

15 STAMFORD

BREAKFAST

PASS AROUND SERVICE

Daily bakes & viennoiserie selection will be passed around by our Baker.

POWER SHOT

Prepared from a range of nutrient-packed super food juices, they deliver a powerful dose of key vitamins and minerals to boost the start of your day.

WAGON TROLLEY

Honeycomb, Truffle Honey, Honey, Dark Chocolate Spread, White Chocolate Spread, Passion Fruit Chocolate Spread

As part of our European heritage and quest for authenticity, we offer housemade chocolate spreads in all Kempinski hotels. A small touch of indulgence to this important meal of the day!

À LA CARTE

BREAKFAST CEREAL

Choice of: All Bran, Milo, Rice Krispies, Coco Pops, Raisin Bran, Corn Flakes
Served with fresh milk

HOUSEMADE BIRCHER MUESLI (N)

Rolled Oats, Green Apple, Banana, Yoghurt, Nuts, Berries, Honey

Kempinkis' best chefs from Central European and German Hotels entered a contest and this recipe was voted as the best Bircher Muesli blend in November 2013. The recipe was chosen for its winning combination of flavour and texture.

HOUSE MADE GRANOLA (N)

Mixed Dried Berries Compote, Fresh Berries, Honey, Toasted Walnuts

YOGHURT

Choice of: Plain, Blueberry, Strawberry, Apricot

MESCLUN SALAD (V)

Choice of Sauces: Sesame Dressing, Balsamic Vinaigrette

COLD CUTS, SMOKED FISH & CHEESE TOWER (P)

Served in a three-tier stand

SMOKED SALMON

Horseradish Cream, Capers

COLD CUTS PLATE (P)

Mustard, Horseradish Cream, Capers

CHEESE PLATE (N)

Crackers, Fruit Paste

TWO EGGS SELECTION (V)

Choice of: Sunny Side Up, Over Easy, Poached, Scrambled, Hard Boiled, Soft Boiled

OMELETTE

Choice of: Bell Pepper, Onion, Button Mushroom, Parmesan Cheese, Tomato, Honey Baked Ham

EGGS BENEDICT (P)

Poached Egg, English Muffin, Smoked Ham, Hollandaise Sauce

BREAKFAST PLATE (P)

Pork Sausage, Roasted Bacon, Sautéed Mushroom, Broiled Tomato, Baked Beans, Fried Egg

VEGETARIAN PLATE (V)

Baked Bean, Broiled Tomato, Sautéed Mushroom, Toast

(V) VEGETARIAN
(P) CONTAINS PORK
(N) CONTAINS NUT
(L) LACTOSE-FREE

Craving for something that is not on the menu?
Kindly inform our ambassador and we will be delighted to
create a special dish just for you.

Please also inform us if you have any food allergies or food intolerances.

LOCAL SPECIALITIES

True to our beliefs in cultural diversity and in the spirit of travel, each of our hotel offers you a local breakfast experience.

SINGAPORE TOAST PLATE (V)

Kaya Butter Toast, Soft Boiled Egg

STEAMED CHWEE KUEH (V)

Preserved Radish, Sambal Chilli

ROTI PRATA (N)

Chicken Curry

PRAWN NOODLE SOUP (P)

Yellow Noodle, Pork Rib, Prawn

NASI LEMAK (N)

Deep Fried Chicken Winglet, Fried Egg, Ikan Bilis, Peanuts, Otak Otak, Sambal Chilli

CONGEE SELECTION

PLAIN CONGEE (V)

Dough Fritter, Scallion

THREE EGGS CONGEE

Century Egg, Hen's Egg, Salted Egg, Dough Fritter, Scallion

CHICKEN CONGEE

Shredded Chicken, Dough Fritter, Scallion

PORK CONGEE (P)

Marinated Minced Pork Balls, Dough Fritter, Scallion

FISH CONGEE

Sliced Fish Fillets, Ginger, Dough Fritter, Scallion

SWEETS

FRENCH TOAST

Maple Vanilla Syrup

PANCAKE (V)

Berries, Maple Syrup

WAFFLE (V)

Berries, Maple Syrup

FRESH FRUIT PLATE (V)

BEVERAGES

MILK SELECTION

Fresh Milk, Low Fat Milk, Chocolate Milk, Soy Milk (L)

FRUIT JUICE

Create your own juice à la seconde with your choice of fruits and vegetables (Orange, Apple, Grapefruit, Watermelon, Carrot)

COFFEE SELECTION

Ristretto, Espresso, Americano, Macchiato, Double Espresso, Cappucino, Latte, Flat White Decaffeinated

TWG TEA SELECTION

Choice of: Chamomile, Earl Grey, English Breakfast, Grand Jasmine Tea, Moroccan Mint Tea