

MAJESTIC

AT MAYFAIR

Crafted by Nick Tatom

TOAST & SPREADS 12
V*, GFI*, DF*
Super Seed, Midnight Rye, Turkish Pide, Sydenham Sourdough served with butter, and your choice of spreads:
Biscoff, Peanut Butter, Marmite, Vegemite, Honey, Jam, Marmalade

EGGS YOUR WAY 15
GFI*, DF
Poached, scrambled, or fried on your choice of toasted Super Seed, Midnight Rye, Turkish Pide or Sydenham Sourdough
Add chilli crisp + 4
Add bacon + 6
Add Badger macha + 4

THE GRANOLA 19
DF*
Vanilla chai mascarpone, blackcurrant popcorn, fruit textures, chilled oat milk

BIRCHER 19
V
Bright tangelo and nectarine-soaked oats, chia, fruit textures, cacao nibs, coconut yoghurt foam

SIGNATURE FRENCH TOAST 24
Brown butter mascarpone, spiced orange gel, roasted apricot syrup, Turkish Pide, pistachio dust and freeze-dried blackcurrants

EGGS BENNY 21
GFI
Cheddar and chive hash, herb emulsion, baby spinach, soft poached eggs, and a vibrant lemon hollandaise
With bacon 27
With chorizo 27
With mushrooms 26
With maple hot smoked salmon 30

BIG BREAKFAST 29
GFI*
Bacon, chorizo, hash, eggs your way, mushrooms, slow-roasted tomato, mustard relish aioli, served with toasted Sydenham Sourdough

AVO ON TOAST 25
GFI*
House-made pesto, Midnight Rye, chard greens, marinated cherry tomatoes, 5th Street Za'atar-spiced cream cheese, poached egg
Add bacon + 6

DIETARY: GFI Gluten-free ingredients
VGE Vegetarian DF Dairy-free
V Vegan * Available on request

THE CHEEKY HASH 29
GFI
12 hour braised beef cheek, pressed potato, Bones pickles, poached eggs, chilli crisp hollandaise, rich jus
Add kimchi + 4

BREAKFAST HAWKER 22
Grilled roti, Asian greens, scrambled egg, pickled shiitake, Badger macha chilli oil
Add miso caramel pork belly + 9

YGEIA BOWL 25
V, GFI
Saffron pilaf, herbed cucumber, garlic toum, Florina pepper sauce, 5th Street Za'atar roasted vegetables
Add kimchi + 4

HUEVOS RANCHEROS 28
GFI, VGE
Refried beans, mushrooms, blackened corn & jalapeño salsa, fried egg, marinated feta, avocado, rancheros sauce – on corn tortillas
Add chorizo + 6

WAGYU BEEF BURGER 29
DF*
Wagyu beef, cheddar, cos, pickles, mustard relish aioli, served with hand-cut chips and house made ketchup

FRIED CHICKEN 19
GFI
Crispy fried chicken, orange and sesame glaze, pickled onion, aioli

HAND-CUT CHIPS 15
V*
Served with mustard relish aioli and house made ketchup

COMPLIMENTS TO THE CHEF 10
Show some love by giving a nod to the team

ON THE SIDE	Jam	2	Avocado	5
	Toast (1 piece):	3	Hash	5
	- Super Seed		Mushrooms	5
	- Midnight Rye		Wilted spinach	5
	- Turkish Pide		Slow-roasted tomato	5
	- Sourdough		Bacon	6
	Hollandaise	4	Chorizo	6
	Chilli crisp	4	Kimchi	4
	Eggs	5	Badger macha	4

