

FOOD MENU

Starters and Salads

BRAISED OXTAIL BRUSCHETTA

KSH 950

Red Wine, Caramelized Onions, Pickled Onions

SZECHUAN PEPPER SQUID

KSH 1000

Avocado, Lime and Red Chilli Mayo or Thai Red Curry, and Lime

(N) GRILLED PORK AND FENNEL SAUSAGES

KSH 950

Cashew Nut Romesco, Pickled Fennel

(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

Butter Poached 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

PAN ROASTED NILE PERCH

KSH 2250

Feta Cheese Rösti, White Wine and Lemongrass Velouté, Salsa Verde

(V) SPICED CAULIFLOWER

KSH 1550

Coconut Braised Lentils, Cauliflower Velouté, Coriander Rice

(N) GRILLED SALMON

KSH 3550

Orange Soy Glaze, Carrot and Cashew Puree, Spiced Beetroot

DORPER LAMB

KSH 2150

Coconut and Saffron Braised Lamb, Pea Risotto,
Coriander Pesto

PAN ROASTED CHICKEN

KSH 2250

White Wine and Tarragon Cream, Zucchini Puree, Spiced Broccoli

BRAISED ANGUS BEEF

KSH 1950

Red Curry, Coconut, Mint and Coriander Sauce, Jasmine Rice



Gourmet Burgers

Angus Beef From Timau

BACON CHEESE

Beef Patty, Bacon, Gouda, Jalapeno Mayonnaise

KSH 1750

BLUE CHEESE

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

KSH 1750

FRENCHIE

Beef Patty, Caramelized Onions, Dijon Mustard, Gouda

KSH 1600

WAGYU

Beef Patty, Miso Bone Marrow Cream, Tempura Onions Rings

KSH 1750

Angus Beef From Timau

PEPPER STEAK

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

KSH 2950

FILLET STEAK

Red Wine Reduction, Caramelized Onions, Tempura Onion Rings, Cauliflower Puree

KSH 2950

Grilled Steaks

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

ANGUS SIRLOIN STEAK (250G)

KSH 3200

ANGUS RIB EYE STEAK (300G)

KSH 3700

SIDE DISHES

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

KSH 500

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

WHITE CHOCOLATE CRÈME BRULÉE

Marinated Strawberries, Ginger and Lemongrass Syrup

KSH 1050

