



# BREAKFAST AT DR. WINE



\*ALL THE DISHES BELOW ARE INCLUSIVE OF A COFFEE OR TEA\*

BREAKFAST HOURS: 7AM - 5PM

## LES ŒUFS - (EGGS)

### ŒUFS BÉNÉDICTINES

2 poached organic free-range eggs, buttered brioche, spinach, Brie, Sauvignon Blanc hollandaise sauce, breakfast marble potatoes, and seasonal fruits

### OMELETTE

Soufflé omelette, spinach, shiitake mushroom, served with seasonal fruits, crusty sourdough bread, breakfast marble potatoes

NO MEAT .....	520
CHARCOAL GRILLED HAM AND BACON .....	620
NORWEGIAN SMOKED SALMON .....	680

### THE AMERICAN BREAKFAST ..... 640

2 organic free-range eggs to your liking, sautéed tomatoes, champignon, bacon, provençal herb sausage, toasted brioche, breakfast marble potatoes, seasonal fruit salad

## TARTINES ETC.

### AVOCADO SALMON TARTINE ..... 680

Open-face sandwich, poached eggs, crusty sourdough bread, homemade Norwegian salmon gravlax, dill cream cheese, smashed avocado spread, cherry tomatoes, arugula leaves

### SAVOURY CRÊPE ..... 540

Buckwheat flour crêpe, forest ham, shiitake mushrooms, green asparagus, gruyère cheese, sunny side up egg

## DR. BOWL

### YOGURT BOWL ..... 410

Homemade Greek yogurt, grapes, mango, strawberry, banana, coconut chips, granola, served with Palawan honey

### AÇAÍ SMOOTHIE BOWL ..... 450

Freshly blended açai berries with strawberries and maple syrup, topped with mango, mint and homemade granola

### ADLAI TUNA POKE BOWL ..... 680

Marinated yellow fin tuna, adlai, espelette sauce, avocado, carrot, edamame, cucumber, spring onion, melon, dill, pickled cabbage, sesame seeds

### RED QUINOA BOWL ..... 510

Red quinoa, poached eggs, carrots, cucumber, spring onion, edamame, sautéed kale, pickled cabbage, avocado slice, lemon tahini dressing, cashew nuts, mint leaves

## DR. SWEET

### CHIA PUDDING ..... 380

Activated chia seeds in almond milk, fresh dragon fruit, homemade dry fruit granola, coconut whipped cream, caramelized cacao nibs

### FLUFFY PANCAKE ..... 450

Fresh berries, Dr. Wine signature butter, whipped cream and Canadian maple syrup

ADD VANILLA ICE CREAM - 150

### FRENCH TOAST ..... 450

Brioche bread, basil mascarpone, berries, and vanilla ice cream

### SWEET CRÊPE ..... 450

Rolled crêpe, Nutella, mango, à la minute whipped cream, served with vanilla ice cream and strawberries

## AGAHAN IN DR. WINE

### TAPA RICE BOWL ..... 495

Homemade beef tapa, garlic rice, pickled atchara and eggs to your liking

### DAING POMPANO FISH ..... 495

Marinated and fried boneless fillet, garlic rice, pickled atchara and eggs to your liking

## PASTRIES

### FRENCH BUTTER CROISSANT ..... 120

\*served with jam\*

### TRADITIONAL BREAD ..... 120

Served with butter and jam of the day

### PAIN AU CHOCOLAT ..... 150

### CHOCOLATE TORSADE ..... 150

## BEVERAGES

### FRESH JUICES ..... 330

**KALE YEAH!**  
Green apple, kale, spinach, cucumber, mint

**ORANGE O' CLOCK**  
Carrots, orange, turmeric, ginger, pineapple

### FRESH ORANGE JUICE

### COFFEE

Espresso ..... 140  
Americano ..... 140  
Latte ..... 180  
Cappuccino ..... 180  
French Press Coffee  
500 ML ..... 290  
1 liter ..... 550

add shot ..... 50  
add oat milk ..... 60

### ICED TEAS ..... 250

Amaretto Iced Tea  
Peach Rosemary Iced Tea  
Guava Basil Iced Tea  
Passionfruit Thyme Iced Tea

## BREAKFAST COCKTAILS

### MIMOSA ..... 550

Fresh Orange juice, prosecco

### BLOODY MARY ..... 550

Vodka, Mancino vermouth rosso, tomato juice, smoked Viking salt, cayenne & Espelette pepper

### NO-JITO ..... 300

Strawberry  
Passionfruit

### LEMONADES ..... 250

Ube Lemonade  
Green Mango Lemonade

### ICED COFFEE ..... 250

Iced Minty Mocha  
Iced Pistachio Latte  
Iced Hazelnut Latte  
Iced Almond Mocha Latte

### TEA ..... 250

Earl Grey  
Chamomile English Breakfast  
Darjeeling  
Jasmine Green tea  
Mango & Strawberry