

BRASSERIE DESSERTS

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

Lemon and Blueberry Cheesecake - 1500 (N)
Complemented with Tree Tomato Sorbet

Classic Vanilla Bean Crème Brûlée – 1500

The Brasserie Salted Caramel & Berry Tart - 1500
Luscious Wild Berry Sherbet

“Hemingways” Flaming Alaska – 1500 (A)
A decadent Dessert featuring a Rich Layer of
Strawberry and Vanilla Ice Cream encased in Cointreau
Torched Golden-Brown Meringue.

Trio of Hemingways’ Desserts - 1600 (N,A)
Lemon and Blueberry Cheesecake, Vanilla Bean Crème Brûlée
Peanut Butter and Chocolate Brownie

---WARM DESERTS---

Kenyan Coffee Molten Lava – 1500 (N)
Indulge in a rich and decadent Molten Lava Cake
Paired with Salted Caramel Ice Cream

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

Warm Apple Tart Tatin – 1500
Vanilla Ice Cream

--- WELLNESS DESSERTS ---

Exotic Fruit Fiesta – 1200 (GF,SF)

Strawberry and Rhubarb Crumble - (GF,SF)
Pineapple and Mint Sorbet

A Selection of Kenyan Artisan Cheese with Crackers - 2000
Homemade Jam

KEY: A-Alcohol, N-Nuts, GF-Gluten Free, SF- Sugar 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.