



Jiko at The Tribe. COURTESY



Dessert at the Artecaffe. COURTESY



Bottles of G.H. Mumm. COURTESY

Where you pair booze with brunch

Enjoy meals, discounts and champagne in over 25 restaurants in Nairobi

BY SONI ADRIANCE

Brunch without booze is simply a sad breakfast. After a long week, there's no better way to unwind and relax than with a leisurely brunch and a glass of bubbly that's why G.H. Mumm together with EatOut Kenya have brought you The Big Brunch.

For the first time in Nairobi at over 25 restaurant outlets there will be limited offers on G.H. Mumm champagne. For this weekend buy a sparkling glass, curated cocktail or bottle of G.H. Mumm champagne and receive the second with compliments from the G.H. Mumm and EatOut Kenya team.

On offer will be G.H. Mumm Cordon Rouge, recognisable by its red ribbon—a symbol of excellence: it stands out through the freshness and intensity of its style, which successive generations of cellar masters have successfully maintained and handed down. As well as the award-winning G.H. Mumm Le Rose. The House of G.H. Mumm has a distinguished heritage dating back to 1827 with its dedication to tradition

and excellence. It is the highest selling champagne brand in France, the home of champagne.

Participating restaurants will maintain their regular brunch menus with these special drink offers for this weekend only. Grab some friends or family and get out there and brunch!

PARTICIPATING RESTAURANTS: Artecaffe (All Outlets)

With a welcoming space and the inviting aroma of freshly brewed coffee and fresh breads, Artecaffe gives its customers a place to rest and relax over great food and drinks made by their passionate team of chefs, bartistas and mixologists, to ensure each visit is a memorable experience.

Artisan at Sankara Hotel

Artisan is designed to reflect a relaxed yet sophisticated atmosphere with distinctive spaces offering interaction and intimacy. Each dish reveals the chef's personal touch. Enjoy an imaginative brunch menu and 1 + 1 G.H. Mumm Champagne.

Other Participating Restaurants:

- About Thyme
- Big Five Restaurant, Ole Sereni Hotel, Mombasa Road
- Bonhomme, Concord Hotel, Parklands
- Brew Bistro, Fortis Tower Westlands & Pedmont Plaza Ngong Rd
- Capital Club (members only), Imperial Court, Westlands
- Jade Restaurant, Zen Garden, Spring Valley
- Le Grenier à Pain, 9 Riverside Drive, Westlands
- Lord Delamere Terrace, Fairmont The Norfolk, CBD
- Tapas, Westgate Mall, Westlands

The Passionate Mumm Cocktail. COURTESY



Jiko at Tribe Hotel

Inspired by the open flame grill, the seasonal menu is a tribute to local farmers, paying homage to crisp flavours and fresh, organic ingredients. Jiko welcomes their guests to a real culinary delight with their extensive menu featuring grilled meats and vegetables as well as house made pastas, breads, pastries and gelatos.

The Arbor

Enjoy classic brunch favourites from the English breakfast to contemporary and vegetarian brunch offerings at the Arbor. With brunch available everyday and a 10 per cent discount on all breakfast meals during the The Big Brunch, what's not to enjoy!

Larder, Radisson Blu Hotel, Upper Hill

Larder is an all-day dining restaurant that serves local favourites as well as international dishes with an African twist. They have an enticing brunch menu featuring salad and dessert buffets, live grilling stations, 10 main course options and the 1+1 offer on G.H. Mumm Champagne. Enjoy free orange juice and pancakes for little ones.



PUB REVIEW

Five One Lounge has a relaxed feel on slow nights

BY JACKSON BIKO

We like new things, don't we? We also like hype, colour, glam and the fear of missing out. (I refuse to abbreviate it). Of course Nairobians love to flock to the latest happening place.

I heard about Five One through a bunch of different friends a few times. I ignored it. The people I heard the bar from go where everybody else is going. People who want to be seen in the "right places." Honestly, I avoid such places. Places like Kiza, which is a fantastic place by the way, only that the whole of Nairobi goes there

to hibernate over the weekend. Anyway, back to Five One. This one time a friend said, come out today it will be a slow night. It was Saturday evening. I figured why not, it won't hurt, right? Thankfully when I arrived—around 5pm—the parking lot was empty.

The bar is in a very leafy neighbourhood in Lavington, called Apple Cross Road. (Nice name, huh?). It's quiet and the first thing you ask yourself, "are the neighbours cool with this bar here?" Because wealthy people move to leafy areas to avoid noise.

The music is fantastic—old skool jams—and it's low. Sometimes too

low it frustrates you, especially when you hear a "Color Me Badd" jam you last heard when you were just growing your first hair on your chin.

The ambience is great. There is a large garden upfront, with seating areas set apart. Privacy assured. There is an rooftop seating, which isn't a great for cold nights.

There are two bars on different wings of the establishment (I hate using that word) which means that should help service somewhat. Talking of which, there are folks who told me service is horrible at Five One. I have been there twice and I didn't

complain. My second night was a bit busy but the service wasn't any bad to raise a flag.

My grouse is that they ran out of my whisky. Glenlivet 12-year-old. We wanted to buy a bottle (it's cheaper, and you can always leave it locked there for next time you come). The waitress said they had gone to fetch it from the store. An hour later it hadn't arrived and one of the managers gave some limb excuse. A bar of Five One's type should never run out of whisky.

Will I be back? Of course, on a slow night.



Refreshing G.H. Mumm inspired cocktail recipes

Bring brunch to you with these cocktail recipes. They will come in handy when you want to treat your guests to brunch at the comfort of your home.

STRAWBERRY MUMMY COCKTAIL

Ingredients:

- 100ml G.H. Mumm Cordon Rouge
- 200ml strawberry puree
- 10ml sugar syrup

Method

1. Pour the sugar syrup and strawberry puree into your champagne flute and stir. Top up with G.H. Mumm Cordon Rouge.
2. Garnish with a slice of strawberry and mint sprig (optional).

MUMMOSA RECIPE

Ingredients:

- ½ G.H. Mumm Cordon Rouge
- ½ Orange Juice

Method

1. Build your Mummosa by filling the champagne flute half way with G.H. Mumm Cordon Rouge and topping it up with freshly squeezed orange juice.
2. Garnish the rim of your glass with an orange slice (optional)

THE PASSIONATE MUMM RECIPE

Ingredients

- 105ml G.H. Mumm Cordon Rouge
- 20ml passion fruit puree
- 5ml sugar syrup

Method

1. Pour the sugar syrup and passion fruit puree into your champagne flute and stir. Top up with G.H. Mumm Cordon Rouge.
2. Garnish with a slice of orange and/or slice of strawberry (optional)

Strawberry Mumm Cocktail. COURTESY