SIGNATURE LOOSE LEAF TEAS

Black	Majestic Breakfast	5.8
	Balmoral (<i>a strong breakfast blend of Assam & Ceylon</i>)	
	Earl Grey	
	London Ritz (<i>blackcurrant, vanilla & caramel</i>)	
	English Rose (<i>rose petal</i>)	
	British Raj (<i>spiced chai</i>)	
	Avon Apple (<i>apple & cinnamon</i>)	
Green	Churchills Lodge (<i>lapsang souchong</i>)	5.8
	Cambridge (<i>traditional green sencha</i>)	
	Jasmine Jewel (<i>jasmine green</i>)	
	Bermuda Green (<i>green with pineapple</i>)	
	Imperial Thai (<i>green with coconut, lemongrass & ginger</i>)	
Herbal & Fruit	Edinburgh Castle (<i>gunpowder green</i>)	5.8
	Palace Garden (<i>mixed berries</i>)	
	Queen Elizabeth (<i>ginger & lemon</i>)	
	Princess Margaret (<i>strawberry & kiwifruit</i>)	
	Ruby Royale (<i>raspberry</i>)	
	Peppermint Jubilee (<i>peppermint</i>)	
	Piccadilly (<i>ginger & liquorice</i>)	
	Royal Champagne (<i>pure chamomile</i>)	
Mayfair Peach		
White	Westminster Abbey (<i>white vanilla grapefruit</i>)	5.8
Oolong	Queen Mary (<i>apple & pomegranate</i>)	5.8
Rooibos	African Dusk (<i>pure Rooibos/red bush</i>)	5.8

ICED, SHAKES & SMOOTHIES

ICED:		SMOOTHIES:	
Iced Tea	6.5	Green Smoothie	10
Iced Matcha	8		
Iced Chocolate	9	MILKSHAKES:	
Iced Mocha	9	Belgian Milk Chocolate	9.5
Iced Coffee	8	Belgian Dark Chocolate	9.5
Iced Americano	6.5	Belgian White Chocolate	9.5
Iced Latte	7.5		
Mojo Cold Brew:	7.5		
• Black			
• White			
• Sparkling			
Summer Spritz	10		
(<i>Lychee & elderflower</i>)			

Alcoholic beverages are available via the drinks list on your table

LOCALLY ROASTED IMPERIAL COFFEE

	S	M	L
Espresso	4.4	-	-
Long Black	4.6	-	-
Americano	-	4.7	-
Flat White	5.2	6.2	7.1
Cappuccino	5.2	6.2	7.1
Latte	5.2	6.2	7.1
Vanilla Chai Latte	5.2	6.2	7.1
Spiced Chai Latte	5.2	6.2	7.1
Green Tea Latte	5.9	6.9	7.9
Short Macchiato	4.6	-	-
Long Macchiato	4.8	-	-
Piccolo Latte	4.8	-	-

BELGIAN HOT CHOCOLATES

Made with real melted chocolate

Milk Chocolate	5.6	6.7	7.7
Dark Chocolate	5.6	6.7	7.7
White Chocolate	5.6	6.7	7.7
Hazelnut Milk Chocolate	6.2	7.2	8.2
Caramel Milk Chocolate	6.2	7.2	8.2
Peppermint Dark Chocolate	6.2	7.2	8.2
Chilli Dark Chocolate	6.2	7.2	8.2

SIGNATURE BELGIAN MOCHAS

Made with real melted chocolate & our imperial blend espresso

Milk Chocolate Mocha	6.2	7.2	8.2
Dark Chocolate Mocha	6.2	7.2	8.2
White Chocolate Mocha	6.2	7.2	8.2

EXTRAS

Soy, Almond, Oat, Coconut	+ 0.9
Extra shot, Decaf, Pouring Cream	+ 0.6
FLAVOURED SHOTS:	+ 0.9
Vanilla, Caramel, Hazelnut, Peppermint	

SODAS, JUICES & WATER

Coca-Cola	6	
Coca-Cola No Sugar	6	
Fanta	6	
Sprite	6	
Ginger Ale / Ginger Beer	6	
Kerri Juice Range: Apple, Cranberry, Orange, Pineapple, Tomato, Grapefruit	6	
Premium Orange Juice	8.5	
San Pellegrino Sparkling	8	12
Acqua Panna Still	8	12