

BREAKFAST

CHEESE & MUSHROOM OMELETTE **GF** **50 SR**
3 eggs french style with gruyere cheese. **Cal:** 600 **P:** 31g **C:** 24g **F:** 42g

SCRAMBLED EGGS **GF** **35 SR**
Served with grilled tomato and grated parmesan with a side of toasted sourdough bread. **Cal:** 400 **P:** 28g **C:** 35g **F:** 17g

HUEVOS RANCHEROS **GF** **50 SR**
2 sunnyside up eggs served mexican style, with smashed avocado, feta, black beans, and tomato salsa. **Cal:** 410 **P:** 22g **C:** 32g **F:** 22g

EGGS BENEDECT **GF** **60 SR**
Classic on an english muffin with smoked salmon. **Cal:** 770 **P:** 31g **C:** 32g **F:** 49g

EGG FLORENTINE **GF** **45 SR**
Sweet potato rosti, hollandaise, spinach. **Cal:** 400 **P:** 19g **C:** 36g **F:** 22g

SHAKSHOOKA **GF** **45 SR**
Eggs poached in a light harissa tomato sauce. Served with local sesame bread. **Cal:** 900 **P:** 31g **C:** 100g **F:** 40g

BACON & EGG ROLL **GF** **50 SR**
Folded eggs, bacon, white cheddar cheese, jalapeno aioli, arugula on brioche. **Cal:** 570 **P:** 32g **C:** 44g **F:** 29g

PROTEIN PANCAKES **62 SR**
Made with one scoop of vanilla whey protein, oat flour, banana. Side of honey or organic maple syrup. **Cal:** 450 **P:** 20g **C:** 80g **F:** 10g

BUTTER MILK PANCAKES **45 SR**
Berries, banana, topped with granola & chia seeds served with pancake syrup. **Cal:** 520 **P:** 12g **C:** 110g **F:** 4g

CRUNCHY PAIN PERDU **50 SR**
Our signature honey corn custard-soaked brioche served with seasonal berries. **Cal:** 690 **P:** 15g **C:** 130g **F:** 9g

CHOCOLATE OATMEAL **45 SR**
Banana, dark chocolate, granola, coco nibs, house-made almond butter. **Cal:** 253 **P:** 7g **C:** 33g **F:** 10g

BERRY OATMEAL **45 SR**
Berries, granola, chia seeds, house made almond butter. **Cal:** 491 **P:** 15g **C:** 57g **F:** 26g

GRANOLA **GF V** **60 SR**
Greek yogurt, house made maple granola, puffed quinoa, seasonal fruit, topped with honey. **Cal:** 680 **P:** 25g **C:** 64g **F:** 40g

PROBIOTIC CHIA SEED PUDDING **40 SR**
Spirulina, strawberry, greek yogurt, organic coconut chips, pistachio. **Cal:** 234 **P:** 11g **C:** 19g **F:** 12g

*Yogurt free option available topped with seasonal fruit. **GF V**

FRUIT BOWL **30 SR**
A mix of seasonal fruit & berries. **Cal:** 134 **P:** 2g **C:** 34g **F:** 1g

BERRIES BOWL **65 SR**
Mixed berry yogurt, oats, pumpkin seeds & chia. Topped with maple syrup. **Cal:** 344 **P:** 21g **C:** 45g **F:** 9g

AVOCADO TOAST **GF V** **60 SR**
Seed granola, marinated cherry tomato. **Cal:** 510 **P:** 13g **C:** 63g **F:** 24g

BEETROOT HUMMUS **50 SR**
Dugga, olives, pumpkin seeds, halloumi. **Cal:** 447 **P:** 19g **C:** 71g **F:** 11g

SMOKED SALMON ON BAGEL **GF V** **75 SR**
Poppy seed bagel, cream cheese, capers, tomato, chives. **Cal:** 450 **P:** 22g **C:** 33g **F:** 26g



ENCORE

MUSHROOM SCRAMBLE **GF** **55 SR**
Truffle, herbed cream cheese. **Cal:** 587 **P:** 34g **C:** 44g **F:** 30g

ALMOND BUTTER TOAST **50 SR**
House made almond butter, puffed quinoa, cocoa nibs, banana on sour dough. **Cal:** 703 **P:** 21g **C:** 88g **F:** 34g

VIENNOISERIE **12 SR | 20 SR**
Fresh Croissant. **Cal:** 250 **P:** 5g **C:** 27g **F:** 12g
Banana Bread. **Cal:** 293 **P:** 3g **C:** 49g **F:** 10g
Choice of chocolate or pecan.

