

MENU

Culinary Sunrise



SEAFOOD BISQUE SOUP

Made with shellfish shells characterized by its smooth, velvety texture and rich taste.

1,350

MINESTRONE SOUP

A thick Italian vegetable based soup served with grissini sticks.

950

MUSHROOM SOUP

A flavourful soup combining the earthy taste of wild mushrooms with the distinctive aroma and flavour of truffles.

1,150

ARABIC LENTIL SOUP

Lentil soup is made of stock and red lentils with onions, carrots, and celery.

1,050

ASIAN CHICKEN NOODLE SOUP

A flavourful chicken broth-based soup, seasoned with Asian-inspired aromatics.

1,150



BURRATA ALLA ROMANA

Burrata cheese on a bed of cherry tomatoes, rucola, basil, finished with olive oil, and balsamic glaze.

1,450

QUINOA SALAD

Cooked quinoa with a variety of fresh vegetables, cucumber, tomato, avocado and a light dressing.

1,350

HEALTHY GARDEN SALAD

A garden salad made with a variety of fresh, locally grown vegetables including lettuce, tomatoes, cucumbers, olives, berries and bell peppers.

1,150

CLASSIC CAESAR SALAD

(CHICKEN OR VEG)

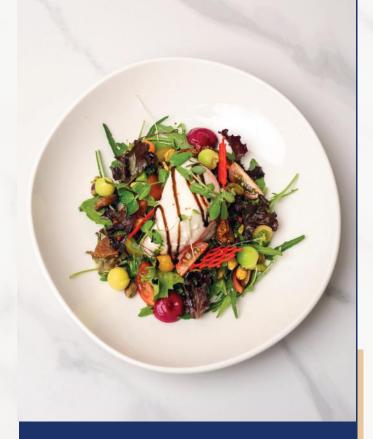
A delicious salad with Romaine lettuce, croutons, and Caesar dressing.

CHICKEN: 1,450 VEG: 1,350

CLASSIC GREEK SALAD

Salad from Greek cuisine generally made with dices of tomatoes, cucumbers, onion, feta cheese, and olives. Dressed with salt, Greek oregano, lemon juice and olive oil.

1,350





DAWN CHARCUTERIE BOARD

Consists of 3 cheeses, chicken mortadella & imported turkey cold cuts. Served with mix fruits & herbed bread.

2.450

CHEESE PLATTER

Consists of 5 types of cheeses. Served with mix fruits & herbed bread

1,450

NYAMA CHOMA PLATTER

Local favourite: Traditional grilled meat consisting of chicken & lamb. Served with kachumbari and potato wedges.

4,250

GERMAN SAUSAGES PLATTER

Features an assortment of 4 traditional German sausages: Lamb sausage, Chicken sausage and Spicy lamb sausages. Served with fries

1,950

MEDITERRANEAN MIX GRILL

An assorted meat platter featuring lamb kebabs, shish tawook, lamb chops and lamb kofta.

3,850

SEAFOOD PLATTER

WITH SAFFRON LEMON BUTTER SAUCE

Grilled prawns, fish, calamari, and mussels. Accompanied by a luxurious saffron lemon butter sauce.

4,950

Non Vegetarian Starters

BUFFALO CHICKEN WINGS

Deep-fried chicken wings, tossed in Buffalo sauce and with Habanero sauce.

1,350

CHICKEN NACHOS

Tortilla chips topped with melted cheese, salsa, guacamole, and sour cream.

1,250

CHICKEN GYOZA

A savoury, often tangy, slightly sweet, and sometimes spicy sauce, usually made with soy sauce, rice vinegar, sugar.

1,350

CHICKEN BAO BUNS

Crispy chicken breast served in steamed bao buns with coleslaw, cucumber, spring onion and barbecue sauce.

1,350

PRAWN DYNAMITE

A seafood appetizer made with crispy fried prawns coated in a spicy and tangy mayo siracha sauce.

