



KEYOLHU

BREAKFAST MENU





FRUIT OF THE DAY



**YOUR BUTLER WILL ADVISE YOU REGARDING SEASONAL
SELECTIONS AVAILABLE**

Honeydew Melon

Kumquat

Orange

Cantaloupe

Passion Fruit

Plum

Red Apple

Kiwi

Guava

Green Grape

Pineapple

Longkong

Black Grape

Pomegranate

Yellow Melon

Banana

Honey Mango

Honey Pear

Papaya

Pink Grapefruit

Watermelon

Granny Smith

Pomelos

Pear

Rose Apple

Rambutan

Dragon Fruit

Fig

Jackfruit

Mangosteen

PORRIDGE & BREAKFAST PUDDINGS



QUINOA PORRIDGE

Quinoa Porridge, Almond Milk, Caramelized Pears, Almond Dulce,
Toasted Hazelnuts, Mint Leaf, Linseeds

(N, VG, V, GF)

COCO-LYCHEE SAGO

Sago Pudding, Coconut Milk, Lychee, Lime, Raspberry, White
Chocolate Ganache, Coriander

(VG, GF, D)

MATCHA - CHIA

Matcha & Chia Seed Pudding, Soy Milk, Strawberry Mousse,
Strawberry, Sweet Balsamic, Basil

(VG, GF, D)

CINNAMON OATS

Organic Oats, Rice Milk, Grated Carrots, Apple, Honey, Cinnamon,
Sun Dried Orange

(VG)

MALDIVIAN VANILLA CHIA

Caramelized Paw Paw, Coconut, Lime Jelly, Burnt Vanilla

(VG, GF)

BIRCHER MUESLI

Rolled Oats, Apricot, Mixed Seasonal Berries, Almond,
Organic Yoghurt

(N, D)

(N) CONTAINS NUTS (SF) SHELLFISH (VG) VEGETARIAN (V) VEGAN (GF) GLUTEN FREE
(D) DAIRY (P) PORK (AL) CONTAINS ALCOHOL



SMOOTHIE BOWLS



BLUEBERRY & GREEN APPLE

Blueberry & Green Apple Smoothie, Chia Seed,
Kiwi, Pomegranate, Banana, Marjoram,
Maria Spring Cereal, Coconut Yoghurt
(VG, V)

ORGANIC COCONUT YOGHURT

Toasted Almonds, Orange, Berries, Homemade Granola,
Wild Lavender Honey, Passion fruit
(N, VG, V)

MANGO & GINGER

Mango & Ginger Smoothie, Goji Berry,
Dragon Fruit, Passion Fruit, Pink Guava, Pineapple,
Papaya, Roasted Coconut, Coconut Yoghurt
(VG, V, GF)

MANGOSTEEN & RASPBERRY

Mangosteen & Raspberry Smoothie, Bee Pollen,
Rose Apple, Blackberry, Strawberry, Apricot,
Pistachio, Coco Berry Cereal, Mint , Coconut Yoghurt
(N, VG, V)

AVOCADO & BANANA SPIRULINA

Avocado, Yuzu, Spirulina & Banana Smoothie, Honey,
Blueberry, Puffed Rice Cereal, Mint, Coconut Yoghurt
(VG, V, GF)



ORGANIC CEREALS & MILK



CHOICE OF CEREALS

Maria Spring

Oriental

Dino

Coco Berry

Super Brain

Coco Porridge

Healthy For The Day

Strawberry Dream

Puffed Rice

CHOICE OF MILK

Soy Milk

Almond Milk

Rice Milk

Oats Milk

Cow Milk Semi-Skimmed

Cow Milk Full Fat

Cow Milk Low Fat



GRAIN SALADS



ORGANIC RED QUINOA SALAD

Cooked Red & White Quinoa, Organic Kale,
Chickpeas, Pine Nuts, Pomegranate,
Cucumber, Feta Cheese, Avocado,
Yoghurt & Lemon Dressing

(N, VG, GF, D)

KUDADOO SUPER FOOD SALAD

Red Cabbage, Edamame Beans, Cucumber,
Shredded Carrot, Mung Bean Sprout,
Shredded Beet, Broccolini,
Toasted Chia Seed Avocado,
Apple Cider Vinegar, Lemon Garlic Dressing

(VG, V, GF)

THAI BUDDHA BOWL

Peas, Avocado, Zucchini, Carrot,
Roasted Sweet Potato, Kale,
Beetroot Hummus, Wild Rice,
Sprouts, Peanut Dressing

(N, VG, V)

EGGS BENEDICT



SWEDISH

English Muffin, Two Poached Eggs, Smoked Salmon,
Pickled Radish, Beetroot, Shrimps, Fresh Dill, Lemon Zest,
Pickled Cucumber

