

# Aura



In-Room  
Breakfast

Sea  Breeze

BEACH RESORT SANTORINI

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CURIO COLLECTION  
by Hilton™

### **Private Dining Morning Experience**

Enjoy breakfast in the privacy of your room,  
at your own pace.

The AURA In Room Breakfast is a fully à la carte private dining experience, prepared à la minute and delivered with dedicated service



### **Ιδιωτική Πρωινή Εμπειρία**

Απολαύστε το πρωινό σας στην ιδιωτικότητα  
του δωματίου σας.

Το AURA In Room Breakfast αποτελεί μια  
à la carte εμπειρία ιδιωτικού σερβιρίσματος,  
ετοιμασμένη à la minute.

# The Morning Table

## Artisan Bread & Croissant Selection

Fresh breads | grissini | carob rusks | butter & chocolate croissants  
Greek flower honey | house made jam or hazelnut praline

## Yogurt & Light Bowls

### Greek Yogurt & Seasonal Fruits

Strained Greek yogurt | seasonal fruits | honey | mixed seeds

### Chia Coconut Parfait

Slow soaked chia | coconut milk | strawberry | basil

## Eggs & à la Minute Creations

### Eggs Your Way

Scrambled, fried, poached or boiled eggs | sourdough bread

### Omelet à la Minute

Whole egg or egg white omelet, curated with your choice of fillings

#### Fillings

##### Cheese

Feta | Graviera

##### Vegetables

Tomato | Onion | Peppers | Mushrooms

##### Cold Cuts

Bacon | Smoked Turkey

# Signature Egg & Savory Plates

## Aegean Benedict

Carob rusk | poached eggs | smoked pork | hollandaise



## Morning Sea Breeze

Soft scrambled eggs | smoked salmon | citrus aroma



## Greek Style Avocado Toast

Sourdough bread | avocado cream | poached egg | myzithra



## Aegean Shakshuka

Fried Eggs in tomato & pepper sauce | feta | olives



## Egg Omelet with Goat Cheese & Black Truffle

Egg omelet with goat cheese | fresh herbs | black truffle



## Eggs Florentine Truffle

Poached eggs | spinach | hollandaise espuma with truffle



## Salmon Toast

Buttered brioche | marinated salmon | avocado cream | pickled onion

# Sweet Selections

## Porridge “Warm Comfort”

Rolled oats | caramelized banana | cinnamon | nuts | maple syrup



## Greek Style Pancakes

Yogurt pancakes | citrus honey syrup | caramelized almonds



## Velvet Rice Pudding

Creamy rice pudding | vanilla | cinnamon

# Signature Sweet Plates

## French Toast “Santorini Style”

Brioche | thyme honey | walnuts | mastiha cream



## Choco Pancakes

Fluffy pancakes | hazelnut praline | waffle crunch

# Artisanal Plate

## Greek Cheese Selection

Selected Greek cheeses | rusks | aromatic honey

# Seasonal Fruit Bowl

Freshly cut seasonal fruits

## Coffee & Beverages (Room Service)

Espresso

Cappuccino

Latte

American Coffee

Tea Selection



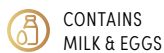
Milk alternatives

Oat

Almond

Παρακαλούμε ενημερώστε μας για τυχόν αλλεργίες ώστε να εξασφαλίσουμε μια ασφαλή και ευχάριστη γαστρονομική εμπειρία!

Please inform us of any allergies to ensure a safe and delightful dining experience!



**Food and beverage allergy information:** Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products are: 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin beans, 14. Molluscs. Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.