

BREAKFAST

SPINACH & NYAMACHOMA – 1200

SAUTÉED GARDEN SPINACH PAIRED WITH TENDER, GRILLED NYAMACHOMA FOR A BOLD LOCAL TWIST.

FRENCH TOAST WITH OMELETTE – 1100

OMELETTE SERVED WITH FRENCH TOAST

AVOCADO ON TOAST – 850

CREAMY AVOCADO TOAST WITH FETA

TOMATO, ONION & CHEDDAR – 990

FLUFFY EGGS FOLDED WITH FRESH TOMATOES, SWEET ONIONS, AND MELTED CHEDDAR CHEESE.

OMELETTE WITH KACHUMBARI / CHAPATI – 900

A CLASSIC OMELETTE SERVED WITH FRESH KACHUMBARI AND WARM CHAPATI ON THE SIDE.

EGGS BENEDICT – 1200

POACHED EGGS RESTING ON TOASTED BREAD WITH CHICKEN, FINISHED WITH SILKY HOLLANDAISE SAUCE.

TURKEY BENEDICT – 1300

A LIGHTER TAKE ON THE CLASSIC, FEATURING SAVORY TURKEY AND PERFECTLY POACHED EGGS.

SHAKSHUKA (BOWL) – 990

EGGS GENTLY POACHED IN A RICH, SPICED TOMATO AND PEPPER SAUCE, SERVED WARM IN A BOWL.

SHAKSHUKA CROISSANT – 990

BUTTERY CROISSANT FILLED WITH AROMATIC SHAKSHUKA FOR A DELICIOUS FUSION BITE.

ENGLISH BREAKFAST – 1500

BEEF BACON, CANNED BEANS, TWO SAUSAGES, EGGS, AND A CHOICE OF KENYAN TEA OR KENYAN COFFEE.

TROPICAL FRUIT SALAD – 400

A REFRESHING MIX OF RIPE TROPICAL FRUITS

SUNSET OVER LAMU – 1100

SUNSET OVER LAMU REFRESHING COCKTAIL

FRUIT YOGHURT BOWL WITH GRANOLA – 890

FRUIT YOGHURT BOWL WITH GRANOLA