BREAKFAST SIDES

Smoked Salmon – Bacon – Grilled mushrooms – Halloumi – Avocado
2 eggs any style – Steamed Broccoli – Steamed Spinach – slice of sour dough

SALADS

SALMON GREEN GODESS **GF** **80 SR**
Grilled honey salmon, baby gem, dill. Topped with pumpkin seed avocadon dressing. **Cal:** 313 **P:** 24g **C:** 10g **F:** 20g

CHICKEN SALAD **GF** **70 SR**
Tomato, grilled sweet corn, avocado, carrots, olives. Topped with yuzu dressing. **Cal:** 580 **P:** 49g **C:** 15g **F:** 37g

ASIAN STEAK SALAD **GF** **130 SR**
Sesame ginger marinated tenderloin steak, Chinese cabbage, carrots, basil, coconut chips, chili lime dressing. **Cal:** 707 **P:** 38g **C:** 30g **F:** 50g

TUNA SALAD **GF** **55 SR**
Romaine heart, arugula, red radish, Italian black olives, soft boiled egg. **Cal:** 430 **P:** 24g **C:** 52g **F:** 15g

BROCOLLI KALE SALAD **GF V** **50 SR**
Beetroot, white quinoa, green apple, feta cheese, sunflower seeds, cranberries. **Cal:** 390 **P:** 11g **C:** 41g **F:** 22g

CEASER SALAD **45 SR**
Romain lettuce, parmesan with a house made caesar dressing topped with croutons. **Cal:** 430 **P:** 14g **C:** 16g **F:** 35g

MESCULEN SALAD **45 SR**
Mixed greens, cherry tomato, smoked pecans with a white balsamic dressing. **Cal:** 280 **P:** 3g **C:** 15g **F:** 25g

STARTERS

SALMON CEVICHE **GF** **75 SR**
Cilantro, charred avocado, mango, cucumber, corn chips. **Cal:** 438 **P:** 22g **C:** 12g **F:** 34g

CALIFORNIA ROLL **65 SR**
Crab, mango, cucumber, avocado. **Cal:** 347 **P:** 16g **C:** 53g **F:** 10g

SPICY SALMON ROLL **GF** **75 SR**
Kimchi mayo, avocado. **Cal:** 312 **P:** 22g **C:** 34g **F:** 10g

GF Gluten free option available

V Vegan option available

TOASTED & GRILLED

WAGYU BURGER **GF** **80 SR**
Brioche bun, caramelized onion, white cheddar. **Cal:** 1100 **P:** 57g **C:** 97g **F:** 55g
*Choice of French fries or sweet potato fries.

JAPANESE WAGYU SLIDERS **GF** **70 SR**
Brioche buns, crispy onion rings, citrus aioli. **Cal:** 1330 **P:** 55g **C:** 151g **F:** 55g

STEAK SANDWICH **GF** **130 SR**
Confit cherry tomato, white cheddar. **Cal:** 720 **P:** 53g **C:** 45g **F:** 37g

TUNA SANDWICH **GF** **55 SR**
Marinated tuna, capers, mixed herbs, on sour dough. **Cal:** 430 **P:** 24g **C:** 52g **F:** 15g

GRILLED CHICKEN WRAP **GF** **50 SR**
Jalapeno aioli, tomato, avocado, iceberg lettuce. **Cal:** 330 **P:** 49g **C:** 8g **F:** 12g

BOWLS & GRAINS

STEAK RICE BOWL **GF** **120 SR**
Korean ginger glazed steak, black rice, sushi rice, citrus miso dressing, crispy kale, black rice. **Cal:** 1020 **P:** 56g **C:** 111g **F:** 40g

SALMON RICE BOWL **GF** **85 SR**
Gochujang salmon, sesame seeds, cucumber, black Rice, crispy kale, black rice, sushi rice. **Cal:** 530 **P:** 30g **C:** 49g **F:** 25g

POKE BOWL **GF** **80 SR**
Sushi rice, wakame seaweed, avocado, fresh Norwegian salmon, yuzu dressing. **Cal:** 570 **P:** 28g **C:** 54g **F:** 45g

MEXICAN BOWL **GF** **70 SR**
Cilantro lemon rice, chipotle grilled chicken, grilled corn, black beans, avocado. **Cal:** 1160 **P:** 65g **C:** 160g **F:** 27g

