

breakfast  
that is worth  
waking up for

— MADE WITH —

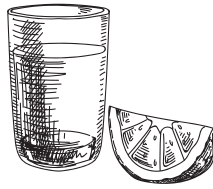
*100% Sunshine and 100% Love*

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*Breakfast is a big deal. I love it.*

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JOEY LAWRENCE



# *Breakfast Smoothies and Protein Shakes*

*Made with fresh fruits and vegetables*

## BREAKFAST SMOOTHIES

### **MAD BERRIES M**

Forest blackberries, strawberries, raspberries,  
blackcurrants, natural yoghurt

### **ABSOLUTE BANANA M**

Banana, strawberries, spinach, natural yoghurt

### **MIXED MELON COLADA M**

Watermelon, rock melon, papaya, mint, ginger, natural yoghurt

## PROTEIN SHAKES

### **BANANA M N PN SE**



Banana, semi-skimmed milk, peanut butter, sesame seeds, cinnamon

### **MANGO & BLUEBERRY N**

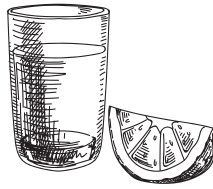
Blueberries, mango, Daily Burn<sup>®</sup> protein powder,  
vanilla, chia seeds, almond milk

### **BEANS & NUTS N PN**

Black beans, almonds, peanut butter, chia seeds,  
cocoa powder, almond milk

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# Vitamin Boosters and Juices

*Made with fresh fruits and vegetables*

## VITAMIN BOOSTERS

### ENERGIZER **C**

Apple, beetroot, carrot, celery, ginger, orange

**NUTRIENTS:** ANTIOXIDANTS, BETA-CAROTENE, CALCIUM, FOLIC ACID, IRON, MAGNESIUM, PHOSPHOROUS, POTASSIUM, VITAMIN B3, B6 AND C

### GO GREEN **C**

Green melon, celery, cucumber, green apple, rocket leaves, spinach

**NUTRIENTS:** FIBRE, NIACIN, POTASSIUM, PYRIDOXINE, VITAMINS A, B6, C AND K

### BLACK ORANGE

Orange, blackberries, blackcurrant

**NUTRIENTS:** BETA-CAROTENE, CALCIUM, FOLIC ACID, IRON, MAGNESIUM, PHOSPHOROUS, POTASSIUM, VITAMINS B3, C AND E

## FRESH JUICES

### FRUIT JUICES

Granny Smith apple, mango, mixed berries, navel orange, papaya, pineapple, pink grapefruit, watermelon

### YOUNG COCONUT

### VEGETABLE JUICES

Carrot, beetroot

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## Wellbeing breakfast

*À la carte*

### **HOMEMADE SUGAR FREE GRANOLA N SU VG**

Seasonal berries & fruits, kefir coconut yoghurt, vanilla beans

### **LEMON & BLUEBERRY OVERNIGHT OATS SU VG**

Lemon, blueberries, mixed berry coulis, oats,  
rice milk, coconut yoghurt

### **QUINOA & CHIA PUDDING BERRY BOOSTER M V**

Quinoa, chia seeds, maple syrup, kefir lime, vanilla Greek yoghurt,  
cinnamon, mixed berries, banana

### **NOURISH BOWL E M SU**



Quinoa, grains, kale, spinach, homemade sauerkraut,  
poached egg, avocado, pumpkin, green goddess dressing

### **AVOCADO ON TOAST G N VG**

Grain sourdough, leek & walnut pesto,  
rocket leaves, smoked tomatoes, avocado

### **OMELETTE "SOL" E S**

Egg white omelette with herbs, asparagus, green beans,  
spring onion, served with spicy tomato sambal

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## Eggs and Things

*À la carte*

### EGG E M

Boiled (soft, medium *or* hard), truffle butter soldiers,  
Eggs your way (fried, poached or scrambled) with roasted tomato & caramelised onion

### WHOLE EGG OR EGG WHITE OMELETTE E M

*Choice of*

Ham (P), turkey ham, mushrooms, onion, spinach, capsicum, corn,  
garlic, chilli, spring onion, tomatoes, cheddar cheese, olives

