

ABOUT THYME

Eat, Drink, Don't Think.

IT'S NO COINCIDENCE THAT DESSERTS' SPELLED BACKWARDS IS 'STRESSED' No meal is quite complete without something decadent, so why not finish your meal on a sweet note by indulging in something from our extensive dessert selection

Irresistible Sticky Date Pudding

About Thyme's most famous wicked indulgence, an old-fashioned sticky date pudding served piping hot, smothered with thick toffee sauce with walnuts & a scoop of vanilla ice-cream

900/-

Wicked Chocolate Brownie

A warm, gooey chocolate brownie with macadamia nut pieces topped with a vanilla ice-cream & fudge sauce

900/-

Decadent Chocolate Mousse with Honeycomb

Our thick & creamy rum flavoured dark chocolate mousse garnished with crunchy homemade honeycomb

900/-

Strawberry Cheesecake

Our version of a New York style cheesecake features a traditional digestive biscuit base & a rich cream-cheese filling baked to perfection & topped with fresh, juicy strawberries & home-made strawberry sauce

900/-

Crème Brûlée Trio

Another About Thyme bestseller – a trio of silky custards subtly flavoured with pistachio, cappuccino & orange

Topped with a sheer, crackly layer of caramelized sugar

900/-

Salted Caramel Banana Popcorn Sundae

A sweet, salty concoction of vanilla ice-cream, salted caramel sauce, fresh bananas and caramel popcorn!!!

900/-

Apple Pie a la mode

A classic apple pie lightly flavoured with cinnamon & orange zest served warm with vanilla ice-cream & salted caramel sauce

900/-

Peanut Butter Ice Cream Pie

Peanut butter ice-cream with a chocolate chip cookie crust drizzled with thick dark chocolate sauce & garnished with peanut brittle

900/-

ABOUTHME

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Frozen Key Lime Pie

A light, tangy & refreshing combination of cream cheese & condensed milk on a biscuit crust, garnished with mint leaves & whipped creamthe perfect way to end your meal on a hot Nairobi day

900/-

About Thyme Dessert Trio

Can't decide on which dessert to order? Try this sampler selection of three of our most popular desserts....Banoffee Pie, Chocolate Brownie & Strawberry Cheesecake

900/-

Dessert Of The Week

This is our opportunity to create desserts that cater for the changing weather & showcase seasonably available ingredients as well as giving our regular patrons a chance to try one of our new creations

*See our special's menu for details

900/-

FRESH, FRUITY FINISHES!

Pineapple Carpaccio

Thinly sliced ripe pineapple slices with a ginger, mint, lime & chilli dressing
Garnished with fresh pomegranate seeds & served with vegan friendly lime & coconut gelato

800/-

Fruit Platter

A symphony of freshly sliced seasonal fruit drizzled with natural honey & black poppy seeds

700/-