

Breakfast + Brunch



Braised Rib Benedict - 1100

Ancho Chili and Coke Braised Short Rib, Poached Free Range Eggs, Black Garlic, English Muffin, Truffle Hollandaise

Eggs Florentine - 900

English Muffin, Baby Spinach, Semi Dried Tomatoes, Bearnaise, Poached Free Range Eggs

The Fry Up Breakfast - 1100

(Choice of Bread - Sourdough / Rye / Multi Seeded / Gluten Free Protein)

2 Free Range Eggs, Coriander Lamb Sausage, Wild Mushrooms, Crispy Maple Bacon, Crispy Kale, Baked Beans, Semi Dried Tomatoes

Almond Oats - 750

Steel Cut Oats, Stewed Fruit, Almond Milk & Almond Brittle

Brekkie Sandwich - 850

Seeded Soft Bun, Chili Mango Aioli, Fried Free-Range Egg, Crispy Bacon, Rosti, Arugula

French Toast - 950

Orange Brioche, Boozy Chocolate Sauce, Mixed Berry Compote & Hazelnuts

Wild Mushroom, Truffle and Brie Omelette - 950

Free Range Eggs, Local Oyster Mushrooms, Black Truffle, Brie with Garlic Confit

Cilbir - 800

Poached Free-Range Eggs, Green Chilli, Garlic, Yoghurt, Paprika Oil

Shrimp Toast - 1050

Sourdough Toast, Prosecco Prawns, Rocket Fattoush, Gochujang Mayo, Labneh

Sesame Chicken Waffle - 950

Crispy Sesame Chicken, Smoked Honey Waffle, Kimchi, Chives

Avo Toast (Vegetarian but can be made Vegan) - 750

Avocado, Feta, Semi Dried Tomatoes, Micro Herbs, Sunflower Seeds

*Add Egg? - 100

Double Eggs on Toast - 750

Two Free Range Eggs, Cooked Your Way, Toast of Choice, Semi Dried Tomatoes

*Add Bacon? - 250 *Add Mushrooms? - 150 *Add Lamb Sausages? - 250

Pancake Stack - 750

Buttermilk Pancakes, Fresh Berry Compote, Smoked Honey

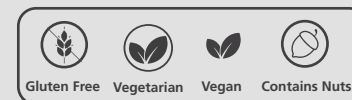
*Add Bacon? - 250

Yogurt and Chia - 500

Greek Yoghurt, Chia Seeds, Seasonal Fruit, Home Made Granola

Egyptian Baked Eggs - 950

Coriander Lamb Sausage, Semi Dried Tomato, Crispy Kale, Dukkha, Seeded Loaf



Lunch + Dinner



The Cuban Reuben** - 1200

Long Bun, Beef Pastrami, Wholegrain Mustard, Pickles, Swiss Cheese

Turkey Cranberry Baguette** - 1150

Smoked Turkey, Cranberry Jelly, Fresh Arugula, Camembert Cheese

The Kuku Sandwich** - 1050

Grilled Chicken, Miso Mayo, The Best Pickles You've Ever Had, Baby Spinach

The Veggie Bomb - 1050

Pistachio and Chickpea Falafel Patty, Mirin Glazed Red Cabbage, Cucumber Pickle & Carrot Kimchi, Tahini Mayo in a Soft Roll

Lobster Roll** - 1600

Gently Treated Lobster Meat, Japanese Kewpie Mayo, Chives and Furikake in a Soft Roll

The House Salad - 1050

Grilled Chicken, Sundried Tomato, Feta, Yuzu, Pumpkin Seeds, Rocket

The Thai Beef Salad - 1050

Fresh Lolo Rosso, Coriander leaves, Mint, Beansprouts, Red Cabbage, Julienne Carrot, Crushed Peanuts, Thai Dressing, Grilled Beef

*Replace The Beef Fillet with Soy Marinated Tofu

Salmon Bowl* - 1500

Atlantic Salmon, Avocado, Nori Salad, Red Cabbage Kimchi with a Ponzu Sauce

Chicken Bowl* - 1400

Grilled Chicken, Cucumber, Greens, Edamame with a Toru Sauce

Veggie Bowl* - 1200

Roasted Cauliflower, Mung Beans, Coconut Yoghurt, Nori and Scallions with a Red Dragon Sauce