### BENEDICT E M

Poached egg, English muffin, Hollandaise sauce, chopped chives

*Choice of*

Smoked salmon (✓ A F), ham (A P SU), avocado (VG) or tofu (L SB VG)

### BACON & EGG ROLL E G M P SU

Caramelised onion, medium over-easy egg, chipotle barbecue sauce,  
bacon, cheddar cheese, soft bun and butter pickles

### BURRITO E G M

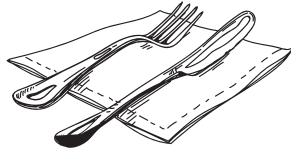
Scrambled eggs, potatoes, mozzarella, sweet corn, tomato salsa

### FRITTATA E M

Baked omelette with potatoes, bell pepper, mushrooms

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## *Around the World*

### *À la carte*

#### **MALDIVIAN** 🌱 **E F G M SU**

Maldivian omelette, tuna mashuni, sambal, red snapper curry, chapati

#### **INDIAN** **E G M SU**

Vegetable curry, masala scrambled eggs, aloo paratha, pickles, yoghurt

#### **JAPANESE** **E F G L SB SU**

Steamed koshihikari rice, marinated salmon, furikake, pickles, seaweed, soft boiled egg

#### **THAI OMELETTE** **CR E S SU**

Crab, onion, coriander, chilli

#### **SPANISH OMELETTE** **E M**

Eggs, potatoes, caramelised onion

#### **CROQUE MADAME** **E G M P SU**

Shaved honey ham, truffle, béchamel sauce, Gruyère & Emmental cheese, fried egg

#### **CROISSANT** **E F G M SU**

Guacamole, poached egg, smoked salmon 🌱

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## *Naughty and Nice*

*À la carte*

### **OATMEAL G**

*Choice of milk*

Full cream (M), soya or almond (N)

*Choice of condiments*

Macadamia nuts (N), honey, banana, cinnamon

\* *Gluten free oats available on request*

### **PANCAKES E G M N**

*Choice of*

Seasonal fruit compote, maple syrup, Chantilly cream or Nutella

### **COCONUT KIRU FOLHI E G M SU**



Coconut milk, shredded coconut, fresh coconut, condensed milk,  
cardamom, pandan leaves

### **SYRNIKI E G M SU**

Cottage cheese pie, sour cream, condensed milk

### **FRENCH TOAST E G M**

Rhubarb, double cream, salted caramel fudge

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## Luxe Breakfast

### Chef's Specials

#### KAVIARI

*Discover exceptional caviar with a unique and distinguished taste*

#### **KAVIARI BELUGA IMPERIAL CAVIAR (30gm) CR E F G M SU**

*To complement the caviar*

Hash browns, blinis, sour cream, chives, egg yolk,  
egg white, diced shallot, capers, gherkins

\$449

#### **CHAMPAGNE PAIRING**

Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France *150ml* \$65

Cristal, Louis Roederer, Rosé, Reims, France *750ml* \$2,520

#### **TRUFFLE E G M**

Mushrooms & duck eggs on brioche, crème fraîche, shaved black truffle

\$40

#### **LOBSTER BENEDICT CR E G M**

Hollandaise sauce, salmon roe, chives



\$55

#### **BRIOCHE & JAMÓN TOASTIE E G M P SU**

4 types of cheese, butter, shaved black truffle, chives

\$45

\* ALL ITEMS ON THE LUXE BREAKFAST MENU ARE CHARGEABLE.

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## Coffee

Our coffee beans are sourced from sustainably certified suppliers. ✓

*We provide the finest coffee from illy, offering the most exquisite products throughout the world's best destinations. Over the past thirty years illy have taken a series of fundamental steps to ensure the entire supply chain is economically, environmentally and socially sustainable. Let our barista flavour your coffee with the special twist with vanilla, hazelnut, pistachio, cannellor or honey. All coffees can be served 'Doppio' with an extra shot of espresso, 'Decaffeinato' with illy decaffeinated coffee or iced.*

