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

Selection of Bakeries, Charcuterie, Fruits and Cereals

MAINS

FRUITS, VEGTABLES & GRAINS

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

Porridge | Cherry Compote, Roof Top Honey Crème

Breakfast Bowl | Quinoa, Broccoli, Kale, Cucumber, Avocado, Wakame, Soft Boiled Egg, Nori and Sesame Soy Dressing

Add: Hot Smoked Salmon

PAN ASIAN

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

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

Bibimbap | Rice, Carrot, Mushroom, Spinach, Daikon, Gochujang

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

BREAD & BATTER

Pancakes | Caramelised Pineapple, Toasted Macadamias, Mango Mascarpone, Coconut Caramel Sauce

Avocado Toast | Sourdough, Heirloom Tomatoes, Feta Cheese, Mint, Poached Egg

CAGE-FREE EGGS

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

Open-Faced Omelette | Heirloom Tomatoes, Aged Cheddar, Fresh Basil, Balsamic

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

SIDES

Streaky Bacon

Half Avocado

Free Range Fried Eggs

Hashbrowns

Summer Berries | Kaffir Lime Syrup, Coconut - Mānuka Honey Yogurt

Green Salad | Mixed Greens, Cherry Tomato, House Dressing

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.

November 2026