



Stock.Room

A la Carte Breakfast Menu

Served between 6:30 a.m. - 10:30 a.m.

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

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

GREEK YOGHURT (D,N,V)

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

AVOCADO TOAST (G,VG)

rustic country bread, avocado smash, wild rocket and 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 and olives

SHAKSHUKA (D,E,V)

1 sunny side up eggs, bell peppers, onions, tomatoes and cumin

CHINESE (G,P,SF)

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

SMOKED SALMON EGGS BENEDICT (E,D,SF)

poached egg, sautéed spinach, salmon and 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 and coconut flakes

BACON FRENCH TOAST (D,G,N,P)

toasted walnuts and maple syrup

CHICKEN CONGEE (SS)

soy sauce, ginger, green onion and crispy vermicelli

EGG WHITES SCRAMBLED, AVOCADO, QUINOA BOWL (V)

kale, snap peas, pickled purple cabbage, feta cheese, spinach, zucchini, alfalfa sprouts and coriander lime dressing

CRISPY FALAFEL, KALE, SOFT POACHED BREAKFAST SALAD (V)

cos lettuce, rocket, baby spinach, cucumbers, cabbage and greek yoghurt emulsion

SPICY & SOUR ASSORTED MUSHROOM COCONUT SOUP (VG)

coconut milk, galangal, kaffir lime leaves, lemongrass, chili, mixed local mushroom, lime and spring onion

LOCAL, SEASONAL FRUIT PLATTER

green mango, watermelon, pineapple and passion fruit

KIDS MENU

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

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

plain congee, soy sauce, crispy vermicelli (G)

berry yoghurt, homemade granola (D,N)

YOUR MORNING CUP

espresso, latte (hot/iced), cappucino (hot/iced)

macchiato, chocolate (hot/iced)

VOYAGE TEA SELECTION

earl grey, english breakfast, sencha, chamomile, peppermint

JUICES

orange, pineapple, guava, mixed juice (carrot, apple)

SPECIAL OF THE DAY

PORK RIBS EGGS BENEDICT, WHITE BBQ SAUCE (D,G)

poached eggs, traditional english muffin, avocado, panzanella

breakfast potatoes and horseradish white BBQ sauce

FRIED PRAWN CAKE WITH PLUM SAUCE (P,SF)

breadcrumbs, shrimps meat and plum sauce

VEGAN MUSHROOMS SANDWICH (VG)

mushroom shimeji, baby spinach, tomato, BBQ Sauce and white toart sliced

CHICKEN TIKKA (D)

chat masala, garam masala, yoghurt spicy sauce and parata