(SF, D)

LOBSTER

Green Pea Fritter, Miso-Yuzu Hollandaise,
Poached Lobster, Green Shiso

(SF)

LA FLORENTINA

English Muffin, Two Poached Eggs, Spinach, Avocado
Parmigiano, Hollandaise

(VG, D)

CRAB

English Muffin, Two Poached Eggs, Picked Crab,
Guacamole, Chili, Coriander

(SF, D)

GRIBICHE

English Muffin, Two Poached Eggs, Gherkins, Capers,
Onion, Dijon Mustard, Farmer's Cooked Ham

(D, P)

TRUFFLED MUSHROOM

English Muffin, Two Poached Eggs,
Seasonal Wild Mushrooms, Dry Crumbs

(D)

THE NATIVE

English Muffin, Two Poached Eggs, Curry Hollandaise, Spicy Mas
Huni, Fresh Coconut, Valhomas, Curry Leaves Powder

(D)



OMELETTES



CHEESE & HAM

Cheese, Farmer's Cooked Ham
(GF, D, P)

ROCK LOBSTER

Tomato, Onion, Cream Cheese, Green Onion,
Tomato Relish, Hollandaise
(SF, GF, D)

PARMA VALLEY

Parma Ham, Pinenut, Arugula, Tomato, Basil, Mozzarella
(N, GF, D, P)

MEXICAN WHITE

Egg Whites, Tomato Salsa, Avocado, Spinach, Coriander
(GF, D)

EGG FOO YOUNG

Minced Pork, Prawn, Green Onion, Bok Choy,
Bean Sprout, Asian Sauce
(SF, D, P)

CHORIZO DE RIOJA

Spanish Tortilla, Red Wine Onions, Chorizo, Potato,
Flat Leaf Parsley
(GF, D, P, AL)



BREAKFAST APPETIZER



SMASHED AVOCADO

Avocado, Chickpea Hummus, Confit Lemon, Coriander, Nine Grain Toast, Roasted Cherry Tomato

(D)

HORSERADISH & BEETROOT WAFFLE

Cured Smoked Salmon, Avocado Puree, Pickled Cucumber, Chives Cream, Rocket Leaf Salad

(D)

CRISPY CORN & ZUCCHINI FRITTER

Avocado Salsa, Crispy Bacon Crumble, Pico de Gallo, Cherry Tomato

(D, P)

ASPARAGUS & MORELS

Poached Egg, Rye Bread, Morels, Asparagus, Hollandaise

(D)

CROQUE MADAME

Country Ham, Parmesan Cheese, Chive, Egg, Mornay Sauce

(D, P)

CHAWANMUSHI & CRISPY FRIED TOFU

Dashi Curd, Marinated Tofu, Ginger-Soy

SHAKSHUKA EGG

Middle Eastern Egg, Confit Pepper, Spices Served with Pita Bread

BREAKFAST APPETIZER



CAMEMBERT CHEESE BRIOCHE

Grilled Blood Sausage, Fried Egg,
Jalapeño Tomato Salsa

(D, P)

SUPER GREEN FRITTATAS

Spinach, Organic Kale, Asparagus, Broccoli,
Crumbed Feta, Garden Herbs

(D)

MEXICOLA

Crusty Ciabatta, Scramble Egg, Bacon,
Queso Fresco, Molcajete Salsa

(D, P)

RAS EL HANOUT HANGER STEAK

Poached Egg, Miso Sake, Béarnaise, Garlic Cavolo Nero

(GF, D)



SELECT YOUR OWN



THE BARN

ORGANIC AND FREE RANGE CHICKEN EGGS

Poached
Scrambled
Sunny Side Up Or Easy Over
Boiled: 3/5/6/9 Minutes

THE COUNTRY SIDE

Cumberland Sausage (P)
Weisswurst Veal Sausage (P)
Nuremberg Chicken Sausage

SELECTION OF BACON

Streaky Bacon (GF, P)
Middle Back Bacon (GF, P)
Turkey Bacon (GF)
Smoked Chicken Bacon (GF)

THE EARTH

Fried Fingerling Potato (GF,D)	Sauteed Mushroom (GF,D)
Rosti with Sour Cream (GF,D)	Sliced Avocado (GF)
Roasted Vine Tomato (GF)	Steamed Vegetables (GF)
Baked Beans (GF)	Mixed Green Leaves (GF)



