



Continental

Freshly Baked Pastries & Preserves

- Croissants
- Danish Pastries
- Muffin of the day
- Scones with Cheese or Jam & Cream
- Brown, white or whole wheat toast
- Gluten Free Bread (on request)

Condiments & Preserves

- Honey
- Marmalade, strawberry or apricot jam
- Nutella, Peanut butter, Bovril
- Marmite

Cheeses

- Grated cheddar
- Sliced cheddar, mozzarella or emmental
- Cottage cheese

BREAKFAST MENU

Cereals

- Homemade muesli
- Corn flakes
- All Bran flakes
- Rice Krispies
- Served with plain or strawberry yogurt, hot or cold milk
- Gluten Free Cereal (on request)

Cold Meat Platter

- Chef's selection of two types cold meats, served with gherkins, peppadew & mustard

Smoked Salmon Plate

- Croissant with smoked salmon trout, cream cheese, fresh cucumber slices, shaved red onions & capers

Fruit

- Selection of seasonal fruits

Serengeti's

A TASTE OF THE WILD

Hot Breakfast

- Eggs Benedict/Royale
- Poached eggs nestled on toasted English Muffin and sliced Boerenham OR Smoked Salmon, smothered in hollandaise sauce
- Serengeti Sunrise
- 2 Eggs, crispy bacon, Boerewors and grilled tomato
- Big Five
- 2 Eggs, crispy bacon, pork sausage, Boerewors, sautéed mushrooms, grilled tomato and potato rosti
- Forager
- Sautéed mushrooms OR Smashed Avo (seasonal) on toasted Ciabata, topped with poached eggs and rocket
- Three egg omelette - choose your fillings
- Tomato, peppers, onion, chillies, mushrooms ham, bacon, cheddar, smoked salmon

Something sweet

French toast served with:

- Bacon & maple syrup
- Grated cheddar & syrup
- Mixed berries and macarpone

Belgian waffle with cream & chocolate syrup and mini astros

Hot Drinks

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| Americano R25 | Decaf Coffee R25 |
| Cafe Latté R30 | Espresso R20 |
| Cafe Mocha R30 | Hot Chocolate R30 |
| ChaiLatté R30 | Red Cappuccino R 30 |
| Cuppaccino R30 | Red Latté R28 |

Ask your waitron for our selection of coffees and teas available