

BRASSERIE DESSERTS

Slices of Kenyan Fruit Extravaganza - 1000 (GF)

Spiced Chocolate Brûlée - 1300 (A)

Peanut Butter and Raspberry Log - 1300 (A)

The Brasserie Amaretto Tiramisu - 1600(A)

Pistachio and Lemon Bubble - 1600
Raspberry Sorbet

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

Trio of Hemingways' Desserts – 1800 (A)

Steamed Orange Figgy, Tiramisu,
Spiced Chocolate Brûlée

Ice Creams and Sorbets - 1200 (GF)
(Per portion)

---WARM DESERTS---

Orange Figgy Steamed Pudding - 1400
Butterscotch Sauce

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

Warm Apple Tart Tartin – 1500
Vanilla Ice Cream

*Apple Tart Tartin and Vanilla Ice Cream to share - 2800
(Available by Pre-order)*

--- CHEESE ---

A Selection of Kenyan Artisan Cheese with Crackers - 2000
Tree Tomato Jam

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



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

All prices are inclusive of Room hire, VAT, Government charges and Service charge