Chicken Tonkatsu - 1200

Japanese Fried Chicken, Tonkatsu Sauce, Kimchi Slaw, Sesame Crunch Fries

Beer Battered Fish and Chips - 1200

Fresh Fried Catch of the Day, Tartare Aioli, Sea Salt Fries

Home Made Pie, Mash and Gravy - 1100

- Pepper Steak, Ale Sauce, Mashed Potatoes, Traditional Pie Crust

- Roasted Chicken and Mushroom Sauce, Mashed Potatoes, Traditional Pie Crust

CDP Steak - 1400

28 Day aged Sirloin Steak, CDP, Herb Salad, Truffle Fries

Black Fungi Risotto - 1300

Roasted Wild Mushrooms, Garlic, Parsley, Arborio Rice, Parmigiana Reggiano, Black Truffle

Prawn and Chili Linguini - 1450

Spicy Tomato Concasse, Linguini Pasta, Wine Poached Prawns, Thai Red Chili, Gruyere Cheese, Fresh Basil

Bacon and Sage Rigatoni - 1200

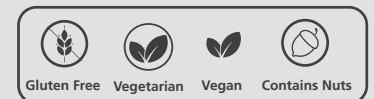
Crisped Bacon Bits, Nutty Butter Sauce, Sage Leaves, Gruyere Cheese, Rigatoni Tubes

Baby Spinach and Walnut Rigatoni - 1100

Wilted Baby Spinach, Toasted Walnuts, Morné Sauce, Nutmeg, Rigatoni Tubes, EVOO

* *Choose Between: Warm Sticky Rice/Quinoa/Brown Rice*

** *Choose Between: Salad or Fries*



Drinks



Home Made Cool Drinks _____ 300

Rhubarb & Ginger Ninja
Masala Soda
Iced Tea of the Day
Hibiscus Lemonade

Cold Press Juices _____ 300

Orange
Carrot, Apple, Pineapple & Turmeric
Apple, Beetroot & Fennel
Coconut Water, Ice & Lime

Fresh Juices _____ 250

Tropical, Passion & Mango

Fermented & Probiotic _____ 300

Hibiscus & Spiced Orange Kombucha
Ginger, Lime & Mint Kombucha
Passionfruit & Green Tea Kombucha

Mayer's Water

Still Water 330ml / 750ml _____ 150 / 250
Sparkling Water 330ml / 750ml _____ 150 / 250

Milkshakes _____ 450

Clockwork Chocolate Orange
Vanilla Villain
Strawberry
Banana Toffee
Carrot Cake
Matcha Green Tea

Flavoured Iced Coffees _____ 350

Salted Caramel
Salted Caramel Sugar Free
Peanut Butter
Vanilla
Caramel
Pumpkin

Smoothies - 450

First choose your base

Coconut Water | Soy Milk | Mineral Water | Yoghurt | Oat Milk

Add Greens

Kale | Spinach | Swiss Chard | Beet Greens

Add Fruit

Banana | Berries | Mango | Pineapple

Power up!

Baobab Powder | Nut Butter | Chia Seeds | Moringa Leaf Powder | Cinnamon | Protein Powder

Not Sweet Enough?

Chopped Dates | Stevia | Honey



Spring Valley Coffees

Espresso	200
Espresso Macchiato	250
Flat White	300
Americano	250
Cappuccino	300
Latte	300
Latte Macchiato	350
Mocha	350
Plunger	300
Cold Brew	350
Coconut Affogato	350
Vanilla Affogato	350

Make it strong (extra shot): +50

Make it large: +75

Teas & Infusions

Tahini Almond Macha Latte	300
Golden (Plant Milk Turmeric) Chai	300
Peppermint	200
Earl Grey	200
Rooibos	200
Orange Spice	200
Sweet Chamomile	200
Strawberry Vanilla	200
Green Tea	200

Muthaiga Tea Company (*All single origin teas served in a teapot) 250

Railway Roast	<i>Origin: Western Rift Valley</i>
African Petrichor	<i>Origin: Western Rift Valley</i>
Purple Haze	<i>Origin: Eastern Rift Valley</i>
Swahili Oolong	<i>Origin: Usambara Mountain, Kilimanjaro</i>
Rwanda Noir	<i>Origin: Rwanda</i>
Emerald Dream	<i>Origin: Rwanda</i>
Festive Oolong	<i>Origin: Kilimanjaro</i>
Moonlight Needle	<i>Origin: Kilimanjaro</i>