BREAKFAST

FULL INTERNATIONAL BREAKFAST | 34

ADD A GLASS OF BARONS DE ROTHSCHILD BRUT CHAMPAGNE | 13

BEVERAGES

Freshly squeezed orange and grapefruit juice, healthy juice of the day Prosecco, still & sparkling water Selection of JING tea, Lavazza French press, cappuccino, espresso & caffé latte

CONTINENTAL BREAKFAST TABLE

An array of local and traditional breakfast bakeries and homemade cakes, grain cereals with honeycomb, cow's milk cheese, seasonal fruits, carved ham, salmon and cold cuts

FROM THE HOT BREAKFAST ROOM

Traditional English breakfast dishes. Live omelette and egg station. Selection of Maltese bread.

FROM THE KITCHEN

Traditional Maltese *Balbuljata* Simmered tomatoes, corned beef, onions, garlic, and eggs

or

Two poached eggs served with English muffin

and hollandaise sauce

Plain or Royal or Benedict

Grilled kippers, lemon, parsley, garlic butter

or

Creamy porridge Salty or sweet with honey & almonds or

Waffle with peanut butter, banana, golden syrup

VEGAN BREAKFAST | 30

Healthy fresh juice, Prosecco, selection of Lavazza coffee and JING tea Gluten-free toast and gluten-free cupcake Baked pumpkin, chickpeas and pomegranate Gluten-free crostini with crushed avocado, red kidney beans Carved pineapple

> Utmost care is taken to accommodate all allergen and dietary requests. Please advise us in advance if you have any particular requirements.

We are mindful of the impact of our product sourcing choices, and our goal remains to reduce food miles. Our chefs and supply teams increasingly source local, seasonal and sustainable produce. Tea, coffee and fish are sustainably sourced.