

APPETIZERS

SMOKED SALMON Slivers of Atlantic smoked salmon with soft boiled egg, onion rings, capers, and Melba toast	3000/-
AVOCADO PRAWNS Marinated pink king prawns with tropical avocado wedges Served with a cocktail sauce	2500/-
BLUEBERRY AND BUTTERNUT SQUASH SALAD Wild rocket, blueberries, baked squash and feta cheese with cous cous	2100/-
NIÇOISE SALAD A sumptuous blend of tuna, potato, green beans, tomatoes, olives and anchovies	2300/-
CHEFS SALAD A colorful mix of fresh salad leaves, chicken, roast beef, cheddar cheese, tomatoes and boiled egg	2100/-
THAI VEGAN NOODLE SALAD  V    A crunchy mix of red cabbage, carrots and radish with bell peppers, green onions laced with peanut sauce	1800/-
MAGHREB GARDEN SALAD  V    Selected garden leaves, tomatoes, beetroot, avocado and cucumber, with the dressing of your choice	1900/-

Dressings: French, Italian Vinaigrette or Thousand Islands

SOUPS

SOUP OF THE DAY Inquire from your server for today's chefs' creation	1500/-
CREAM OF FOREST MUSHROOM V  A thick soup made with Kenyan button mushrooms	1800/-
LIGHT CREAM OF ROMA TOMATO SOUP V  A delicately flavoured puree of fresh tomatoes and basil	1500/-
SPICY CHICKEN BROTH  A clear chicken bouillon with vegetable brunoise and cilantro	1500/-
PURÉE OF ROASTED BUTTERNUT SOUP V  Fine blend of baby butternut with thyme and ginger	1500/-

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

SANDWICHES


SERENA CLUB SANDWICH	2100/-
The classic triple-decker sandwich served on white or brown bread, filled with chicken, beef, egg, tomatoes and lettuce	
TRADITIONAL SANDWICH SELECTION	2000/-
Selection of fresh-cut sandwiches, served toasted or plain on white whole wheat or granary bread. Choose one of the following: roast beef, chicken, ham, cheese or tomato	

PASTA

Spaghetti or penne with sauce of your choice

NEAPOLITAN  	1600/-
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	2900/-
King prawns tossed with Alfredo and pesto sauce	

BURGERS

PRIME BEEF BURGER	2300/-
Pure ground beef char-grilled to your specification, plain or with a choice of (bacon, fried egg, cheese)	
CHICKEN BURGER	2300/-
Delicately ground chicken with mango chutney	
MUSHROOM AND BLACK BEAN BURGER 	2000/-
Fine blend of portobello, broccoli and black beans topped with guacamole	

Extra toppings












PORK BACON	300/-
FRIED EGGS	250/-
CHEDDAR CHEESE	350/-

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

MAGHREB FAVOURITES

NORWEGIAN SALMON Seared crispy with capers berries sauce	4200/-
FILLET OF TILAPIA Grilled or pan seared with saffron and lemon grass sauce	3100/-
GRILLED ROCK LOBSTER With lemon butter sauce	3800/-
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	2900/-
DOUBLE CHICKEN BREAST A spring chicken marinated in herbs and olive oil	2600/-
GRILLED MOLO LAMB CHOPS Served sliced with a blend of fresh thyme pan jus	3500/-
PORK CHOPS Perfectly grilled, served with chunky apple and cinnamon sauce	3100/-
SIRLOIN STEAK Prime highland beef with crispy onion rings, mushroom sauce	3100/-
PEPPER STEAK Beef tenderloin steak with roasted black pepper sauce	3100/-
MOROCCAN CHICKEN TANGINE Traditional Moroccan braised chicken with garlic, onions, fennel, dried fruits and olives	2800/-

All the main courses are served with a choice of:

STEAMED POTATOES     	MUKIMO 	600/-	600/-
FRENCH FRIES	STEAMED RICE	600/-	600/-
POTATO WEDGES  	UGALI 	600/-	600/-
CREAMED POTATOES  	GARLIC NAN	600/-	600/-
BUTTERED NAN	VEGETABLES 	600/-	600/-

KENYAN SPECIALITIES


CATCH OF THE DAY Kindly inquire from your server for today's offer	2800/-
CHICKEN MAISHA   Boneless chicken in lemon grass broth, carrots, potatoes, garden peas and coriander	2600/-
MIXED GRILL A hearty selection of grilled beef medallion, lamb chops, chicken drumstick, and spicy beef sausage served with house barbecue sauce and "kachumbari"	3400/-
THE KENYAN SPECIALITY Seared chicken or beef flakes with coriander, tomato and garden greens, served with mukimo or ugali	2800/-
JUMBO PRAWNS Grilled and served with garlic butter or peri peri sauce	3800/-
CHUKU CHUKU   A choice of salmon or king prawns in lemon grass, bell peppers and coriander broth	3300/-
JHAZI SEAFOOD PLATTER Signature platter; grilled rock lobster, jumbo prawns, seared sea fish and calamari steak with capers, garlic butter, peri peri sauce	4800/-

INDIAN CORNER

SHURUAAT (The Beginning)

LASSI Served sweet or salted to your taste	800/-
MASALA PAPADAM (Roasted or fried) Served crispy topped with fresh onions, tomatoes and spices	800/-

BIRBAL KI PASAND (Vegetarian Favourites)

PANNEER SHASHILIK 	2500/-
Cubes of homemade cottage cheese, onions, tomatoes and capsicum roasted in tandoor oven finished in cashewnuts and tomato gravy	
ALOO BHINDI 	2300/-
Okra and potatoes sautéed with mild Indian spices, onions and tomatoes	
DAL MAHARANI 	2400/-
Black dal cooked over slow fire with a light touch of Gujarat spice rack	
DIWANI HANDI 	2500/-
A mix of fresh vegetables, cottage cheese and spinach with coriander and gravy	

SAR-TAJ KA KHAZANA (Treasures From Sar-Taj)

MURG TIKKA MASALA	2800/-
Boneless chicken cooked with aromatic Indian spices	
JUMBO PRAWNS MASALA	3800/-
Malindi bay jumbo prawns cooked in rich masala sauce	
FISH MASALA	3000/-
Fillets of fresh lake fish cooked in a spicy coconut gravy	






SHAHI TANDOOR (Clay Oven)

TANDOOR JHEENGA	4000/-
Fresh jumbo prawns marinated in Indian spices and cooked over Indian clay oven	
GOSHT SEEKH KABAB	2700/-
Minced tender lamb with ginger, garlic, green chillies and fresh coriander cooked over charcoal	

BASMATI KA KHAZANA (Treasures of Basmati Rice)

SUBZI BIRIYANI	2500/-
Basmati rice cooked with diced vegetables and aromatic spices	
GOSHT HYDERA BADI BIRYANI	2900/-
Tender pieces of mutton or chicken with spiced saffron rice	

DESSERTS

POMMES AND BANANA CRUMBLE Individual serving with warm custard sauce	1700/-
BAKED LEMON CHEESE CAKE With mixed berry and lime sauce	1800/-
FLOURLESS CHOCOLATE MARQUISE Served with orange coulis	1600/-
STICKY FUDGE PUDDING Served warm with butterscotch sauce	1700/-
PISTACHIO CRÈME BRULEE Served with nutty biscotti	1500/-
CHOICE OF ICE CREAMS AND SORBETS Choose three scoops from our selection of home made ice creams and sorbets. Vanilla, chocolate, pistachio, mango, strawberry and banana	1500/-
SEASONAL FRUITS      A plate of freshly sliced tropical fruits	1500/-

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/-