



SPAGO BREAKFAST SIGNATURES

Kaya French Toast 24
Pandan-Coconut Jam, Soy Caramel
(Seared Foie Gras +20)

Iberico Pork Dumplings "Agnolotti" 20
Soy, Chili Oil, Black Vinegar, Coriander, Garlic

Spago's Laksa Noodle 24
Little Neck Clams, Lobster, Calamari, Onion Sambal,
Calamansi, Laksa Leaf

"Curry & Waffle" 20
Tamarind Fish Curry, Malaysian Red Snapper,
Prata Waffles, Curry Leaves

BREAKFAST CLASSICS

Wagyu Steak and Eggs 75
Snake River Farms Wagyu Flat Iron Steak,
Organic Egg, Breakfast Potatoes

French Omelet 26
Sautéed Wild Mushrooms, Emmental
Cheese, Thyme, Mache Salad
(Add 30g Caviar +130)

Avocado Toast 24
Salmon Cream Cheese, Watercress,
Poached Egg, Hollandaise, Dill, Chives

Spago Full Breakfast 32
2 Eggs, Canadian Style Smoked Bacon,
Spiced Pork Sausage, Pommes Anna, Gruyere

Shakshuka 24
Braised Tripe, 2 Eggs, Spiced Tomato Ragu,
Grilled Baguette, Mint, Parsley, Chili

Assorted Fresh Fruits 18
Sarawak Pineapple, Watermelon, Longan,
Thai Mango, Passion Fruit Syrup

ON THE SIDE

Breakfast Potatoes – Parmesan 8
Sausages - Spiced Pork/ Spiced Chicken 8
Toast – Rye/ Sourdough/ Brioche 8
Canadian Style Back Bacon (3pcs) 12

BOWLS AND SALADS

"Yogurt and Berries" 26
Fage Greek Yogurt, Chocolate Whey Protein,
Banana, Blueberries, Raspberries, Almonds

Homemade Muesli 18
Steele Cut Oats, Apple, Apricot, Yogurt,
Homemade Granola

Healthy Breakfast Bowl 26
Egg White Scramble, Sautéed Kale,
French Beans, Sautéed Wild Mushrooms
Parmesan Crumble
(Add Grilled Chicken +9)

Smoked Salmon Salad 28
Kaviari Smoked Salmon, Dill Crème Fraiche,
Cucumbers, Amela Tomatoes, Capers

Burrata Panzanella Salad 28
Sourdough Croutons, Amela Tomatoes, Kalamata
Olives, Basil, Tuscan Oil

Sashimi Salad 34
Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura,
Shiso, Citrus Ponzu

COFFEE SELECTION

Espresso 7
Americano 7
Cappuccino 10
Latte 10
Mocha 10

FRESH JUICES

Orange 8
Watermelon 8
Stimulate – Carrot, Pineapple, Celery, Ginger & Lime 9
ABC – Apple, Beetroot & Carrot 9

SMOOTHIES OF THE DAY

Strawberry Banana 14
Blueberry Yogurt 14
Coconut Mango 14

COCKTAIL OF THE DAY

Spago Bloody Mary 24
Peach Bellini 24
Espresso Martini 26

EXECUTIVE CHEF Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
GENERAL MANAGER Aisha Khan

If you have any food allergies, intolerance, or sensitivity, please speak to your server about the ingredients used in our dishes before you order your meal.