



BREAKFAST

COLD BREAKFAST

Cereals, whole, skimmed or almond milk

Freshly Baked Pastries & Bread, homemade preserves (diabetic friendly options available)

Homemade Muesli or Bircher Muesli

Fruit & Natural Yoghurt

Fresh Juices

Coffee & Tea

HOT BREAKFAST

Eggs from the Kitchen, two eggs any-style, smoked salmon with scrambled eggs

Omelette of your Choice, eggs Benedict, black forest ham, poached eggs, cracked black pepper & hollandaise sauce on a toasted muffin

Eggs Royal, smoked salmon, hollandaise sauce & poached eggs on a toasted muffin

Eggs Florentine, sautéed baby spinach, poached eggs, hollandaise sauce on a toasted muffin

ON THE SIDE

Streaky bacon, pork or beef sausage, sautéed mushrooms, grilled tomato, green salad

Sourdough, brown or white sliced bread

EDEN BREAKFAST SPECIALS

Smashed Avocado on Toasted Sourdough, sautéed mushrooms & an egg of your choice

Baked Pesto Eggplant “Shakshuka”, micro greens

“Watamu” Coconut Pigeon Peas & Swahili Doughnut (Mahamri)

Homemade Baked Haricot Beans, on toast, avocado, poached egg or tofu

COFFEE

Freshly Brewed Filter Coffee

Cappuccino, Espresso, Caffé Latte

Decaffeinated

Hot Chocolate

TEAS & INFUSIONS

Chamomile

A Refreshing Mint

Earl Grey, a unique Earl Grey with Italian Bergamot

Green Tea & Spring Flowers

ALLERGENS

GL - Gluten | P - Pork | D - Dairy | E - Egg | F - Fish | C - Crustaceans | SE - Sesame | N - Nuts | SU - Sulphites | A - Alcohol

All menus are completely dictated by seasonality and therefore can change according to market availability.

All prices are inclusive of government taxes, catering levy and service charge.