1,850

MINI LAMB BURGER SLIDERS

A small hamburger, typically served on a miniature bun, often used as a snack or appetizer.

1,350

LOADED FRIES WITH LAMB & CHEESY MUSHROOMS

A delightful homemade lamb & cheesy mushroom mix on the fries. Finished with Parmesan cheese.

1,750

CRISPY FRIED CALAMARI WITH MUSTARD MAYO & SPICY AIOLI

Calamari rings seasoned fried to perfection; feel the crunch in every bite.

1,450



Vegetarian Starters

CLASSIC FALAFEL

A Middle Eastern food that's made from ground chickpeas. Fried balls of falafel are usually served a pita bread & tahini sauce

1.050

CORN RIBS

Corn ribs are quartered corn-on-the-cob pieces roasted or fried until tender and slightly crispy, resembling rib shapes.

950

VEGETABLE GYOZA

Vegetable gyoza are Japanese pan-fried dumplings filled with a savoury mix of finely chopped vegetables such as cabbage, carrots, mushrooms, and garlic chives.

1.000

ALOO TIKKI SLIDERS

Mini sandwiches made with spiced potato patties (aloo Tikki) that are crispy on the outside and soft inside. Served with

1,100

TOFU BAO BUNS

Soft, steamed buns filled with tofu, paired with veggies, fresh herbs, sriracha sauce and barbecue sauce.

1,150

GARLIC, TRUFFLE & PARMESAN FRIES

Fries built in truffle, garlic & loads of parmesan.

1,150

Main Course

NORWEGIAN SALMON

Pan-seared or grilled Norwegian salmon, served on a smooth, slightly sweet green pea purée. Paired with steamed broccoli and finished with a silky lemon butter sauce.

2,450

OVEN ROASTED CHICKEN BREAST

WITH SWEET POTATOES AND SPINACH

Seasoned roasted chicken breast served alongside roasted or mashed sweet potatoes and sautéed fresh spinach.

1,650

GRILLED JUMBO PRAWNS

Jumbo prawns grilled to smoky perfection and served with vibrant chimichurri.

2,950

BUTTER CHICKEN WITH NAAN

A classic Indian dish with tender, juicy chicken pieces cooked in a creamy tomato and butter sauce, infused with mild spices. Served with naan bread.

1,650

GRILLED LAMB CHOPS

Tender lamb chops crusted with pistachios for a rich nutty flavour and crunchy texture. Served with roasted potatoes, grilled asparagus, and polenta.

1.950

THAI GREEN OR RED CURRY

VEG/CHICKEN/PRAWNS

Traditional Thai red curry sauce balanced with: vegetables or chicken or shrimps. Done as per authentic Thai taste.

VEG: 1,550 | CHICKEN: 1,650 | PRAWNS: 1,950





CHICKEN/LAMB SHAWARMA

Middle Eastern dish featuring thinly sliced, marinated chicken or lamb, grilled on a vertical spit for a smoky, juicy flavour. Served wrapped in flatbread or plated.

1,250

CHICKEN PERI-PERI

Chicken marinated, cooked and served in peri-peri sauce. Served with fries, chicken jus and seasonal vegetables.

1,650

DAWN CLASSIC BURGERS

FALAFEL | CHICKEN | LAMB

Juicy grilled falafel, chicken or lamb patty, topped with fresh lettuce, tomato, and sauce in a soft bun.

FALAFEL: 1,350 | CHICKEN: 1,550 | LAMB: 1,650

PANEER BUTTER MASALA

Cubes of Paneer cheese simmered in creamy tomato gravy with butter, cream, and spices. Served with naan bread.

1,550

GRILLED TILAPIA

Served with tender-crisp long French beans sautéed or steamed and meunière sauce.

1,700

CHICKEN IN BLACK BEAN SAUCE

WITH JASMINE RICE

Served with fragrant jasmine rice, this dish offers a satisfying balance of protein, vegetables, and aromatic spices.

