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 $ ot omega V vert ot of vert ot $	1800/-
NIÇOISE SALAD A sumptuous blend of Tuna, Potato, green beans, tomatoes, olives and anchovies	2500/-
THAI PRAWNS (hot starter) Sauteed with celery, leeks and bean sprouts soy, ginger, Worcestershire and sesame oil	2800/-

Dressings: French, Italian Vinaigrette or Thousand Islands

SOUPS

All soups are freshly made and are served with fresh baked bread roll and butter

CREAM OF PORCIN MUSHROOM V (§) A thick soup made with Kenyan Button mushrooms	
LIGHT CREAM OF ITALIAN TOMATOES V (S) A delicately flavored puree of fresh tomatoes and basil	00/-
BEEF BONE MARROW A clear Beef soup with bone marrow and cilantro	00/-
PUREE OF BROCCOLI, ASPARAGUS V AND GARDEN PEAS Velvety blend of charred trio of vegetables enhanced with spear mint	00/-

BURGERS

2400/-

PRIME BEEF BURGER

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/- Cheddar Cheese 350/-

Fried Eggs 250/-

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

PASTA

Spaghetti or penne with sauce of your choice:

NEOPOLITAN V V 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 Bolognaise

CARBONARA 2000/-

A blend of fresh cream, onions, garlic, crispy bacon and black pepper corns

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

MAGHREB FAVOURITES

SEARED FILLETS OF NORWEGIAN SALMON With Horseradish cream sauce	4400/-
GRILLED ROCK LOBSTER With lemon butter sauce	4200/-
WOK STATION Compose your stir fry dish from either calamari, beef, chicken or vegetarian, prepared oriental style served with Chinese egg noodles or fried rice	3000/-
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/-
FILLETS OF TILAPIA Grilled or Pan seared with tomato salsa	3200/-

DOUBLE CHICKEN BREAST

2800/-

A tender double breast of spring Chicken marinated in herbs and olive oil

MOROCCAN CHICKEN TANGINE

2900/-

Traditional Moroccan braised Chicken with garlic onion and olives preserved lemon, spices and dried fruits

SIDES

350/-

STEAMED POTATOES VV 0 8



CREAMED POTATOES V (8)

FRENCH FRIES

STEAMED RICE V

POTATO WEDGES V (8)

UGALI V

FRIED PLANTAIN

MUKIMO V

GARLIC NAN

BUTTERED NAN

CHEESE NAN

SWEET POTATO WEDGES

KENYAN SPECIALITIES

CHICKEN KIENYEJI

4000/-

Slow cooked free range chicken mama's style with Tomatoes,

Onions and Coriander

CHICKEN MAISHA Ø 3



2800/-

Steamed boneless chicken in lemongrass broth, baby carrots,

Olive potatoes and garden peas

THE KENYAN SPECIALITY

2800/-

Seared chicken or beef flakes with tomatoes, onions, garden greens and

coriander served with mukimo or ugali

JAHAZI SEAFOOD PLATTER

5000/-

Our signature platter: grilled rock lobster, jumbo prawns, seared sea fish

and calamari steak. Sauces: Capers, Garlic Butter, PeriPeri

JUMBO PRAWNS

4500/-

Grilled and served with garlic butter or periperi

СНИКИ СНИКИ 💋 🅸



4000/-

A choice of Salmon or Prawns in ginger, bell peppers and coriander broth

INDIAN DELIGHTS

LASSI Sweet or Salted Served to your taste	800/-
MASALA PAPADAM [Roasted or Fried] V 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/-
$\begin{array}{c} \textbf{DAL MAHARANI} V \\ \textbf{Black Dall cooked over slow fire with a light touch of Indian Spice Rack} \end{array}$	2600/-
$\overline{\mbox{DIWANI HANDI } \mbox{V}}$ 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	3,200/-

DESSERTS

TRADITIONAL APPLE PIE Served with unsweetened whipping cream	1900/-
BLUEBERRY COLD CHEESE CAKE Served with berry coulis	2100/-
FLOURLESS CHOCOLATE MARQUISE Served with Berry halves and Orange coulis	1800/-
NOUGAT SOUFFLÈ Red berry coulis, a light crispy tuile	2000/-
ROSEMARY CRÈME BRULEE Served with candid oranges and seasonal berries	1800/-
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 ØV 7 10 8	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/-





