

BREAKFAST COMPOSITION

COLD CEREALS WITH MILK:

3 Sweet + 3 Non Sweet
01 Muesli/ Granola With Skimmed/
Soya/ Low Fat/ Full Cream Milk

COLD BUFFET ITEMS:

Cheese Platter (02 Semi Hard +
02 Soft Cheese)
Yogurts (01 Plain + 02 Fruit
Flavour + 01 Fat Free/ Zero Sugar)
Cold Meat Platter (Pepperoni,
Chirrozio, Pro-Sciutto,
Chicken Roulade)
05 Fresh Cut Fruits + 03 Whole
Seasonal Fruits
02 Types Of Fruit Compotes
Dried Fruit/ Nuts (Figs/ Dates /
Apricots/ Almonds)
Fruit Compotes - 02 Types
Healthy Salad Spread

BEVERAGE STATION- JUICE & SHAKE:

02 Fresh Juice + 01 Fresh
Vegetable Juice + 01 Tetra Juice +
01 Cold Coffee + 01 Milk Shake

SOUTH INDIAN- LIVE

Dosa, Utappam With Sambhar Along
With Tomato & Coconut Chutney

BAKERY - BREAD & SPREADS

02 Types Of Croissant +
02 Types Of Muffins + 02 Types Of
Danish + 05 Types Of
Breadrolls + 01 Tea/Marble Cake
Slice+ 03 Types Of Bread(
White/Brown/Multi Grain)
+ Gluten Free Bread
Butter + Cream Spread + Light Cream
Cheese + Peanut Butter + Jam(01
Sugar Free), Honey And Marmalade

HOT BREAKFAST: INDIAN & CONTINENTAL

07 Types Of Hot Indian Dishes
– On Rotation
07 Types Of Hot Continental Dishes–
On Rotation (Chicken Suasages +
Bacon + Egg
Preparation)

AGRA SPECIALITY: BHAGWAN DAS HALWAI

Bedmi / Poori With Bhaji
01 Indian Traditional Hot Dessert

OMELETTES STATION:LIVE

Egg Preparation With
Choices Of Toppings

WAFFLES & PANCAKES:LIVE

With Maple Syrup + Sugar Dust And
Cream