



Lua Velha Breakfast

Timings: 8:30 am - 11:00 am

HELP YOURSELF

Homemade honey-roasted granola & cereals
Fresh tropical fruits
Chia pudding
Local bread basket with fruit preserves, peanut butter & local honey
Dried fruits, nuts & seeds
Fresh fruit juice
Coffee & tea

INDIAN BREAKFAST

Dosa*

Indian-style pancake made of rice flour soaked overnight, served with chutney

Idli*

Savoury cakes made from rice flour and urad dahl soaked overnight, served with sambar

Poha

A beloved national breakfast made from flaked rice, cooked and made savory or sweet (perfect for little ones!)

Puri Bhaji*

Fried whole wheat flour rounds served with vegetable curry - an Indian dhaba classic

Masala Omelet

A traditional omelet including onions, tomatoes, chilies and coriander, perfect with pau

Eggs Bhurji

Spicy scrambled eggs, Goan-style

Upma

Rava flour pancake topped with masala and vegetables, can be made spicy or sweet (perfect for little ones!)

Aloo Paratha*

Potato pancakes with coriander and onion

Please pre-order, as these items require a longer preparation time

MILK & DAIRY ALTERNATIVES

Dairy Milk
Almond
Soy
Coconut

AT YOUR REQUEST

Eggs

As you like: poached, fried, scrambled or boiled

Cinnamon Walnut Porridge

The original comfort food - creamy cinnamon oats made with your choice of milk, served with chopped walnuts

Pancakes

American style, served with syrup

Pan-fried mushrooms

Grilled tomatoes

Heinz baked beans

Chicken cocktail sausages

OMELETS

Build your own omelet with your choice of:

- Onions
- Tomatoes
- Capsicum
- Mushrooms
- Chilies

- Coriander
- Cheese

*Please let the staff know if you prefer an egg white omelet

PRE-ORDER SPECIALTY ITEMS

Frittata
Quiche
Shakshuka
Muffins & sweet breads
Scones
Cinnamon Rolls
Overnight Oats

If there is something missing from our breakfast that you would like to see, please ask! We will do our best to accommodate your request.