



Lay on a crisp white mattress on the beach and
enjoy the first light of dawn at breakfast

BREAKFAST CULTURE

*THB 950 ++ per person (or THB 1,119 after taxes & service charge)
Advance reservation & prepayment required.*

MORNING STAPLES

Two Eggs — Any Style

Choice of:

- Boiled Eggs with White Toast, Cherry Tomatoes, Asparagus, Orange Segments & Mixed Microgreens
- Fried Eggs with 7-Grain Toast, Cherry Tomatoes, Avocado, Sautéed Potatoes, Mixed Microgreens & Feta Cheese
- Poached Eggs with English Muffins, Cherry Tomatoes, Asparagus, Orange Segments & Mixed Microgreens

Omelette Selection

Choice of:

- Three Eggs Omelette with choice of Ham, Bacon, Cheese, Onion, Tomato, Capsicum, Green Bell Peppers or Mushroom Filling & served with Cheese & Onion Hashbrowns
- Mediterranean Spinach & Green Pea Omelette with Tomato, Feta Cheese, Olives, Parsley & Mixed Microgreens
- Roasted Mushroom Omelette with Shitake & Shimeji Mushrooms, Cheddar Cheese, Fresh Rocket, Asparagus, Onion, Mixed Microgreens, topped with Parmesan Cheese

Scrambled Eggs with Ham & Cheese on Toast

with Grilled Asparagus, Cherry Tomatoes, Orange Segments & Mixed Microgreens on 7-Grain Toast

Egg Nachos

with Fried Egg, Cheddar Cheese, Avocado Purée, Sour Cream, Crispy Wonton, Tomato Salsa & Mixed Microgreens

Eggs Florentine

Poached Eggs with Sautéed Creamy Spinach & Onion, Grilled Asparagus, Hollandaise Sauce, Grilled Cherry Tomatoes, Mixed Microgreens, Radish & Black Pepper Sprinkle

Eggs Benedict / Eggs Atlantic

Poached Eggs with Country Ham or Smoked Salmon & Hollandaise Sauce, Grilled Asparagus, Cherry Tomatoes, Mixed Microgreens, Radish & Black Pepper Sprinkle

Crab Cake Benedict

Housemade Crab Meat & Poached Egg with Hollandaise Sauce, Avocado Salsa & Mixed Microgreens

Eggs Shakshuka with Feta

Poached Eggs in a Spiced Tomato Sauce with Caramelized Onions, Bell pepper, Garlic & Sprinkled with Feta

Salmon Poppy Seed Bagel

Smoked Salmon & Poppy Seed Bagel with Onion, Cucumber, Lettuce, Housemade Cream Cheese & Mixed Microgreens

Corned Beef Hash

Corned Beef with Diced Potatoes, One Egg (Any Style), Diced Onion, Diced Carrot & Diced Red Capsicum

Hot Meats & More

Crispy Bacon, Ham, Chicken or Pork Sausage with Mixed Microgreens, Sautéed Potatoes, Cherry Tomatoes, Avocado Half & Feta Cheese

Ham & Cheese Croissant

Smoked Ham & Melted Cheddar Cheese Croissant topped with Microgreens & served with Deep-fried Asparagus & Housemade Tartar Dipping Sauce

Buttermilk Pancakes

With Maple Syrup, Banana Cinnamon Jam & Creamy Butter Scoop & Powder Sugar

Mixed Berries Waffle

With Duo Berries, House-made Syrup, Orange Segments & Powder Sugar

The Library French Toast

Signature French Toast with Fresh Coconut

Charcuterie Platter

- Choice of Cheese
Brie, Parmesan, Gruyère, Camembert, Blue Stilton, Gouda or Edam
- Choice of Cold Cuts
Smoked Salmon, Smoked Ham, Salami, Pork Bologna with Chili or Parma Ham
- (Maximum of 3 Cheeses & 3 Cold Cuts per serving)

Vegetarian Gluten-Free
Dairy Nuts Sesame Soy Gluten Eggs Shellfish

All prices are subject to 10% service charge & 7% VAT.

Breakfast



ASIAN SPECIALTIES

Traditional Samui-style Noodle

With Chicken, Pork or Shrimp

Stir-fried Flat Noodle — “Phad See-ew”

With Chicken, Pork or Shrimp

Stir-fried Spicy Noodle — “Phad Kee Mao”

With Chicken, Pork or Shrimp, Basil Leaves, Baby Corn, Carrot, Chili, Green Pepper & Shimeji Mushroom

Thai Omelette with Rice — “Khao Kai Jeow”

With Local Vegetable “Pak Liang”, Onions & Steamed Jasmine Rice

Thai Boiled Rice

With Chicken, Pork or Shimp, Ginger & Spring Onions

Thai Fried Rice

With Chicken, Pork or Shrimp

Thai Pan-fried Egg with Toppings — “Kai Krata”

Fried Egg, Chinese Sausage, Vietnamese Ham, Ground Pork, Basil Leaves, Onion, Shitake & Shimeji Mushrooms topped with Fresh Chili & Cilantro

Rice Noodle Soup

Rice Noodles in Clear Broth with Your Choice of Pork, Chicken, or Prawns, Bean Sprouts, and Celery

HEALTHY EATS

Mediterranean Salad

Mixed Salad, Red Onion, Olives, Feta Cheese, Orange Segments, Walnuts, Radish, Mixed Microgreens, Cherry Tomatoes & Sherry Vinaigrette Dressing

Avocado Crostini

Toasted Multigrain Bread, Avocado Purée, Rocket, Soft Poached Eggs, Tomato Salsa, Microgreens & Lemon Wedge

Housemade Overnight Coconut Oats

With Coconut Milk, Honey, Cinnamon, Duo Berries, Fresh Coconut & Toasted Coconut Flakes

Caprese

Fresh Mozzarella Cheese, Tomatoes, Basil Leaves & Balsamic Vinaigrette

Egg White Fritata

Baked Egg White with Spinach, Zucchini & a dash of Coconut Oil, served with Crispy Asparagus, BBQ & Tomato Sauce, Mixed Microgreens

Open-face White Omelette

With Mozzarella Cheese, Tomato, Fresh Avocado & Mixed Microgreens

Honey Yoghurt

Natural Yoghurt with Muesli, Honey & Fresh Berries

Granola Bowl

A Wholesome Bowl of Natural Yoghurt, Crunchy Granola, Honey, Banana & Fresh Berries

Seasonal Fresh Fruit Platter

Watermelon, Papaya, Pineapple, Pomelo, Mango

Beverages



FRESH COFFEE

Espresso, Macchiato, Piccolo, Flat White

Fresh-brewed Coffee, Café Latte, Mocha Latte, Cappuccino

SERVING : HOT / ICED

 *Decaffeinated Options Available*

C O C O A

SERVING : HOT / ICED

T E A

English Breakfast, Lemon, Jasmine, Earl Grey, Peppermint, Green Tea,
Ceylon, Darjeeling, Chamomile

SERVING : HOT / ICED

Thai Tea, Matcha Latte

SERVING : HOT / ICED

F R U I T J U I C E S

FRESH - SQUEEZED JUICES

Orange, Pineapple, Watermelon, Lime, Carrot, Carrot + Orange

CHILLED JUICES

Apple, Guava, Grapefruit, Lychee, Tomato