



Ala Carte Menu

Soups

Caramelized tomato and fennel soup

Ksh.500

Served with tender leaves of basil, sundried tomatoes, garlic bread

Cauliflower and truffle

Ksh.800

Butter seared cauliflower with truffle

Sailors catch sour

Ksh.1,100

Seafood soup with garlic bread

Cream of butternut and carrot sour

Ksh.600

A cream, velvety soup made with roasted butternut squash, sweet carrots, and warm spices

Salad's sensations

Crook calac

Ksh.1.200

Classic colorful and refreshing medeterian salad served with extra virgin olive oil and feta cheese

Ceaser salad

ksh.1.200

Crispy romaine lettuce, grated parmesan, creamy ceaser dressing, herb butter crouton

Grilled chicken

Ksh.1,600

Prawns

Spiced lentil and microgreens salar

Ksh.500

Sophisticated blend of spiced lentils, fresh greens, drizzled with a tangy tamarind vinaigrette.

Crieny duck and Asian pear salad

Ksh.1,500

A refined Chinese inspired salad featuring succulent crispy duck, fresh Asian pear slices and delicate greens elegantly pared with a sesame-ginger vinaigrette

Small plates

Beef empanadas

Ksh.800

Juicy handmade pastries filled with delicious mix of beef and vegetables cooked to perfection served with a side of chimichurri sauce

Bacon-wrapped stuffed chicken

Ksh.2.000

Juicy chicken breast stuffed with a flavorful blend of cream cheese, spinach and garlic then wrapped in crisby smoked bacon

Chicken finger

Ksh.950

Golden fried crispy marinated chicken tenders served with rosemary and honey mustard

Rosemary fries

Ksh.350

Crispy potato fries with a tantalizing twist of aromatic rosemary

Fried baby calamar

Ksh.1.500

Tender bite-sized calamari fried in a blend of spices sprinkled in red chili and fresh parsley, served with garlic aioli

Kiddie menu

Ben 10

Ksh.1.000

Sesame bun, beef Pattie, melted cheese and BBQ sauce

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Ksh.950

Finger crumbed fish, coleslaw and tartar sauce served with a side of fries

Chicken nuggets

Ksh.750

Fried crumbed poppy chicken steaks, served with coleslaw and a side of fries

Superhero spaghett

Ksh.500

Spaghetti covered in bright red tomato sauce and a sprinkle of cheese

Maggie

Ksh.800

Vibrant tomato sauce pizza in a symphony with fresh mozzarella cheese and fragrant basil leaves

Grilled beef and asparagus

Ksh.1,050

Flamed grilled beef pizza with tender asparagus, chimichurri sauce, mozzarella cheese and baby spinach

Marinated chicken and egg plant

Ksh.1.500

Herb marinated chicken pizza paired with pickle chili, roasted garlic mozzarella and egg plant

Hawaiian pizza

Ksh.1,000

Pizza topped with juicy pineapple chunks, bacon or turkey ham

Veggie pizza

Ksh.900

Pizza with carrots, garden peas and assorted peppers

Garden pesto primavera

Ksh.1,200

Fresh pasta tossed with basil pesto, Chery tomatoes and roasted bell peppers

Seafood linguine

Ksh.2,250

Fresh seafood cooked in a rich crustacean sauce

Wild mushrooms and bacon tagliatelle

Ksh.1.500

Pan seared wild mushrooms combined with crispy chunky pieces of bacon, finished with freshly cracked pepper, parmesan cheese

Main Course

Beef Ribev

Ksh.3,250

300g of aged ribeye, served with rocket, parmesan salad & potato bravas

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Ksh.3.400

300g Aged T-bone steak served with tender sautéed asparagus and garlic mashed potatoes, béarnaise sauce

Honey glazed pork ribs

Ksh.1,800

Honey glazed ribs coming with and potatoes fries

Sweet and sour pork

Ksh.1.600

Crispy pork pieces tossed in a tangy and sweet sauce with pineapples, bell peppers and onions served with aromatic jasmine rice

Grilled red snapper

Ksh.2,400

Crispy rocket, Chery tomatoes salad, roasted mushrooms and asparagus

Butter-poached lobster tail with

Ksh.4,500

Succulent lobster tail gently poached in clarified butter, served with aromatic rice charred asparagus spears

Pan-seared prawns with citrus herb

Ksh.2.800

Perfectly pan-seared jumbo pracms served with a top smooth furnel puree and finished with a zesty citrus herb, paired with roasted cherry tomatoes, garlic infused wild rice and crispy bolenta bites

lerb marinated chicken

Ksh.3,000

Marinated spring chicken served with crispy potatoes, grilled vegetables and lemon dressing

Spiced glazed chicken drumstick with honey soy reduction

Ksh.1,800

Succulent chicken drumsticks marinated in a blend of warm spices glazed with a honey-soy reduction, paired with a mashed potato puree and sautéed baby vegetables

Rosemary & garlic lamb

Ksh.1,800

Tender and succulent lamb, marinated with rosemary and garlic served with grilled vegetable and potato fries

Paneer butter masala

Ksh.1,800

A rich creamy curry made with paneer, simmered in a tomato-based gravy with butter, cream and aromatic spices

Spiced chick pea and sweet potato curr

Ksh.600

A fragrant coconut curry served with jasmine rice

Veggie burge

Ksh.800

Grilled veggie Pattie served with a side of fries and garden salad

The burge

Ksh.1,950

A mouthwatering creation featuring a juicy homemade beef patty layered with crispy bacon, fresh lettuce and ripe, vine-ripped tomatoes, served on a toasted brioche bun

Crispy chicken burge

Ksh.1.000

Golden crispy chicken fillet, perfectly seasoned and fried to perfection served with a side of fries and garden salad

Desserts

Basque cheesecake

Ksh.1200

Golden brown baked cheesecake, boasts a caramelized surface that hides a velvety creamy interior with a drizzle of cherry compote

Coconut panna cotta

Ksh.500

Silky panna cotta infused with fresh coconut served with grilled pineapple

Chocolate mousse cake

Ksh.700

A decadent layered dessert featuring a rich chocolate sponge cake base topped with silky smooth chocolate mousse finished with glossy ganache

Strawberry ice cream cake

Ksh.750

A refreshing and delightful strawberry ice cream, topped with whipped cream and fresh strawberry

House made ice cream (two scoop)

Ksh.350

House made ice cream flavors made from our pastry ready to delight

