CULINARY PORTFOLIO — BREAKFAST & BAKERY COLLECTION

Breakfast, Viennoiserie & Artisan Bakery

Curated by Chef Anisur Rahman Ariyan • Head Chef — Pastry & Bakery

> A curated visual catalog of five-star hotel breakfast concepts, laminated viennoiserie, artisan sourdough tartines, and plated morning desserts crafted with precision and fresh seasonal ingredients.

01. Artisan Viennoiserie & Croissant Creations

SIGNATURE LAMINATED PASTRY | SAVORY & BREAKFAST VIENNOISERIE



01 / VIENNOISERIE

Classic French Butter Croissant

Flaky laminated pastry served with house-whipped butter and strawberry compote.



02 / VIENNOISERIE

Artisan Pain au Chocolat

Golden honeycomb-layered chocolate pastry paired with tart forest berry jam.



03 / BREAKFAST CROISSANT

Smoked Salmon Benedict Croissant

Butter croissant filled with cured salmon, poached eggs, hollandaise, and fresh dill.



04 / BREAKFAST CROISSANT

Smoked Salmon & Scrambled Egg Croissant

Crisp croissant layered with smashed avocado, smoked salmon, and soft scrambled eggs.

02. Sourdough Tartines, Eggs & Focaccia

ARTISAN SOURDOUGH & EGG SPECIALTIES

SAVORY BAKERY & GOURMET TOASTS



05 / EGGS & SOURDOUGH

Poached Eggs on Country Sourdough

Farm-fresh poached eggs over toasted rustic sourdough finished with fresh dill.



06 / EGGS & SOURDOUGH

Avocado & Poached Egg Tartine

Seasoned smashed avocado, soft poached eggs, crumbled feta, and microgreens.



07 / EGGS & SOURDOUGH

Truffle & Chive Scrambled Eggs

Velvety soft-scrambled eggs on crisp sourdough topped with chives and micro-herbs.



08 / EGGS & SOURDOUGH

Sunny-Side-Up Sourdough Toast

Twin farm eggs cooked sunny-side-up on golden sourdough with fresh micro-cress.



09 / ARTISAN TARTINE

Fresh Fig, Ricotta & Rocket Tartine

Whipped ricotta, baby arugula, black mission figs, and pomegranate jewels.



10 / ARTISAN BAKERY

Rosemary Focaccia Gourmet Sandwich

House-baked olive oil & rosemary focaccia filled with wild rocket and savory spread.



11 / BAKERY SELECTION

Artisan Toast & Preserves Platter

Toasted sourdough and brioche served with whipped butter, citrus marmalade, and jam.



12 / SWEET BREAKFAST

Caramelized Brioche French Toast

Thick-cut golden brioche topped with vanilla bean cream and macerated berries.

03. Morning Bowls, Fruits & Breakfast Desserts

HEALTHY BOWLS & FRUIT ARTISTRY



13 / HEALTHY BOWL

House Granola & Vanilla Yogurt Bowl

Nutty toasted oat granola over vanilla yogurt with berry coulis, berries, and honey.

WARM OATS & MORNING PATISSERIE



14 / ORIENTAL & WARM BOWL

Caramelized Date & Cinnamon Oatmeal

Warm spiced rolled oats topped with Arabian dates, sliced banana, and cinnamon dust.



15 / FRESH SELECTION

Seasonal Exotic Fruit Platter

Precision-cut melon, watermelon, mango, orange, grapes, and fresh forest berries.



16 / MORNING PATISSERIE

Vanilla Bean Crème Brûlée

Silky custard beneath a caramelized sugar crust, garnished with fresh strawberries.