

STEEL-CUT BRÛLÉE OATS [V] ZMW100

Steele-cut brûlée oats topped with sliced bananas & strawberries. sprinkled with nut brittle and garnished with fresh mint leaves

EGGS BENEDICT SALAD ZMW120

Two poached eggs served with your choice of bacon/macon. placed on a homemade brioche bun. drizzled with hollandaise sauce. garnished with rocket. baby spinach. red onions. cherry tomato and avo balls

LOADED FULL ENGLISH ZMW200

Two fried eggs accompanied by bacon/macon. chicken sausage, portobello mushrooms, baked beans, and cherry tomatoes served with potato waffles and homemade brioche toast

THE QUORUM SUPREME ZMW200

Minute steak, scotch egg, sautéed chicken livers, bacon/macon and corn ribs served with a balsamictomato relish and potato waffle

SAUTÉED CHICKEN LIVERS ZMW170

Sautéed chicken livers, bacon/macon, mushrooms, and soy sauce served with poached hen egg, and potato waffle, topped with cherry tomatoes, avo balls, drizzled with a balsamic reduction and garnished with rocket leaves (keep it low carb without the potato waffle)

GOLDEN TURMERIC OATS [V] ZMW100

Whole rolled oats infused with turmeric powder and topped with seasonal berries, roasted fresh coconut shavings, drizzled with an aromatic spiced coulis and garnished with mint leaves and dusted with icing sugar

SCOTCH EGGS ZMW150

Boiled eggs wrapped in a deep fried herb-encrusted chicken mince case served with thyme & tomato relish and potato waffle, with a side of bacon/macon garnished with rocket leaves

HEARTY FULL ZAMBIAN ZMW180

Soft nshima layered with beef mince and chicken livers, topped off with a fried egg and garnished with cherry tomatoes and sautéed rape

BREAKFAST STEAK & NSHIMA FRIES ZMW180

Minute steak with bacon/macon, topped with a fried egg and portobello mushrooms with a balsamictomato relish, garnished with rocket leaves and served with nshima fries

FRENCH TOAST [V] ZMW150

Homemade baked brioche bread drenched in cinnamon custard and fried until golden, accompanied by bacon jam, bacon shards, whipped cream, seasonal berries and berry compote drizzled with maple syrup and garnished with fresh mint leaves and dusted with icing sugar



All Day Breakfast

Served from 7am to 7pm

DELUXE OPEN OMELLETTE ZMW110

Three eggs filled with tomatoes, green peppers and cheddar cheese served with a potato waffle and tomato relish, garnished with avo balls and rocket leaves

INDIAN ALOO PARATHA [V] ZMW70

Traditional Indian flatbread stuffed with masala mashed potatoes and served with achar and coriander yoghurt

THE QUORUM'S VEGGIE BREAKIE [V] ZMW120

Potato waffle topped with sautéed portobello mushrooms & onions with soy sauce accompanied by a poached egg. baked beans, corn ribs and avocado balls garnished with cherry tomatoes and rocket leaves

CLASSIC BUTTERMILK PANCAKE [V] ZMW120

Two pancakes dusted with cinnamon sugar served with sliced bananas, seasonal berries, berry compote, chocolate sauce, maple syrup and fresh whipped cream

MASALA OPEN OMELETTE ZMW110

Three eggs filled with paneer, tomatoes, red onions and crispy okra garnished with Bombay Mix and fresh coriander

INDIAN PANEER PARATHA [V] ZMW90

Traditional Indian flatbread stuffed with spicy paneer and served with achar and coriander yoghurt

FRUIT SALAD [V] ZMW90

Greek yogurt panna cotta served with fresh fruit salad and drizzled with honey

BELGIAN WAFFLE [V] ZMW120

Waffles served with seasonal berries. berry compote. chocolate sauce. maple syrup and fresh whipped cream

ADDITIONAL MENU OPTIONS AVAILABLE UPON REQUEST TO INCLUDE GLUTEN FREE. UEGETARIAN/UEGAN AND OTHER DIETARY RESTRICTIONS, PLEASE ENQUIRE WHICH MENU ITEMS ARE HALAL. PRICES ARE INCLUSIVE OF 16% URT, 1.5% TOURISM LEUY AND 10% SERVICE CHARGE