HARRISA PRAWN BOWL **90 SR**
Quinoa, broccoli, cucumber, marinated tomato, cilantro. **Cal:** 570 **P:** 47g **C:** 37g **F:** 27g

STEAK & EGG BOWL **130 SR**
2 eggs, 150g Korean glazed steak, smashed avocado, arugula, tomato salsa. **Cal:** 770 **P:** 59g **C:** 32g **F:** 47g

PASTA & RISOTTO

SPAGHETTI POMODORO **45 SR**
Rich spicy tomato sauce, olives. **Cal:** 540 **P:** 16g **C:** 71g **F:** 21g

PASTA AL LIMONE **55 SR**
Lemon, parmesan, chilli, garlic, capers **Cal:** 570 **P:** 15g **C:** 69g **F:** 24g

MUSHROOM RIGATONI **55 SR**
Parmesan cream. **Cal:** 510 **P:** 14g **C:** 67g **F:** 22g

MUSHROOM RISOTTO **40 SR**
Topped with parmesan. **Cal:** 310 **P:** 10g **C:** 39g **F:** 14g

*Gluten Free option available.

GRILLED & CHARRED

MISO SALMON GF	110 SR
Tender broccoli, crispy leek.	Cal: 570 P: 57g C: 29g F: 25g
SEABASS GF	95 SR
Lemon, cherry tomato, basil, ginger.	Cal: 331 P: 48g C: 11g F: 10g
FILLET MIGNON GF	200 SR
200g served with a side of mashed potato, green beans, pepper jus.	Cal: 740 P: 50g C: 27g F: 50g
BLACK ANGUS RIBYE GF	180 SR
300g served with triple cooked crispy potato & salsa verde.	Cal: 670 P: 72g C: 29g F: 29g
CHICKEN MILANESE	80 SR
Arugula, cherry tomato, parmesan.	Cal: 540 P: 62g C: 44g F: 13g

SMOOTHIES

ENCORE	47.5 SR
Banana, strawberries, dates, honey, raspberry, coconut milk, vanilla protien.	Cal: 453 P: 26g C: 82g F: 5.5g
INSPIRED	55 SR
Blueberries, raspberry, banana, almond butter, maca powder, chocolate protien, almond milk.	Cal: 304 P: 28g C: 32g F: 8.5g
ALMOND SMOOTHIE	47.5 SR
Almond butter, honey, banana, almond milk, almond nuts, vanilla protien.	Cal: 558 P: 37g C: 40g F: 27g
PERFORMANCE	55 SR
Dates, honey, mct oil, espresso, chocolate protien, coconut milk.	Cal: 483 P: 19g C: 49g F: 20g
AÇAÍ	50 SR
Acai puree, raspberries, blueberries, banana, chia seeds, coconut milk, vanilla protien.	Cal: 309 P: 4.6g C: 44g F: 15g
SALTED PEANUT BUTTER	52.5 SR
Macca powder, cocoa powder, espresso, almond milk, peanut butter, salt, dates, chocolate protien.	Cal: 322 P: 24g C: 41g F: 10g
KICK START	50 SR
Oats, peanut butter, chia seeds, banana, dates, blueberry, coconut milk, vanilla protien.	Cal: 462 P: 24g C: 65g F: 14g
PBJ	50 SR
Strawberry, raspberry, peanut butter, coconut milk, vanilla protien.	Cal: 331 P: 30g C: 26g F: 14g
ANTIOXIDANTS	45 SR
Coconut water, honey, strawberry, blueberries, raspberries, vanilla protien.	Cal: 254 P: 26.6g C: 36g F: 1.6g
REPLENISH	50 SR
Avocado, matcha powder, almond butter, milk, dates, banana, vanilla protien.	Cal: 414 P: 28g C: 45g F: 15g
BLUE MARINE	65 SR
Blue spirulina, coconut milk, vanilla whey protein, almond butter, dates, coconut, pineapple.	Cal: 442.1 P: 29.4g C: 49.4g F: 14.1g
SALTED PECAN	65 SR
Soy milk, coconut cream, roasted cashews, tahini, honey, vanilla hydro whey, pecans.	Cal: 545.5 P: 35.5g C: 45.3g F: 24.7g
VANILLA SKY	65 SR
Mango, vanilla whey protein, raspberries, coconut water, vanilla ice cream, lemon zest	Cal: 268.3 P: 25.5g C: 27.4g F: 6.3g
PINEAPPLE PARADISE	65 SR
pineapple, coconut milk, dates, coconut, vanilla whey protein.	Cal: 344 P: 25g C: 52g F: 4g