1,650

BATTER-FRIED FISH & CHIPS

WITH TARTAR SAUCE

White fish coated in a light, crispy golden batter, served with thick-cut fries (chips). Accompanied by tangy tartar sauce.

1,650

GRILLED RED SNAPPER

WITH RATATOUILLE & LEMON MUSTARD SAUCE
A delicate, flaky red snapper fillet grilled to perfection and paired with ratatouille.

1,750





CHICKEN/VEGETABLE LASAGNA

Layered pasta dish featuring tender cooked chicken or sautéed vegetables.

CHICKEN: 1,850 | VEG: 1,550

SPINACH RAVIOLI IN SAGE BUTTER

Spinach ravioli finished in sage butter. Let us know if you need it creamy.

1,650

SEAFOOD/VEGETARIAN RISOTTO

Risotto infused with seafood stock and loaded with fresh seafood OR Slow cooked Arborio rice served with vegetables.

SEAFOOD: 2,450 | VEG: 1,750

FETTUCCINE ALFREDO WITH CHICKEN

Fettuccine done in Alfredo sauce (rich creamy white sauce) with chicken.

1.750

FUSILLI PESTO PASTA

Fusilli in nut-free pesto sauce. Optional add: chicken, lamb or tofu.

1,650

PENNE OR SPAGHETTI ARRABBIATA

A spicy and flavourful pasta dish featuring either penne or spaghetti tossed in zesty red tomato sauce.

1,550



MARGHERITA PIZZA

Red tomato sauce, white mozzarella and fresh green basil.

1,250

POLLO FUNGHI PIZZA

A thin and crispy herb-infused pizza topped with roasted garlic, chicken, and mushrooms finished with a rich mushroom garnish and a hint of truffle extract.

1,450

GAMBERI PIZZA

Topped with garlic prawns (Gamberi), tomato base sauce, mozzarella cheese, cherry tomatoes, oregano, fresh basil, a drizzle of chili oil.

1,850

POLLO TIKKA

Chicken marinated in tangy tikka spices, layered over a crispy crust with rich tomato sauce and melted mozzarella cheese.

1,450

QUATTRO FORMAGGI

Cheeses (mozzarella, cheddar, Emmental and scamorza) topped with sweet, juicy grapes.

1,450

FRESCA

"Fresca" means fresh, and this pizza truly lives up to its name. It's topped with crisp greens, fresh spinach, olives, a colourful mix of bell peppers, mushrooms and onions.

1,350



MASHED POTATOES	350
FRIES	350
PLAIN RICE	300
POTATO WEDGES	350
STIR FRY VEGETABLES	350
JACKET POTATO	650

Baked potato cooked in its skin with butter. Crispy outside, and fluffy inside. Finished with cheese and sour cream.

Kids Menn

CHICKEN NUGGETS & CHIPS

Four crispy, golden chicken nuggets served with crunchy fries—a kid-favourite classic.

850

MAC & CHEESE

Creamy, cheesy macaroni that's warm and comforting.

750

SPAGHETTI IN TOMATO SAUCE

Simple spaghetti tossed in a mild, tasty tomato sauce; perfect for little appetites.

850





CRÈME BRÛLÉE

A classic French dessert consisting of a rich, vanilla custard base topped with a thin, crisp layer of caramelized sugar.

950

STICKY TOFFEE

It consists of a soft sponge cake made with finely chopped dates which add natural sweetness and depth.

950

DUBAI CHOCOLATE INSPIRED DESSERT

Rich Kunafa, velvety chocolate with Middle Eastern splendour and exotic flavours.

1,150

MOLTEN LAVA CAKE

Dessert featuring a delicate, slightly crisp outer shell and a warm, gooey chocolate centre that flows like lava when cut into

1,050

MATCHA TIRAMISU

Traditional Tiramisu. Layers of matcha-soaked ladyfinger biscuits, whipped Mascarpone, and cream mixture.

1,050

CHOCOLATE CIGAR ROLL

Shaped like a cigar and filled with a luxurious mousse, ganache, and praline centre.

