

STARTERS

- FRESH FRUIT [FOR TWO]
 Seasonal tropical fruit platter
- SALMON & CREAM CHEESE CIABATTA

 Tasmanian smoked salmon, cream cheese
 red onion marmalade, caper berries & toasted ciabatta
- HEALTHY ORGANIC GREENS \(\rightarrow \)
 Cherry tomatoes, cucumber & balsamic dressing
- AFFETTATI

 Parma ham, beef bresaola, pork salami, taleggio cheese toasted focaccia & mustard fruits
 - ORGANIC HONEY & ROASTED NUTS GRANOLA Seasonal berries with milk or yoghurt
- LANDAA BIRCHERMUESLI

 Green apple
 - Garamelized banana, cinnamon, raisins & brown sugar
- CEREAL

 Cornflakes, all bran, special k, rice krispies, coco pops

 with milk or yoghurt

ON THE SIDE

- - FRESH MANGO YOGHURT Greek yoghurt, mango puree
 - PASSION FRUIT SMOOTHIE
 Passion fruit, yoghurt, honey

INCREDIBLE HULK JUICE
Green apple, spinach, parsley and dill

CAGE FREE EGGS AND MORE

served with side of white, brown & multigrain toast

- LANDAA EGGS BENEDICT Poached eggs on toasted multigrain bread salmon, asparagus, lime-basil hollandaise, olive dust
- EGG WHITE OMELETTE

 Kale, mushrooms, tomatoes, asparagus
- FRITATTA ALL' ITALIANA

 Zucchini, onion, basil, parmesan
- SPANISH OMELETTE

 Peppers, onion, chorizo, potatoes, tomatoes, manchego cheese
- FLORENTINE OMELETTE
 Spinach, mushrooms, pecorino cheese
- TWO EGGS COOKED TO YOUR DESIRE with your choice of side of Farmer's turkey ham, crispy pork bacon, home made chicken or beef sausage
- POACHED EGG ON AVOCADO TOAST Sourdough bread, avocado & Landaa greens
- POACHED EGG IN TOMATO & BEAN CASSOULET Tomato, basil, zucchini

BLU SIGNATURE FAVOURITES

- FERRERO WAFFLES

 Creme fraiche, ferrero hazelnut spread, fresh mint
- RASPBERRY FRENCH TOAST
 Brioche bread, raspberry sorbet
- MALDIVIAN BREAKFAST \$\int\{\text{Local style mild tuna curry, home made chapati flat bread tuna mashuni salad, gula tuna croquettes}\$

Vatta Pitta Kapha Landaa Garden Herbs

Please advise your server of any food allergies and dietary preferences