

Breakfast

Breakfast is available all day

Shared Treats

Charcuterie selection (P)

Homemade pastry selection served with homemade fruit preserves (E)

Fresh cut seasonal fruits (VV)(SF)

Chef's cheese selection with homemade pickles (V)

Cured fish selection

Breakfast Bowls

Chef's bowl (V)(GF)

Cinnamon roasted butternut, pumpkin seeds, boiled eggs, parmesan cheese, slow roasted cherry tomatoes, avocado* served with a honey and mustard dressing

Garden green salad (VV)(GF)

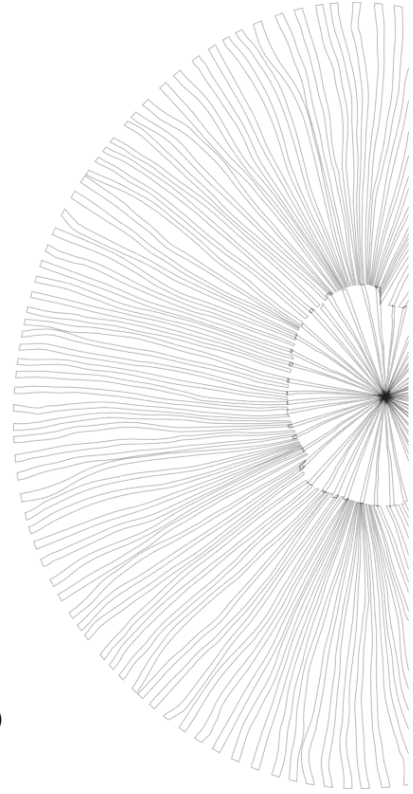
Mixed garden greens, broccoli, avocado*, green peppers, zucchini, green beans with a herb and lemon dressing

Nutri Jar (N)

Muesli, plain yogurt, passion fruit, chia, berry compote and cocoa almonds

Our menus change daily. This is because our Chefs use handpicked produce from our very own gardens, as well as flowers, herbs, fruits and vegetables from neighbouring local farms. The dishes are all inspired by the bounty of the day. Our Chefs have meticulously selected sustainable and sustainably farmed fish and seafood products. And our meat products are all A-Grade and sourced from the Region. Please talk to a member of our culinary team – should you have any preferences on ingredients or their preparation. Our repertoire is vast, and what is listed here is only a portion of the options available to you.

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Hot Selection

Eggs any style

Feel free to create a breakfast dish you wish

Full English breakfast (GF)(DF)(P)(E)

Two eggs of your choice, sautéed mushrooms, streaky bacon, beef sausage, roast tomato and baked beans

Classic eggs benedict (P)(E)

Poached eggs, toasted brioche muffin, streaky bacon and hollandaise sauce

Agatogo (VV)(GF)

Local vegetable stew, green banana and seasonal vegetables

Eggs Royale (E)

Poached eggs, toasted brioche muffin, oak smoked salmon, sautéed spinach and truffle hollandaise sauce

Guacamole on toast(P)(DF)(E)

Whole wheat toast served with guacamole and tomato salsa
Served with a choice of side compliments
Bacon
Poached Egg

Baked hash brown skillet (VV)

Potatoes, baked beans and tomato

Omelet – egg white or plain (E)(P)(GF)

Filled with your choice of cheddar cheese, onions, ham, spinach, peppers, tomato, bacon, mushrooms, chili, smoked salmon and sausage

Creamy rolled oats (V)

Banana, berry compote and raisins

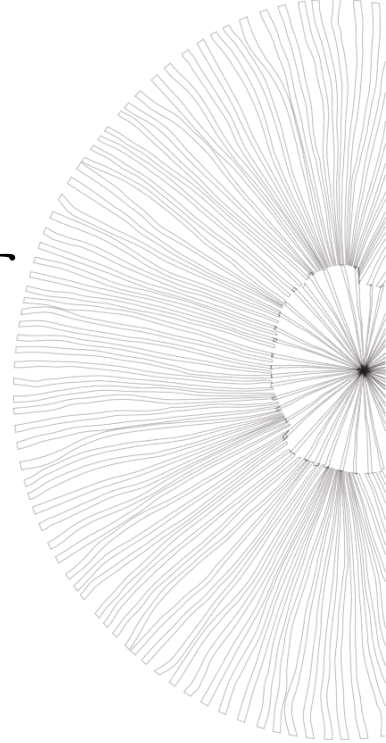
French toast (E)(N)

Maple syrup, yoghurt, blueberry coulis and toasted almonds

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Quick Breakfast



Guacamole on toast(P)(DF)(E)

Whole wheat toast served with guacamole and tomato salsa

Served with a choice of side compliments

Bacon

Poached Egg

Creamy rolled oats (V)

Banana, berry compote and raisins

Uji (V)(GF)(N)

Local maize porridge served with honey, almonds and cinnamon

Eggs of your choice (GF)(DF)(E)

Fried eggs, poached, boiled or scrambled

Served with a choice of side compliments

Mushrooms

Bacon (P)

Fried Tomato

Beef Sausage

Omelet – egg white or plain (GF)(E)(P)

Filled with your choice of cheddar cheese, onions, ham, spinach, peppers, tomato, bacon, mushrooms, chili, smoked salmon, sausage

