

Blue Salt

Maruhaba, Good Morning.

哈囉! 早安!

Welcome to Breakfast

Please help yourself to the daily changing selection of Fruits, Bakery, Juices, Cereals, Cheeses and Cured Meats from our buffet.

Your Waiter will be delighted to take your order for any of the A La Carte dishes on this menu.

(A maximum of two (2) Hot Dishes per guest please)

親愛的貴賓您好， 歡迎入住奧瑞格馬爾代夫酒店。 自助區的每日水果、果汁、麵包、麥片穀物、起司、醃製肉片火腿區都可以斟酌自取。

另外您也可以到藍色菜單本裡選擇自己喜好的主廚現做熱食，每人可向服務生限點兩份。

祝您有個美好的一天!

From The kitchen 現做單點區

Buttermilk Pancake Stack

美式奶油鬆餅

Vanilla and mixed berry compote, crème Chantilly

香草, 綜合莓果, 鮮奶油

Belgian Style Waffles

比利時風味 格子鬆餅

Valrhona chocolate sauce and crème Chantilly

法國法芙娜巧克力醬, 鮮奶油

French Toast

法式吐司

Toasted Brioche, lightly dusted with cinnamon sugar, mixed berry compote, crème Chantilly

法式吐司, 灑上糖粉及肉桂粉, 綜合莓果, 鮮奶油

Spoilt for Choice? (2 Guests to Share)

太多選擇了嗎? (兩人分享餐)

Try all three combined in our signature birdcage

鳥籠套餐-(包含以上三種餐點, 奶油鬆餅, 格子鬆餅以及法式吐司, 份量為兩人份一起共享!)

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Eggs Your Way

按照您的方式做蛋

Two (2) farm house eggs either poached, fried, scrambled or omelet with your choice of filling – ham, cheese, tomato, capsicum, mushroom or onion

兩顆新鮮農場雞蛋，可以選擇水波蛋，煎蛋（選擇單面煎或雙面煎），炒蛋，或是歐姆蛋，以下可以搭配－火腿，起司，番茄，甜椒，蘑菇或碎洋蔥

Egg Benedict

美國班尼迪克蛋

Poached eggs, toasted muffin, smoked ham, hollandaise sauce

水波蛋，麵包，煙燻火腿，荷蘭醬

Arabic Style Poached Eggs

阿拉伯風味水波蛋料理

Poached eggs, flatbread, avocado hummus, spicy tomato salsa, mint yoghurt

水波蛋、麵餅、牛油果鷹嘴豆泥、辣番茄沙拉、薄荷酸奶

English Breakfast

英式早餐

Two (2) Eggs 'your way', thyme roasted potatoes, mushrooms, cherry tomatoes, smoked bacon, chicken or pork sausage

先選擇雞蛋的烹煮方式，旁邊搭配上烤馬鈴薯，蘑菇，小番茄，煙燻培根，香腸（可以選擇雞肉香腸或豬肉香腸）

Japanese Breakfast

日式早餐

Teriyaki salmon, miso soup with tofu and seaweed, spring onion, pickles and steamed rice

醬燒三文魚(鮭魚)，味增湯(含豆腐，海帶) 搭配小洋蔥，榨菜和白飯

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Oatmeal Porridge

燕麥粥（熱）

Healthy braised organic oats with toasted nuts

健康有機的燕麥片，烤南瓜子，

Seared Tuna Salad

烤金槍魚沙拉

Chilled seared tuna, tomato, green bean and black olive salad, herbs and caper salsa

金槍魚，番茄，綠豆和黑橄欖沙拉，香草和刺山柑

Maldivian Mashuni

馬爾代夫傳統薄餅

Maldivian style chappati, served with tuna and coconut, local curry

馬爾代夫當地的薄餅，搭配上當地風味的咖哩（內含鮭魚跟椰果肉）

Congee

粥

Traditional braised rice porridge, with your choice of chicken, seafood or pork

傳統大米煮成的粥，

可以選擇（雞肉、海鮮、豬肉）風味

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Fried Noodles

炒麵

Wok fried egg noodles, vegetables with soya, oyster sauce

炒雞蛋麵,

搭配蔬菜以醬油跟蠔油下去翻炒

Fried Rice

炒飯

Wok fried rice and vegetables with soya, oyster sauce

炒米飯

搭配蔬菜以醬油跟蠔油下去翻炒

Noodle Soup

湯麵

Aromatic chicken broth combined with noodles, vegetables and your choice of chicken, seafood or pork.

以雞高湯煮成的湯麵, 蔬菜

可以選擇(雞肉、海鮮、豬肉)風味

Cured Meat Selection

烟熏肉类拼盘

Mortadella, Salami and Smoked Ham

义式香肠, 义式腊肠, 烟熏火腿

Cheese Selection

芝士拼盘

Hard, Soft and Blue Cheeses

硬芝士, 软芝士, 蓝文芝士

Hot Beverage

Long black 黑咖啡

Double espresso - hot water

Cappucino 卡布奇諾

Espresso - steamed froth

Latte 拿鐵

Espresso - steamed milk

Macchiato 瑪奇亞朵

Espresso - milk froth

Espresso 濃縮咖啡

Single espresso

Mocha 摩卡

Espresso - chocochino - steamed milk - milk froth

Hot Chocolate 熱巧克力

Italian -chocochino - steamed milk - milk froth

Tea Selection

Ceylon Breakfast Tea 英式紅茶

An invigorating brew to wake up to

Aromatic Earl Grey Tea 伯爵紅茶

A high elevation, single-region tea with a touch of Bergamot

Fragrant Jasmine Green Tea 茉莉花茶

A light tea made with night blossoming jasmine petals

Gentle Minty Green Tea

Steamed Sencha enlivened with Spearmint and Lemongrass

Natural Lemon Verbena

A herbal infusion with citrus, herb and mild spice notes

Gentle Chamomile 花茶

A gentle, relaxing herb enjoyed as a caffeine-free evening drink