



HEMINGWAYS
RETREAT KIGALI

FUSION RESTAURANT

BREAKFAST

BAKER'S BASKET / GLUTEN-FREE CHOICES

Assorted pastries and breads with butter and homemade jams (tree tomato, pineapple and mango)

EGG DISHES

Two eggs Any style

Served with toast and grilled tomatoes

Shakshuka

Organic free-range eggs, delicately poached in tomatoes, bell pepper, zucchini, eggplant and fragrant spices

Omelettes Your Way

Choice of ham, cheese, mushroom, herbs, tomato, onions, green chilli and bell peppers

Eggs Benedict /Arlington

Poached eggs, hollandaise, on buttermilk biscuits with tomato relish and ham or smoked salmon

Scrambled Eggs

Smoked tilapia or smoked salmon, served on toast

HEALTHY CHOICES

Homemade yogurt

With granola, berries & honey

Choice of Cereals

Corn flakes, oats, coco pops, weetabix, granola

With choice of; whole fat milk | low fat milk | oats milk | almond milk | soya milk

Seasonal Fruit Platter

Avocado Toast

Smashed avocado on brown toast, topped with poached egg & grilled tomatoes

SIDES

Bacon, sausages (beef, pork or chicken)

Grilled tomatoes, sautéed mushrooms

Hash browns, roasted potatoes

Baked white beans

HOT BREAKFAST PLATES

Classic English Breakfast

Eggs, sausage, bacon, white beans, grilled tomato, mushrooms & hash browns

Rwandan Breakfast Plate

Chapati, fried eggs, avocado, beans & plantain (Mizuzu)

Buttermilk or Gluten free Pancakes

Served with maple syrup & fresh berries

French Toast

With cinnamon sugar, berry compote & maple syrup

ARTISAN CHEESE PLATE WITH CRACKERS

BEVERAGE

Brewed coffee

Americano, cappuccino, café latte, café mocha, espresso, macchiato, French press, frappuccino or ginger latte

Herbal tea

Infusion tea mint, spiced orange, chamomile, green tea, black tea

Hot Chocolate

Fresh Juice in season

Smoothies (green machine | fusion summer)