THE SEA



SMOKED, CURED & PICKLED FISH

Smoked Haddock

Smoked Eel

Smoked Mackerel

Smoked Salmon

Pickled Herring

Smoked Trout

Salmon Gravlox

ALL THE FISH WILL BE SERVE WITH SOUR CRÉAM,
DILL MUSTARD AND PICKLED ONION



ASIAN BREAKFAST APPETIZERS



FRESH GINGER CONGEE

Roast Pork, Seared Scallops, Steamed Bok Choy, Sichuan Pepper Oil, XO Sauce

(SF, P)

CHICKEN & PRAWN

Clear Chicken Soup, Chicken & Prawns Wontons, Ginger Essence

(SF)

YOU PO MIAN

Homemade Noodles, Hot Chili Oil, Peanut Crumbs, Bok Choy, Mushroom, Chinese Cabbage

(N, SF)

MIE GORENG

Wok-Fried Noodles, Prawns, Chicken, Calamari, Spring Onions, Shiitakes, Egg, Bean Sprout

(SF)

BURBUR AYAM

Rice Porridge, Shredded Spiced Chicken Wild Ginger, Lemongrass, Coconut Cream

(SF)

MALDIVIAN BREAKFAST

Fish Curry, Tuna Mashuni, Chapatti, Traditional Maldivian Omelet

(D)

SRILANKAN BREAKFAST

Local String Hopper, Dhal Curry, Pol Sambal

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SPECIALITY SWEETS



BELGIAN WAFFLE

Warm-Simmered Peaches, Roasted Pecans,
Vanilla- Whipped Cream

(N, D)

RICOTTA CHEESE PANCAKES

Honeycomb Butter, Lemon Curd,
Mixed Berry Salsa

(D)

LIME MASCARPONE FRENCH TOAST

Caramelised Anjou Pear, Sliced Almonds,
Caramel Sauce, Mixed Berries

(N, D)

APPLE TATIN

Caramelised Apple On Buttery Puff Pastry

(D)

FLAN PATISSERIE

Baked French Custard Puff Pastry Tart

(D)



BREAD & PASTRIES



BREAD

French Baguette

Dinner Buns

Pain Blanc (D)

Rye

Whole Grain

Sourdough

Dates & Pecan (N)

Brioche

Nine Grain Toast

Raisin Rosemary Bread

Norlander Bread

Local Bagels Toasted
With Cream cheese,
Nutella or Peanut Butter (N)

Gluten Free Bread

FRENCH PASTRIES & MUFFINS

Croissant (D)

Pain Au Chocolat (D)

Almond Croissant (N, D)

Cinnamon Raisin Danish (D)

Chocolate Muffin (D)

Blueberry Muffin (D)

Vegan Spiced Carrot Muffin (D)

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ORGANIC HONEY



Organic Honey

Aegean Pine

Orange Blossom Honey

Carpathians Coriander

Yucatan Honey

New Zealand Thyme Honey

Coffee Blossom Honey

Canadian Buckwheat

Cuban Tropical Flower

Spanish Rosemary

French Wild Lavender





HOMEMADE JAM



Blueberry

Pineapple

Raspberry

Fig

Blackberry

Orange Marmalade

Mango

Apricot Cardamom

Pink Guava

Rhubarb Vanilla

Ruby Grapefruit

Passion Fruit

Strawberry





FROM THE CHEESE CELLAR



GOAT'S MILK

Crottin De Chavignol

Valencay Cendree

SHEEP'S MILK

Saveur Du Maquis Corse

Ossau-Iraty

COW'S MILK

Brie De Meaux

Camembert Cru

Epoisses Au Lait Cru Fremier

Comte

Livarot

Morbier

Pont-l'Eveque

Tete De Moine

Muenster

Mimolette

Parmigiano Reggiano

Gorgonzola

Olivet Au Poivre

Stilton

Truffle Cheddar

COLD CUTS



Fennel Salami (P)

Lomo Ham 100% Bellota (P)

Black Forest Ham (P)

Prosciutto San Daniele (P)

Hungarian Salami (P)

Serrano Ham Bodega (P)

Chorizo Extra Picante (P)

Mortadella With Pistachios (N, P)

Salami Milano (P)

Spianata Wild Pork Salami (P)

Lyoner (P)

Salami Pepper Toscana (P)

Coppa Di Parma (P)

Chorizo Iberico (P)

De Bellota La Barrica (P)

FRESHLY SQUEEZED JUICES



Apple

Lemon

Beetroot

Lime

Celery

Mango

Carrot

Orange

Cucumber

Papaya

Grapefruit

Pineapple

Watermelon



COFFEE & TEA



COFFEE

Americano

Cappuccino

Double Espresso

Espresso

Flat White

Latte

Macchiato

Mocha

Ristretto

Piccolo Latte

TEA

Chamomile

Rose with French Vanilla

Darjeeling

English Breakfast

Earl Grey

Oolong

Peppermint

Moroccan mint

