



Stock.Room

Ala Carte Breakfast Menu

CEREALS (G,N) **

a.) signature homemade roasted organic palm nectar granola
whole grain cereal flakes

b.) koko krunch

c.) cornflakes

milks: low-fat, almond, soy, whole (D)

MIGHTY, MIGHTY POWER SMOOTHIE BOWL (D,N) *

almond milk, roasted almonds granola, mixed berries,
banana, mango, coconut water, toasted coconut, goji berries

GREEK YOGHURT (D,N) *

roasted organic palm nectar granola cashews,
coconut, ginger, blueberries

AVOCADO TOAST (G) **

rustic country bread, avocado smash, wild rocket,
honey mustard coriander chili dressing

poached egg: (E)

KHLONG PHAI FARM FREE RANGE EGGS (E,G)

a choice of 2 eggs any style: fried egg, scramble, omelets,
hard boiled egg, soft boiled egg, poached egg

a choice of side dish: oven roasted potatoes, seared tomato,
sautéed mushroom, bacon, pork sausage, chicken sausage

bread choices: sourdough, multigrain, sliced baguettes

CHARCUTERIE & CHEESE BOARD (P,G,D)

prosciutto emiliano, spanish chorizo, pecorino, brie
homemade olive rosemary baguette crusts, homemade daily
jam, grapes, olives

SHAKSHUKA (D,E) *

2 sunny side up eggs, bell peppers, onions, tomatoes, cumin

CHINESE (G,SF,P)

dim sum basket, pork shumai, charcoal bun, shrimp ha gou,
sour sauce, crispy garlic

SMOKED SALMON EGGS BENEDICT (E,D,SF)

poached egg, sautéed spinach, salmon, hollandaise sauce

BACON EGG ROLL (E,G,P)

roasted tomatoes, basil, salsa
roasted chipotle herb breakfast potatoes

BANANA BERRIES PANCAKE (G)

caramelized banana, daily berries, coconut flakes

BACON FRENCH TOAST (P,D,G)

toasted walnut, maple syrup

CHICKEN NOODLE SOUP

green onion, crispy garlic

CHICKEN CONGEE

soy sauce, ginger, green onion, crispy vermicelli

LOCAL, SEASONAL FRUIT PLATTER

green mango, watermelon, pineapple, passion fruit

KIDS MENU

scramble eggs (E), toasted bread (G),
chicken sausage, bacon (E,P)

mini pancake, caramelized banana,
chocolate sauce, berries (G,D)

plain congee, soy sauce, crispy vermicelli (G)

berry yoghurt, homemade granola (N,D)