THE LOUNGE

BREAKFAST

お食事

PASTRIES & BREAD

Croissant (v) *(279 cal)* 5
Pain au chocolat (v) *(280 cal)* 5
Pain aux raisins (v) *(320 cal)* 5
Toast with a selection of jams & artisan butter (v) *(264 cal)* 5

Please see our breakfast display for daily specials.

HEALTHY & FRUITY

Almond granola, strained yoghurt, goji berries, bee pollen (v) *(556 cal)* 11

Buckwheat Bircher muesli, apple, miso salted pecan (v+) *(369 cal)* 12

Açai donburi (v+) *(372 cal)* 16
Banana, berries, candied soba

Berry bowl (v+) *(69 cal)* 18

BREAKFAST CLASSICS

Salmon & scrambled egg donburi *(813 cal)* 22

Eggs Benedict *(421 cal)* or Florentine (v) *(266 cal)* 18
Your choice of roasted ham or spinach
Served with English muffin, poached eggs & shiso hollandaise

Eggs Royale *(296 cal)* 21
Smoked salmon, English muffin, poached eggs, shiso hollandaise

Smashed Hass avocado (v+) *(179 cal)* 13.5
Sourdough, lemon, sunflower seeds, nori furikake
Add two poached eggs (311 cal) or smoked bacon (313 cal) 6
Add smoked salmon (237 cal) 8

Free range omelette *(720 cal)* 18
Choice of filling: tomato, onion, peppers, mushroom, spinach, chilli, cheese, turkey bacon

The Marylebone breakfast *(895 cal)* 25
Choice of eggs, sausage, bacon, vine tomato, Portobello mushroom, miso beans, hash brown, black pudding

Shakshukha eggs, smoked paprika, coriander (v) *(408 cal)* 16
Add smoked bacon 6

American pancakes (v) *(637 cal)* 16
Berries, whipped ricotta, yuzu, miso butter

Eggs of your choice on toast (v) *(407 cal)* 13

SIDES 6

Bacon *(106 cal)*
Cumberland sausage *(205 cal)*
Chicken sausage *(175 cal)*
Turkey bacon *(150 cal)*
Smoked salmon *(110 cal)* 8
Smashed avocado (v+) *(95 cal)* 8
Field mushrooms (v) *(37 cal)*
Hash browns (v) *(87 cal)*
Grilled halloumi (v) *(270 cal)*

COLD PRESSED & FRESH JUICES

Ginger shot *(31 cal)* 4.5
Orange juice *(124 cal)* 6.5
Apple juice *(138 cal)* 6.5

Dulce Verde *(88 cal)* 8
Cucumber, apple, lemon, mint, kale
Rouge *(95 cal)* 8
Beetroot, apple, ginger, lemon, aloe vera
O'Fresco *(82 cal)* 8
Apple, carrot, lemon, ginger, turmeric
Freshly pressed juice *(20 cal)* 8
Orange or pink grapefruit

COFFEE

Espresso, macchiato 4.5

Double espresso, cappuccino, latte, americano, hot chocolate, mocha, flat white 6.5

Matcha latte 10

TEA 6.5 per pot

English Breakfast
Earl Grey
Chamomile
Decaffeinated English Breakfast
Jade green
Botanical calm
Assam
Genmaicha
Triple mint
Rooibos
Lemon & ginger
Berry hibiscus
Lychee & rose

PREMIUM TEA 9 per pot

Kabuse sencha
Smoked Sakura wood
Hand-roasted lemongrass
Hand-rolled Jasmine pearl
Silver needle
Honey orchid
Lapsang souchong

DIGITAL MENU
Scan this QR code with your mobile device to access our digital menu and nutritional information.

(V) Vegetarian | (V+) Vegan
All prices are inclusive of VAT at the current rate.
A 12.5% discretionary service charge will be added to your bill.
If you have any dietary requirements or food allergies please inform your server.
In consideration of others, we kindly ask you to refrain from using your device's loudspeaker.

Please note we have a minimum spend policy of £20 per person for non resident guests, subject to manager's discretion.