



MYKONOS CHEFS

## INTERCONTINENTAL BREAKFAST

MENU 02

*Chef Makos*

**Fresh Orange Juice, Coffee & Tea**

**Variety of Eggs served with Bacon and/or Turkey Ham**

*Scrambled/Sunny-Side Up/Soft-Boiled*

**Pancakes served with a variety of Spreads, Cold Cuts & Cheese**

**Basket of Pastries & Fresh Bread**

*Croissant/Chocolate Bread/Strudel*

**Tortilla Wraps** *made with "Tsourek" (Greek brioche) served*

*Chicken/Avocado/Tomato/Salad*

**Greek Yogurt with fresh fruits and Chia Seeds**

**Seasonal Fruit Platter**

**60€ per person**

*Excluding wine and gratuities*

### CONDITIONS OF SERVICES:

*Service is subject to availability for the time and date requested*

*Minimum 6 persons*

*Vegetarian options available*

*Payment is requested in advance to secure the service*

### THE SERVICE INCLUDES:

*Cost of groceries with the best and freshest local produce cooked express at the villa*

*Villa table setting*

*Family style serving of 2 hours per meal*

*Cleaning and tidy up the kitchen*

### DISCLAIMER:

*For any food allergies or intolerances the chef must be informed in advance in writing*

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