

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

Hibiscus Tea

Strawberry and Vanilla Tea

Red Cappuccino – Tea espresso shot, steamed milk and milk foam

Chilled Beverages

Orange Juice

Apple Juice

Juice of the day

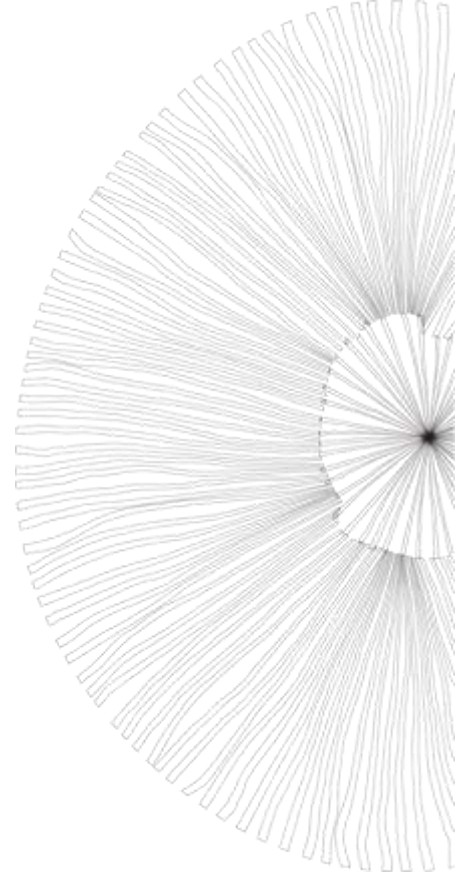
Smoothie of the day

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.



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)

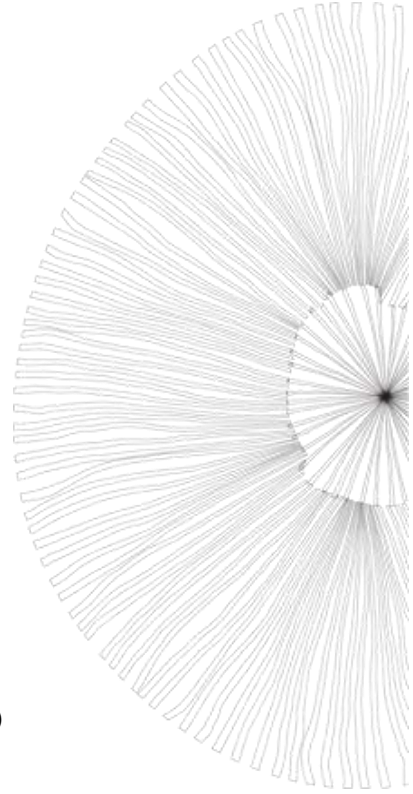
Mixed garden greens, broccoli, avocado*, green peppers, zucchini, green beans with a herb and lemon dressing

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.

(V) VEGETARIAN (GF) GLUTEN FREE (VV) VEGAN (DF) DAIRY FREE (SF) SUGAR FREE (A) CONTAINS ALCOHOL
(S) CONTAINS SHELLFISH (E) CONTAINS EGG (N) CONTAINS NUTS (P) CONTAINS PORK



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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