

## **COLD STARTERS**

### **Garden Salad:**

*Baby Garden Leaves, Avocado, Tomatoes, English Cucumber, Micro Greens  
Roasted Butternut, Olive oil dressing*

**Kshs 2500 /-**

### **Chicken Liver Pate:**

*Red onion marmalade, Citrus fruit segments, Toasted Rye Bread  
Hibiscus Dressing*

**Kshs 2500 /-**

### **Smoked Salmon:**

*Macerated Green Tomatoes, pickled Beetroot, Cream cheese  
Lemon and saffron dressing*

**Kshs 2800 /-**

### **Prawns Cocktail:**

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

**Kshs 3000 /-**

## **HOT STARTERS**

### **Vol au vent of Mushrooms:**

*Flaky puff pastry case with sautéed Mushrooms*

**Kshs 2300 /-**

### **Homemade Tagliolinis:**

*Tossed in Garlic and Pesto sauce*

**Kshs 2500 /-**

### **Burgundy Escargots:**

*Sautéed and sizzling in Garlic, Butter, Parsley*

*Brioche Crumble*

**½ Dozen Kshs 1800**

**1 Dozen Kshs 3400**

### **Seared King Scallops:**

*With Nori, Ginger and Lime*

**Kshs 3000 /-**

**Prices are inclusive of 2% Catering Levy, 10% Service charge and 16% VAT**

## **SOUPS**

### **Salmon Chowder:**

*Creamy Corn, Potato dices and Smoked Paprika*

**Kshs 2200 /-**

### **Mushroom Soup:**

*A combination of Button and Porcini Mushrooms, Truffle oil*

**Kshs 1900 /-**

### **Thai Prawns Soup:**

*Scented with Lemon Grass*

**Kshs 2200 /-**

## **MAIN COURSES**

### **Rack of Molo Lamb:**

*Gently smoked served with Gratin Potatoes, Thyme Jus*

**Kshs 4000 /-**

### **Beef Medallions:**

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

**Kshs 3800 /-**

### **Spring Chicken:**

*Oven Baked on Roasted Cauliflower Couscous*

**Kshs 3500 /-**

### **Entrecote Steak:**

*Grain Mustard, Fresh Herbs and Grissini Crust*

**Kshs 3900 /-**

### **Duck Breast:**

*Black Puy Lentil, Orange Reduction*

**Kshs 3400 /-**

### **Bhuna Ghost:**

*Tender Mutton Simmered in spices, Onions, and Tomato Gravy*

*Rice and Buttered Nan.*

**Kshs 3500 /-**

**All Main Courses are served with a choice of Steamed Rice, Creamed or  
Creation Potato of the day and Market Vegetables**

**Prices are 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 4800 /-**

### **Fresh Salmon Skin on:**

*Seared Crispy, Dash Butter Sauce*

**Kshs 4500 /-**

### **Grilled Prawns:**

*With a choice of Garlic Butter or Periperi Sauce*

**Kshs 4500 /-**

### **Pan – Fried Tilapia Fillet**

*Light Lemon grass Sauce*

**Kshs 3300 /-**

**All Main Courses are served with a choice of Steamed Rice, Creamed or  
Creation Potato of the day and Market Vegetables**

## **VEGETARIAN MAIN COURSES**

### **Tofu Pistou:**

*Fava Beans, Root Vegetables, Basil Broth*

**Kshs 3000 /-**

### **Roast Butternut Ravioli:**

*Sage truffle veloute, Garden Peas, Parmesan Cheese*

**Kshs 3000 /-**

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## **DESSERTS**

### **Classic Tiramisu:**

*Mascarpone Mousse, Kalua gelee. Berry Coulis*

**Kshs 2300 /-**

### **White Chocolate Parfait**

*Pistachio Flavoured, mixed compote.*

**Kshs 2300 /-**

### **Raspberry Brulee' Tart**

*Traditionally served Caramelized*

**Kshs 2200 /-**

### **Assorted Seasonal Fruit Slices**

**Kshs 2200 /-**

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