



SPAGO BREAKFAST SIGNATURES

Kaya French Toast	26
Pandan-Coconut Jam, Soy Caramel, Egg Jam	
Iberico Pork Dumplings "Agnolotti"	20
Soy, Chili Oil, Black Vinegar, Coriander, Garlic	
Spago's Laksa Noodle	26
Little Neck Clams, Tiger Prawns, Calamari, Onion Sambal, Calamansi, Laksa Leaf	
"Curry & Waffle"	20
Tamarind Fish Curry, Japanese Seabream, Prata Waffles, Curry Leaves	

BREAKFAST CLASSICS

Assorted Fresh Fruits	18
Sarawak Pineapple, Watermelon, Longan, Thai Mango, Passion Fruit Syrup	
French Omelet	28
Sauteed Wild Mushrooms, Gruyère, Thyme, Rocket Salad	
Avocado Toast	26
Salmon Cream Cheese, Watercress, Poached Egg, Hollandaise, Dill, Chives	
Spago Full Breakfast	34
2 Eggs, Canadian Style Smoked Bacon, Spiced Pork Sausage, Pommies Anna, Fontina	
Shakshuka	24
Braised Tripe, 1 Egg, Spiced Tomato Ragu, Grilled Baguette, Mint, Parsley, Chili	
Steak and Eggs	75
USDA Prime Corn Fed New York Striploin, Organic Egg, Breakfast Potatoes	

ON THE SIDE

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

BOWLS AND SALADS

"Yogurt and Berries"	26
Fagé Greek Yogurt, Chocolate Whey Protein, Banana, Blueberry, Raspberry, Almond	
Homemade Muesli	20
Steele Cut Oats, Apple, Apricot, Yogurt, Homemade Granola	
Healthy Breakfast Bowl	26
Egg White Scramble, Sauteed Spinach, French Bean, Wild Mushrooms, Parmesan Crumble <i>(Add Grilled Chicken +9)</i>	
Kaviari Smoked Salmon	28
Dill Crème Fraîche, Cucumbers, Amela Tomatoes, Capers, Rye Sourdough	

COFFEE SELECTION

Espresso (single)	8
Americano	8
Cappuccino	10
Latte	10
Mocha	10

TEA SELECTION

Earl Grey	14
English Breakfast	12
Alphonso (Mango Black Tea)	12
Sencha	14
Chamomile	12

FRESH JUICES & SMOOTHIES

Orange	8
Watermelon	8
Stimulate – Carrot, Pineapple, Celery, Ginger & Lime	9
ABC – Apple, Beetroot & Carrot	9
Strawberry Banana	14

COCKTAILS

Spago Bloody Mary	24
Peach Bellini	24
Espresso Martini	26

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.

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