

Bellini 14.5 Mimosa 14.5 Bloody Mary 18

FRUITS, SEEDS & GRAINS	
Seasonal fruits in a chilled lemon verbena infusion	12
Ripe honey mango with Thai basil & kaffir lime	14
HIDE Acai bowl with berries, perilla & verbena	19
Granola bowl with thick Greek yoghurt, raspberries & lemon verbena curd	18
Warm coconut milk porridge, date & tamarind compote & virgin rapeseed oil	16
VIENNOISERIES	
All viennoiseries are freshly baked on site every morning by our team of bakers	
Buckwheat pain au chocolat	7
Croissant	6
Toasted brioche / white or granary bread	5 / 4
Seasonal homemade preserves & freshly churned butter	4
Chocolate & clementine orange croissant	12
Scorched pumpkin & pecan croissant	14
French toast with blueberry compote & crème crue	18
CAVIAR & OYSTERS	
Maldon oysters (each) / with Umai caviar / with N25 Kaluga Reserve caviar	6 / 11 / 18
Umai caviar 30g / 50g	69 / 115
N25 Kaluga Reserve caviar 30g / 50g Caviar is served with crème fraîche, spring onion, pickled shallot & toasted crystal bread	190 / 295
Cavial is served with creme maiche, spring official, pickled shanol & toasted crystal pread	
SAVOURY	
Truffled scrambled eggs on toast with black truffle / with white truffle	36 / 58
Grilled smoked streaky bacon, homemade black pudding, Huntsham Farm Middle White	30
pork sausage, slow roast tomatoes, Cacklebean eggs & sourdough toast	
Egg Florentine, Royale or Benedict (single / double)	16 / 24
Egg Florentine, Royale or Benedict (single / double)	16 / 24
Egg Florentine, Royale or Benedict (single / double)  Lobster Benedict, crushed avocado & Umai caviar (single / double)	16 / 24 35 / 70
Egg Florentine, Royale or Benedict (single / double)  Lobster Benedict, crushed avocado & Umai caviar (single / double)  Buckwheat waffle pancake with smoked salmon, cream cheese & soft herbs	16 / 24 35 / 70 28

Fresh white truffle shavings available to add: 18 per gram

8 / 10

Buttered baby spinach / green asparagus



## JUICES

Orange	9
Raspberry & pear	9
Cucumber, spinach, aloe vera & kiwi fruit	9
Beetroot & lemon verbena	9
Apple & tarragon	9
Pink grapefruit	9
Ripe tomato	9
SMOOTHIES	
Blueberry & rose petal	9
Banana, Manuka honey & turmeric	9
Ginger shot	7
TEAS	
English Breakfast	5
Earl Grey French Blue	5
Orange Valley Darjeeling First Flush	7
Black Leopard	8
Chai - Chandernagor	7
Casablanca	5
Milky Blue Oolong	7
Gyokuro Supreme	16
Tanka cha	14
Fuji Yama	7
Jasmine pearls	6
Sakura - Cherry blossom	8
Thé sur le Nil	6
Yuzu Indigo	10
Yin Zhen	16
Marco Polo Rooibos	7
Chamomile	5
Matcha Lalani & co organic ceremonial grade green velvet matcha,	9
served with milk of your choice	
Homemade chai-infused hot chocolate	Q