

AT THE OCEAN TERRACE

OCEAN TERRACE SIGNATURE BREAKFAST

R695 PER PERSON

Sparkling wine, oysters and home-cured salmon

CONTINENTAL BREAKFAST

SEASONAL (VG)

Sliced, whole and stewed fruit

CEREALS

*Branflakes | cornflakes | muesli | granola (G) | Bircher muesli
Rice Krispies | Accompanied by a selection of Greek and
flavoured yoghurts (D)*

SLICED MEAT SELECTION (P)

Parma ham | Black Forest ham | salami | pastrami

CHEESE BOARD (V, D, G)

*Gouda | Brie | Camembert | blue cheese | goat's cheese
assorted crackers and preserves*

CHEF'S BREAD SELECTION (VG, G)

*Health bread | 50% rye bread | brown bread | seed loaf
multi-grain*

SELECTION OF PASTRIES (V, D, G)

*Croissants | Danish pastries | doughnuts | scones | sticky
cinnamon buns | bran, carrot and banana muffins*

CONDIMENTS (V, VG, D, N)

*Strawberry jam | apricot jam | orange marmalade
whipped cream | cherry tomatoes | dill | cucumber | olives
cream cheese | feta cheese | lemon wedges | preserved and
pickled ginger | figs | onion marmalade | grated carrots
peppadews | gherkins | capers | nuts and seeds*

HOT ENGLISH BREAKFAST

SCRAMBLED EGGS (D)

SAVOURY MINCE

PORK AND BEEF SAUSAGES (P)

BACK AND STREAKY BACON (P)

SPICED LAMB SHISH KEBABS

POACHED HADDOCK IN CREAM (D)

SAUTÉED POTATOES AND ONION (V)

SAUTÉED MUSHROOMS (V)

BAKED BEANS, GRILLED TOMATOES WITH

BASIL PESTO (V, N)

CHAKALAKA (VG)

POTATO CAKES (V)

CONDIMENTS (VG)

*Mustard | fruit chutney | sweet chilli sauce | capers
tartare sauce | basil pesto | lemon wedges | gherkins
tomato and onion sambals | horseradish sauce
barbeque sauce*

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten | A-Alcohol | E-Egg

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Kindly note that a discretionary 10% service charge will be added to your bill. Thank you for your generosity.

FROM THE KITCHEN

JUNGLE OATS (V, D, G)

Cinnamon sugar | honey | berry compote

VEGAN GRANOLA (VG, N)

Soy/coconut milk | peanut butter | brûlée apple

OBH FRENCH TOAST (V, G, D)

Toasted brioche | stewed berries | icing sugar | homemade syrup

EGGS FLORENTINE (V, G, D)

Toasted English muffin | wilted spinach | poached eggs | sauce hollandaise

EGGS BENEDICT (P, G, D)

Toasted English muffin | crisp back bacon | poached eggs | sauce hollandaise

EGGS ROYALE (G, D)

Toasted English muffin | home-cured salmon | poached eggs | sauce hollandaise

OYSTER MORNAY (S, G, D)

Toasted English muffin | wilted spinach | steamed oysters | poached eggs | sauce mornay

INDIAN BREAKFAST (V, G, D)

Chilli scrambled eggs | butter bean curry | grilled soya sausage | sambals | roti

VEGAN OMELETTE (VG)

Chickpea flour | wilted spinach | blistered tomato | mushroom | grilled vegan cheese

CHICKEN LIVER STROGANOFF (D, G)

Lightly-spiced cream sauce | toasted croissant | soft poached egg | caramelised onion

PANCAKE AND WAFFLE STATION (VG, G)

*Whipped cream | maple syrup | cinnamon sugar | astros | smarties | strawberries
bananas | chocolate sauce | toffee sauce | berry sauce*

BEVERAGES

*Fruit smoothies | chocolate milk | green juice | sparkling and still water | sparkling wine (A)
orange juice | apple juice | fruit cocktail juice*

Please beware of our opportunist monkeys and do not feed them. Staff have been armed with water pistols and water-filled spray bottles. Please call a waiter should you have any issues.



V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten | A-Alcohol | E-Egg

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Kindly note that a discretionary 10% service charge will be added to your bill. Thank you for your generosity.