



BREAKFAST

For 7/8 ~ 13/8 only

M A I N

Crab and Avocado Eggs Royale

An elegant twist on classic Eggs Benedict, featuring lump crab meat and avocado slices atop toasted English muffins.

Egyptian Fava Bean and Chickpea Falafel Benedict

Crispy falafel made from a blend of fava beans and chickpeas, served on toasted pita bread with poached eggs, tahini hollandaise sauce, and a sprinkle of dukkah.

Israeli Breakfast Salad with Grilled Halloumi

A vibrant salad with a mix of seasonal greens, heirloom tomatoes, cucumbers, and radishes, tossed in a sumac vinaigrette.

Congee Royale

A luxurious version of the classic Asian rice porridge, made with a rich seafood broth, Hokkaido scallops, Alaskan king crab meat, and topped with a slow-cooked quail egg and edible gold leaf.

D E S S E R T

Japanese Dorayaki with Sweet Adzuki Filling

Soft and fluffy Japanese dorayaki pancakes filled with sweet adzuki red bean paste. Served with a side of black sesame ice cream and a drizzle of kuromitsu (brown sugar syrup).

Blueberry Ricotta Pancakes with Lavender-Infused Maple Syrup

Fluffy ricotta pancakes studded with plump blueberries, served with a drizzle of lavender-infused maple syrup and a quenelle of lemon-scented whipped cream.

Yume

Breakfast ~ RM65

