



SNACK MENU

BOWLS

GRANOLA

Lemon scented granola, 2% fat yogurt & fresh berries

CHIA PUDDING [V]

Chia seeds soaked in almond milk & cinnamon, with homemade strawberry marmalade **or** with thinly chopped mango & agave syrup

FRUIT SALAD [V]

Salad with seasonal & exotic fruits

ACAI SUPERFOOD [V]

Açaí palm purée topped with mango, blueberries, coconut flakes, lemon scented granola & chia seeds

BAKERY

PIES OF THE DAY

(Please consult our service team for the available options)

CROISSANTS

Plain

With homemade seasonal marmalade or Nutella

Almond

ANARI NAAN

Handmade Indian Naan bread, baked in the Josper oven, topped with fresh anari cheese, halloumi, honey & pecans

MOZARELLA NAAN

Handmade Indian Naan bread, baked in the Josper oven, topped with fresh mozzarella cheese, basil pesto, cherry tomatoes & aged balsamic vinegar

PLATTERS

FRESH SEASONAL FRUIT [V]

- 2 persons | 4 persons

Fresh seasonal & exotic fruits

TOWER DELIGHT

- 2 persons | 4 persons

Snacks & bites for morning or afternoon break

CHEESE | CHARCUTERIE | MIXED

- 2 persons | 4 persons

Selected & freshly sliced cheese & charcuterie

SANDWICH

VEGAN [V]

Chia bread slices, herb-marinated & grilled aubergine & courgette, carrot humous, olives & side spinach salad

TURKEY

Open multigrain bun with smoked turkey, ricotta cheese, cherry tomatoes & side spinach salad

SALMON

Open multigrain bun with gravlax salmon, cream cheese mousse, avocado & side spinach salad

EGGS BENEDICT

Served until 11:30am

FLORENTINE

Poached eggs on aromatic, slow – fermented bread with wilted spinach, Hollandaise sauce & side spinach salad

SALMON

Poached eggs on aromatic, slow – fermented bread with gravlax salmon, avocado, ricotta cheese, Hollandaise sauce & side spinach salad

PROSCIUTTO

Poached eggs on aromatic, slow – fermented bread with prosciutto di Parma, ricotta cheese, blueberry marmalade & side spinach salad

OMELETTES

Served until 11:30am

COTTO HAM

Omelette with prosciutto cotto, leeks, pecorino cheese, cherry tomatoes, kale leaves & airy yogurt cream

EGG-WHITES

Egg – white omelette with leeks, burrata cheese, cherry tomatoes, spinach leaves & aged balsamic vinegar

JAMON SERANO

Omelette with jamon Ibérico, mushrooms, pecorino cheese, black truffle flakes, arugula leaves & aged balsamic vinegar

