

Breakfast à la carte menu

Fresh fruit juices (V) Pineapple & mint, tropical, mango, passion juice, orange	400
Natural flavored yogurt (V) Plain, strawberry, vanilla, blueberry, Greek yogurt	400
Carved fresh fruit (V) Pineapple, sweet melon, watermelon, papaya, selection of berries	700
Berry pancake Maple syrup, mascarpone cheese, mixed berries, nutella, biscuits	700
Belgium waffles Maple syrup, mascarpone cheese, mixed berries	700
From the pastry shop (V) Butter croissants (v) Pain au chocolat (v) Banana bread (v) Carrot muffin (v) Apple & cinnamon raisins danish (v) Chocolate bread (v)	800
Breakfast served with tea or coffee	
Smoked salmon/ smoked sail fish Caper berry, rocket leaves, garlic bread	1300

Hot Selection

Avocado toast (V) With or without eggs	900
Eggs your way (P) Chicken sausages, pork bacon, mushrooms, potatoes, grilled tomatoes, cream spinach, sautéed mushrooms	1300
Eggs florentine (V) Poached eggs, spinach, English muffin, grilled tomato, hash brown, citrus hollandaise sauce	1400
Gluten free breakfast (GF) Gluten free bread Morning millet with dried fruit Scrambled eggs with vegetable and Kenyan cheddar cheese	1500
Egg benedict (P) Poached egg, English muffin, ham, grilled asparagus, grilled tomato, hash brown and citrus hollandaise	1500
Scrambled fresh farm eggs (P) Chicken sausage, sautéed mushroom, confit tomato, pork bacon, hash browns	1650
Healthy breakfast Fresh avocado, smoked salmon, brown bread, Greek yogurt, scrambled eggs/ poached egg, cottage cheese or roasted turkey	1700

Breakfast served with tea or coffee

(V) Suitable for vegetarians (P) Includes pork ingredients (A) Contains alcohol, (N) Contains nuts (DF) Dairy free, (GF) Gluten free

All prices are in Kenyan shillings, inclusive of taxes of 16% VAT 2 % catering levy & 9 % service charge