

## TO START

- Tropical Berry Chia Pudding 15 (V)**  
Coconut Milk, Organic Agave Nectar, Mango  
Pineapple, Berry Coulis  
House-Made Granola
- Chobani Vanilla Yogurt Parfait 15 (V)**  
Berry Medley, House-Made Granola
- Irish Steel Cut Oatmeal 14 (V\*)**  
Brown Sugar, Berries  
Florida Orange Blossom Honey
- Seasonal Fruit 32 (GF, V\*)**  
Cantaloupe, Honeydew, Watermelon, Pineapple  
Dragon Fruit, Berries, Passionfruit
- Smoked Salmon & Bagel\* 28**  
Cream Cheese, Red Onions, Chives  
Tomatoes, Dill Pesto
- Avocado Toast 26 (V\*)**  
Lemon, Avocado, EVOO, Aleppo Pepper, Feta  
Sun-Dried Tomatoes, Micro Arugula, Dukkah  
Multigrain Bread  
Enhance with Smoked Salmon +9 | Cage-Free Egg\* +8

## SIGNATURE PASTRIES

- Croissant 12**
- Blueberry Muffin 10 (V)**  
Sugar Pearls
- Berry Danish 14 (V)**  
Marscapone Cream Cheese, Glazed Local Berries
- Chocolate Croissant 14 (V)**
- Cinnamon Roll 16 (V)**  
Vanilla Bean Glaze
- Tiramisu Croissant 16 (V)**  
Coffee Cream, Mascarpone Whip, Lady Finger
- OFF THE GRIDDLE**
- Mango Mascarpone French Toast 22 (V)**  
Old School Brioche, Whipped Ricotta, Mango Compote  
Mango Gel, Toasted Almond Crunch, Fresh Basil
- Blueberry Brandy Cheesecake Pancakes 21 (V)**  
Buttermilk Pancakes, Brandy-Macerated Blueberries  
Whipped Cheesecake, Powdered Sugar, Citrus Zest

## JAPANESE BREAKFAST

- Egg Toban with Dry Miso 30 (V)**  
Three Eggs Sunny Side Up, Spinach, Dry Miso, Extra Virgin Olive Oil, Garlic Chips
- Salmon Egg Donburi 32**  
Salmon, Steamed Rice, Nori, Sesame, Soy, Ikura, Soy Salt
- Tokyo Bento\* 55**  
Miso Cod, Onsen Eggs, Sashimi, Pickled Vegetable, Fresh Fruit, Miso Soup, Rice

## SIGNATURE EGGS

- Classic\* 34**  
Cage-Free Eggs, Hashbrown Casserole  
Choice of Pecan Smoked Bacon, Pork or Chicken Sausage, Toast  
Includes Coffee or Tea, and Juice
- Breakfast Salad\* 24 (GF, V\*)**  
Organic Holman's Harvest Mixed Greens, Avocado  
Breakfast Sausage, Baby Heirloom Tomato, Cucumber  
Sunnyside-Up Cage-Free Eggs, Herbs  
Toasted Sesame Seeds, Everything Dressing
- Palm Beach Club \* 26**  
Cage-Free Eggs, Bacon, Avocado  
Tomatoes, Dijonnaise, Pepper Jack Cheese  
Multigrain Bread, Holman's Harvest Organic Greens
- Build Your Own Omelet\* 30**  
Three Cage-Free Eggs, Choice of Three Fillings  
Served with Toast & Hashbrown Casserole  
+ 2 Per Additional Filling  
**Eggs:** Egg Beaters, Egg Whites, Whole Egg  
☑️ "Just Egg" Plant Base (V\*)  
**Meats:** Ham, Bacon, Sausage, Turkey Bacon  
**Vegetables:** Tomatoes, Bell Peppers, Spinach, Mushrooms  
Onions, Chopped Herbs  
**Cheese:** Cheddar, Mozzarella, American, Swiss
- Eggs Benedict 26**  
House-Made Canadian Bacon, English Muffin, Hollandaise  
Enhance with Smoked Salmon +9 | Blue Crab +12

## SMOOTHIES & FRESH-PRESSED JUICE

- Tropical Greens 15 (GF, V\*)**  
Swank Farms Spinach & Baby Kale, Pineapple  
Flax Seed, Agave
- Berry Banana 15 (GF, V\*)**  
Mixed Berries, Banana, Chia Seeds
- Superfruit 15 (GF, V\*)**  
Açaí, Mixed Berries, Banana, Chia Seeds
- Peanut Butter Banana 15 (GF, V\*)**  
Enhance Your Smoothie: Protein Powder +5
- MEP Florida Cold Pressed Juices 15 (GF, V\*)**  
Choice of: Carrot, Beet, Green

## ENHANCEMENTS

- White, Wheat, Rye Gluten Free Toast 7 (GF, V)
- Toasted Bagel & Whipped Cream Cheese 8
- ☑️ Vanilla or Greek Yogurt 8 (GF, V)
- ☑️ Single Cage-Free Egg\* 8 (GF, V)
- ☑️ Onsen Eggs\* 8 (GF, V)
- ☑️ Seasonal Fruit 12 (GF, V)
  - Pecan Smoked Bacon 10 (GF, V\*)
  - Pork or Chicken Apple Sausage 10 (GF)
  - Hashbrown Casserole 10 (GF)
- ☑️ Mixed Berries 20 (GF, V)
  - One Pancake 8
  - Miso Soup 6 (GF)
  - Rice 6 (GF, V\*)

(GF) / gluten free (V) / lacto-ovo vegetarian (V\*) / can be prepared as a vegan option ☑️ / eau-natural

At Eau Resort and Spa, we source local, sustainable, and organic products whenever available.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness especially if you are pregnant or have certain medical conditions.