



BREAKFAST CRUISE

A selection of homemade danish, croissants and hand rolled breads
Accompanied by tropical jams, honey, marmalade and butter

Seasonal Thai fruit and juice

Yogurts, muesli, granola, frosties, coco pops or corn flakes
whole cream, milk, skim or soy milk

International and local cheeses with salami, Paris ham and smoked chicken
smoked salmon with traditional garnishes including capers,
horseradish and onions

Coffee and tea selections



SELECTED HOT DISHES FROM THE KITCHEN

Truffle Scramble eggs, sautéed cherry tomatoes and grilled mushrooms, toasted rye

Thai omelette with white crab meat, prawns, fried shallots and coriander

Crusty baguette, whipped avocado, fried eggs and tomato salsa

Chorizo and braised tomatoes, poached eggs and Manchego cheese

Roasted duck with rice noodles and kale in a clear broth, flaked chili and herbs

Wok tossed Egg Noodles and vegetables with prawns or chicken

Pancakes– berry compote or grilled bananas, whipped cream

Champagne & Sparkling Wine

Glass

Bottle

Prosecco Brut, 7 Casine DOC, Veneto, Italy

370

1,800

Chandon Brut, Yarra Valley, Australia

2,100

Monsoon Valley Blanc de Blancs Brut, Thailand

2,300

Montaudon Reserve, Brut, Reims, France

3,600

Moët & Chandon, Brut Imperial, Épernay, France

5,900

Champagne is excluded in breakfast package.

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.