THE NEST BY NARA

Breakfast Menu

PANCAKES

Fluffy pancakes
Maple syrup
Seasonal fruit



JUICES & INFUSED WATER

Fresh orange juice

Infused water
Cucumber, lemon and mint.

BREADS & PASTRIES

Selection of country bread - Veg G D N E
A variety of freshly baked breads including sourdough, multigrain and French baguette.

Assorted viennoiserie - Veg G D N E
Buttery classics: croissants, pain au chocolat and Danish pastries.

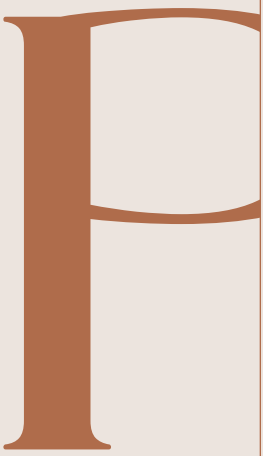
Veg - Vegetarian G - Gluten GF - Gluten-Free D - Dairy N - Nuts F - Fish E - Egg

CHEESE PLATTER

Cheese slices
Turkey breast slices
Beef pastrami
Smoked meat
Fresh herbs
Crackers and breadsticks



PLATTERS



The finest gourmet cheese platter - Veg D
Artisanal cheeses from around the world,
served with seasonal fruits and crackers.

Assorted dry meat cold cut platter - G
Premium cured meats such as salami and beef jerky,
paired with artisanal bread.

Arabic breakfast platter - Veg G D
A traditional mix of hummus, labneh,
olives and fresh vegetables.

Homemade granola - G D N
Toasted oats, nuts and dried fruit, served with yoghurt,
milk or almond milk.

Gluten-free pancakes - Veg GF
Fluffy gluten-free pancakes topped with maple syrup
and seasonal fruit.

Seasonal fruit salad - Veg
A vibrant medley of fresh seasonal fruits.

Smoked salmon bagel - G D F
Toasted bagel with cream cheese,
silky smoked salmon, capers and red onion.

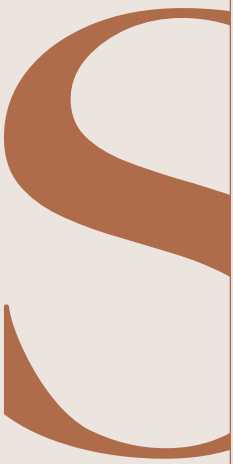
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SESAME-CRUSTED AVOCADO



Poached eggs
Sesame-crusted avocado
Crispy potato strands

SIGNATURE DISHES



Stuffed portobello mushroom - Veg N
A hearty baked mushroom filled with tofu scramble, served on a crispy dosa.

Shakshuka - Veg D
Poached eggs in spicy tomato harra sauce, finished with tatbelah and topped with shankleesh cheese.

Sesame-crusted avocado addict - Veg G N E
Poached eggs nestled in sesame-crusted avocado, served on a bed of crispy potato strands.

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