

Café Huraa

BREAKFAST

Avocado on Toast

Smashed Avocado, Lemon Zest, Extra Virgin Olive Oil,
Toasted Sourdough Bread

Chicken and Waffle

Crispy Waffle, Deep-fried Chicken

Crepe

Classic Chantilly Cream, Nutella, Mixed Berries

French Toast

Caramelized Butterscotch Popcorn

Sweet Pancake

Homemade Banana Pancake, Mixed Berries,
Classic Chantilly Cream

Sweet Waffle

Crispy Waffle, Classic Chantilly Cream, Raspberry Jam

Toasted Croissant

Black Forest Ham, Truffle, Cheddar Tomato

Croque Monsieur/ Madame

Ham, Cheese, Egg

Eggs Benedict

Poached Egg with Spinach, Pork Bacon, Hollandaise Sauce

Eggs Florentine

Poached Egg with Spinach, Smoked Salmon,
Hollandaise Sauce

Huevos Rancheros

Crispy Corn Tortilla, Black Bean, Slow Cooked Tomato,
Bell Pepper

Sri Lankan Egg Hoppers

Rice and Coconut Crepe, Egg, Onion Sambal,
Roasted Coconut

Maldivian Selection

Mashuni, Chicken Curry, Kopi Leaf Salad, Chapati

Masala Dosa

Dosa with Lentil, Coconut Chutney

Shakshouka

Tomato, Red Pepper Stew, Baked Egg, Spinach

ASIAN SELECTION

Chongqing Noodles

Stir-fried Ramen Noodles with Minced Pork,
Preserved Vegetables, Chili Oil, Sweet Bean Sauce

Egg Foo Young

Egg with Chicken, Bean Sprout, Shiitake Mushroom,
Red Pepper, Scallion, Foo Young Sauce with Jasmine Rice

Jian Bing

Wheat based Egg Crepe with Pork sausage, Scallions,
Coriander, Fermented Bean Curd and Laoganma Black
Bean in Chili Oil

Sheng Jian Dumpling

Pork and Onion Dumpling served with Spicy Tomato Dip,
Garlic and Vinegar Sauce, Spring Onion and Sesame Seeds

Stir-fried Eggs with Tomato

Scrambled Organic Eggs cooked with Tomato, Garlic,
Scallions served with Jasmine Rice

BEVERAGE

Champagne

30

Mimosa

28

Denotes the use of  Dairy  Egg  Fish  Gluten  Pork  Sesame Seeds  Shellfish  Soy Sauce

Prices are quoted in US dollars and subject to 10% service charge and applicable taxes