



## TURKISH BREAKFAST

Menemen or eggs of your choice / Platter of assorted local cheeses / Marinated Aegean olives / Tomato and cucumber / Acuka spicy spread / Butter, Traditional Afyon clotted cream / Honeycomb, artisanal marmalades, tahini and grape molasses / Freshly baked Turkish breads and pastries

### EGGS

2 eggs of your preference

Poached, boiled, fried or scrambled

3 egg omelet (whole egg or egg white)

With your choice of tomato, cheese, mushroom, beef bacon, veal ham, bell pepper, onions, herbs

### SIDES

Grilled sucuk sausage

Crispy beef bacon

Sauteed forest mushrooms with thyme

Grilled tomatoes and asparagus

Herb rosti potatoes

Beef merguez sausage

Crispy Italian pork pancetta

### FAVOURITES

**Menemen**

Eggs scrambled with spicy tomato sauce

**Kaygana**

Egg, spinach and spring onion crepe with mint yogurt sauce

**Sucuklu Yumurta**

Grilled spicy sausage, 2 sunny side-up eggs

**Cheese Pide**

Baked Turkish flat bread

### BENEDICTS

**Rocca Eggs Benedict**

Savory waffle, veal ham, poached eggs, Hollandaise sauce

**Eggs Royal**

English muffin, smoked salmon, poached eggs, Hollandaise sauce

**Artichoke Florentine**

Grilled artichokes, sautéed spinach, poached eggs, Hollandaise sauce

### HEALTHY CHOICES

**Avocado Toast**

Crushed avocado, nut oil, chia and flax seeds on sour dough rye toast, topped with poached eggs

**Fritata**

Baked egg with zucchini, sundried tomato, “grayyer” cheese, rocket salad

**Foul Madammes**

A stew of cooked fava beans



## FROM THE GRIDDLE

Savory spinach **waffles**,  
marinated feta cheese, tomato coulis

Lemon and ricotta **pancakes**, citrus  
and roasted hazelnut syrup

Cinnamon **French toast**, Nutella  
and banana cream

Breakfast **Burrito**, grilled spicy sausage,  
scrambled egg, avocado, tomato and cheese

**Date Oatmeal**, almond and  
desiccated coconut, almond milk

**French crepes**, cinnamon whipped cream,  
mixed berry compote

**Herb potato hash**, onions, bell peppers,  
cheddar cheese, topped with poached eggs.  
Your choice of smoked salmon or veal bacon

**Breakfast panini**, veal ham, tomato compote,  
Emmental cheese, fried eggs

## COLD COMPOSITIONS

**Quinoa Fruit Salad**  
Seasonal fruit salad,  
quinoa, honey and lime

**Chia Bowl**  
Chia seeds with  
coconut and mango

**Honey And Almond Granola**  
Served with organic yoghurt,  
seasonal fruit and sliced almonds

**Smoked Salmon**  
Smoked salmon and cream cheese on toasted  
“Simit” bread

## JUICE BAR

**The Jump**  
Pineapple, spinach,  
cucumber, lettuce,  
celery, jalapeno

**Uprooted**  
Beetroot, carrot,  
apple, ginger

**Taste of Paradise**  
Pineapple,  
cucumber,  
apple, mint

**Morning Glory**  
Orange, grapefruit,  
carrot, cayenne,  
turmeric

## SMOOTHIES

Mixed berry  
Green tea and honey  
Strawberry and kiwi

## LASSI'S

(Blended with organic yoghurt)  
Mixed berry and rose water  
Banana and honey  
Mango and pineapple

## COFFEE & TEA SELECTION

Turkish coffee  
Espresso  
Macchiato  
Americano  
Hot chocolate  
Cappuccino  
Café Latte

**Turkish Tea**  
A wide selection of Raffles artisan  
teas and herbal infusions including  
English Breakfast, Earl Grey,  
Grand Jasmine and Chamomile tea.

Our special a la carte dishes & drinks are part of our Raffles Breakfast Experience.  
Please advise us of any special dietary requirements and/or allergies so we may personally cater to your needs.  
We will be happy to provide you with full details of dishes, regarding the products used and allergen substances.

