge and prevailing government taxes.



A LA CARTE MENU

| | |
|---|-------------------------|
| 'Very Berry' frozen smoothie bowl <i>Açaí, berries, banana, chia pudding, honey granola</i> | CS N V |
| Tropical granola clusters <i>Nut, seeds, tropical fruit granola, coconut yogurt, mango, banana, blueberries, coconut water</i> | CS N V L F G F |
| Nut and seed 'Real' toast <i>Avocado crush, tomato, cucumber, parsley salad and lime</i> | CS N L F V G F |
| Smoked salmon <i>Pumpernickel, cream cheese, lemon, capers, dill, parsley salad</i> | CS |
| Cured meat and cheese plate <i>Gruyère cheese, ricotta, tomato, pickled onion</i> | P G F |
| Ricotta hotcakes <i>Fresh banana, honeycomb butter, maple syrup</i> | V |
| Vanilla french toast <i>Passionfruit curd, fresh mango, cashew streusel, kaffir lime syrup</i> | N V |
| Golden waffles <i>Fresh berries, banana, vanilla bean mascarpone, maple syrup</i> | V |
| Quinoa bowl <i>Grilled tofu, avocado, marinated mushrooms, seaweed, broccoli, kimchi, ponzu dressing</i> | CS L F V G F |
| Eggs benedict <i>Poached eggs, shaved ham on English muffins, hollandaise sauce</i> | P |
| Eggs royale <i>Poached eggs, smoked salmon on English muffins, hollandaise sauce</i> | |
| Potato masala dosai <i>Southern Indian lentil curry, coconut chutney</i> | CS S S V G F L S |
| Maldivian egg and vegetable curry <i>Tomato, mustard seed, coconut, ramba leaf curry, roshi, tuna, coconut, and chili sambal</i> | CS S S L F L S |

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Two free-range eggs or fluffy egg white omelette **P GF**
Your choice of fillings: *gruyere, cheddar, tomato, peppers, leek, onion, chickpea masala mushroom, spinach, asparagus, smoked ham, smoked salmon*

Madi breakfast **P GF**
Two free-range eggs cooked to your liking
Your choice of additions: *baby potato, roast tomato, mushrooms, avocado, chickpea masala, kale, smoked salmon, bacon or chicken sausage*

Nasi goreng **SSLF**
Indonesian wok fried rice, shredded vegetables, sweet soy, sambal, and fried egg

CHILDREN'S MENU

'Very Berry' frozen smoothie bowl **CS N V**
Acai, berries, banana, chia pudding, honey granola

Tropical fruit granola **CS N L F V GF**
Nut and seed clusters, coconut yogurt, mango, banana, blueberries

Avocado toast **V**
Crushed avocado on your choice of toast

Banana on Toast **N V**
Honey and peanut butter on your choice of toast

Golden waffles **V**
Berry salad, maple syrup

French toast **V**
Passionfruit curd, maple syrup

Pancakes **V**
Fresh banana, maple syrup

Eggs your way
Choose your additions: fried potatoes, roast tomato, mushrooms, avocado, kale, smoked salmon, bacon or chicken sausage

Omelette
Whole eggs, choose your additions: tomato, onion, leek, asparagus, spinach, ham, cheese



COMO SHAMBHALA WELLNESS JUICES

\$17

Vegetables based

V GF LF

Blood of the earth

Supports the liver in cleansing the blood

Beetroot, apple, celery, ginger

Green clean

Helps build lean muscles, boosts energy and immunity, and aids detoxification

Apple, fennel, cucumber, spinach, green bell pepper, celery, spirulina powder

Lymph purifier

Supports the detoxifying processes of the liver and lymphatic system

Cucumber, celery, kale, fennel, ginger, lime

Stress reliever

Calms the nervous system and balances hormones

Carrot, red apple, red grapes, ginger, spinach, fennel, beetroot, celery, sweet potato

Sweeter varieties

Berry quencher

Protects against early aging by delivering a concentrated source of anti-oxidants and phytonutrients

Green apple, grapes, blueberries, strawberries, raspberries

Cool down

Reduces internal heat, hydrates and relieves headaches

Watermelon, cucumber, mint

Tropic aid

Hydrates with nature-made electrolytes and provides fast fuel for active muscles

Mango, papaya, orange, coconut water, lime

Muscle mylk

Speeds recovery by reducing inflammation and replenishing electrolytes and nutrients

Banana, coconut, almond milk, cinnamon, flaxseeds, dates, cocoa beans

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