

FOOD MENU



Starters and Salads

BRAISED OXTAIL BRUSCHETTA

KSH 950

Red Wine, Caramelized Onions, Pickled Onions

SZECHUAN PEPPER SQUID

KSH 1000

Thai Red Curry, Chives and Lime Sauce

SMOKED SAILFISH BRUSCHETTA

KSH 950

Jalapeno Mayonnaise, Pickled Onions

(V) CAULIFLOWER SOUP

KSH 900

Parmesan, Leek and Mushroom Bruschetta, White Truffle Oil

CHICKEN WINGS

KSH 1200

Tomato, Green Chilli, Ginger and Soy Glaze, Blue Cheese Dressing

CEASAR SALAD

KSH 1700

Grilled Chicken, Bacon, Garlic Croutons, Truffle Parmesan Dressing, Shaved Parmesan

(V) SUN DRIED TOMATO SALAD

KSH 1500

Feta Cheese, Black Olives, Grilled Aubergine, Asparagus and Pesto Dressing

Main Courses

FISH AND CHIPS

KSH 1850

Beer Battered Tilapia, Tartare Sauce

(V) SPICED CAULIFLOWER

KSH 1550

Cauliflower Puree, Pine Nut, Mint Dressing

(N) GRILLED SALMON

KSH 3550

Orange Soy Glaze, Carrot and Cashew Puree, Spiced Beetroot

GRILLED CHICKEN

KSH 2250

Orange Soy and Gochujang Glaze, Pumpkin and Coconut Puree, Spiced Broccoli

GRILLED PORK RIBS

KSH 1900

Caramelized Onions, Orange Miso BBQ Glaze

GRILLED LAMB KEBABS

KSH 1750

Lemongrass, Chimichurri, Thai Red Curry





Gourmet Burgers

Angus Beef From Timau

BACON CHEESE

KSH 1750

180 g Beef Patty, Bacon, Gouda, Jalapeno Mayonnaise

BLUE CHEESE

KSH 1750

180g Beef Patty, Blue Cheese Cream, Dijon Mustard Mayonnaise, Beer Battered Onion Rings

FRENCHIE

KSH 1600

180 g Beef Patty, Caramelized Onions, Dijon Mustard, Gouda

WAGYU

KSH 1750

180 g Beef Patty, Miso Bone Marrow Cream, Tempura Onions Rings

Angus Beef From Timau

PEPPER STEAK

KSH 2950

250 g Dry Aged Angus Beef, Brandy, Dijon Mustard and Peppercorn Sauce

FILLET STEAK

KSH 2950

250 g Dry Aged Fillet, Mushroom and Bone Marrow Puree, Buttered Leeks

Grilled Steaks

We serve our Steaks with a choice of Dijon Cream, Blue Cheese Sauce, or Truffled Mushroom Sauce.

SIRLOIN STEAK (250G)

KSH 3200

RIB EYE STEAK (300G)

KSH 3700

SIDE DISHES

KSH 500

Creamed Spinach, Green Salad, Seasonal Vegetables, Chips, Mashed Potatoes, Coriander Rice, Beer Battered Onion Rings

SAUCES

Dijon Cream, Blue Cheese Sauce or Truffled Mushroom Sauce





DESSERT

BASIL ICE CREAM

Fresh Strawberries, Pistachio Praline

KSH 1050

STICKY TOFFEE PUDDING

Vanilla, Rum and Caramel Sauce, Vanilla Ice Cream

KSH 1050

CHOCOLATE AND COFFEE STOUT CAKE

Salted Caramel Ice Cream, Belgian Chocolate Sauce

KSH 1050

AMARULA ICE CREAM

Chocolate Crumb, Belgian Chocolate Mousse

KSH 1050