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Breakfast Beverage Menu

Coffee

Americano – French Press or Barista Machined
Cappuccino
Espresso
Doppio – Double Espresso
Latte
Espresso Macchiato
Latte Macchiato
Flat White
Mocha – Espresso served with chocolate and steamed milk
Affogato – Espresso served with a scoop of vanilla ice cream
Hot Chocolate

Tea

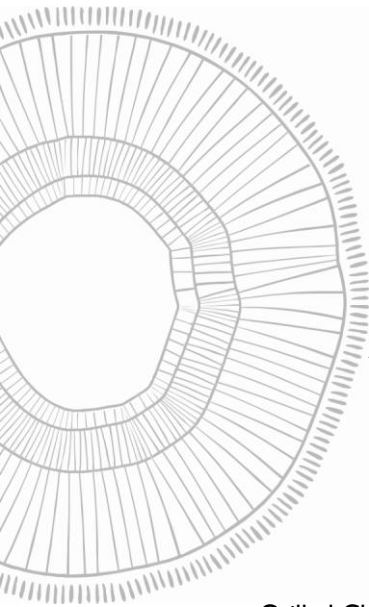
Rwandan Black Tea
Rwandan Green Tea
Green Tea and Mint
English Breakfast Tea
Mint Tea – Mint handpicked from our Chef's Garden
Rose and Ginger Tea
Lemon and Ginger Tea
Sweet Chamomile Tea
Red Cappuccino – Tea espresso shot, steamed milk and milk foam

Chilled Beverages

Orange Juice
Apple Juice
Juice of the day
Smoothie of the day
Booster of the day
Iced Coffee
Iced Tea

Our locally sourced Rwandan coffee is grown in Coko - the neighbouring district of Gakenke in Rwanda's Northern Province. It is produced by a women-led cooperative called Twongere Kawa Coko, which means "Grow More Coffee". This cooperative works with over 1,200 local farmers, with a special focus on the education and development of female coffee farmers.





Light Snacks

All items are prepared fresh by our skilled chefs and have a lead time of 35-40 mins

Appetizer

Grilled Chicken Caesar Salad (E)(P)

Grilled Chicken Breast, Avocado, Crispy Bacon Bits, Boiled Egg, Capers Berries, Parmesan Shavings, Lettuce Leaves, Croutons and served with Caesar Dressing with Anchovies

Steamed Quinoa Panzanella Salad (VV)(GF)

Steamed Quinoa, Mixed Peppers, Cucumber Cubes, Tomato, Olives, Red Onion, Lettuce Leaves
Served with a Balsamic Dressing

Norwegian Farmed Smoked Salmon and Cucumber Rice Paper Roll (N)(DF)(GF)

Cucumber, Capsicum, Spinach, Carrot Served with a Coconut Peanut Dipping Sauce

Mains

Beef or Chicken Burger (E)

Toasted Brioche Bun, Cheddar Cheese, Tomato, Lettuce, Gherkins, Sweet Onion Marmalade
Served with French Fries

Samosa and Spring Rolls

A Selection of Vegetable Spring Rolls and Beef Samosas served with a Sweet Chili Dip
and Local Aubergine Chutney

BLT (P)

Bacon, Garden Lettuce and Tomato Toasted Sandwich
Served with French Fries

Available on White Bread, Brown Bread, Gluten Free Bread and Cassava Loaf

Chicken Consommé (DF)(GF)(E)

Shredded Chicken, Mirepoix Vegetables in a Chicken Broth

Local Homemade Chapatti Roll (VV)

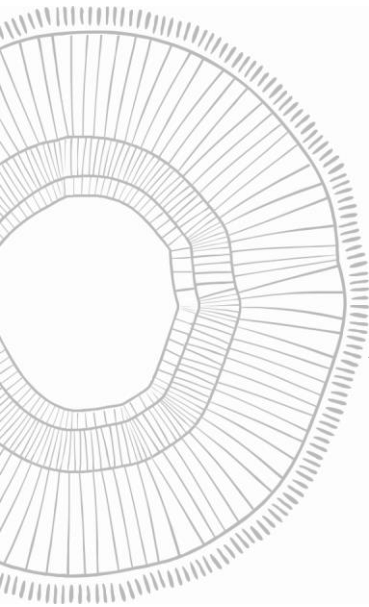
Sautéed Julienne Vegetables and Chickpea Hummus
Served in a Homemade Chapatti.

Agatogo (VV) (GF)

Local Vegetable Stew made with Green Banana and Seasonal Vegetables
Beef, Chicken and Fish Also Available

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Sharing

Cheese Board (V)(E)

Served with Homemade Pickles and a Selection of Preserves

Ploughman's Board (P)(E)

Selection of Cold Cuts, Vegetable Samosas, Pickles, Cheese, Toasted Homemade Bread, Marinated Olives, Artichokes and Vegetable Crudités

Dessert

Eton Mess (DF)(GF)(E)

Rose Pavlova served with Chantilly Cream, Berry Compote and Strawberry Sorbet

Fresh Fruit Platter (VV)(SF)

Local Seasonal Fruits

Sweet Bites (VV)(N)

Vegan Chocolate Cake, Energy Balls and Granola Bars

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