

MENU

muffin of the day - \$3 home-made watermelon rind jam grated cheddar

chia seed with yogurt or coconut milk - \$7

berries | granola | coconut flakes

spa salmon on rye - \$10

rye toast | herb cream cheese | smoked salmon

petit four trio - \$4

chocolate truffles | baobab strawberry macaroon mini fruit pavlova burger

detox energy salad - \$10

avocado | mixed leafy greens | cucumber quinoa | flax seeds | pumpkin seeds sunflower seeds | citrus drizzle

poke bowl - \$12

choose: cured salmon or chicken sushi rice | seaweed | cucumber | micro greens pickled ginger | sushi mayo

COFFEES & TEAS

hot coffees - \$3 cappuccino I latte I americano I espresso

iced coffees - \$4

iced latte I freddo espresso I freddo cappuccino

teas - \$4

green tea I herbal teas

Please note all prices are quoted in US\$. Residents of Zimbabwe may effect payment in Zimbabwe dollars at a rate to be advised by management.



BEVERAGES

FRESH JUICES

green detox - \$5 immunity blend - \$5

COCKTAILS

mimosa - \$8 aperol spritz - \$8

WINES

house wine by the glass White \$6 | Red \$7 | Sparkling \$8

WHITE WINES

White wines available by the bottle

tokara chardonnay - stellenbosch - \$32

citrus and floral aromas underlying notes of brioche, vanilla and a hint of toasted almonds

paul cluver - sauvignon blanc - elgin - \$32

fresh expresive granadilla, elderberry, gooseberry and black current undertones

RED WINES

Red wines available by the bottle

ernie els big easy

cabernet sauvignon - western cape - \$30 attractice oak aromas, cedar, spice, as well as ripe plum / dark fruit and attractive warmth to the nose

hartenberg merlot - stellenbosch - \$38

truffles, forest floors, violets, plums and cherry texture, fine grained tannins and a silky finish

SPARKLING WINE

Available by the bottle

casa dei farive cuvee brut nv - italy - \$32 bright fresh fruit bouquet, subtle floral and fruit aromas of apples and pears