

RESTAURANT & DELI

STARTERS

Cigala De Mere

Steamed slipper lobster, caviar yoghurt crème & fresh palm heart \$14

Prawn Millefeuille

Avocado, green mango, eggplants & cherry tomato \$12

Eggplant Bruschetta

Pickled eggplants, smoked eggplant puree & confit tomato \$10

Cured Beef Tenderloin

Black pepper, date emulsion, cinnamon & mustard dressing \$10

Confit Quail

Sweet corn crème, port wine jus, poached quail egg & roasted vegetables \$12

MAIN COURSES

Beef Tournedos

Black pepper truffle jus, fine beans & roasted root vegetables \$22

Chicken Breast

Gorgonzola crème, fresh mushrooms & fondant potato \$18

Pork Belly

Sweet potato & honey purée, roasted vegetables & cocoa bean jus \$18

Red Snapper

Braised leeks, roast beetroot purée & citrus beurre blanc \$18

Seafood Linguine

Prawns, squid & crayfish with garlic, olive oil & white wine \$22

Pumpkin Involtini

Ricotta, basil, garden vegetables, red pepper coulis & fried ugali \$16

SWAHILI FOOD

Urojo (Lemon Soup)

Potato croquettes, beef skewer & sweet potato crisps \$12

Wa kupaka (Chicken or Fish in Coconut Masala)

Coconut rice, ocra & mango salsa

\$18

Pweza wa Nazi (Octopus in Coconut Sauce)

Spinach & chapati \$18

Pilau (Spiced Rice Served with Chicken or Fish)

Kachumbari (local mixed salad)

\$22

Samaki wa Kukaanga (Fried Whole Snapper)

Ugali & coconut vegetables \$18

Kaimati (Local Doughnuts in Spice Syrup)

Peanut praline & coconut ice cream \$8

DESSERTS

Ice cream & Sorbet Selection

Assorted homemade ice creams, three scoops of your choice

Coconut & Peanut Banana Brûlée

Coconut brittle & caramelized banana \$8

Refreshing Fruit

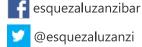
Seasonal fruit selection, Passion fruit sorbet, raspberry jelly & hibiscus parfait

Chocolate Mousse

Layered white & dark chocolate mousse with a chocolate brownie center \$8

Coconut Semifredo

Pineapple cannelloni & pina colada caramel



All prices include 18% VAT