

À LA CARTE HOT BREAKFAST SELECTION

All à la carte items include a variety of toast, jams and preserves.

Eggs Florentine	125
English muffin, poached eggs, spinach, hollandaise	
Eggs Benedict	240
English muffin, poached eggs, fried Parma ham, wild rocket, hollandaise	
South African Benedict	190
English muffin, poached eggs, boerewors pinwheels, chakalaka, hollandaise	
Smoked Salmon Benedict	200
English muffin, poached eggs, cream cheese, wild rocket, smoked salmon, hollandaise	
Vegan Benedict	170
Beetroot English muffin, baba ghanoush, grilled zucchini, avocado, sesame seeds, artichoke, cayenne pepper, hollandaise	
Sunrise breakfast (24 HRS)	185
Choice of sausage (Beef, Pork, Lamb, Chicken or Soy), bacon, hash brown, sautéed cocktail tomato, sautéed mushrooms, 2 eggs (poached / scrambled / boiled / fried)	
Early morning omelette (24 HRS)	185
3 Egg Omelette (Egg white only / vegan options available on request)	
Please select your fillings – ham, tomato, mushrooms, onion, bacon, spinach, tofu, cheese	
Vegan Omelette	190
Chickpea plant based omelette served with your choice of plant based filling: Peppers, onions, mushrooms, spinach, tofu, tomato, soya	
Healthy Breakfast	240
Whole wheat toast, hummus, avocado, poached eggs, sautéed tomatoes on the vine	
Quills Shakshouka	
Sheba sauce cooked with 2 soft poached eggs with protein of your choice:	
Lamb	300
Beef	240
Venison	260
Chicken	220
Prawns	320
South African scramble wrap	175
Springbok biltong cooked with scrambled eggs, served in a wrap with rocket, tomato and avocado	
Vegan Breakfast	175
Fried plantain, avocado, chia seeds, scrambled tofu, hummus, panko asparagus, kale, sautéed mushrooms	
Warm pancakes (Vegan Option Available)	125
Mixed berries, maple syrup, grilled banana topped with rose essence sugar	

B R E A K F A S T

Bills are presented to all guests. Should your room package include breakfast please simply record your name and room number and this will be charged to your room. A bed and breakfast package includes the Quills Full Breakfast offering. All prices are in ZAR and include VAT, service charge not included.

Waffles (vegan option available)

Freshly baked waffles served with Chantilly cream, maple syrup and mixed berries

French Toast (vegan option available)

Egg soaked and fried bread topped with grilled banana and bacon, served with cinnamon sugar, maple syrup, mixed berries and powdered sugar.

Flapjacks

Served with crispy bacon, maple syrup, mixed berries and powdered sugar

Quills Oats

Topped with mixed berries, served with flaked almonds, cashew nuts, pumpkin seeds, flaxseeds and Moringa powder on the side.

Sorghum Porridge

Topped with a banana, served with goose berries, cranberries, cinnamon powder & pistachio nuts on the side

CONTINENTAL BUFFET SELECTION

285

Please select your preferred items from the abundance of local and international products on our continental buffet.

Freshly baked pastries, croissants, muffins, country loaves, continental rolls, cereals, yoghurts, seasonal fruits, delightful charcuterie, local and international cheeses and smoked fish to name only a few items.

QUILLS FULL BREAKFAST

340

One hot breakfast of your choice is served along with our wholesome continental buffet

BEVERAGES

Freshly brewed coffee (filter or decaffeinated)

50

Cappuccino with cream or froth

50

Americano

50

Hot chocolate

50

Tea selection (Ceylon, Rooibos, English breakfast, Early grey)

50

Fresh fruit juice selection (Orange, Mango, Apple and Guava)

40

Veggie juice made fresh everyday

80

SMOOTHIES

Avocado and Blueberry nuts

Almond milk, fresh spinach, banana, avocado, blueberries, flaxseed, cinnamon

Beetroot

Almond Milk, mixed berries, beetroot, pineapple, plain yoghurt, honey (agave used for Vegan), chia seeds

Vitamin C

Orange, Banana, Mango, Turmeric, Fresh ginger, lemon juice, honey, strawberries, oat milk

Moringa

Assorted nuts, banana, Nutella, cinnamon, egg white, granola, Moringa powder

