



# NAIROBI SERENA

HOTEL

## COLD STARTERS

### **Garden Salad:**

*Fresh Selected leaves, English Cucumber, Vine Tomatoes, Avocado,  
pickled Butternut, Olive oil dressing*

**Kshs 2,800/-**

### **Chicken Liver Pate:**

*Red Onion marmalade, citrus fruit segments, Toasted Rye Bread  
Hibiscus Dressing*

**Kshs 2,800/-**

### **Smoked Salmon**

*Macerated green tomatoes, pickled beetroot, cream cheese.  
Lemon and Saffron*

**Kshs 3,500/-**

### **Prawns Cocktail:**

*Marinated Pink Prawns, Lettuce Chiffonade, Marie Rose Sauce*

**Kshs 3500/-**

## HOT STARTERS

### **Vol au Vent of Mushrooms:**

*Flaky puff pastry case with sauteed Mushrooms*

**Kshs 2,600/-**

### **Home Made Tagliolini:**

*Tossed in Garlic and Pesto Sauce*

**Kshs 2,800/-**

### **Burgundy Escargots**

*Sautéed, sizzling in Garlic Butter,  
Brioche Crumble*

**1 dozen Kshs 3,700/-**

**½ dozen Kshs 2,100/-**

### **Seared King Scallops**

*With Nora, Ginger, and Lime*

**Kshs 3,500/-**

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

## SOUPS

### **Salmon Chowder**

*Creamy corn, potato dice and smoked Paprika.*

**Kshs 2,500/-**

### **Mushroom Soup**

*A Combination of Button and Porcini Mushrooms, Truffle Oil*

**Kshs 2,200/-**

### **Thai Prawns soup**

*Scented with Lemon Grass*

**Kshs 2,500/-**

## MAIN COURSES

### **Rack of Molo Lamb**

*Gently Smoked, served with Gratin Potatoes, Thyme Jus*

**Kshs 4,500/-**

### **Beef Medallions**

*Slow cooked, 'Sous vide', Dijon Mustard Reduction.*

**Kshs 4,000/-**

### **Spring Chicken**

*Oven baked on a bed of roasted Cauliflower Couscous*

**Kshs. 3,800/-**

### **Entrecote Steak**

*Grain Mustard, fresh Herbs and Grissini crust,*

**Kshs 4,200/-**

### **Duck Breast**

*Black Puy Lentil, Orange reduction,*

**Kshs 3,800/-**

### **Bhuna Ghost**

*Tender Mutton simmered in spices, Onions, Tomato gravy,*

*Rice and Buttered Nan*

**Kshs 3,500/-**

**All Main Courses are served with a choice of Steamed Rice,  
Creamed or Steamed Potatoes and Market Vegetables**

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

## **FISH AND SEAFOOD**

### **Rock Lobster**

*A choice of grilled or classic Thermidor, sizzled with onions,  
Mushrooms, Mustard, Mornay Sauce, Flamed with cognac.*

**Kshs 5,000/-**

### **Fresh Salmon Skin on**

*Seared crispy, Dash Butter Sauce*

**Kshs 4,800/-**

### **Grilled Prawns**

*With a choice of Garlic Butter or Peri Peri Sauce*

**Kshs 5,500/-**

### **Pan-Seared Tilapia Fillet**

*Served with Lemon grass sauce.*

**Kshs 3,600/-**

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

## **VEGETARIAN MAIN COURSES**

### **Tofu Pistou**

*Fava beans, roasted Vegetables, Basil broth*

**Kshs 3,300/-**

### **Roast Butternut Ravioli**

*Sage Truffle velouté, Garden Peas, Parmesan Cheese*

**Kshs 3,300/-**

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

## **DESSERTS**

### **Classic Tiramisu**

*Mascarpone Mousse, Khalua gelee, and Berry coulis*

**Kshs 2,800/-**

### **Rosemary Crème Brulee**

*with pink grape fruit sorbet, jello, and citrus fluid*

**Kshs 2,800/-**

### **Espresso Frozen Parfait**

*with coffee gelee and warm chocolate soup*

**Kshs 2,600/-**

### **Assorted Seasonal Fruit Slices**

*with Passion Sorbet*

**Kshs 2,500/-**

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