

BRASSERIE DESSERTS

Slices of Kenyan Fruit Extravaganza – 1000 (GF)

Ice Creams and Sorbets -1200 (GF)
(Ask your server for available flavors)

Classic Vanilla Bean Crème Brûlée - 1300

Peanut Butter and Raspberry Log - 1300 (A)

Coconut Malibu and Macerated Berry Panna Cotta -1500 (A)

Smoked Rhubarb and Berry Cheesecake- 1600

The Brasserie Amaretto Tiramisu -1600 (A)

Pistachio and Lemon Bubble - 1600
Raspberry Sorbet

Trio of Hemingways' Desserts -1800 (A)
Steamed Dates Pudding, Tiramisu
Vanilla Bean Crème Brûlée

---WARM DESERTS---

South African Dates Pudding with Brandy Sauce – 1500 (A)
(Non- alcoholic Sauce option available)

Sizzling Chocolate Brownie - 1500 (N)
Mocha Sauce, Vanilla Gelato

Warm Apple Tart Tatin – 1500
Vanilla Ice Cream

--- CHEESE ---

**A Selection of Kenyan Artisan Cheese with Crackers
Homemade Jam – 2000**

KEY: A-Alcohol, N-Nuts, GF-Gluten Free



Our menus are completely dictated by seasonality and therefore
Can change according to the market availability.
All prices are inclusive of VAT, Government charges and Service charge