

# *The* MENU

## *BREAKFAST*

*\$200 per person*

### **KIHAVAH SIGNATURE**

CREAMY BAKED OEUFS EN COCOTTE, PAN-SEARED FOIE  
GRAS, TOASTED BRIOCHE BREAD, SOFT-BAKED  
IMPORTED BLACK TRUFFLE BRIE CHEESE

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### **EGGS BENEDICT**

CHOICE OF JAMON DE PARIS (FRENCH HAM) OR TURKEY  
HAM, POACHED EGGS, HOME-MADE ENGLISH MUFFIN,  
HOLLANDAISE SAUCE

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### **EGGS FLORENTINE**

POACHED EGGS, ORGANIC CREAMED SPINACH,  
BÉARNAISE SAUCE

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### **EGGS ROYALE**

POACHED EGGS, SMOKED SALMON, FRENCH SEVRUGA  
CAVIAR, HOLLANDAISE SAUCE

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ALL EGG DISHES ARE ACCOMPANIED WITH POTATO CROQUETTES, WILD  
MUSHROOM VOL-AU-VENTS AND AN ASSORTMENT OF COLD CUTS



## HOME-MADE SELECTION

FRESHLY BAKED BREAD, BRIOCHE, CROISSANT, DANISH,  
WAFFLES, FRENCH TOAST, BLUEBERRY PANCAKES  
SERVED WITH BUTTER, HOME-MADE JAMS AND  
MARMALADES

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## CHEESE PLATE

ASSORTED CHEESES, SELECTION OF TROPICAL FRESH  
FRUIT SERVED WITH WHIPPED TRUFFLE HONEY BUTTER

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## FRESHLY SQUEEZED JUICE

APPLE, CARROT, MANGO, ORANGE, WATERMELON OR  
PINEAPPLE

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## BEVERAGE SELECTION

TEA:

EARL GREY, ENGLISH BREAKFAST, ROYAL DARJEELING,  
CHAMOMILE, JASMINE, SENCHA, OR OUR JUNIPER  
INFUSED LEMONGRASS, GINGER AND LEMON HOUSE  
BREW

COFFEE:

AMERICANO, ESPRESSO, CAFÉ LATTE, CAFÉ AU LAIT,  
CAPPUCCINO, MACCHIATO, CAFÉ MOCHA,  
MOCHACCINO

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