

Breakfast Menu





Breakfast Bento ~ \$10+ / bento

Big Brekkie

Scrambled Egg, Chipolata Sausage, Roasted Mushroom, Tomato & Sliced Bread

Eggs Benny (Choice of Turkey Ham or Smoked Salmon)

Hollandaise Sauce, Soft Boiled Egg, Sautéed Spinach, Brioche, Roasted Tomato

“Kin Yan” Mushroom Salad with Truffle Wavu (V)

Roasted Basil Tomato, Broccoli, Farmed Egg, Homegrown Garden Greens

Avocado on Toast (V)

Sourdough Bread, Soft Boiled Egg, Feta Cheese, Roasted Tomato, Homegrown Garden Greens

Hong Kong Dim Sum Delight

Chicken Siew Mai, Prawn Har Gao, Barbecue Chicken Pau & Loh Mai Kai

Truffle Egg Mayo Croissant (V)

Truffle Pâté, Farmed Eggs, Homegrown Garden Greens

Rosemary Chicken & Emmental Cheese Ciabatta

Ciabatta Bread, Honey Mustard Sauce, Homegrown Garden Greens

Masala Potato Egg Frittata (V)

Curry Cauliflower Bites, Medu Vada, Tomato Chutney

Coconut Chia Seed Pudding (V)

Freshly Cut Fruits, Vanilla Granola, Dried Fruits, Almond Nut

Orange Overnight Oats (V)

Freshly Cut Fruits, Dark Chocolate, Dried Fruits, Walnut



Breakfast Buffet Menu ~ \$15+ /pax

Sunrise Delight Breakfast

Savoury

DIY Porridge with Assortment of Condiments (V)
(Youtiao, Braised Peanut, Century Egg, Salted Duck Egg, Fried Shallot, Scallion)

Fried Chicken Karaage
Long Bean Frittata Egg (V)
Potato Begedil (V)
Ikan Bilis, Peanut, Cucumber & Sambal Chili
Steamed Nasi Lemak Rice

Sweet

Nonya Inspired Ondeh-Ondeh Cake
Tropical Fruit Platter

Rise and Shine Breakfast

Savoury

DIY Japanese Ochazuke (Green Tea over Rice)
(Salmon, Steamed Pearl Rice, Pickled Vegetable, Furikake, Kazumi Nori, Scallion)

Creamy Scrambled Egg
Chicken Chipolata Sausage
Roasted Herbal Tomato
Sautéed Rosemary Mushroom
Potato Hashbrown

Sweet

Cinnamon Orange Breakfast Pound Cake
Tropical Fruit Platter

Beverages (Add on)

Coffee & Tea @ \$2+ per pax
Orange Juice @ \$2+ per pax

Catering & Transportation Fee @ \$150+ per event. Prices are subject to prevailing GST.



Breakfast Buffet Menu ~ \$15+ /pax

Dawn Delights Breakfast

Savoury

DIY Macaroni Soup
(Shredded Chicken, Mixed Vegetable Fried Shallot, Spring Onion)

Indian Spice Potato Frittata (V)

Indian Butter Chicken

Potato Samosa (V)

Vegetable Dacha with Cauliflower, Carrot and Eggplant (V)

Naan Bread

Sweet

Banana Loaf Cake

Tropical Fruit Platter

Sunshine Starters Breakfast

Savoury

DIY Overnight with Choice of Topping
(Vanilla Granola, Dried Cranberries, Pumpkin Seeds, Berries Compote, Almond Nut)

Locally Farmed Garden Green Salad with Lemon Herb Vinigrette (V)

Avocado Egg Mayo Sandwich (V)

Smoked Salmon Dill Lemon Crème Mini Croissant

Zucchini & Cheese Egg Frittata (V)

Baked Mini Chicken Pie

Sweet

Chocolate Pound Cake

Tropical Fruit Platter

Beverages (Add on)

Coffee & Tea @ \$2+ per pax

Orange Juice @ \$2+ per pax

Catering & Transportation Fee @ \$150+ per event. Prices are subject to prevailing GST.

Shook!
Kitchen
Catering