



A M B O S E L I

A transformation of the classic British ritual into a vibrant safari of flavours, replacing traditional ingredients with bold spice routes, and indigenous ingredients spanning the continent, artfully curated by our in-house chef.

SANDWICHES

Ushizi we brie and Swahili tini
(President Brie cheese and homemade fig compote)

Jamaican BBQ Inyama yenkomo
(Jamaican Jerk seasoned slow cooked beef sandwich)

Yejib Tila and Nyanya Kavuu
(Fire roasted mushroom and sundried tomato sandwich)

Smoked salmon with umuncu and pilipili cheese
(apple wood smoked salmon with pink pepper and citrus cheese)

SCONE COURSE

Date, shepcote golden sultanas and cinnamon scones

Plain scones

Clotted cream

Apricot preserve

DESSERTS

Ethiopian coffee and cardamom Opera

A French classic reimagined with the rich heritage of the Horn of Africa,
Layers of vanilla sponge soaked in aromatic single origine Yirgacheffe espresso syrup,
Layered with a silky cardamom infused buttercream and dark coffee ganache.

Zanzibar's coconut and pineapple tart

Spice islands queen pineapple and coconut - lime pastry cream
With a touch of wild vanilla

Moroccan orange and mint choux

A delicate, golden choux bun crowned with a crisp craqueline shell, overflowing with an
orange blossom diplomat cream and refreshing mint,
bringing the Cooling sweetness of Moroccan tea gardens to every bite

If you have a food allergy or sensitivity, please ask a member of staff for more information.

V – Vegetarian, G – Gluten, N – Nuts, D – Dairy, E – Egg, F – Fish, Mo – Molluscs, Cr – Crustaceans, Ce – Celery, Su – Sulphites, So – Soya, Se – Sesame

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.