1,350

APPLE ENTREMETS

Spiced apple compote, airy mousse, and a crisp biscuit base—each layer is thoughtfully balanced harmony in flavour shaped like an apple.

950

TRES LECHES

Tres leches is a traditional Latin American dessert butter cake soaked in a blend of three types of milk: evaporated milk, condensed milk, heavy cream and on top ice cream.

950

Coffee Shop

	CLASSIC	COFFEE	
ESPRESSO (SINGLE)	250	CORTADO	350
ESPRESSO (DOUBLE)	300	MOCHA	550
CAPPUCCINO (SINGLE)	350	AFFOGATO	550
CAPPUCCINO (DOUBLE)	400	LUNGO - LONG ESPRESSO	450
LATTE	450	MANUAL BREW- FRENCH PRESS	450
LATTE MACCHIATO	450	ESPRESSO MACCHIATO	350
AMERICANO	350	HOT CHOCOLATE	450

CLASSIC TEA				
350	KENYAN TEA POT	350		
450	HIBISCUS TEA	450		
350	CHAMOMILE TEA	450		
450	GREEN TEA	450		
550	PEPPERMINT TEA	450		
	350 450 350 450	350 KENYAN TEA POT 450 HIBISCUS TEA 350 CHAMOMILE TEA 450 GREEN TEA		

CHICKEN PIE 650

Crispy, flaky pastry with a cream chicken filling.

CHEESE PIE 550

A cheese pie is a baked a creamy cheese filling encased in a pastry crust.

FRENCH TOAST 650

Sliced bread dipped in a mixture of beaten eggs, often with milk.

CHICKEN CLUB SANDWICH

1,350

1.150

Club sandwich with stacked, toasted bread layered with grilled chicken, egg, turkey, ham, lettuce, tomato and mayonnaise.

VEGETABLE SANDWICH

Vegetable sandwich consisting of a grilled vegetable filling between bread.

CROISSANT

450

MUFFINS

250

WAFFLES

850

PANCAKE

850

DANISH

450

DAWN SPECIAL PASTRY

1,000

CHEF'S CHOICE CAKE
(½KG)

1,950

TEA CAKE SLICES VARIETY OF FLAVOURS

150

CHEESE CAKE

950

BUILD YOUR OWN OMELETTE

650

LAMB SANDWICH

1,150

A lamb sandwich seasoned lamb, roasted slices of bread lettuce, tomato, caramelized onion, mushroom and cheese.

TOMATO & CHEESE 1,150 BREAD SANDWICH

Sandwich with tomato slices and lettuce with cheddar grated cheese.

SMOKED SALMON 1,150 BAGEL

Thinly sliced smoked salmon, cherry tomato chives, pickled red onion and cream cheese, Rocca capers sandwich in a toasted bagel.

AVOCADO TOAST POACHED EGG

1,150

Avocado toast is an open sandwich consisting of toasted bread topped with mashed avocado poached egg hollandaise sauce, olive oil and cherry tomato. Beverages

ICED COFFEES ICED CAPPUCCINO 450 ICED LATTE 450 COLD BREW 450 ICED MOCHA 550 ICED AMERICANO 450

PASSION ICED TEA 550 MINT ICED TEA 550 HIBISCUS ICED TEA 650 CLASSIC ICED TEA 550

CLASSIC 550 MINT 550 STRAWBERRY 550 MANGO 550

JUICES				
PINEAPPLE	400			
MANGO	400			
ORANGE	450			
PASSION	450			
LIME	350			
TROPICAL	450			

SMOOTHIES		
BANANA	650	
MANGO	650	
STRAWBERRY	650	
TROPICAL	700	
AVOCADO	750	



OREO 750 BROWNIE 750 BISCOFF 750 PIÑA COLADA 800

ſ	CLASSIC SHAKES		
	VANILLA	750	
	CHOCOLATE	750	
	STRAWBERRY	750	
	TROPICAL	800	
	CARAMEL	800	