



LAURUS TABLE

· BREAKFAST MENU A LA CARTE ·
07.00-11.00 (LAST ORDER 10.30)

GOOD MORNING & WELCOME TO LAURUS TABLE

Start your day with an international residential-style breakfast featuring a curated à la carte selection, thoughtfully designed as an extension of our food library.

We proudly source organic and locally-grown produce whenever possible, including sustainably-farmed fish from a local fish farm, herbs from our own Chef's Herb Garden, and our signature yoghurt exclusively crafted for Laurus Table in collaboration with a local artisan dairy producer.

Please let us know if you have any dietary requirements or special requests.
Wishing you a wonderful day, enjoy your breakfast!

Bon Appetit
The Laurus Culinary & Service Team

Tahitian Vanilla Scented Waffle ^D

Caramelised bananas, maple syrup, double whipped cream

Sustainable Poached Eggs, Scottish Smoked Salmon ^D

Two local eggs, fresh avocado, Hollandaise sauce on grilled brioche, garden herbs

Scrambled Eggs with Black Truffle ^D

Three local eggs, olive oil poached tomato, new potatoes & locally-farmed mushrooms
(Egg white option available)

Two Local Eggs ^D

Your Choice of Sunny Side Up, Over-Easy, Scrambled, Hard- or Soft-boiled Eggs
New potatoes, olive oil poached tomato & locally-farmed mushrooms

Chicken, Sustainable Fish, or Plain Congee ^D ^N

Chinese dough fritter, ginger, braised peanuts, preserved vegetables, chicken floss

Singapore Prawn Noodle Soup ^S


Yellow noodles, sustainable prawns, fish cake, leafy greens, bean sprouts,
spicy prawn broth

Handmade Dim Sum ^D ^S

Selection of three kinds of dim sum of the day, soy and chili dip
(please ask your server for today's selection)

**Breakfast dishes may change according to season*

^N Nuts | ^D Dairy | ^S Shellfish | ^{GF} Gluten Free | ^P Pork | ^V Vegetarian

 Sustainably-Farmed Produce

*All prices are subject to 10% service charge and prevailing Government Tax.
Please inform us should you have any special dietary requirements or allergies.*