



LAURUS TABLE

· RESIDENTIAL BREAKFAST MENU ·

07.00-11.00 (LAST ORDER 10.30)

GOOD MORNING & WELCOME TO LAURUS TABLE

Start your day with a heartwarming international residential-style buffet breakfast.

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

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

FOOD LIBRARY AND AMBIENT TABLE

Healthy Salad Combination

Mesclun, Baby spinach, Kale, Lettuce, Argula
Buckwheat, Quinoa, Lentils, Chickpeas

Grilled zucchini, Cherry tomato, Carrot, Alfalfa sprouts
Bombay onion, Cucumber, Corn kennel
Kidney beans, Bean Cannellini, Beetroot

Ready-made Dressings

Sesame-soy  

Caesar  

Thousand Island    

Whole Bottles: Cider Vinegar, Modena Balsamic Vinegar, Extra Virgin Olive Oil, Avocado Oil

Charcuteries & Smoked Fish (On Rotation)

Kurobuta Ham 

Smoked Turkey Ham

Salami 

Black Forest Ham 

Smoked Salmon  

Smoked Tuna 

Smoked Marlin 

Artisan and International Cheeses (On Rotation)

Emmental, Scamorza, Gouda, Feta, Brie, Camembert, Comte, Port Salut

 Nuts |  Dairy |  Soya |  Shellfish |  Chilli |  Gluten |  Pork |  Vegetarian

 Sustainably Farmed Produce |  Containing Alcohol

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

Sustainable Yoghurts from Singapore

Signature Calamansi Curd, Pineapple Calamansi
Vanilla, Greek, Passion fruit

Seasonal Sliced Fruits (On Rotation)

Watermelon, Rock melon, Honey Dew, Pineapple, Dragon fruit, Wax apple

Signature Fruit Dishes

Seasonal Berries: Strawberry, Blueberry
Preserved Fruit Compote: Apricot, Peaches, Pear William

Condiments for Charcuterie and Cheese

Giant olives green, Kalamata olives
Grilled artichoke, Semi-dried tomatoes, Pepper red & yellow
Capers, Pearl onions, Gherkin, Grilled eggplant

Organic and Regular Cereals

Laurus Table Home-made Granola
Banana nut crunch, Cranberry almond crunch, Great grains-crunchy pecan

Condiments for Cereals (On Rotation)

Nuts: Almond, Pistachio, Pinenut, Cashew  
Seeds: Sunflower, Pumpkin, Flax, Chia 
Dried Fruits: Raisins, Cranberries, Apricots, Mangoes, Dates 

Seasonal Whole Fruits (On Rotation)

Seasonal whole fruits: Pears, Granny Smith apples, Bananas, Fuji apples
Mandarin orange, Red & Green grapes, Plums

Viennoiserie Of The Day (On Rotation)

Pain au Chocolat, Croissant, Apple Cinnamon Muffin    
Strawberry Jam Doughnut, Kaya Jam Doughnut, Chocolate Doughnut    
Blueberry Danish, Strawberry Danish, Maple Pecan Danish    
Butter Soft Roll, Sugar Soft Roll    
Mini Baguette  
Sour Dough  
Heavy Corn Seed Bread  

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SHOW KITCHEN - À LA MINUTE HOT COOKING

Western - Kitchen

Selection of Singapore farmed eggs

Hard boil, Half boil, Sunny side up, Over easy, Omelette, Scramble

Condiments: Bell peppers, Onions, Tomato, Mushrooms

Cheese 

Wood Fire Oven - Kitchen

Laurus DAILY wood fired Pide  

Garnish for Egg Dish

Breakfast Sausages

Potatoes 

Herb tomatoes 

Mushroom Medley 

Crispy Bacon 

Asian - Kitchen

Dim Sum (On Rotation)

Crystal Prawn Dumpling   

Scallop and Seaweed Dumpling   

Abalone Siew Mai   

Vegetarian Dumpling  

Chicken Char Siew Bao 

Charcoal Custard Lava Bao   

Lotus Paste Bao  

Condiments: Chinese Aged Vinegar, Ketchup, Chilli sauce

Chef's Congee

Chicken 

Fish

Plain 

CONDIMENTS

Spring Onion, Fried Shallot, Pickled Lettuce, Sichuan Vegetable, Pickled Cabbage, Preserved Olive Leaves

Soya sauce 

Chicken Floss

Fried Dough Fritters 

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Noodles of the Day (On Rotation)

Heritage Laksa
Prawn Noodle Soup
Homemade Wanton Noodle
Fishball Noodle Soup

Local Delights

Wanton Soup   
Homemade Shrimp Wanton, Seaweed, Sakura Ebi, Shredded Eggs
Kueh Pie Tee     
Crispy Pie Tee, Braised Turnip, Prawns, Eggs, Chilli, Coriander, Peanut

Indian Cuisine (On Rotation)

Chicken Curry 
Chicken Masala
Butter Chicken 
Vegetable Kurma   
Sambar 
Roti Chanai   
Vegetable Samosa    
Chana Masala 
Aloo Paratha  
Wadai  

CONDIMENTS

Tomato Chutney  
Mango Chutney  
Mint-Coriander Chutney 

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