

APPETIZERS

CRISPY SAMOSAS A trio of vegetable or meat samosa served with fruit chutney	1500/-
CHICKEN WINGS Fried and finished in a mild ginger and oriental sauce	2100/-
VEGETABLE SPRING ROLLS Filo paste parcels filled with mildly spiced vegetables, with sweet chilli sauce	1500/-
SAVOURY PIES A choice of chicken, beef or mushroom and sweetcorn in a flaky double crust	1800/-

STARTERS

MAGHREB SALAD Selected garden salad leaves, tomatoes, carrot, beetroot and cucumber	2000/-
AVOCADO PRAWNS Marinated pink king prawns with tropical avocado wedges served with a cocktail sauce	2800/-
FETA CHEESE, AVOCADO AND APPLE MANGO SALAD Gently dressed with Olive oil, Chia Seeds and cherry tomatoes	2200/-
SMOKED SALMON Slivers of Atlantic smoked salmon with soft boiled egg, onion rings, capers, and Melba toast	3000/-
THAI VEGAN NOODLE SALAD      A crunchy mix of red cabbage, carrots and radish with bell peppers, green onions laced with peanut sauce	1800/-
NIÇOISE SALAD A sumptuous blend of tuna, potato, green beans, tomatoes, olives and anchovies	2500/-
THAI PRAWNS (hot starter) Sautéed with celery, leeks and bean sprouts soy, ginger, Worcestershire and sesame oil	2800/-

Dressings: French, Italian Vinaigrette or Thousand Island

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SOUPS

All ours soups are freshly prepared and served with a selection of freshly baked bread rolls

CREAM OF PORCIN MUSHROOM V 	1900/-
A thick soup made with Kenyan Button mushrooms	
LIGHT CREAM OF ITALIAN TOMATOES V 	1600/-
A delicately flavored puree of fresh tomatoes and basil	
BEEF BONE MARROW	1800/-
A clear Beef soup with bone marrow and cilantro	
PUREE OF BROCCOLI, ASPARAGUS V 	1900/-
AND GARDEN PEAS	
Velvety blend of charred trio of vegetables enhanced with spear mint	

BURGERS

All burgers are served on a toasted sesame- bun, with lettuce, tomato, onions and baby gherkins

PRIME BEEF BURGER	2400/-
Pure ground beef char-grilled to your specification, plain or with a choice of one of the following toppings: Grilled Bacon, Fried Egg, Cheddar cheese	
CHICKEN BURGER	2400/-
Delicately ground chicken breast, topped with Mango Chutney	
MUSHROOM AND BLACK BEAN BURGER V	2000/-
Fine blend of Portabello, broccoli and Black beans with a touch of Italian flavors with guacamole	

Extra toppings

Pork Bacon	300/-
Fried Eggs	250/-
Cheddar Cheese	350/-

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PASTA

Spaghetti or Penne with sauce of your choice:

NEOPOLITAN 	1700/-
The renowned fresh tomato, onion, garlic and basil sauce from Naples	
BOLOGNAISE	1900/-
Traditional ragout of minced meat, tomatoes, celery, carrots, onions and herbs sauce of Bolognese	
CARBONARA	2000/-
A blend of fresh cream, onions garlic, crispy bacon and black peppercorns	
PASTA PRAWNS	3000/-
King prawns tossed with Alfredo and pesto sauce	
MALAYSIAN SAMBAL LOBSTER PASTA	3600/-
A mild spice pasta with lemon grass, tomato and curry leaves	

SANDWICHES

SERENA CLUB SANDWICH	2200/-
The classic triple-decker sandwich served on white or brown bread, gently filled with Chicken, Beef, fried egg, tomatoes and lettuce	
SERENA'S TRADITIONAL SANDWICH	2000/-
Selection of fresh-cut sandwiches, served toasted or plain on white, whole wheat or granary bread	
CHEESE AND BACON SANDWICH WITH FLAKED SUN-DRIED TOMATOES	2200/-
A unique cheesy feel with crisp Bacon	
SMOKED SALMON BAQUETTE	3000/-
Freshly baked French bread filled with slivers of Norwegian salmon with herbs and cream cheese	
THAI STIR FRY CHICKEN TORTILLA WRAP	2500/-
Sautéed chicken fillet flakes in Thai marinade, light mayo, bell peppers and crisp vegetables	
CHINESE VEGAN WOK STATION TORTILLA WRAP	2500/-
Cigars of gently tossed stir fry vegetables, asparagus, mushroom, bean sprouts, baby pokchoi Young spinach flavored with soy, hoisin and honey	

