



# EMPERORS PALACE

THE PALACE OF DREAMS

## **Breakfast Menu's 2020**

### **Breakfast One**

**R185**

#### **Pastry Basket**

Croissants, blue berry and carrot muffins, banana loaf with Jams and butter

#### **Beverage**

Tea, coffee and orange juice

#### **Hot Breakfast**

Potato Hash Brown Egg and Spring Onion Cups

On the side 3 rash bacon, grilled herb tomato, mushroom skewer, 2 beef sausages

#### **Basket of Fresh Toast served to the table**

Brown, white and whole wheat

Butter and margarine



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## **Breakfast Two**

**R200**

### **Pastry Basket**

Breakfast Danish, bran and vanilla muffins, carrot loaf with jams and butter

### **Beverage**

Tea, coffee and orange juice

### **Hot Breakfast**

Spanish Country Three Egg Omelette

Filling with 2 cheeses, roasted peppers, caramelized onions, flat leaf parsley

On the side 3 rashers bacon, grilled herb tomato, potato stack, 2 venison sausages

### **Basket of Fresh Toast served to the table**

Brown, white and whole wheat

Butter and margarine



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## **Breakfast Three**

**R220**

### **Pastry Basket**

Croissants, Danishes, coffee and strawberry muffins, chocolate loaf with jams and butter

### **In a Glass**

Potted oat Bricher jar, fresh grated Granny Smith apple, fresh mint, cream, frozen berries

### **Beverage**

Tea, coffee, orange and apple juice

### **Hot Breakfast**

Poached Eggs Ala Emperors

2 eggs placed on a potato and braised onion cake, wilted spinach, shaved beef biltong, coated in cheddar cheese and chive sauce

On the side, 3 rashers bacon, grilled herb tomato, mushroom skewer, 2 chicken sausages

### **Basket of Fresh Toast served to the table**

Brown, white and whole wheat

Butter and margarine



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## **Full Buffet Breakfast**

(Buffet - Minimum of 50 guests)

**R350**

### **Pastry Counter**

Croissants, sweet Danish, bran, blue berry and carrot muffins, scones, banana loaf, carrot loaf, Boston loaf with jams and butter

### **Beverage Station**

Orange, apple, cocktail, peach tea, strawberry smoothie  
Freshly percolated coffee and assorted flavoured teas

### **Cold Selection**

Corn flakes, roasted muesli, rice crisps, gluten free mix  
Plain yoghurt, strawberry yoghurt, peach yoghurt  
Roasted nuts, toasted seeds, assorted dried fruits  
3 types seasonal sliced fruits, wedges and kebabs  
Canned fruits Peach, pineapple and guava  
Tropical freshly cut fruit salad  
Cape stewed dried fruits with cinnamon stick, anise seed and citrus  
Two types whole seasonal fruits in vases

### **Crumpets and Waffle Board**

Fresh crumpets, waffle wedges, syrup, berry compote, chocolate syrup, chocolate vermicelli, whipped cream

### **Wooden Planks**

Ocean Catch-smoked salmon roses, herring, peppered mackerel, shaved onion, capers berries, lemon cheeks, horseradish, pepper mile

Charcuterie Cuts-continental ham, Italian salami, pimento loaf, pastrami, pickles, jalapenos, Kalamata olives, green olives, Dijon mustard, piccalilli

Local Cape and KZN cheese, onion marmalade, preserved figs, watermelon preserve, Melba toast and crackers



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## **Healthy Salad**

Lettuce, heirloom cherry tomatoes, cucumber, red onion, mixed peppers, feta,  
Kalamata olives, croutons, house vinaigrette

## **Artisan Breads**

German rye, French platted baguette, Ciabatta, Cape seed loaf, soft and crisp rolls,  
platted raisin loaf, butter and margarine

## **Hot Selection**

Poached eggs on English muffin, wilted spinach, cheese and sniped chive sauce

Grilled tomatoes filled with Mexican three beans baked with cheese

Sautéed Lyonnaise potatoes, shallots, mixed pimentos, oregano

Chicken sausage, fresh thyme, sautéed onions

Grilled back bacon

Baked haddock Morney with sniped parsley

Sautéed mushrooms, butter, cream

## **Chefs Egg Action Station**

Fried, Scrambled or Omelettes

Fillings for Omelettes: ham, peppers, onions, cheddar cheese, tomatoes, mushrooms

## **Self-help Toast station**

Whole wheat, White and Brown bread, butter and margarine



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## **Finger Fork Breakfast**

(Buffet - Minimum of 50 guests)

**R260**

## **Beverage Station**

Orange, apple, cocktail, peach tea  
Freshly percolated coffee and assorted flavoured teas

## **From the pastry shop**

Croissants, bran, blueberry, chocolate and carrot muffins, scones, sweet Danishes,  
carrot loaf, whipped cream, preserves, butter, margarine

## **Smoothing Healthy**

Seasonal sliced fruits and wedges

## **Artisan Breads and Toast**

Assorted rolls, Rye, Panini, French platted baguette, health bread, chilled butter

## **Crumpet and Waffle Board**

Fresh crumpets, waffle wedges, syrup, banana, berry compote, chocolate syrup,  
whipped cream

## **Local SA Cheese Board**

Variety of SA cheeses from the Cape, Karoo and KZN, Melba toast, salted crackers,  
nuts, dried fruits, fig and fruit preserves

## **Dips & Dippers**

Hummus, smoked eggplant mayonnaise, whipped cream cheese pesto, crisp  
vegetable and fruit crudité's, bread sticks, grilled pita wedges, bruschetta and  
nachos



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## **Hot Selection**

Hash brown egg cups with cheese sauce, snipped parsley  
Pulled roasted chicken, braised leek, scrambled egg, sub baked with mozzarella  
Argentinian beef, caramelized onion, cheese Empanadas, Chimichurri on the side  
Haddock, scallion and cheddar mini pancake money bags  
Leek, corn, forest mushroom, feta, tartlets

## **Toasted Quesadilla Action Station**

Spinach, caramelized onion and feta quesadilla, with guacamole, sour cream and  
roasted tomato and cilantro salsa on the side

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## ~Special Meal Requirements~

Halaal Breakfast  
Halaal Tea and Coffee breaks  
Halaal Lunch  
Halaal Dinner  
Halaal Cocktail Hot and Cold Snacks  
Halaal food station for buffets

Kosher Breakfast  
Kosher Tea and Coffee Breaks  
Kosher Lunch  
Kosher Dinner  
Kosher Hot and Cold Snacks  
Kosher food station for buffets

**A surcharge of R415 will be charged per meal for Kosher**

**A surcharge of R150 will be charge per meal for Halaal**

**A surcharge of R95.00 per tea break for Kosher**

**A surcharge of R35.00 per tea break for Halaal**

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance. All Halaal meals are catered for by our Halaal certified restaurant – Primavera, please ensure orders are placed 48 hours in advance.

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As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, ie fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested 48 hours in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

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If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take 48 hours to be drafted and sent through to the client