

# MIKO Restaurant

## Miko Breakfast Menu

Please note this is a sample menu only and is subject to change and availability.

### COLD BUFFET

Assorted cold meats  
Selection of fruit compotes  
Local cheeses with fruit preserves and crackers  
Seasonal fruit salad  
Assorted smoked fish  
Cut fresh fruit  
Selection of yoghurts  
Cereals and muesli (N)  
Pastries, muffins, croissants and fruit bread (N)  
Assorted homemade jams  
Selection of fruit juices

### FROM THE KITCHEN

#### Country Style

Scrambled eggs, crispy bacon, roast vine tomatoes, rocket and Parmesan cheese on char-grilled ciabatta

#### Twice-baked Cheese Soufflé

Mushroom sauce, bacon and creamed spinach

#### Eggs Benedict

Ham and soft poached eggs on a toasted English muffin with Hollandaise sauce  
or Eggs Florentine – with spinach (V)  
or Eggs Royale – with smoked salmon

#### Smoked Salmon and Avocado

Thinly sliced Three Streams smoked salmon, ripe avocado, rocket and lemon crème fraiche

#### The Full English

Two eggs cooked to your liking served with crispy bacon, beef or pork chipolatas, sautéed mushrooms, baked beans and grilled tomato – with or without black pudding

#### Miko Pan Perdu

Lemon French toast, stewed apricots, toasted almonds and salted butter caramel cream (V)(N)

#### Breakfast Burrito

Scrambled egg, bacon, spicy tomato relish, fresh coriander and cheddar cheese rolled in a soft flour tortilla

#### American Style Pancakes or Traditional French Toast with:

Blueberries, vanilla syrup and toasted pecan nuts (V)(N)

or

Crispy bacon and maple syrup

### **Moroccan Style Frittata**

Tagine omelette served with spicy beef sausage, green olives, red onions, baby tomatoes, cream cheese and fresh coriander – vegetarian option available without beef sausage

### **Traditional Country Porridge**

Cinnamon, raisins and honey (V)

### **Full breakfast – R245**

### **Hot Breakfast – R165**

### **Cold breakfast – R165**

All of the above options are per person and include tea/coffee, fruit juice and a glass of Graham Beck Brut (V) denotes vegetarian dishes. (N) indicates a dish contains nuts. If you have any specific dietary requirements, and in particular any food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible. Our chefs work with as many local suppliers as possible to reduce the amount of 'food miles' before dishes arrive at your table. We're also careful not to use any endangered species of fish and aim to use those approved by the Marine Stewardship Council.