

THE
BREAKFAST
ROOM

CONTINENTAL £26

Homemade bakery and pastry basket

Croissant, pain au chocolat, raisin roll, seasonal fruit danish and baguette

Assorted jams, honey and butter

Plain or fruit yogurt

Fresh juice, tea or coffee

ENGLISH £34

Homemade bakery and pastry basket

Croissant, pain au chocolat, raisin roll, seasonal fruit danish and baguette

Assorted jams, honey and butter

Your choice of eggs served with toast and garnishes:

Bacon, sausage, tomato, baked beans and mushrooms

Plain or fruit yogurt

Gourmet muesli

Fresh juice, tea or coffee

AMERICAN £34

Homemade bakery and pastry basket

Croissant, pain au chocolat, raisin roll, seasonal fruit danish and baguette

Peanut butter, assorted jams, honey and butter

Fried eggs served with bacon and sausage

Hash browns

Pancake or French toast

Served with maple syrup or chocolate sauce

Fresh juice, tea or coffee

HEALTHY BY WORKSHOP £34

Sugar free smoothie:

Green with envy, Spirulina or Protein shake

White omelette of your choice

Quinoa porridge with coconut water

Dairy, gluten and lactose free coconut milk yogurt

Tea or Barley coffee

CHINESE	£35
Steamed shrimp dumpling 水晶鲜虾饺	
Chicken congee served with preserved vegetables 鸡肉粥伴小菜	
Century egg 皮蛋	
Deep fried doughnuts 油条	
Steamed pork bun 叉烧包	
Fruit plate 新鲜水果盘	
Freshly squeezed juice or soya milk 鲜榨果汁 或 豆浆	
Keemun Mao Feng black tea or Jasmine green tea 祁红毛峰 或 茉莉绿茶	

LEBANESE	£35
Labneh	
<i>Cucumber, tomato, black olives, fresh mint and olive oil</i>	
Hummus with pita bread	
Grilled halloumi cheese	
Ful Medames or Shashouka	
Dried fruits and dates	
Fresh juice	
Fresh mint tea, black tea or Arabic coffee	

EGGS	
Your choice of eggs with three garnishes	£14
Florentine (spinach)	£15
Benedict (ham)	£17
Royale (smoked salmon)	£17
Lobster Royale	£38
Scrambled eggs with black truffle	£34
Cassiolette: baked eggs, roasted tomato, green peppers	£15
Poached eggs	£10

GARNISHES (extra garnish)	£4
Maple cured streaky bacon, ham, chicken sausage, gluten free pork sausage, smoked salmon, hash browns, Italian cheese, mushrooms, tomatoes, avocado, spinach	

SPECIALITIES

Cheese plate and crackers	£17
Selection of Italian cold cuts	£17
Crushed avocado on sourdough bread	£13
Smoked haddock and poached eggs	£24

BAKERY & PASTRY BASKET

Croissant, pain au chocolat, raisin roll, seasonal fruit danish and baguette <i>Served with butter, assorted jams, honey and chocolate spread</i>	£10
Blueberry muffin	£5
Gluten free rice and sunflower bread	£3
Gluten free bread, rye bread	£3

CLASSICS

£15

American pancakes with berries, Crêpes, Belgian waffles or French toast with caramelised banana <i>Served with maple syrup, chocolate sauce or whipped cream</i>	
---	--

FRUITS

Seasonal fruit salad	£12
Plate of mango	£14
Plate of papaya	£14
Assorted seasonal fruit plate	£13
Plate of mixed berries	£15

YOGURTS

£6

Plain, non-fat yogurt or fruit yogurt	
Dairy, gluten and lactose free coconut milk yogurt	
Greek yogurt with walnuts and honey	
Choice of garnish: berries, banana or fresh fruit	£4

ORGANIC CEREALS

£7

Gourmet muesli, Gluten free muesli, Bircher muesli	
Chocolate corn flakes, Sugar free corn flakes	
Oat flakes, Porridge, Quinoa porridge with coconut water	
Gluten free oats and quinoa granola	£8
Choice of garnish: berries, banana or fresh fruit	£4

JUICES	£7
Orange, Grapefruit, Apple, Pineapple Carrot, Tomato	
Freshly squeezed juice - orange or grapefruit	£10
SMOOTHIES	£10
Fresh mango, orange juice and passion fruit Green with envy <i>Avocado, spinach leaves, celery stick and parsley leaves</i>	
MOCKTAILS	£10
Exotic enclave <i>Agave extract, lime juice, coconut water, cucumber rolls and mint leaves</i> Natural attraction <i>Aloe vera, mango juice, lemon juice and eucalyptus</i>	
WORKSHOP SHAKE	£16
<i>Recommended by the team at Workshop, our resident gymnasium</i> Alkaliner <i>Workshop Essential Greens, coconut water, mint and spinach</i> <i>Aims to naturally restore the pH balance of the body.</i>	
COFFEE AND HOT CHOCOLATE	
French press, Espresso, Macchiato	£6
Double espresso, Cappuccino, Latte	£7
Flat White, Mocha	£7
Homemade hot chocolate from Alain Ducasse Manufacture in Paris	£7
TEAS	£7
Black <i>English Breakfast, Bulgari Earl Grey, Assam, Ceylon Orange, Pekoe, Decaffeinated Ceylon, Darjeeling 1st Flush, Keemun Maofeng, Lapsang Souchong Imperial</i> Green <i>Dragon Well, Jasmine Pearls, Japanese Sencha</i> White <i>Silver Needle</i> Aromatic <i>Earl Grey Sapphire with blackcurrant, Bulgari Pear and Apple, Green with Citrus and Ginkgo</i> Infusions <i>Peppermint, Mint, Chamomile, Lemon Verbena, Ginger, Lemongrass, Rooibos</i>	

A discretionary 12.5% service charge will be added to your bill.
Prices are in £, inclusive of VAT.