

# 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**

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