

## BREAKFAST MENU

*Enjoy our OMRI continental breakfast buffet – 375*

*Elevate your morning with bubbly – 550*

<b>Full House</b> ( <i>e, g</i> )	160
2 Fried Eggs, Chicken or Beef Sausage, Grilled Tomato, Sautéed Mushrooms, Smoked Chicken, Batata Harra, served with Sourdough Toast	
<b>Omelette</b> ( <i>v, e, d, g</i> )	140
3 Egg Omelette with a choice of filling – Cheese, Spinach, Onion, Tomato, Mushrooms, served with Sourdough Toast	
<b>Scrambled Eggs Breakfast</b> ( <i>v, e, g</i> )	140
Creamy Scrambled Eggs, Herbed Mushrooms, Sautéed Tomato, Avocado, Garlic, Parsley, Batata Harra, served with Sourdough Toast	
<b>Poached Eggs With Labneh &amp; Sumac</b> ( <i>v, e, d</i> )	120
2 Poached Eggs, Creamy Labneh, Sumac and Micro Herbs served with Sourdough Toast	
<b>Cape Poached Eggs</b> ( <i>e, d, g</i> )	155
2 Poached Eggs on an English Muffin with Spinach, Biltong Crumble, Hollandaise and Micro Herbs	
<b>Classic Eggs Benedict</b> ( <i>e, d, g</i> )	160
2 Poached Eggs on an English Muffin, Sautéed Spinach, Hollandaise, Micro Herbs, with a choice of Macon or Smoked Salmon	
<b>Avo Toast</b> ( <i>v, e, d, se</i> )	145
Avocado, Lemon Labneh served on Rye Toast, Micro Herbs and Toasted Seeds <i>Add Poached Egg – 20</i> <i>Add Smoked Salmon Trout – 85</i>	
<b>Fynbos Honey Halloumi</b> ( <i>v, d, g, n, se</i> )	180
Crispy Halloumi, Fynbos Honey, Caramelised Peaches, Rocket, Hazelnuts, served with Seeded Bread	

*ce – Celery cr – Crustaceans d – Dairy e – Eggs g – Gluten lu – Lupins mo – Molluscs  
m – Mustard n – Nuts se – Sesame seeds sf – Shellfish so – Soy ve – Vegan v – Vegetarian*

## SWEET

<b>Greek Yoghurt Parfait</b> ( <i>d, gf</i> )	115
Greek Yoghurt, Mixed Berry Compote, Fresh Berries, Morea House Granola, Fynbos Honey	
<b>Warm Oatmeal</b> ( <i>ve, g</i> )	145
Coconut Cinnamon Oats, Fynbos Honey, Brulée Citrus, Banana Chips and Coconut Crumble	
<b>Overnight Oats</b> ( <i>v, gf</i> )	130
Rolled Oats soaked in Yoghurt, topped with Turkish Apricots, Dried Cranberries, Mixed Seeds and Fresh Fruits	
<b>Pastry Basket</b> ( <i>v, g, d</i> )	185
Croissant, Danish pastry, Muffin, Scone, served with Chantilly Cream, Mozzarella and Strawberry Jam	
<b>Seasonal Fruit Platter</b> ( <i>ve</i> )	125
Selection of Seasonal Sliced Fruits	

All prices include vat. A discretionary 15% service charge may apply to all tables of 6 or more. No alcohol will be served to persons under 18. Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. Non-halaal and non-kosher foods are also prepared and served on the premises. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts and other food allergens may be present. If you have any concerns regarding food allergies, please alert your server prior to ordering.