



Bring your morning routine to new depths at SEA, our signature restaurant perched at the edge of our reef beneath the surface of the Indian Ocean.

Be distracted and marvel at the diverse marine life around you as you enjoy a sumptuous breakfast. Identify fishes from the guide placed on your table or point them out to our knowledgeable hosts who will be delighted to assist you.

We hope that you have an amazing epicurean experience at our multi award-winning restaurant with the world's first underwater wine cellar.

Please inform us of any dietary preferences or allergies.

BREAKFAST AT SEA

USD 200++ per person

CHAMPAGNE REFRESHER

a glass of bubbly for a sparkling start

FRESHLY SQUEEZED JUICE

apple, carrot, mango, orange, watermelon or pineapple

HOME-MADE SELECTION

freshly baked bread, brioche, croissant, danish,
waffles, french toast, blueberry pancakes
served with butter, home-made jams and marmalades

CHEESE PLATE

assorted cheeses, selection of tropical fresh fruit
served with whipped truffle honey butter

BEVERAGE SELECTION

TEA:

earl grey, english breakfast, royal darjeeling,
chamomile, jasmine, sencha, or our juniper infused
lemongrass, ginger and lemon house brew

COFFEE:

americano, espresso, café latte, café au lait,
cappuccino, macchiato, café mocha, mochaccino

PLEASE SELECT A PREFERRED PREPARATION STYLE:

KIHAVAH SIGNATURE

creamy baked oeufs en cocotte, pan-seared foie gras,
toasted brioche bread, soft-baked imported black
truffle brie cheese

EGGS BENEDICT

choice of jamon de paris (french ham) or turkey ham,
poached eggs, home-made english muffin,
hollandaise sauce

EGGS FLORENTINE

poached eggs, organic creamed spinach,
béarnaise sauce

EGGS ROYALE

poached eggs, smoked salmon, french sevruga caviar,
hollandaise sauce

ALL EGG DISHES ARE ACCOMPANIED WITH POTATO
CROQUETTES, WILD MUSHROOM VOL-AU-VENTS AND AN
ASSORTMENT OF COLD CUTS