

BREAKFAST LADIES DAY MENU

VEGAN SPIRULINA CHIA PUDDING

Vegan blue spirulina chia pudding with almond and coconut milk, and exotic fruit selection and honey granola. 🌱(N)

Dhs-67 Dhs 33.5



DELIGHTFUL EGGS

EGGS YOUR WAY

Three eggs, cooked to your preference (boiled, sunny-side up, scrambled or plain omelette). Served with toasted bread and half-roasted tomato. **Dhs-40 Dhs 20**

Add cheese, mushroom or spinach (+ Dhs-10 Dhs 5 each)
Add salmon, bacon or sausage (+ Dhs-15 Dhs 7.5 each)

L'OCCITANE WAFFLE

Turmeric savory waffle served with your choice of egg, smoked salmon, cream cheese and cherry tomatoes. (D,G) **Dhs-62 Dhs 31**

LOBSTER EGGS BENEDICT

Two poached eggs on brioche toasted bread, hollandaise sauce served with Canadian lobster & avocado salad. (S,G,D) **Dhs-99 Dhs 49.5**

L'OCCITANE SHAKSHOUKA

Three eggs poached in rose infused tomato harissa sauce with halloumi, capsicum & smoky eggplants. (D,N) **Dhs-67 Dhs 33.5**

EGGS BENEDICT

Two poached eggs on toasted bread, hollandaise sauce with choice of smoked salmon and asparagus or mushroom and spinach or grilled veal bacon with avocado. (D,G) **Dhs-75 Dhs 37.5**

VEGAN TOFU WRAP

Flatbread wrap with turmeric scrambled tofu, rocket leaves, roasted pepper spread, and tomato served with mashed avocado. 🌱(G,V) **Dhs-55 Dhs 27.5**

AVOCADO ON RUSTIC TOAST

Toasted artisanal bread topped with avocado & a triple seeds mix served with your choice of egg, along with a tofu vegan sauce. (G,N) **Dhs-67 Dhs 33.5**

FRESH BERRIES GRANOLA

Freshly whipped Greek yogurt with granola mix, cocoa crumble, cassis coulis and seasonal fruits. (D,G,N) **Dhs-55 Dhs 27.5**



PANCAKE TRIO

Fluffy pancake tower served with whipped ricotta, crème anglaise, berries with an almond crumble and a trio of sauces - chantilly cream, maple syrup and chocolate hazelnut spread. (D,G,N) **Dhs-67 Dhs 33.5**

RAINBOW FRUIT SALAD

Fresh fruit selection steeped in passion fruit and vanilla syrup topped with crunchy almond flakes. (V) **Dhs-45 Dhs 22.5**

SUPER FOOD AÇAÍ

Fresh fruit selection steeped in almond milk blended with Brazilian açai & banana smoothie served with a homemade crunchy granola. 🌱(N,V) **Dhs-67 Dhs 33.5**

PAIN PERDU

Hand crafted brioche brûlée, custard cream, almond crumble, strawberry infused cream cheese, fresh fruits and herbs. (D,G,N) **Dhs-67 Dhs 33.5**



BEEF CHEEKS EGGS BENEDICT

Two poached eggs on brioche toasted bread served with tender beef cheeks, avocado and crispy potatoes. (D,G)

Dhs-82- Dhs 41