

THE DECK BREAKFAST MENU

COLD BREAKFAST

Cereals with whole, skimmed or almond milk
Freshly baked pastries and bread with homemade preserves (diabetic friendly options available)
Homemade Muesli or Bircher Muesli
Fruit and natural yoghurt
Fresh juices
Coffee and 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 and hollandaise sauce on a toasted muffin
Eggs Royal
Smoked salmon, hollandaise sauce and 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 with sautéed mushrooms and an egg of your choice

Baked Pesto Eggplant “Shakshuka” with micro greens

“Watamu” Coconut Pigeon Peas and Swahili doughnut (Mahamri)

Homemade baked Haricot Beans on toast with 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

All menus are completely dictated by seasonality and therefore can change according to market availability.
All prices are inclusive of VAT, catering levy and service charge.