



BRUNCH MENU

THE CLASSICS

ORGANIC GRANOLA

served with berries, low fat organic yoghurt and honey 6.50

COCONUT MILK PANCAKES

served with chilli & ginger pineapple compote 6.50

EGGS FLORENTINE

two poached eggs, wok-fried spinach and chilli hollandaise sauce on toasted muffin 9.95

EGGS BENEDICT

two poached eggs, rashers, chilli hollandaise sauce on toasted muffin 9.95



A THAI TWIST

THAI OMELETTE

three egg omelette with chilli, spring onions, bean sprouts, cherry tomato & Thai sweet basil with Camile fried potatoes 9.95

FULL THAI

two fried eggs, smoked bacon, honey & soy glazed sausages, wok-fried mushrooms, cherry tomatoes, toasted sour-dough slices 12.50

SALMON FISH CAKE SLIDER

toasted muffin, roccola, siracha mayo, with Camile fried potatoes 12.50

BAO BUN

hoi-sin duck, pickled cucumber & daikon, Asian slaw, with Camile fried potatoes 11.95

KATSU CHICKEN FILLETS

green curry sauce with Camile fried potatoes 13.95

THAI FRIED RICE

wok-fried with chicken & vegetables, topped with a fried egg 13.95

SWEET TREATS AND DRINKS

WARM DEATH BY CHOCOLATE

with vanilla ice cream 5.95

MANGO AND APPLE SPRINGROLL

coated with cinnamon sugar with vanilla ice cream 5.95

FRESHLY SQUEEZED ORANGE JUICE 3.95

KIR CAMILE

prosecco and creme de cassis 8.00

COKE CAMILE

coke and vanilla ice cream 6.00

CAMILE ELDERFLOWER AND BERRY LEMONADE

elderflower cordial, mixed berries coulis, lemon juice 4.00

