



## À La Carte Menu

### ***SALADS***

#### ***Charred Calamari & Potato Salad*** (F)

Tender chargrilled calamari delicately paired with fingerling potatoes, briny capers, black olives, fresh arugula, frisée leaves, julienned fennel and a vibrant lemon herb vinaigrette

***KSh 1,450***

#### ***Heirloom Tomato & Burrata Salad*** (D, V)

A medley of heirloom tomatoes and creamy burrata, accented with micro basil, balsamic pearls, crisp green apple, and a drizzle of cold-pressed extra virgin olive oil

***KSh 1,350***

#### ***Beet Carpaccio Salad*** (G, D, V)

Thinly sliced red beetroot, supremes of blood orange, whipped goat cheese, frisée leaves, orange vinaigrette, and crispy rosemary croutons

***KSh 1,300***

### ***SOUPS***

#### ***Roasted Butternut Velouté*** (G, D, V)

A silky velouté of slow-roasted butternut squash, delicately seasoned and served with warm house-made rolls

***KSh 850***

#### ***Creamy Wild Mushroom Soup*** (G, D, V)

A velvety blend of seasonal wild mushrooms, served with freshly baked house rolls.

***KSh 950***

## ***QUICHES***

### ***Chicken & Leek Quiche*** (G, D, E)

Chargrilled chicken thigh and caramelised leeks baked in a buttery tart shell, served with a mesclun salad and a touch of tomato reduction

***KSh 1,250***

### ***Cremini Mushroom Quiche*** (G, D, E, V)

Roasted cremini mushrooms baked in a buttery tart shell, served with a mesclun salad and a touch of tomato reduction

***KSh 1,250***

## ***MAINS***

***All main courses are accompanied by your choice of two sides and one sauce***

### ***French-Trimmed MOLO Lamb Chops***

*(Recommended medium)*

Herb-marinated and flame-grilled to perfection, showcasing the delicate tenderness of locally sourced Molo lamb

***KSh 2,900***

### ***Panko-Crusted Chicken*** (G, E)

Crisp golden panko-crusted chicken breast, pan-seared and oven-finished for a juicy interior

***KSh 1,800***

### ***Sirloin Steak (250g)***

*Laikipia Bred*

Centre-cut sirloin, flame-seared with a classic salt and cracked pepper crust

***KSh 3,000***

### ***T-Bone Steak (350g)***

Grain-fed and char-grilled to your preferred doneness

*Medium rare to medium for optimal tenderness and flavor*

***KSh 2,800***

***Fillet Steak (200g)***

*Laikipia Bred*

Premium tenderloin cut, flame-seared and rested for succulence and depth of flavour

***KSh 3,000***

***Pork Loin Chop***

Thick-cut pork loin, herb-marinated and chargrilled to a tender finish

***KSh 1,900***

***Seared Salmon Fillet (F)***

Crisp-skin salmon fillet, pan-seared and finished with lemon butter

***KSh 3,000***

***Giant Tiger Prawns in Garlic Butter (F)***

Chargrilled giant prawns served in a cast-iron pan with garlic butter, parsley, and lemon

***KSh 3,000***

***Grilled Herbed Red Snapper (F)***

Lightly grilled fillet infused with rosemary-thyme oil and a delicate citrus finish

***KSh 2,100***

***Accompaniments (Select Two)***

*Truffle-Infused Pommes Purée (D, V)*

*Classic French Fries (V)*

*Buttered Long Grain Rice (D, V)*

*Grilled Asparagus with Parmesan & Lemon Zest (D, V)*

*Thyme glazed carrots, French beans & baby Bok Choy (V)*

*Baby potatoes tossed in Café de Paris butter (D, V)*

*Charred broccolini with chilli oil & garlic (V)*

*Creamed Spinach (D, V)*

*House Side Salad (Romaine, arugula, fennel, shaved carrots, vinaigrette) (V)*

***Sauces (Select One)***

*Truffle & Wild Mushroom Cream Sauce (D, V)*

*Creamy Peppercorn Sauce (D, V)*

*Lemon Butter Sauce (D, V)*

*Warmed Mint Sauce (D, V)*

*Classic red wine jus*

## ***PASTAS***

***Ask a member of our team about Gluten free pasta options***

### ***Penne with Slow-Braised Beef Ragù (G, D)***

Al dente penne gently tossed in a rich, slow-simmered beef ragù, finished with fresh herbs and a whisper of Parmigiano

***KSh 1,900***

### ***Queen Prawn Spaghetti with Garlic, Chili & Lemon (G, F)***

Succulent queen prawns sautéed with fresh garlic, chili, and lemon zest, tossed through fine spaghetti and finished with parsley and olive oil

***KSh 2,100***

### ***Fettuccine Alfredo with Parmesan Crisp (G, D, V)***

Fettuccine tossed in a rich Parmesan cream sauce, finished with a crisped Parmesan wafer

***KSh 2,000***

## **DESSERTS**

### ***Trio of Chocolate Mousse*** (D, V)

A harmonious layering of dark, milk, and white chocolate mousse, delicately finished with Maldon sea salt flakes and accompanied by a hand-rolled chocolate cigar

**KSh 950**

### ***Classic Berry Tartlet*** (G, D, E, V)

A crisp, buttery pâte sucrée shell filled with velvety vanilla bean crème pâtissière, adorned with glazed seasonal berries and a flourish of micro mint

**KSh 900**

### ***No-Bake Passionfruit Cheesecake*** (G, D, V)

Silky passionfruit cheesecake on a buttery biscuit base, finished with mirror glaze, fresh passionfruit pulp, and white chocolate shards

**KSh 950**

### ***Lemongrass-Infused Vanilla Crème Brûlée*** (D, E, V)

Madagascan vanilla bean custard, subtly infused with lemongrass, beneath a perfectly torched golden sugar crust

**KSh 1100**

### ***Platter of seasonal Fruits*** (V)

Served with a side of natural yoghurt and a drizzle of honey

*Ask a member of our team about today's seasonal selection*

**KSh 900**

WE CANNOT GUARANTEE THAT THERE WILL BE NO TRACES OF NUTS OR GLUTEN. IF YOU HAVE ALLERGIES OR DIETARY REQUIREMENTS PLEASE INFORM A MEMBER OF STAFF. PRICES INCLUSIVE OF VAT.

**G - GLUTEN, N - NUTS/SEEDS, D - DAIRY, E - EGGS, F- FISH, V - VEGETARIAN**