### THE CLASSICS ✓

#### **FILTERED COFFEE**

Freshly ground Arabica served in a French plunger

#### **ESPRESSO**

Untouched or available in our variations

#### **RISTRETTO**

Served shorter than a traditional espresso for more intense flavour

#### **MACCHIATO M**

CALDO – Espresso with small amount of foamed milk

LUNGO – Served to the top of a demitasse cup with steamed milk

FREDDO – Served with a small jug of cold milk

#### **ALL'AMERICANA**

Shot of espresso with hot water

#### **CAPPUCCINO M**

Equal parts of espresso, steamed & foamed milk

#### **LATTE M**

Served long and milky

#### **MOCHA M**

Hot chocolate served with a shot of espresso

#### **HOT CHOCOLATE M**

Served with steamed milk

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### SIGNATURE REETHI COFFEE ✓

#### **HOMEMADE GINGERBREAD LATTE M**

Brewed coffee, molasses, maple syrup, ground ginger, ground nutmeg, ground cinnamon, vanilla, milk

#### **GOLDEN CAPPUCINO N**

Turmeric powder, coconut oil, cinnamon powder, almond milk, sugar, honey

#### **REETHI-STYLE CARAMEL MACCHIATO M**

Espresso coffee, cold and hot milk, caramel syrup, honey

#### **CINNAMON AND WHITE CHOCOLATE MOCHA M**

Espresso coffee, cold milk, chocolate, cinnamon

#### **SPICY HOT MOCHA M S**

Espresso, milk, white & brown sugar, cocoa powder, cinnamon, nutmeg, pepper, salt

#### **ELDER FLOWER CAPPUCINO N**

Espresso, elderflower syrup, almond milk

#### **HOT CHOCOLATE MARSHMALLOW M**

Hot milk, cocoa powder, marshmallow

#### **HOMEMADE CHAI LATTE M**

Espresso, milk, cardamom, cinnamon stick, clove, honey

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### ICED COFFEE ✓

#### **CARAMEL CRUSH M**

Double espresso, milk, banana & caramel syrup, caramel foam

#### **DOUBLE ZING**

Double espresso, grapefruit juice, agave syrup, tonic water

#### **GINGERBREAD ICED LATTE M**

Double espresso, milk, gingerbread syrup,  
cinnamon syrup, vanilla syrup

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## Tea Selection

*Our tea selection is sourced from sustainably certified suppliers. ✓*

*We invite you to enjoy our delicious wild crafted tea. These infusions are hand picked to compliment the exquisite savoury and sweet gastronomy at One&Only Reethi Rah.*

*We present you with a beautiful curation of sustainable, rare teas for a remarkably unique teatime experience. Whether you are looking for a juicy tea and meat pairing, a sharp and fresh tea and seafood duo or an adventurous indulgent tea and the chocolate dessert pairing, explore a unity of flavours and stimulate your senses.*

*We are partnered with The Tea Group to deliver outstanding quality, exemplary taste and bespoke teas for each of our guests to savour. Respecting history and the traditions of tea and the role it plays in international culture, our teatime menu has been curated to offer a variety of tastes and authentic ceremonies, exclusively for your enjoyment.*

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### INFUSIONS ✓

#### **FOREST FRUIT**

Rich and juicy fruit with citrus notes

#### **CHAMOMILE**

A light & herbal flavour with a soothing  
and creamy finish

#### **PEPPERMINT**

Refreshing & elegant with a sweet fresh finish  
and cooling sensation

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### BLACK TEA ✓

#### BRITISH GROWN JERSEY

Vibrant & malty with delicate caramel notes

#### SMOKY MOUNTAIN TEA

Rose, apple & lemon with subtle smoke and citrus freshness

#### DARJEELING FIRST FLUSH

An elegant medium body with subtle muscatel notes described as the Champagne of teas with a delicate aroma and smooth peach finish

### WHITE TEA ✓

#### CRISTALLO

Sweet and elegant flavour of white tea with an undertone of juicy peach and sharp pomegranate notes

### GREEN TEA ✓

#### EXCLUSIVE & RARE SENCHA

Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish

#### CHESTNUT HOJICHA

Roasted Japanese green tea made from stalks, with smoky caramel notes

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## *Tea Selection*

### ICED TEA

#### **GREEN TEA CURLS**



Matcha tea, sencha tea, mint leaves, lemon juice

#### **PEACH & ORANGE**

Peach tea, elderflower syrup, fresh orange juice

#### **STRAWBERRY CARAMEL**

Strawberry tea, caramel syrup, elderflower syrup, lime juice

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