

THE ——— TERRACE ——— CAFE

BREAKFAST MENU

Served Monday to Friday 7am to 11am
Saturday and Sunday 7am to 4pm

*To ensure all guests have the opportunity to enjoy their dining experience,
tables are reserved for up to 90 minutes.*

CLARIDGE'S SCONES 18

clotted cream and seasonal jam (G.V.)

SEASONAL SLICED MARKET FRUITS 25

HOUSE- MADE GRANOLA 20

cinnamon, greek yogurt & burnt honey (N.V.)

STEEL CUT OATS 23

BIRCHER MUESLI 21

banana, blueberries, house almond butter (N.V.)

MBH AÇAÍ BOWL 25

tropical fruits, house almond butter, granola (N.V.)

SOURDOUGH & EGGS 37

two cage free brown eggs cooked to your liking
(G.V.)

AVOCADO TOAST 31

seeded country bread, poached cage free eggs
(G.V.)

TRUFFLED EGGS BENEDICT 39

bayonne ham, breakfast potatoes (G.P.)

TERRACE OMELET 35

Gruyère cheese, zucchini, forest mushrooms,
house bread (G.V.)

FULL MBH BREAKFAST 39

bacon or sausage, 2 eggs, hash brown, avocado,
house bread (G.)

BUTTERMILK PANCAKES 28

organic maple syrup, butter, butterscotch sauce
(G.V.)

VEGAN POWER BOWL 29

ancient grains, brown rice, mushrooms, avocado,
scrambled tofu (VGN)

BAKED PASTRIES (G.)

PLAIN CROISSANT 9

PAIN AU CHOCOLAT 11

STRAWBERRY RHUBARB HAND PIE 8

PAIN SUISSE 10

CARDAMON BUN 10

HAZELNUT DANISH BAR 11

BIG COOKIE 10

CINNAMON ROLL 10

BLUEBERRY MUFFIN 8

ALMOND CROISSANT 10

HAM AND CHEESE CROISSANT 12

BANANA BREAD 8

CINNAMON APPLE MUFFIN (GF.) 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks.

(G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw
(A) alcohol - (P) pork

BEVERAGES

COFFEE[†]

Brewed Coffee	8
Cappuccino	9
Flat White	9
Café Latte	9
Macchiato	8
Americano	8
Café Mocha	10
Espresso	8

MILK

whole, 2%, low-fat, soy, almond, oat, coconut	8
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HOT CHOCOLATE

	8
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TEA[‡]

	10
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GREEN TEA

Whole Leaf Green	
Ceremonial Matcha	

BLACK TEA

Claridge's Bespoke Blend	
Rare Earl Grey	
Rare Masala Chai	

WHITE TEA

Jasmine Silver Tip	
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HERBAL INFUSION (caffeine-free)

Whole Chamomile Flowers	
Himalayan Ginger & Lemongrass	
Peppermint & Spearmint	
Recovery	

ICED TEA

	10
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Oolong	
Lemon	
Hibiscus	
Black	

JUICE

apple, pineapple, cranberry, tomato or v8	12
fresh squeezed orange or grapefruit juice	14

THE MAYBOURNE ELIXIR

orange juice, apple cider vinegar, turmeric, ginger, lemon, cayenne pepper	15
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GREEN VITALITY

granny smith apple, cucumber, celery, lemon, lime, ginger, kale, chlorophyll	15
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PINK SUNSET

carrot, beet, pear, pineapple, pomelo, ginger, lemon	15
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CHARCOAL CLEANSE

lemon, lime, yuzu, agave, activated charcoal	15
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JUICE SHOTS

	9
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HANGOVER

coconut water, turmeric, ginger, lemon, honey	
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IMMUNITY

ginger, turmeric, lime, honey, cayenne pepper	
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HEALTHY GUT

ginger, lemon, apple cider vinegar, probiotics	
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ANTI-INFLAMMATORY

turmeric, parsley, ginger, CBD oil, lemon	
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SMOOTHIES

	16
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Choose two: açai, banana, carrot, ginger, mango, mixed berries, strawberry

Additional ingredients +\$1 each, add protein powder +\$2

SEASONAL SPECIALS

COCONUT COFFEE CLOUD

coconut water with coffee cream top	13
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COCONUT MATCHA CLOUD

coconut water with matcha cream top	13
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[†]Coffee- Locally roasted by La Colombe. [‡]Sustainably sourced by Rare Tea Company.
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