ONEMATA

Breakfast

At Onemata we believe in a dining experience that respects both our planet and your palate. Our commitment to sustainability drives us to eliminate the traditional buffet model in favour of dishes crafted fresh to order. This approach not only ensures the highest quality and taste but also reduces food waste significantly.

$58 per person

KITCHEN TABLE

Kindly Help Yourself

Selections of Bakeries, Charcuterie, Fruits and Cereals

MAINS

FRUITS, VEGTABLES & GRAINS

Brûlée Grapefruit | Grapefruit, Honeycomb, Mascarpone

Green Salad | Mixed Greens, Cherry Tomato, House Dressing

House-Made Granola | Granola, Greek Yoghurt, Fresh Fruit, Honeycomb, Chia Seeds

Porridge | Apple Chutney, Toasted Coconut, Apple Syrup

Breakfast Salad | Quinoa, Avocado, Kale, Cherry Tomato, Mushroom, Soft Boiled Egg, Lemon Dressing

Add: Hot Smoked Salmon

CAGE-FREE EGGS

Onemata Breakfast | Your Choice of Eggs, Bacon, Lamb Sausage, Mushroom, Tomato, Rosemary Smashed Potato, Sourdough

Open-Faced Omelette | Mushroom, Broccoli, Kale, Basil, Feta, Balsamic

Eggs Benedict | Brioche Bun, Poached Egg, Spinach, Shoulder Bacon, Hollandaise - **Half or Full**

BREAD & BATTER

Pancakes | Caramelized Bananas, Hokey Pokey, Espresso Maple Syrup, Mascarpone

Avocado Toast | Sourdough, Avocado, Roasted Tomato, Labneh, Zaatar Spices, Mint, Soft Boiled Egg

PAN ASIAN

Congee | Rice Porridge, Pork, Shredded Egg, Shiitake Mushroom, Chilli Crunch, Youtiao

Add: Fried Egg

Steamed Seafood & Vegetable Dim Sum | Har Gao, Siu Mai, Vegetables Dumpling, Chilli Oil

Bibimbap | Rice, Carrot, Mushroom, Spinach, Daikon, Korean Soy Sauce

Add: Fried Egg

Chicken Noodle Soup | Chicken Broth, Rice Noodle, Spring Onion, Greens, Bamboo Shoot

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY.
PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS.
MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCT AVAILABILITY.