

CAFÉ FLEURI BREAKFAST

*THE TRADITIONAL LANGHAM BREAKFAST

Two eggs, griddled bacon, banger sausage, baked tomato,
sautéed mushrooms, home style potatoes
toast or English muffin
served with preserves, honey and sweet butter
selection of chilled juices
Choice of *Jim's organic coffee* or
Harney and son's tea
\$25

CHUAN BODY & SOUL

Greek yogurt, seasonal berries and granola
egg white frittata with exotic mushrooms
bean sprouts and green onion, toasted hearth bread
selection of chilled juices
Choice of *Jim's organic coffee* or *Harney and son's tea*
\$24

CONTINENTAL BREAKFAST

Choice of croissants, breakfast pastries or toast
ripe strawberries with crème fraiche
served with preserves, honey and sweet butter
selection of chilled juices
Choice of *Jim's organic coffee*, *Harney and sons tea*,
café au lait or hot chocolate
\$20

*THE RESERVE

Two eggs any style
Choice of smoked bacon, griddled ham,
country style pork or chicken sausage
toast or English muffin
selection of chilled Juices
Choice of *Jim's Organic coffee* or *Harney and son's tea*
\$24

CHINESE SPECIALTIES

CONGEE

Rice porridge with green onion, peanuts
Choice of chicken, beef or smoked pork \$14

YING DIM SUM

Ginger pork shao mai,
and shrimp vegetable dumplings \$15

WON TON SOUP

Noodles filled with seasoned pork scallion
and rich chicken broth \$10

FRIED RICE

Scrambled egg, scallion and sesame \$10

AMERICAN STYLE BREAKFAST

*BENEDICTS

Two poached eggs on toasted English muffin with hollandaise sauce
Traditional - Canadian bacon
New England - Maine crab
New Yorker - smoked salmon
\$20

*TENDERLOIN STEAK AND EGGS

Home style potatoes and toast or English muffin \$26

*TWO EGGS PREPARED YOUR STYLE

(Egg whites and egg substitutes available)
Served with home-style potatoes \$16
*with breakfast meat \$19

*HOUSE SMOKED MAPLE CURED SALMON

Toasted bagel, cream cheese, tomato and red onion \$18

*GRIDDLED CORNED BEEF AND RED ONION HASH

With two poached eggs \$22

*THREE EGGS OMELET

(Egg whites or egg substitutes available)
Your choice of Vermont cheddar or New Hampshire Swiss, country ham
or Maine crab, exotic mushrooms, tomatoes, peppers, onions or spinach
\$20

MAINE LOBSTER AND SOFT SCRAMBLED EGGS

Chives, cheddar and buttery pastry shell \$26

*BACON, EGG AND CHEESE SANDWICH

Two eggs, Vermont cheddar and smoked loin bacon
on a griddled brioche rolls \$15

*These items are prepared raw, undercooked or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food Allergy

15% gratuity added to parties of 6 or more guests. 18% gratuity added to parties 8 or more guests. Please note: Gratuity will be distributed among servers only; 3% administration fee added to parties 10 or more to defer overhead cost – no part of the administration fee is distributed to wait staff or service employees

CAFÉ FLEURI BREAKFAST

GRIDDLE

FRENCH TOAST

Sugar dusted brioche
ripe strawberries and orange blossom honey
\$15

CRISP MALTED WAFFLES

Fresh berries and Chantilly cream or
banana and maple walnuts
\$15

BUTTERMILK PANCAKES

Plain, blueberry or banana with Vermont maple syrup
\$15

FARMERS CHEESE BLINTZES

Maine blueberry compote and sour cream
\$16

FRUITS AND GRAINS

SLOW COOKED IRISH OATMEAL

Banana and maple walnuts \$10

HOUSE MADE GRANOLA

Toasted grains, dried fruits, nuts and honey
served with berries and skim milk \$14

FRESH FRUIT FRAPPE SMOOTHIE

Ripe fruits and juices blended with yogurt,
skim milk and honey \$9

SEASONAL FRESH FRUIT BOWL \$13

ASSORTED BERRIES AND CREAM \$16

GREEK YOGURT WITH ORANGE BLOSSOM HONEY

Seasonal berries and granola \$12

RUBY RED “NO HASSLE” GRAPEFRUIT

A whole sectioned fruit \$9

SLICED RIPE MELONS, PINEAPPLE AND BERRIES \$15

COLD BREAKFAST CEREALS

Regular or skim milk \$6
Choice of berries or banana \$9

A LITTLE MORE...

Freshly baked muffins, croissants or Danishes (2pcs) \$9
toasted bagel and cream cheese \$7
smoked bacon, griddled country ham, or smoked loin bacon \$7
chicken and apple sausage or country sage sausage \$7
home style potatoes with green onions \$6
English bangers \$7

BEVERAGES

Jim's organic coffee \$6
Espresso, café au lait or cappuccino \$7
Harney & sons tea \$6
Fresh orange or ruby grapefruit juice \$6
Apple, white grape, tomato, pineapple
Cranberry, V8, papaya or mango juice \$6

EXECUTIVE CHEF MARK SAPIENZA

EXECUTIVE PASTRY CHEF RYAN PIKE