

# Breakfast Menu

## Available Throughout the Day

*Savor our Chef's Crafted Breakfast Creations at Your Leisure A Celebration of Nyungwe's Flavors and Freshness, Served From Sunrise To Sunset.*

### Chef's Treats

Freshly Baked Pastries and Breads

Nyungwe Seasonal Fruits

Artisanal Cheeses, Charcuterie, and Cured Fish

### Healthy Breakfast Section

#### **Chef's Garden Platter (V) (N)**

*Grilled Seasonal Vegetables, Tea-Infused Pesto, Avocado, Fried Egg, Toasted Super Seeds and Fresh Garden Leaves*

#### **Tomato Salad (VV) (DF)**

*Marinated Tomatoes, Avocado, Garden Lettuce, Mixed Bell-Peppers, and Cucumber served with Tree Tomato Vinaigrette*

#### **Homemade Nutri Bowl (GF)**

*Bowl of Yoghurt, Fresh Berries, Banana, Drizzled with Nyungwe Honey, Topped with Toasted Coconut and Homemade Granola*

Our chefs use crafted and handpicked produce from our very own chefs garden, as well as flowers, herbs, fruits, and Vegetables from neighbor local farm. The dishes are all inspired by the bounty of the day. Our chef has meticulously selected sustainable and sustainably Farmed fresh fish and seafood products. And our meat products all A- Grade and sourced from the Region.

(V) – Vegetarian (DF) – Dairy Free (VV) – Vegan (FF) – Fresh Farmed (LF) – Line Fish (N) – Nut Contain

## ***Hot Selection***

### **Full English Breakfast (N)**

*Two Fresh Eggs Cooked To Your Preference, Sautéed Wild Mushrooms, Crispy Bacon, Sausage, Slow-Roasted Tomato Cherry, And Classic Baked Beans.*

### **Classic Eggs Benedict**

*Poached Eggs Served On Toasted English Muffin With bacon and Hollandaise Sauce*

### **Savory Crepes**

*Crepes Filled With Creamy Sautéed Mushrooms And Spinach, served with Truffle Velouté*

### **Rwandan Bouillon (V) (GF)**

*Locally Sourced Brunoised Vegetables Served With Your Choice Of Tender Chicken / Beef / Vegetarian Style*

### **Eggs Royale**

*Poached Eggs Served On Toasted English Muffins With Oak-Smoked Salmon, Fresh Garden Spinach, Capers,, Finished With A Smooth Beetroot Hollandaise Sauce.*

### **French Toast (N)**

*Brioche Golden French Toast With Caramelized Pears Or Apples, Whipped Cream Cheese, Maple Syrup, And Toasted Nuts*

### **Shakshuka**

*Oven-Baked Free-Range Eggs In A Fragrant Homemade Tomato Sauce, Paired With Creamy Feta Cheese, Fresh Coriander, And A Hint Of Chili, Served With A Dollop Of Plain Yogurt And Warm Crunchy Baguette.*

### **Fluffy Buttermilk Pancakes (N)**

*Served With Nyungwe Honey, Caramelized Banana, Toasted Nuts, And A Delicate Drizzle Of Vanilla-Bean Maple Syrup*

### **Gakondo Style Breakfast**

*Sourdough, Croissant, Brown Or White Bread Layered With Grated Cheese, Topped With A Sunny-Side Egg, Fresh Rucola, And House-Made Chilli Jam On The Side.*

### **Nasi Goreng**

*Indonesia's fried rice, Wok tossed with spices, sweet soy and local condiments*

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(FF) Fresh Farmed – (LF) Line Fish

# Nature's Rush Breakfast Menu

## **Farm Eggs Your Way**

*Eggs Cooked To Your Preference Poached, Scrambled, Fried, Boiled, Or Omelette*

## **Oats Bowl**

*Creamy Home Cooked African Oats Topped with Rwandese Sweet Banana & Seasonal Berries*

## **Avocado Crostini (V)**

*Poached Eggs Served On Toasted Crostini With Sliced Avocado And Fresh Tomato Salsa, Topped With A Drizzle Of Olive Oil And Garden Herbs.*

## **Hashbrown Avocado Toast With Crisp Bacon**

*Hash Browns Served With Soft Scrambled Eggs, Creamy Crushed Avocado, And Crisp Pork Bacon*

## **Oeuf Cocotte**

*Soft-Baked Eggs In A Cocotte With Cream And Herbs, Served Warm And Melted Cheese And Toasted Bread*

## **Forest Scrambled Eggs**

*Potato Lyonnaise With Caramelized Onions, Topped With Soft Scrambled Eggs, Crispy Bacon, And A Drizzle Of Vibrant Salsa Verde.*

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# One&Only

NYUNGWE HOUSE

*Rwanda*

## Packed Breakfast Menu

### Sandwiches

Chicken & Mayo (DF)

with Onion, Gherkins, Parsley

Egg & Cheese (V)

Served with Tomato & Lettuce on Pumpkin Rolls

Cheese, Ham, Tomato and Lettuce (DF)

Boiled Eggs (Soft, Medium or Hard)

Homemade Vegetable Wrap (V)

### Pastries

Croissants, Danish, Muffins, Waffles or Doughnuts

### Healthy Breakfast

Homemade Granola or Cereals with Yoghurt (Plain, Vanilla or Strawberry)

### Quick Nibbles

Served with Choice of Sandwich

- Nyungwe House Cookies
- Nyungwe Popcorn (V)
  - Fresh Whole Fruit
- Roasted Nuts (N)(VV)
- Kinigi Crisps (GF)

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# One&Only

NYUNGWE HOUSE

*Rwanda*

## Packed Lunch Selection

### Sandwiches

Chicken & Mayo (DF)

with Onion, Gherkins, Parsley

Egg & Cheese (V)

Served with Tomato & Lettuce on Pumpkin Rolls

Beef, Mustard, & Tomato (DF)

Onion, Mayonnaise & Lettuce

Build Your Grilled Sandwich

Choice of Bread, Ham, Salami, Cheese, Tomato, Chicken, Onion, Egg

### Salads

Cous-Cous Panzella (V)

Mixed Peppers, Onion, Spinach, Parsley, Lemon, Olive Oil, Feta & Micro Cress

Penne & Pesto (V)

Penne Pasta with Tea and Basil Pesto, Parmesan and Wilted Dodo

Kinigi Potato Salad (GF)

Mayonnaise, Boiled Egg, Onion, Parsley, & Crispy Bacon

### Quick Nibbles

Served with Choice of Salad and Sandwich

- Nyungwe House Cookies
  - Cake of the Day
  - Fresh Whole Fruit
  - Roasted Nuts (N)(VV)
- Nyungwe Kinigi Crisps (GF)

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