



BREAKFAST AT DR. WINE



ALL THE DISHES BELOW ARE INCLUSIVE OF A COFFEE OR TEA

BREAKFAST HOURS:
7AM - 5PM

LES OEUFs - (EGGS)

OEUFs BÉNÉDICTINES

2 poached organic free-range eggs, crusty sourdough bread, spinach, sauvignon blanc hollandaise sauce, breakfast marble potatoes

NO MEAT 520

CHARCOAL GRILLED
HAM AND BACON 620

OMELETTE

Choice of egg white or regular omelette, spinach, Shiitake Mushroom, served, with green salad, crusty sourdough bread, breakfast marble potatoes

NORWEGIAN
SMOKED SALMON 680

THE AMERICAN BREAKFAST

2 organic free-range eggs to your liking, sautéed tomatoes, Shiitake Mushroom, bacon, provencal herb sausage, crusty sourdough bread, breakfast marble potatoes

640

TARTINES ETC.

CROQUE-MADAME

Open face sandwich, crusty sourdough bread, emmental & gruyère bechamel, organic free range egg, charcoal grilled Canadian ham, french fries, mixed green salad

620

AVOCADO SALMON TARTINE

Open-face sandwich, crusty sourdough bread, homemade Norwegian salmon gravlax, smashed avocado spread, fresh cherry tomatoes, radish, arugula leaves, breakfast marble potatoes

620

LOBSTER ROLLS

Lobster and prawns drenched in butter, espelette mayonnaise, chives, lumpfish roe over toasted brioche bun

1490

SAVOURY CREPE

Buckwheat flour crepe, forest ham, shiitake mushrooms, green asparagus, gruyere cheese served with dry vermouth mancino secco sauce, sunny side up egg

540

DR. SWEET

TRES CHOCOLATE WAFFLES

Melted dark, white, and milk chocolate

ADD VANILLA ICE CREAM - 150

490

FLUFFY PANCAKE

Fresh berries, Dr wine signature butter, whipped cream and canadian maple syrup

ADD VANILLA ICE CREAM - 150

450

FRENCH CROISSANT TOAST SUZETTE

Caramelized butter croissant soaked in egg milk, served with traditional suzette sauce, banana, orange & vanilla ice cream

450

SWEET CREPE

Rolled crepe, nutella, mango, a la minute whipped cream, served with vanilla ice cream and strawberries

450

AGAHAH IN DR.WINE

TAPA RICE BOWL

Homemade beef tapa, garlic rice, pickled atchara and eggs to your liking

495

PORK RICE BOWL

Slow cooked pork belly Adobo, garlic rice, pickled atchara and eggs to your liking

495

DAING POMPANO FISH

Marinated and fried boneless filet, garlic rice, pickled atchara and eggs to your liking

495

DR. BOWL

CHIA PUDDING

Activated Chia seeds in almond milk, fresh dragon fruit, homemade dry fruit granola, coconut whipped cream, caramelized cacao nibs

380

YOGURT BOWL

Homemade greek yoghurt, grapes, mango, strawberry, banana, coconut chips, granola, served with palawan honey

410

ACAI SMOOTHIE BOWL

Freshly blended acai berries with strawberries and maple syrup, topped with mango, mint and homemade granola

450

PASTRIES

FRENCH BUTTER CROISSANT

served with jam

120

FRENCH BAGUETTE

Served with butter and jam

120

PAIN AU CHOCOLAT

150

CHOCOLATE TORSADE

150

BEVERAGES

FRESH JUICES 330

Kale Yeah!
Green apple, kale, spinach,
cucumber, mint

Orange O' Clock
Carrots, orange, turmeric, ginger, pineapple

Fresh Orange Juice

NO-JITO 300

Strawberry
Passionfruit

LEMONADES 250

Ube Lemonade
Green Mango Lemonade

COFFEE

Espresso 140
Americano 140
Latte 180
Cappuccino 180

add shot 50
add oat milk 60

ICED COFFEE 250

Iced Minty Mocha
Iced Pistachio Latte
Iced Hazelnut Latte
Iced Almond Mocha Latte

TEA 180

Earl Grey
Chamomile
English Breakfast
Darjeeling
Jasmine Green tea
Mango & Strawberry

ICED TEAS 250

Amaretto Iced Tea
Peach Rosemary Iced Tea
Guava Basil Iced Tea
Passionfruit Thyme Iced Tea

BREAKFAST COCKTAILS

MIMOSA

Fresh Orange juice, prosecco

550

BLOODY MARY

Vodka, Mancino vermouth rosso, tomato juice, smoked viking salt, cayenne & espelette pepper

550

ALL PRICES ARE INCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE