



HEMANT OBEROI

BREAKFAST MENU

BY HEMANT OBEROI

BREAKFAST MENU

Welcome to the autumn-winter menu from OB's Kitchen created under the masterful guidance of legendary Chef Hemant Oberoi. This season's offerings are crafted with the finest seasonal ingredients, thoughtfully sourced from suppliers who share our unwavering commitment to sustainability, quality, and excellence. As the seasons shift, so do our menus, evolving to showcase the best produce available, while reflecting Chef Oberoi's culinary heritage and his team's boundless creativity and innovation.

Our chefs are dedicated to minimizing food waste by making the most of every ingredient. From imperfect vegetables to foraged fruits, we embrace sustainable practices and eco-conscious sourcing in every dish.

Though our culinary inspirations span the globe, we prioritize sourcing locally, supporting our community and reducing our carbon footprint. This ensures that every dish features the freshest, most vibrant ingredients available, while staying true to our commitment to quality.

Our menus cater to a wide array of tastes and are perfect for any occasion. Our expert event managers are always on hand to help curate the ideal menu for your event, offering bespoke recommendations and guidance.

Please note: We cannot guarantee the absence of allergens in any of our dishes, as all food is prepared in an open kitchen.

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Breakfast



Breakfast

Cereals-Muesli, Cornflakes

Bircher Muesli

Milk-Hot/Cold

Fresh Cut Fruits

Pancakes With Maple Syrup

Eggs To Order

Poached,

Fried

Scrambled

Akuri,

Egg Bhurji,

Eggs Benedict

Please note we levy 5% GST

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Sides

Sausages, Bacon, Ham

Indian Breakfast

Poori Bhaji

Or

Poori Chole

Or

Masala Uttappam

Idli/Sambar Or Dosa With Coconut/

Spiced Tomato Chutney

Or

Upma

Or

Aloo Paratha/Plain Paratha

Served With Curd, Pickle

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Thank you

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