

## **COLD APPETIZERS**

### **Mandhari Salad**

*Prepared by your table side with a selection of Condiments and Exotic Dressings*  
**Kshs 2,200/-**

### **Pink Prawns and Avocado Salsa**

*Marinated Pink Prawns, with Avocado salsa and mustard vinaigrette*  
**Kshs 2,300/-**

### **Gin and Beetroot of Atlantic salmon**

*Cured Salmon with Different Textures of beetroot, Horseradish Cream*  
**Kshs 2,500/-**

### **Beef Tartare**

*With Capers, Free range Chicken Egg York and Mustard Dressing*  
**Kshs 1,800/-**

## **HOT APPETIZERS**

### **Burgundy Escargots**

*Sautéed Escargots, sizzling in Garlic Butter, with Brioche Crumble*  
**1 dozen Kshs 3,200/-**  
**½ dozen Kshs 1,600/-**

### **King Bay Scallops**

*Pan-fried, nestling on Beetroot Slices with Peppered Tangerines and Chives*  
**Kshs 2,750/-**

### **New Zealand Green Mussels**

*Ragout of Mussels Set on Seaweed with Crunchy Apples,  
Saffron and Coriander froth*  
**Kshs 2,700/-**

### **Spinach and Ricotta Raviolis**

*Simmered in Sage Veloute, on a bed of vegetable Ratatouille*  
**Kshs 2,000/-**

**Price is inclusive of 2% catering levy,  
10% service charge and 16% VAT**

## SOUPS

### **Mushroom Soup**

*A blend of organic Mushrooms with a drizzle of Truffle Oil*

**Kshs 1,500/-**

### **Cappuccino of Seafood Bouillabaisse**

*Sensually smooth shellfish soup with Red Mullet*

**Kshs 1,800/-**

### **French Onion Soup**

*Classic with Dry Sherry and aged cheese Crouton*

**Kshs 1,600/-**

## MAIN COURSES

### **Beef Tenderloin**

*Kenyan prime Highland Beef Medallions, grilled to your doneness with Oxtail Ravioli*

**Kshs 3,200/-**

### **Poached Corn-fed Chicken Jardinière**

*Steamed Leg of Spring Chicken, with Spring Vegetables and Allumette potatoes*

**Ksh3, 100/-**

### **Rack of Molo Lamb**

*Gently Smoked, served with Gratin Potatoes and Thyme Gravy*

**Kshs 3,700/-**

### **Honey Glazed Pork Loin Roulade**

*Filled with Cranberry, Prunes and Apples, Hibiscus Gastrique*

**Kshs 3,100/-**

### **Pan Seared Kitengela Ostrich**

*Glazed with mustard, Prunes and Berry Marmalade, Red wine reduction*

**Kshs 3,200/-**

*All Dishes are served with a choice of Steamed Rice, Baked Jacket Potatoes or Steamed Potatoes and Market Vegetables*

**Price is inclusive of 2% catering levy,  
10% service charge and 16% VAT**

## **FISH AND SEAFOOD**

### **Pan-Roasted Tilapia Fillet**

*Served with Lemon butter Reduction*

**Kshs 3,000/-**

### **Giant Prawns**

*Grilled with Garlic Butter or Peri Peri Sauce*

**Kshs 3,800/-**

### **Salmon Fillet**

*Lightly Seared fillet of wild Salmon,*

*On a creamy Leek Fondue*

**Kshs 3,700/-**

### **Lobster Thermidor**

*Sizzled With Onion, Mushroom and Mustard in a Cognac*

*Flavored Mornay Sauce*

**Kshs 3,950/-**

*All Dishes are served with a choice of Steamed Rice, Baked Jacket Potatoes or Steamed Potatoes and Market Vegetables*

## **VEGETARIAN MAIN COURSES**

### **Vegan Paella**

*With Artichokes, Mushrooms, Saffron and Charred Bell Peppers*

*Coriander and Soya Milk Froth*

**Kshs 2,950/-**

### **Vegetable Lasagne**

*Layered with Confetti of spring Vegetables, Tomato coulis and Basilic Veloute*

**Kshs 2,900/-**

### **Grilled Tofu**

*Soya Bean Curd with Broad Beans and Pine Nuts Pistou*

**Kshs 2,900/-**

**Price is inclusive of 2% catering levy,  
10% service charge and 16% VAT**