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ALL TIME FAVOURITES

SEARED FILLETS OF NORWEGIAN SALMON Seared crispy with capers berries sauce	4400/-
GRILLED ROCK LOBSTER With Lemon butter sauce	4200/-
SIRLOIN STEAK Prime highland beef served with onion rings and Mushroom sauce	3200/-
THE PEPPER STEAK Beef Tenderloin steak on crushed black pepper sauce	3200/-
GRILLED MOLO LAMB CHOPS Served sliced with a blend of fresh thyme pan juices	4200/-
FILLET OF TILAPIA Grilled or Pan seared with tomato salsa	3200/-
JUMBO PRAWNS Grilled and served with garlic butter or periperi	4500/-
STEAMED BEEF MAISHA Beef tenderloin simmered in bouillon, garden peas, carrots, Potatoes and coriander	3000/-
DOUBLE CHICKEN BREAST A tender double breast of spring Chicken marinated in herbs and olive oil	2800/-
CHICKEN KIENYEJI Slow cooked free range chicken mama's style with Tomatoes, Onions and Coriander	4000/-

SIDES 350/-

STEAMED POTATOES     	CREAMED POTATOES  	
FRENCH FRIES	STEAMED RICE	POTATO WEDGES  
UGALI 	FRIED PLANTAIN	MUKIMO 
GARLIC NAN	BUTTERED NAN	CHEESE NAN
SWEET POTATO WEDGES		

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INDIAN DELIGHTS

LASSI Sweet or Salted served to your taste	800/-
MASALA PAPADAM [Roasted or Fried] Served crispy topped with fresh Onions, Tomatoes and Spices	800/-
MATAR PANEER Cubes of home made cottage cheese mixed with fresh garden peas cooked in Onion and tomato gravy Indian spices	2800/-
DAL MAHARANI V Black Dall cooked over slow fire with a light touch of Indian Spice Rack	2600/-
DIWANI HANDI V A mix of fresh vegetables, cottage cheese and spinach cooked with spiced onion and tomato gravy	2700/-
SABJI BIRYANI Basmati rice cooked with diced vegetables and aromatic spices	2500/-
MURGH TIKKA MASALA Boneless Chicken cooked with aromatic Indian spices	3000/-
MURGH MALAI KEBAB Boneless pieces of Chicken marinated in spices and yoghurt baked in a tandoor oven	3200/-
FISH MASALA Fillets of fresh lake fish cooked in a spicy coconut gravy	3200/-
TANDOORI LAMB CHOPS Tender chops of lamb marinated in traditional Indian Spices cooked in Tandoor Oven	4200/-
TANDOORI JHEENGA Fresh Jumbo prawns marinated in Indian spices and cooked Over Indian clay oven	4500/-
HYDERABADI BIRYANI Tender pieces of Chicken or Mutton with spiced Saffron rice	3000/-
BHUNA GOSHT Cubes of Lamb cooked in thick gravy of Kashmir spices and herbs	3200/-

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DESSERTS

CHOCOLATE CHIP AND BANANA PUDDING Hot and steamy with a dark velvety sauce	2000/-
ROSEMARY CRÈME BRULEE Served with candid oranges and seasonal berries	1800/-
FLOURLESS CHOCOLATE MARQUISE  Served with Berry halves and Orange coulis	1800/-
BLACK FOREST SUNDAE Chocolate ice cream, black cherries, chocolate sponge and cream chantily	2100/-
SELECTION OF ICE CREAM Choose three scoops from our selection of home made ice cream and sorbets: Vanilla, mango, chocolate, strawberry, pistachio and banana	1800/-
ASSORTED SEASONAL FRESH FRUITS     	1800/-

COFFEE AND TEA

FRESHLY BREWED COFFEE	600/-
ESPRESSO	600/-
CAPPUCCINO	600/-
HOT CHOCOLATE	600/-
FRESHLY BREWED TEA	600/-
FRUITS INFUSIONS	600/-
HERBAL INFUSIONS	650/-
DAWA	750/-

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