Blue Water Restaurant

Daily Seasonal Breakfast

Selected Menu Highlights

The Healthy Morning

- Fresh Garden Greens & Vegetable Bar
- Quinoa & Roasted Vegetable Salad
- Lentil & Vegetable Salad
- Roasted Pumpkin Salad
- Roasted Beetroot Salad
- Overnight Oats with Peanut Butter, Banana, Maple, Chia Seeds, Almonds & Coconut
- Granola & Muesli
- Nuts & Seeds
- Plain & Mixed Berry Yogurt
- Soy Milk • Almond Milk (on request)
- Seasonal Tropical Fruits
- Daily Infused Water

A Taste of India

- Chana Masala
- Aloo Bhaji
- Pav Bhaji
- Vegetable Bhaji
- Upma
- Poha
- Steamed Idli
- Vada
- Sambar
- Indian Pickles

Mindful Gluten-Free Selections

- Gluten-Free White & Multigrain Bread
- Gluten-Free Banana & Chocolate Muffins
- Gluten-Free Almond, Lemon & Coconut Cakes
- Steamed Broccoli with Lemon Olive Oil
- Steamed Zucchini with Basil Olive Oil
- Ratatouille Provençale
- Roasted Mediterranean Vegetables
- Rosemary Roasted Potatoes
- Sautéed Potatoes with Garlic & Parsley

The Heritage of Phuket & Southern Thailand

- Phuket Moo Hong with Quail Eggs & Shiitake
- Sapam Yellow Noodles with Vegetables
- Stir-Fried Rice Vermicelli with Chicken
- Kanom Jeen with Southern Fish Curry
- Kanom Jeen with Green Curry
- Hat Yai Fried Chicken
- Grilled Pork Skewers with Sticky Rice
- Bak Kut Teh
- Assorted Dim Sum & Steamed Buns
- Traditional Thai Desserts

The Artisan Bakery

- Butter Croissant
- Pain au Chocolat
- Pain aux Raisins
- Almond Croissant
- Assorted Fruit Danish
- Sourdough
- French Baguette
- Rye & Multigrain Bread
- Wholegrain Rolls & Seeded Bread
- Reduced-Sugar Banana Bread
- Oat Muffins & Seeded Oat Bars
- Six Varieties of Jam & Marmalade
- Salted & Unsalted Butter
- Peanut Butter
- Vegemite

Live Cooking Experience

- Eggs Benedict
- Fried & Scrambled Eggs
- Personalised Omelettes
- Chef's Daily Egg Special
- Pancakes & Waffles
- French Toast
- Crêpes
- Egg-Free Pancakes
- Braised Beef Noodles
- Char Siu Pork Noodles
- Braised Chicken Noodles
- Fish Ball Noodles
- Pork Spare Rib Noodles

International Breakfast Classics

- Crispy Bacon
- Rosemary Chicken Sausage
- Cumberland Pork Sausage
- Potato Gratin Dauphinois
- Lyonnaise Potatoes
- Grilled Herb Tomatoes
- Sautéed Mushrooms
- Baked Beans
- Smoked Ham & Turkey Ham
- Beef Pastrami & Salami
- Brie, Camembert,
- Gouda & Emmental

Please inform our culinary team of any food allergies or dietary requirements, including gluten sensitivity, as food is prepared in a shared kitchen

Our breakfast menu rotates throughout the seven-day cycle and may vary according to the seasonal availability of ingredients