Tribute

BREAKFAST MENU

Served at: 07:00 - 11:00

Follow and tag us in your Apogee experience
Facebook: Apogee Boutique Hotel & Spa
Instagram: @apogeeboutiquehotelandpsa
LinkedIn: Apogee Boutique Hotel and Spa

EGGS

Breakfast Tart - 145
Ham & wild mushroom quiche filling, puff pastry vol-au-vent, thyme honey, shaved aged cheddar.

On The Go - 125
Two eggs any style, charred vine tomato, smoked bacon, toasted ciabatta.

Breakfast Stack - 145
Soft scrambled eggs, smoked bacon, toasted ciabatta, confit cherry tomatoes, basil oil.

The Apogee - 195
Two eggs any style, smoked bacon, wild mushrooms, charred vine tomato, toasted ciabatta, hot honey peach chutney, choice of lamb, pork or cheese griller sausage.

Short Rib Barbacoa Eggs - 205
Pulled beef short rib, charred tomato salsa, fried eggs, sour cream, coriander, lime, toasted sourdough.

OMELETTES

Wild Mushroom & Gruyère - 145

Smoked Salmon, Whipped Lemon Cream Cheese & Chive - 185
Finished with everything-bagel dust.

Biltong & Peppadew - 145
Cheddar omelette, filled with a blended peppadew, biltong, chive & spring onion cream cheese.

EGGS BENEDICT

Classic - 135
Poached eggs, smoked bacon, muffin, hollandaise.

Salmon & Dill - 200
Poached eggs, smoked salmon, dill hollandaise, crispy capers.

Green Benedict - 145
Poached eggs, baby spinach, basil pesto hollandaise, toasted pine nuts.

Peri-Peri Chicken Benedict - 145
Poached eggs, peri-peri glazed chicken thigh, rooibos-smoked hollandaise, pickled red onion.

Charred Corn & Halloumi Benedict (Vegetarian) - 150
Poached eggs, charred corn, grilled halloumi, smoked chili butter, micro coriander.

HEALTHY

Bacon & Avocado - 150
Crispy bacon, avocado, gremolata, cherry tomatoes, toasted ciabatta.

Tribute Granola - 150
Toasted oat & macadamia granola, summer berries, double cream yoghurt, burnt honey.

Biscoff Oats - 135
Creamy oats, toasted pecans, Biscoff crumble, warm maple.

Breakfast Wrap - 140
Scrambled eggs, crispy bacon, cheddar, avocado, tomato salsa, chipotle-peri mayo.

Rooibos Yoghurt & Grilled Peach - 110
Whipped rooibos-infused yoghurt, grilled peach, toasted seed granola, burnt honey.

Roasted Pumpkin & Chickpea Bowl - 125
Roasted pumpkin, avocado, crispy chickpeas, tahini dressing, toasted seed granola, poached egg.

BAGELS & TOAST

Pastrami & Egg Bagel - 185
Hot pastrami, fried egg, gruyère, wholegrain mustard mayo, pickled cucumber.

Smashed Avo on Sourdough - 135
Whipped feta, chili oil, crispy shallots, lemon.

SWEET

Mosbolletjie French Toast - 175
Brown butter, cardamom sugar, macerated summer berries & peach, mascarpone.

Koeksister Waffle - 135
Cardamom-syrup-soaked waffle, toasted coconut, vanilla cream.

THE APOGEE SPECIAL

Chicken Liver Shakshuka - 140
Spiced tomato & pepper braise, chicken livers, whipped feta, toasted sourdough.

Karoo Lamb Hash - 210
Slow-braised Karoo lamb shoulder, crispy potato, soft poached egg, rosemary jus, pickled red onion.

Smoked Chicken & Sweetcorn Fritters - 135
Golden corn fritters, smoked chicken, poached egg, herbed crème fraîche, chili-lime drizzle.