

BREAKFAST MENU

For In-House Guests.

Monday through Thursday 9:00AM to 10:00AM
Friday, Saturday and Sunday. 8:00AM to 10:00AM

Fresh Squeezed Orange Juice

Apple Juice

Coffee

Tea

French Press Coffee

Casana T House Loose Tea

(Assam, Chai, Earl Grey, Jasmine Pearl, Mao Feng Green, Rose Flower, Peony White, Roselle
Hibiscus, Triple Mint, Chamomile, A Li Shan Oolong, Pu-Erh.)

Sunny Day

Sliced Avocado, Sunny Side Up Egg, Pumpkin Seed,
Toasted Multigrain Bread and Fruit Salad.

Lox Love

Smoked Salmon, Toasted Bagel, Cream Cheese,
Mixed Green Salad.

Parfait

Vanilla Greek Yogurt, Granola and Berries.

Tartine

Poached Egg on Mixed Green, Smoked Salmon, Goat Cheese,
Avocado and Toasted Multigrain Bread.

Energy Omelette

Mushroom and Cheese Omelette, Mixed Green, Toasted Multigrain Bread.

GB Waffles

with Sugar Powder, Maple Syrup

add the following:

Chocolate Sauce, Nutella, Whipped Cream or Sautéed Berries.

Addition: Bacon or Sausage.

** Please alert us of any dietary considerations.

** Outside Guests - There is an additional charge of \$25 (plus tax) for adults and \$20 (plus tax) per child. Please limit extra seating to two outside guests per breakfast.