



## Buffet Breakfast

With the selection of one a la carte breakfast course, your choice is served with a variety of gourmet breads and pastries from our bakery and an array of breakfast delicacies from the Market buffet

A selection of coffee or tea is offered

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### Beverage

bottles of daily fresh juice and fresh fruit smoothies

### Seasonal Fruit

carved tropical and western fruit, Chef's fruit salad

### Yogurt & Muesli

natural, mixed berries, mango, flavour of the day

### Cereal, Nuts, and Dry Fruit

hazelnut, walnut, apricot, kiwi, mango

### Bakery

breads, croissant, chocolatine, pain au raisin

### Pastry

cake, select muffins and cookies of the day

### Charcuterie

chorizo, braesola, salami, ham

### Cheese

gruyere, gouda, cheddar, blue

### Preserves & Jam

jam selection, honey, chocolate spread

### Condiment

cherry, tomato, lettuce, olive



## A la Carte

### Omelet Creation

egg or egg white, chosen garnish, served with confit tomato and sourdough toast

*Veg & Herb* tomato, onion, spinach, capsicum, mushroom, leek, black olive,  
fresh herbs, chili

*Cheese* cheddar, parmesan, mozzarella, feta

*Protein* salmon, ham, chorizo

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### Kandolhu Breakfast

two eggs any style: poached, sunny up, boiled, scrambled  
sausage choice, bacon, hash brown, baked beans, grilled tomato, mushroom

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### Eggs Benedict

two poached eggs, prime bacon, espuma hollandaise, homemade English muffin, rocket  
herb

*Eggs Benedict Royale with salmon optional*  
*Black truffle topping additional free of charge*

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### Masala Dosa [v]

Indian rice crepe, curried potato, house-made chutney

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### Breaky Bruschetta [v]

two poached eggs, tomato and avocado salsa, rocket herb, toasted country loaf

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### Huevos Rancheros [v]

grilled tortilla, fried eggs, black bean, spicy tomato, haloumi,  
coriander, lime

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[v] vegetarian option



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## Flavours of the East

### **Maldivian Wake Up**

local reef fish curry, chapatti, tuna sambal, steamed jasmine rice, onion salad

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### **Sunrise Ramen [v]**

poached eggs, garden broth, egg noodle, shitake, bok choy, spring onion, sesame

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### **Thai Congee**

rice porridge, fresh yellowfin tuna, ginger, lemongrass broth  
*vegetarian egg [v]*

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## Sweet Touch [v]

### **Buttermilk Pancake**

vanilla mascarpone, star anise-spiced pineapple, shaved island coconut

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### **Espresso Porridge [v]**

Lavazza extract, coconut, hazelnut, sultana, golden syrup

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### **Cinnamon French Toast**

Valrhona chocolate sauce, grilled Kandalhu banana

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### **Golden Waffle**

Canadian maple syrup, pecan nut pralinée, anchor butter

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[v] vegetarian option



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## Beverages

sparkling or still mineral water  
hot or cold milk  
hot or cold soya milk  
hot or cold chocolate milk  
regular or decaffeinated coffee  
teas and herbal infusions  
espresso – regular or decaffeinated  
double espresso – regular or decaffeinated  
cappuccino – regular or decaffeinated  
café latte – regular or decaffeinated  
tropical fruit smoothie  
red fruit smoothie  
high protein mango cardamom smoothie  
low calorie fruit smoothie

## On Departure

### **Early Departure Breakfast**

personalised bagel  
variety of breads and pastry from our bakery  
freshly cut fruit  
housemade yogurt  
muesli  
charcuterie and cheese  
preserves, marmalade, and honey  
fresh orange or grapefruit juice

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