SIDE DISHES

Baked crispy baby potato – Charred greens – Grilled asparagus
 Steamed broccoli – Confit garlic spinach – Steamed rice
 French fries – Sweet potato fries

BEVERAGES

COFFEE

DOUBLE ESPRESSO	22.5 SR	CAPPUCCINO	32.5 SR
MACCHIATO	27.5 SR	LATTE	37.5 SR
CORTADO	27.5 SR	AMERICANO	25 SR
FLAT WHITE	30 SR	RED VELVET	35 SR

COLD DRINKS

ICED TEA PEACH	30 SR	ICED LATTE	37.5 SR
ICED MATCHA LATTE	37.5 SR	ICED SPANISH LATTE	32 SR
WHITE ICED MOCHA	30 SR	ICED RED VELVET	35 SR
VANILLA ICED SHAKEN	30 SR		

TEA

ENGLISH BREAKFAST	27.5 SR	MILKY OOLONG	27.5 SR
JASMINE WHITE	27.5 SR	MATCHA	37.5 SR
CHAMOMILE	27.5 SR		

SOFT DRINKS

VIVI COLA 330 ML	45 SR	ACQUA PANNA 750 ML	35 SR
COLA / COLA ZERO 250 ML	22.5 SR	SAN BERNARDO STILL 330 ML	25 SR
SPRITE 250 ML	22.5 SR	SAN BERNARDO STILL 750 ML	35 SR
COCONUT WATER 250 ML	17.5 SR	SAN BERNARDO SAPRKLING 350 ML	25 SR
ACQUA PANNA 250 ML	25 SR	SAN BERNARDO SAPRKLING 750 ML	35 SR

ADD ONS

Vanilla Protein – Vanilla Vegan Protein
 Chocolate Protein – Chocolate Vegan Protein

15 SR

ISO Hydro Whey Protein Vanilla – Collagen Powder

25 SR

GF Gluten free option available

V Vegan option available

FRESH JUICES

ORANGE	37.5 SR
	Cal: 164 P: 3g C: 41g F: 0.4g
WATERMELON	37.5 SR
	Cal: 67 P: 1.4g C: 17g F: 0.3g
LEMONADE	37.5 SR
	Cal: 11 P: 0g C: 6g F: 0g
PINEAPPLE	37.5 SR
	Cal: 175 P: 2g C: 42g F: 0g
VIT C	37.5 SR
Carrot, orange juice.	Cal: 154 P: 3g C: 37g F: 0.6g
BEAUTY	37.5 SR
Red apple, raspberries.	Cal: 238 P: 2g C: 56g F: 1g
BCG	40 SR
Beetroot, green apple, spinach, kale, celery, cucumber, lemon.	Cal: 164 P: 2g C: 35g F: 0.5g
GREEN JUICE	40 SR
Green apple, spinach, kale, celery, cucumber, lemon.	Cal: 125 P: 2g C: 28g F: 0.8g

DESSERTS

TIRAMISÙ GF	55 SR
A classic made with real mascarpone cheese.	Cal: 475 P: 7g C: 47g F: 30g
MANGO CHEESECAKE	45 SR
Caramelized white chocolate & lime.	Cal: 451 P: 10g C: 55g F: 36g
CHOCOLATE BLISS CAKE.	80 SR
Layered w/ chocolate mousse and a rich milk chocolate ganache.	Cal: 1785 P: 30g C: 221g F: 104g
BIRTHDAY CAKE	250 SR
Option of chocolate or starwberry cream.	
<small>*Please order 24 hours prior.</small>	

WHOLESOME INDULGENCE

COCONUT CREAM CAKE	50 SR
Protein rich & refined sugar free made with almonds and coconut cream.	Cal: 555 P: 21g C: 29g F: 40g
CHOCOLATE STRAWBERRY GANACHE	70 SR
Protein rich & refined sugar free made with oats & Greek yogurt.	Cal: 442 P: 18g C: 41g F: 23g
FUDGY BROWNIES	50 SR
Protien rich served with a scoop of vanilla ice cream	Cal: 349 P: 11g C: 32g F: 21g

ENCORE
Private Catering



CORE
 WELLNESS MEALS

