

ABOUT THYME

Eat, Drink, Don't Think

Let your taste buds travel ... join us on a culinary adventure with our globally inspired brunch 10am - 1pm weekends and public holidays

ABOUT THYME BIG BREAKFAST FRY UP 1,800

Fried Eggs . Sausages* . Bacon* . Garlic Mushrooms
Roast Tomato . Baked Beans . Irish Potato Cake . Rustic Toast

OMELETTES 1,200

v gf* Mushroom . Mozzarella . Chive
v gf* Caramelised Onion . Feta . Thyme
(Served with Roast Tomato and an Irish Potato Cake)

SCRAMBLED EGGS

v Scrambled Eggs on Sweetcorn Fritters 1,200
Add Bacon* 1,700
Add Smoked Salmon 2,100
(Served with 'About Thyme' Chilli Jam)

BAKED EGGS

(There will be a 25min wait for baked egg dishes)
v gf* FLORENTINE - creamy spinach and mushrooms topped with eggs and parmesan cheese, oven baked to perfection and served with rustic sourdough toast 1,300
Add Honey Glazed Ham** 1,800
v gf* SHAKSHUKA - eggs baked in a deliciously spiced chunky tomato and capsicum sauce, finished with crumbled feta and fresh coriander and served with toasted pita bread 1,300
Add Spiced Lamb Mince 1,800
v+ gf* TOFU SHAKSHUKA - sub egg and cheese with tofu 1,300

EGGS BENEDICT

Toasted English muffin topped with poached eggs and hollandaise sauce
v With Asparagus 1,300
With Honey Glazed Ham** 1,800
With Smoked Salmon 2,200
(Served with Spinach and Apple Salad)

CROQUE MONSIEUR

Our version of the Parisian classic..... a cheddar cheese and honey glazed ham** toastie smothered in béchamel, topped with even more cheese and grilled until it's oozing 1,800
Top with a fried egg to make a CROQUE MADAME 1,950
(Served with Spinach and Apple Salad)

v+ SWAHILI BREAKFAST 1,300

Mbaazi wa Nazi . Mahamri . Viazi Karai na Ukwaju

gf* NEW YORK STYLE BAGELS

v+ Smashed Avocado and Cherry Tomato with Basil 1,200
Cream Cheese and Smoked Salmon 2,100

SOMETHING SWEET?

v gf* BRIOCHE FRENCH TOAST 1,050
Butter . Pure Maple Syrup . Fresh Berries

PANCAKES 1,050

v* gf* Butter . Pure Maple Syrup . Fresh Berries
v* gf* Cinnamon Fried Plantains . Golden Syrup Butter

CREPES 1,050

gf* n Chocolate Hazelnut Sauce . Strawberries
v* gf* n* Salted Caramel Sauce . Walnuts . Bananas

v* gf EXOTIC FRUIT PLATTER 1,050

A colourful symphony of berries and exotic fresh fruit cuts drizzled with natural honey and black poppy seeds

SIDES AND ADD-ONS

gf Bacon* . Sausages* . gf Honey Glazed Ham . gf Turkey Ham
v+ gf Garlic Mushrooms . v+ gf Cinnamon Fried Plantains
v+ gf Mbaazi wa Nazi . v+ gf Baked Beans . v Irish Potato Cakes
v+ gf Viazi Karai na Ukwaju 500
gf Smoked Salmon 900
v gf Eggs . v* gf* Toast . v* gf* Extra Bread . gf v+ Maple Syrup
v+ Mahamri . v+ gf Avocado 300

*pork - beef option available **pork - turkey option available
v vegetarian, v+ vegan, v* vegan option available on request
gf gluten free, gf* gluten free option available on request
n contains nuts, n* contains nuts that can be excluded on request

BEVERAGES

Coffee . Tea . Chocolate . Juice . Shakes . Smoothies Etc . Etc .
... please refer to our bar list for our extensive selection

WHY NOT MAKE IT A BOOZY BRUNCH?

Veuve Ambal . Blanc de Blancs Brut . France 850/4,200
Veuve Ambal . Cuvée Rose Brut . France 4,200
Lunetta . Prosecco Brut . Italy 5,200

BUBBLY COCKTAILS:

Mimosa 850 . Lemon Berry Sparkling Sangria 1,200
Hugo 1,050 . Aperol Spritz 1,050

BRUNCH COCKTAILS:

Pimms Cocktail 850 . Bloody Mary 850
Red or White Sangria Glass: 950 Pitcher: 3,600