

SunnySideUp

1700 KES PP

Includes one main, one coffee or tea, and one juice.
Pastry basket and fruit served on the table.

BREAKFAST

7:30AM to 10:30AM

EGGS

ANY STYLE

roasted tomato, herbed mushrooms, bacon, potato hash

ROYALE

crostini, smoked salmon, mustard & lime hollandaise

CHILAQUILES

tortilla chips, mexican tomato sauce, avocado, minted yoghurt

SHAKSHUKA BREAKFAST

spicy tomato sauce **that swirls the soul**, multi-seed bread

BOWLS

GRANOLA

rolled oats, mixed nuts, yoghurt, mixed berry compote, honey

AVOCADO

multi-seed croutons, lemon & garlic hummus, roasted cherry tomatoes,
and a chef's kiss

QUINOA

crispy spinach, herbed mushrooms, avocado, lime, roasted cherry tomatoes

SWEETS

FRENCH TOAST


berry coulis, home made peanut butter, citrus chutney

OAT PANCAKES

banana, maple syrup

For intolerances, dietary requirements or allergies, please speak to your waiter before ordering



All prices includes VAT and Tourism Levy. Additionally, a 5% Service Charge will be added to your bill

 Recommended by the Chef



 Vegan

 Veg

SMALL PLATES TO SHARE

GRILLED OCTOPUS	900 KES
lemon, olive oil, <i>quietly grilled in loud fire</i>	
FALAFEL NIGIRI 	900 KES
sushi rice, hummus, pickled onion and tomato, lemon spray	
GRAPEFRUIT CARPACCIO 	800 KES
<i>wild</i> rocket, <i>crumbled</i> feta, <i>shaved</i> beetroot, <i>drizzled with a citrus vinaigrette love potion</i>	
TUNA SASHIMI	1000 KES
lemon, olive oil, celery curls, wasabi mayo, rocket, cherry tomatoes	
TORCHED CAULIFLOWER 	800 KES
<i>polished like salt-bae</i> in smoked sea salt, olive oil	
BRIOCHE TRIO 	900 KES
<i>infused</i> with olive, sun-dried tomato, chilli	
FISHCAKE SKEWERS	900 KES
chickpea chutney, garlic mayo	




SALADS

WATERMELON 	1000 KES
<i>fresh</i> feta, <i>fresh</i> avocado & pepper ice cream, <i>fresh</i> mint, <i>fresh</i> tea flavoured balsamic	
SEARED BEEF	1400 KES
tomatoes, avocado, honey, rocket	
GREEK 	1000 KES
lettuce, feta, olives, cherry tomatoes, onion	

PLATES

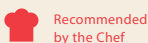
PRAWN LINGUINE	1800 KES
lemon & garlic butter, tomatoes, chilli & ginger oil	
RIGATONI ALLA VODKA 	1100 KES
basil, chilli, parmigiano <i>from far away</i>	
BEEF/AUBERGINE SANDO 	1400 KES / 1100 KES
<i>preciously glazed in</i> katsu sauce, cabbage, roast	
SALT AND PEPPER SQUID	1400 KES
chilli & ginger egg noodles, soya dressing	
CATCH OF THE DAY	1400 KES
<i>grilled, then perfumed with</i> lemon, meuniere sauce	
CORNFLAKE CHICKEN	1600 KES
rocket, roasted tomato, homemade peri peri	
JAPANESE CURRY - CHICKEN/VEGETABLES 	1600 / 1100 KES
sushi rice	
FILLET STEAK/RIBEYE (230G/350G)	2800 / 3800 KES
black steer & co - imported south african beef	

ADD ONS





shoe string fries 	700 KES
sauteed greens 	500 KES
house salad 	600 KES
cauliflower mash 	500 KES

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AFTERS

CHOCOLATE TORTE 	900 KES
chilli vanilla ice cream, honeycomb & macha dust	
CHOC CHIP COOKIE 	700 KES
cornflake ice cream, <i>absolutely soul clenching</i>	
MALVA PUDDING 	700 KES
apricot & butter sponge, amarula cream, vanilla essence	
FRUIT PLATTER 	600 KES
passion fruit coulis, seasonal fruit selection	

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