



THE BREAKFAST

SCRAMBLER 4,800N

FLUFFY BUTTERY SCRAMBLED EGGS WITH CHIVES AND SPRING ONIONS ON A SLICE OF OUR HOUSE SOURDOUGH BREAD, SERVED WITH A SIDE OF MERGUEZ SAUSAGE, GRILLED VINE TOMATOES AND GREENS

THE GREEN BENEDICT 4,500N

WHOLE WHEAT BREAD, SERVED WITH SAUTEED SPINACH AND AVOCADO, TWO POACHED EGGS, TOPPED WITH CHIA SEEDS

"FLOWERSHOP CAFÉ" SUNNY SIDE UP 5,800N

TWO SUNNY SIDE EGGS IN A BRIOCHE POCKET TOPPED WITH BROWN BUTTER SERVED WITH A SIDE OF MERGUEZ POTATO HASH, GRILLED HEIRLOOM TOMATO, GRILLED PORTOBELLO MUSHROOM AND CRISPY BEEF BACON

BRIE OMELETTE 4,500N

FLUFFY OMELETTE STUFFED WITH BRIE CHEESE SERVED WITH A SIDE OF ARUGULA, SAUSAGE BEEF PATTIES WITH OUR INHOUSE TOMATO SAUCE, TOASTED VIENNOIS HOUSE BREAD.

INA KWANA BREAKFAST POT 3,800N

MIXED YAM HASH WITH SAUSAGE ALL COOKED IN A SPICY TOMATO "JAA" SAUCE, SERVED WITH NIGERIAN LOCAL BEANS, TOPPED WITH A SUNNY SIDE EGG, SERVED WITH A SIDE OF FRIED PLANTAIN

MINI MEZZA BREAKFAST PLATE 4,800N

A TRIO PLATE OF A LABNEH BOWL, GRILLED HALLOUMI CHEESE AND A BOWL OF MARINATED FETA SERVED WITH A SIDE OF FRESH VEGGIES, CHIA ZAATAR CRACKERS AND GRILLED LEBANESE BREAD

BREAKFAST BURRITO 4,200N

SCRAMBLE EGGS, SAUSAGE, BEEF BACON, CHEESE, AVOCADO, BLACK BEANS WITH A SIDE OF TOMATO JALAPENO SALSA

MORNING PARFAIT BOWL 3,500N

YOGHURT WITH COCONUT FLAKES, HONEY, GRANOLA AND FRESH BERRIES

CLASSIC PANCAKES 3,200N

HOMEMADE PANCAKES SERVED WITH A NUB OF BUTTER AND A TRIO OF SIDES (MAPLE SYRUP, BERRIES AND NUTELLA)

BELGIAN WAFFLE 3,800N

HOMEMADE BUBBLE WAFFLE SERVED WITH SALTED CARAMEL APPLE SAUCE AND WHIPPED CREAM

FRENCH TOAST 4,000N

OUR HOUSE BRIOCHE FRENCH TOAST SERVED WITH A SIDE OF WHIPPED CITRUS MASCARPONE, FRESH SEASONAL FRUITS, AND MAPLE SYRUP

*All prices are inclusive of VAT, SC and CT