



ANATOLIAN GARDEN BREAKFAST

SET MENU
AED 150 per person*

Along the coast of Anatolia, mornings unfold with graceful ease. The table is set with artisanal cheeses, fragrant olives, golden honeycomb, and freshly baked simit, as conversations linger as long as the tea flows. A Turkish breakfast is not merely a meal — it is an elegant ritual of connection, togetherness, and the art of unhurried living.

TURKISH BAKERY BASKET (D,G,N)
Turkish simit, acma, peynirli pogaca, kol boregi, sourdough bread

SOGUS PLATER (V,VG)
Tomatoes, cucumbers, green peppers, parsley, lemon

TURKISH CHEESE PLATE (D,N,V)
Ezine cheese, isli cerkez, izmir tulum, cecil

HOME-MADE JAMS & SPREADS
Traditional jams (V,VG)
Honeycomb & Kaymak (D,N)
Tahin & Pekmez (N,V)
Acuka (N,V)

OLIVES
Traditional marinated olives (VG)

HOT DISHES
Menemen or sunny side up
Over-easy eggs or omelette (D)
Fried eggplants & peppers (D,V)
Grilled sucuk sausage (D)
Grilled halloumi cheese (D,V)
Gozleme spinach turnover (D,G,V)

TURKISH EGG SPECIALTIES

OMLET (D) 45
Eggs, butter, tomatoes, baby rocket

TEREYAGLI YUMURTA (D) 45
Fried eggs
Add on: Sucuk - 49 / Kavurma - 55

MENEMEN (D) 45
Turkish green peppers, tomatoes, butter, eggs

CILBIR (D,G) 45
Poached eggs, toasted bread, yoghurt, chili butter

D – Dairy; G – Gluten; N – Nuts; V – Vegetarian; VG – Vegan

* AED 50 supplement for guests on half board

Please inform your server for any other allergens or dietary restriction

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT