

## WORLD FLAVORS

### HOT & SOUR NOODLE SOUP

chicken bouillon, garlic, chili, green onions, cilantro, ginger, snake bean, noodles, lemon wedge, lemon grass, sesame and soy dressing, fried onion

### SHAKSHOUKA

Maghrebi dish of eggs poached in a sauce of tomatoes, olive oil, peppers, onion, garlic, cumin, paprika, and cayenne served with freshly baked pita bread

### SAUSAGE CREOLE

house made beef sausage in a fragrant spicy tomato casserole, chili, capsicum and paprika served with freshly baked roti bread

### LENTIL DOSA-PANCAKE

lentil pancake made without eggs, tempered potatoes, turmeric, chili, fresh coriander, yogurt and garden mint chutney

## SINGLE ORIGIN COFFEE

Our Tanzanian SL28 Ngorongoro Single Origin coffee is a 100% arabica SL28 coffee bean. It is a single origin microlot specialty coffee from the region of Ngorongoro crater in Tanzania, grown in a high-altitude farm, from 1,900 to 2,200m above sea level.

This full washed AA coffee extraction showcases sweet notes of ripe berries, bergamot and spiced rum with underlying hints of blackcurrant and cocoa. It boasts a velvety body with a lingering chocolaty and fermented cherry aftertaste, delivering an exceptional vibrant acidity and a fresh clean finish.

## BOTANICAL INFUSION

Exclusively created for Platte Island, our signature botanical blend is crafted in partnership with Avantcha.

A fully sustainable, vibrant and refreshing blend that features vanilla, rooibos, mango, hibiscus, rosehip, and orange.

## ISLAND SPECIALITIES

### LOCAL EGGS

served your way, locally sourced from Mr. Flavien Francourt's farm

### ENGLISH BREAKFAST

2 local eggs served your way with hash browns, mushrooms, baked beans and tomatoes, choice of beef or pork bacon, beef, pork or chicken sausage

### EGGS BENEDICT

poached eggs, freshly baked muffins, spinach and hollandaise choice of smoked salmon, pork ham, bacon or chicken pastrami

### SCRAMBLED EGGS A LA TRUFFE

truffle cream spread, wholewheat toast, arugula, sea salt

### AVOCADO TOAST

shaved boiled egg or grilled halloumi, avocado, tomato dakoos, olive oil, herbs, wholewheat toast with grains

### CREPES

French style pancakes with Nutella, sugar, banana or honey

### BREAD BASKET

choice of seeded wholewheat and sourdough bread, butter, housemade jam of the day and salmon mousse

## WELLNESS BOOST

### PLATTE PORRIDGE

buckwheat or rolled oats made your way topped with your choice of nuts, honey, dried fruit or cinnamon

### MORINGA POWER PLATE

hard boiled egg, avocado, garden leaves, edamame beans, moringa, mixed seeds, lemon, extra virgin olive oil

### POWER SMOOTHIE

banana, goji berry, pineapple, yogurt

### RAW CHIA PUDDING

spices, chia seeds, carrot, orange, coconut

## ISLAND SELECTION

Thoughtfully prepared by our Chefs, the Island Selection includes house-made Platte Island granola yogurt, seasonal fruits, a curated assortment of cheeses, hummus of the day, warm pita bread, and vegetable crudités. Presented in a bespoke box, the selection is complemented by our daily breakfast surprises brought to your table during the meal.