

THE STAMFORD BRASSERIE

Breakfast Menu



PETIT DÉJEUNER

PARMA HAM & EGG CROISSANT 25

Poached Egg, Parma Ham,
French Pastry with Hollandaise

EGG AU SAUMON 26

Poached Egg, Norwegian Smoked Salmon,
Dill Hollandaise with Toasted Brioche

AVOCADO TOAST 24

Marinated Feta, Alfafa Sprouts, Crushed Avocado,
Homemade Sourdough with Marinated Chickpea

PANCAKES QUEBECOIS 22

Stack of Fluffy Pancakes, Maple Syrup,
Thick-Cut Bacon, Sea Salt Butter

WHOLESOME BOWLS

PISTACHIO & STRAWBERRY 10 / 16

Granola Bowl, Greek Yoghurt

BIRCHER MUESLI 10 / 16

Green Apple, Raisin, Orange Juice, Yoghurt

CHICKEN CONGEE 12 / 18

Braised Peanuts, Scallion, Ginger

BOULANGERIE

VIENNOISERIE 8

A.O.P Butter Croissant / Almond Croissant /
Yuzu Pain Au Chocolat

ARTISAN TEA LEAF CAKE 8

Mixed Berry Marble / Red Velvet Marshmallow /
Citrus Blueberry Yoghurt

ARTISAN BREAD & BUTTER 8

Sourdough Bread / Olive Sourdough Bread /
Gluten-Free Soft Seed Bread

SIDES

FRESH FRUIT BOWL 8 2 EGGS ANY STYLE 8

THICK-CUT BACON 8 GREEK YOGHURT 8

BARISTA COFFEE *Decaf option available*

Espresso  0% sugar 5

Double Espresso  0% sugar 6

Americano  0% sugar 5.80

Coffee 5.80

Cappuccino  4% sugar 6.80

Flat White 6.50

Café Latte (Hot / Iced)  4% sugar 6.50 / 7

Café Mocha (Hot / Iced)  4% sugar 7.50 / 8

Chocolate (Hot / Iced)  4% sugar 6.50 / 7

Add Ons:

Extra Shot 1

Hazelnut / Vanilla / Caramel Syrup 1

Soya / Almond / Oat Milk 1

TEA

TWG Tea Selection 7.50

English Breakfast Tea / Earl Grey / Jasmine Green /
Emperor Sencha / Moroccan Mint / Chamomile

MINERAL WATER

Perrier 6

Acqua Panna (250ml / 750ml) 5 / 9

San Pellegrino (250ml / 750ml) 5 / 9



Nutri-Grade mark is based on preparation
at 120% sugar (before addition of ice)



Sustainably Sourced

Prices are subject to service charge and prevailing government tax.
Please advise us of any special dietary requirements, including potential reaction to allergens.

