

Barbieri's Kreol Breakfast

Ti Dalon Mango, Papaya, Lime (add Prosceso for 300)

Kalamansi Lemon Crepe Takamaka Rum

Œuf Bleu à la Coque, Two Eggs (10g of Caviar for 900)

From the Kitchen

Coconut French Toast Vanilla Caramel

Banana Acai Bowl Coconut, Chia Seeds (v)

Moringa Oatmeal Pistachio, Almond Milk, Dry Berries, Mango Jam (v)

Avocado Tartine Toasted Bread, Pomegranate, Sumac, Lime, Extra Virgin Olive Oil (v)

Pancake Tower Dulce De Leche, Roasted Banana

Free Range Eggs

Ham, Black Truffle Essence and Comté Cheese Omelette (option with turkey or beef ham)

Shakshuka Cocotte Beef Chorizo, Pimiento de la Vera & Coriander

Mediterranean Scrambled Eggs Cherry Tomatoes, Basil, Feta Cheese

Carbonara Benedict Sweet Onion (option with turkey bacon)

Kreol Benedict Smoked Marlin, Tropical Chutney, Poached Eggs, Curry Hollandaise Sauce

A generous variety of your breakfast favorite, from classic egg preparation to plant-based sides, are available upon request. Please share your cravings.

Mango House Exclusive Coffee & Tea

100% from Africa, our Mango House coffees beans have been exclusively confectioned by Delahaut, a family of torrefactor for three generations. Yirgacheffe from Ethiopia and the Kenyan AA are the two beans selected. A very fresh and floral aroma, for a complex, fruity, and bright taste.

Created exclusively for Mango House, our signature tea blend full of story has been confectioned from the finest ingredient, with a sustainable approach. The infusion includes mango, apple, hibiscus, rosehip and orange.