



BREAKFAST MENU

Served from 7am to 11am

STEEL-CUT BRÛLÉE OATS ZMW130

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

EGGS BENEDICT ZMW150

Two poached eggs served with your choice of bacon, placed on a homemade English Muffin, drizzled with hollandaise sauce.

LOADED FULL ENGLISH ZMW240

Two fried eggs accompanied by bacon, pork sausage, oyster mushrooms, baked beans, and grilled tomatoes served with hash browns, sautéed spinach and toast

THE QUORUM SUPREME ZMW240

Minute steak, scotch egg, sautéed chicken livers, bacon and corn ribs served with a balsamic-tomato relish and hash brown

SAUTÉED CHICKEN LIVERS ZMW210

Sautéed chicken livers, bacon, mushrooms, and soy sauce served with poached hen egg and hash browns, topped with cherry tomatoes, avo balls, drizzled with a balsamic reduction and garnished with rocket leaves and homemade bread

GOLDEN TURMERIC OATS ZMW130

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

THE EXPRESS BREAKIE ZMW130

Two eggs, bacon, pan fried tomato with a slice of toast

CLASSIC CHEESE & TOMATO ZMW140

Homemade bread with fresh tomatoes and cheddar cheese, served with a side salad

CLASSIC BACON & EGG ZMW140

Homemade bread with a fried egg and crispy bacon, served with a side salad

FRENCH TOAST ZMW185

Homemade 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, garnished with fresh mint leaves and dusted with icing sugar



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SEASONAL FRUIT BOWL ZMW125

Assortment Of Freshly Cut, Cold Seasonal Fruit served with Yoghurt, Honey, Cinnamon Dust & Fresh Mint

STEEL-CUT BRÛLÉE OATS ZMW135

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

BREAKFAST SMOOTHIE BOWL ZMW125

Milk, Banana, Oats, Seasonal sliced Soft Fruits with Honey, Vanilla Extract, Dried Coconut and Mixed Seeds

THE QUORUM SUPREME ZMW240

Minute steak, scotch egg, sautéed chicken livers, bacon and corn ribs served with a balsamic-tomato relish and hash brown

SAUTÉED CHICKEN LIVERS ZMW210

Sautéed chicken livers, bacon, mushrooms, and soy sauce served with poached hen egg and hash browns, topped with cherry tomatoes, avo balls, drizzled with a balsamic reduction and garnished with rocket leaves and homemade bread

MIXED FRUIT PARFAIT ZMW125

Natural Yoghurt, Strawberry, Blueberry, Banana, Honey, Granola, Toasted Seeds & Nuts

GOLDEN TURMERIC OATS ZMW140

Creamy Steel cut Oatmeal with Cinnamon, Honey, Banana garnished with Mixed Berries, Nuts & Cinnamon.

CLASSIC CHEESE & TOMATO ZMW140

Homemade bread with fresh tomatoes and cheddar cheese, served with a side salad

CLASSIC BACON & EGG ZMW140

Homemade bread with a fried egg and crispy bacon, served with a side salad

FRENCH TOAST ZMW185

Homemade 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, garnished with fresh mint leaves and dusted with icing sugar



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DELUXE OPEN OMELETTE ZMW140

Three eggs filled with tomatoes, green peppers and cheddar cheese served with hash browns, tomato relish, garnished with rocket leaves

THE QUORUM'S VEGGIE BREAKIE ZMW150

Hash Browns topped with sautéed oyster mushrooms & onions with soy sauce accompanied by a poached egg, baked beans and corn ribs, garnished with cherry tomatoes and rocket leaves

FRUIT SALAD ZMW115

Natural yogurt served with fresh fruit salad and drizzled with honey

MASALA OPEN OMELETTE ZMW140

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

CLASSIC BUTTERMILK PANCAKE ZMW150

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



 Speciality Dish  Vegetarian Dish  Spicy Dish