

Breakfast

The Tribute All-Inclusive Breakfast @ R230pp

Includes a continental gallery of yoghurt and fruit, pastries, cold meats & cheeses, as well as a choice of any of the hot breakfast items and hot or cold breakfast beverage

The Tribute Half-Board Breakfast @ R155pp

Includes a choice of any of the hot breakfast items and hot or cold breakfast beverage

Please make your choice from one of the following hot breakfast options:

The Tribute

Streaky bacon, free range eggs to order, pork or lamb chipolata, charred vine tomatoes, sautéed field mushrooms, maize fritters with homemade chakalaka

The French Madame

3 egg omelette filled with a base of matured cheddar and fine herbs

***Please add 2 additional fillings from the list below:**

Onion, peppers, olives, bacon, smoked salmon trout, tomato, zucchini, feta, baby spinach

Smoked Trout Rosti

Crispy fried potato rosti, set on a bed of red pepper puree', topped with poached eggs & trout ribbons

3 Cheese & Corn Waffle

Crispy cheese waffle topped with pulled roast duck, poached egg, grilled asparagus & served with a sriracha dressing

Leek & Mushroom Quiche (V)

Savoury pastry crust, filled with goats' cheese, mushrooms & chives and placed on a bed of creamed spinach

Breakfast

Shakshuka

Fragrant middle eastern sauce topped with poached eggs, parmesan shavings, tomato & coriander salsa

All hail the Benedict's

Soft poached free-range eggs nestled on a toasted English muffin, and finished with a generous dollop of Hollandaise sauce

Eggs Benedict- oak smoked ham

Eggs Onassis(P)-smoked salmon trout

Eggs Florentine(V)- sautéed baby spinach

Camembert French Toast

Crispy streaky Bacon, camembert cheese, Banana and Buchu honey with golden fried artisan bread.

Macadamia French Toast(V)

Golden fried Sourdough bread, grilled pineapple, nectarine, berry compote, toasted coconut flakes, macadamia nuts, fresh seasonal berries & maple syrup

Warm Buttermilk Flap Jacks (V)

Flap jacks drizzled with maple syrup layered with almond fried banana, fresh berries, savoury granola, mango compote & served with a Chantilly cream

Coconut & Chia Pudding (VE)

Chia pudding made with coconut milk topped with fresh papaya slices, savoury granola, raspberries & honey

(V) Vegetarian / (P) Pescatarian/ (Ve) Vegan

**Please note that we are committed to supporting local farmers and suppliers in the goal to supporting sustainable dining.*

#tributesustainability #tributecares #tributesupportslocal #fairkitchens