

HIGH STREET grill



Breakfast Menu

Fresh Fruit Bowl \$105 蜂蜜鮮果乳酪碗

fresh seasonal fruit served with vanilla yoghurt and organic honey

Coconut Porridge \$110 香蕉草莓燕麥糊

nourishing and delicious vegan and gluten free breakfast option. creamy coconut porridge topped with bananas blueberries, toasted coconut, macadamia nuts and a drizzle of maple syrup



Quinoa Breakfast Bowl \$115 藜麥乳酪早餐碗

greek yoghurt, mix berries, almonds, sunflower seeds and pomegranate, with minted honey



Breakfast Bruschetta \$128 蕃茄脆牛油果蛋多士

a mix of chopped tomato, avocado and feta cheese, on toasted sourdough; topped with 2 poached eggs and with citrus hollandaise

Smoked Salmon Rosti \$128 煙三文魚薯餅

avocado, baby spinach and smoked salmon, layered on a crispy potato rosti: topped with a poached eggs and citrus hollandaise

Savoury Minced Beef on Dough Toast \$125

鹹味牛肉多士

with a rocket and parmesan salad and sour dough toast

Banana & Blueberry Pancakes \$115 香蕉藍莓班戟

with whipped cream and vanilla ice cream & maple syrup

Eggs Benny Traditional 班尼迪克蛋

A classic favourite.....

2 poached eggs, on toasted english muffin; with citrus hollandaise sauce

Choose:

Classic – with ham and spinach \$115 火腿，菠菜

American – bacon and avocado smash \$120 煙肉，牛油果蓉

Marianne- with smoked salmon and avocado smash \$120 煙三文魚，牛油果蓉



Potatoes Bravas \$128 蒜香炸馬鈴薯

skillet bake with chorizo, fried egg, garlic aioli and paprika

HSG Eggs as you like \$60 多士蛋 (煎蛋, 水煮蛋, 炒蛋)

served on toasted sourdough.

fried/ poached/ scrambled

Goat Cheese Scrambled Eggs \$128

羽衣甘藍山羊奶酪炒蛋

with kale, sunflower seeds salad with pesto sauce



Egg Omelette \$128 奄列(選三款)

with selection of fillings (choose any 3)

ham, smoked salmon, chicken, tomato, spinach, mushrooms, onion, asparagus, crispy chorizo, brie or swiss. 火腿, 煙熏三文魚, 雞肉, 番茄, 菠菜, 蘑菇, 洋蔥, 蘆筍, 西班牙腸或瑞士芝士



The BIG Grill Fry Up \$140

雞蛋豬肉腸, 脆皮煙肉, 烤番茄, 蘑菇, 烤豆, 西班牙香腸, 烤麵包
eggs as you like with pork breakfast sausages, crispy bacon, grilled ripe tomato, mushrooms, baked beans, spicy chorizo and toasted sourdough



Warm Green Breakfast Bowl \$135

藜麥, 羽衣甘藍, 菠菜荷包蛋
quinoa, kale, baby spinach, garlic, avocado, almonds, pan fried halloumi and soft poached egg

Shakshuka \$95

香辣地中海配烩蛋多士

mediterranean style poached eggs in a rich tomato & capsicum sauce served with toast

Pumpkin Smash on Sourdough Toast \$128

南瓜蓉荷包蛋配烤麵包

sourdough toast topped with hummus, pumpkin smash with crispy kale and soft poached egg. add crispy bacon +\$35



Breakfast Sides

bacon, sausages, eggs, baked beans, grilled tomato, spinach, onion, asparagus, mushrooms, hash brown, swiss cheese, brie cheese, avocado \$30

ham, chicken, mini steak, smoked salmon \$45

prices subject to 10% service charge