



## Fine dining Menu

### Priced per portion

CANAPES (c)

STARTER (s)

MAIN COURSE (m)

MINIMUM 30 pc

MINIMUM 8pc

MINIMUM 8 pc

Inclusive of service-ware, service staff, cutlery, crockery, transport within NBI & VAT for the food ordered. All prices are in Kenya Shillings (ksh)

#### HOME SMOKED FISH

Smoked White fish served on Moroccan couscous, drizzled with chilli harissa sauce ©190

Starter: served with crunchy mixed cabbage salad (S)600

#### GRILLED QUEEN PRAWN

Served on/ off shell with avocado mousse & tomato mango salsa (c)180

Starter: 4 pc with crunchy seasonal vegetables (s) 750

#### GARLIC BEACH QUEEN PRAWNS

Canape (c) 170

Starter: 4pc served with rocket & herb salad (s) 750

Main: 7pc on shell served with salad, steamed rice & prawn butter (m)2,100

#### TRIO OF SMOKED SALMON

An individual platter with:- salmon cream candles, salmon mousse parcels, salmon rose (c)440

#### HOME-SMOKED FISH PATE

Served on a scoop with potato crisp(c) 95

Starter: served with rocket salad & crispy ciabatta (s)650

#### FISH & CHIPS

Breadcrumbs fish filets & thin cut fries served in a cone with garlic aoli (c) 140

Main: served with minted pea puree (m)1,250

#### THAI FISH CAKES

Breaded patties fresh fish blended with ginger, herbs & chilli with sweet chilli dipping sauce (c)130

Starter: 3pc served with orange, cashew, mangetout & fennel salad (s)650

Main: 5pc served as above (m) 1,800

#### HOME MADE DUCK TERRINE

with Grand Marnier glaze served on crostini (c)170

#### CHICKEN LIVER PATE

Infused with brandy, served with crostini & ginger jam (c)170  
Starter: - a trio of the above with aubergine caviar served with herbed salad (s) 650

#### LIME & PAPRIKA CHICKEN SALAD

Served with avocado pepper salsa & smoked pepper aoli (c)115  
Starter: with confit tomatoes, feta, rocket & baby spinach (s)650

#### PEKING DUCK ROLLS

slow cooked duck with julienne vegetables & hoisin sauce in a rice wrapper (c)150

Starter: 6pc served with vermicelli, rocket & beetroot leaf Asian salad (s)650

#### SWEET CHILLI TURKEY MINI BITES

garlic butter fried parcels of slow cooked turkey (c) 100  
Starter: 6pc served with vermicelli, rocket & beetroot leaf Asian salad (s)650

#### SATAY SKEWERS

Indonesian style satay chicken with spicy peanut sauce (c)230ksh

Main: 6pc served with rocket & herb salad & homemade pitta (m)1,800

#### CHICKEN BREAST WRAPPED IN BACON

with white wine, leek & mushroom cream sauce, butternut mash & steamed organic pak choy (m)1,800

#### ROAST CHICKEN LEGS

with herb, mushroom & nut stuffing, served with onion gravy & roast potatoes (m)1,800

#### STUFFED CHICKEN BREAST

with cream cheese, olives & sun-dried tomatoes. Pesto dressing & buttered couscous (m)1,800

## VEGETARIAN

### AUBERGINE CAVIAR

Garlic roasted aubergine puree with asparagus spears (c)95  
Starter: 4pc served with ciabatta drizzled in Extra Virgin Olive oil & balsamic glaze (s)400

### AVOCADO, PEPPER & CUCUMBER SUSHI

with home-pickled ginger, fireball wasabi & soy (c)105  
Starter: 5pc (s)500

### SPINACH & FETA GALETTES

Creamy spinach with crumbled feta on puff pastry (c)105  
Starter: served with grilled beetroot, orange & nasturtium salad (s)550

### VEGETABLE SAMOSAS

Spicy deep fried pastry pockets with mint & dhanian chutney (c)70  
Starter: 5pc (s)300

### ARANCINI

Deep-fried breadcrumb lime risotto balls stuffed with mozzarella served with tomato relish (c)180  
Starter: 2pc served with fennel & rocket salad & confit tomatoes (s)500

### LIME & ASPARAGUS RISOTTO

With parmesan, asparagus & rucola drizzled in cashewnut & basil pesto

Main: with seasonal steamed vegetables (m)1,250

GOAT'S CHEESECAKE served in a cup with red onion jam (c)120

### SOUPS

Canape served in a shot glass (c)60

Starter or late night snack served with bread roll (s)450

BLOODY MARY - rich tomato with a dash of vodka

GINGER & BUTTERNUT

PEA & MINT - can be served warm or chilled

## BEEF, LAMB, PORK

### SWEET & SOUR BEEF NOODLES

with ginger & soy ribbon vegetables (c)115  
Main course (m)950

### MINI YORKSHIRE PUDDINGS

with rare Roast Beef (c)95  
Starter: 3pc with caramelised onions (s)280  
Main: Roast Beef Fillet with Giant Yorkies, roast potatoes, steamed veg, caramelised onions, red wine jus (m)2,100

### BEEF SLIDERS

Rare beef fillet mini buns with pickles & mustard (c)180

### THAI MEATBALLS

beef with dhanian & chilli with garlic dipping sauce (c)125  
Starter: 3pc served with orange, mangetout & fennel salad (s)550

### CHIPOLATAS

Pork or beef mini sausages with sticky sauce (c)50

### PORK SPARE RIBS

With Chinese 5-spice, ginger, honey & soy (c)180  
Main: served with wasabi mash & ginger garlic sauteed mushrooms & organic

pak choy (m)2,100

### BEEF SAMOSAS

Spicy fried pastry pockets with mint & dhanian chutney (c)70  
Starter: 5pc (s)300

### GLAZED LAMB CUTLETS

with Moroccan sweet potato & tahini (c)280

### BLACK PUDDING SCOTCH EGGS

served with wholegrain mustard aioli (c)220

### MINI BEEF WELLINGTONS

roast beef fillet with mushroom, wrapped in puff pastry (c)200

Main: Served with baby potatoes, red wine jus (m)2,100

### HASH BROWN

topped with crispy bacon caramelized with date syrup (c)70

### SLOW-COOKED LAMB

with smoked mint yoghurt, served on a butternut wedge (c)170

### SAUSAGE & MASH

Pork boerwors topped with cheesy mash & caramelized onions (c)80

Main: served with steamed vegetables (m)950

## DESSERT

### CHOCOLATE & BEETROOT MINI CUPCAKE

with yoghurt & cream cheese frosting (c)60

### RICH CHOCOLATE BROWNIE

Canape bite with a raspberry (c)75

Post-dinner dessert with raspberry coulis & cream (d)450

CHOCOLATE, LIME & VODKA TRUFFLE SPOON (c)45

MANGO, PASSION & MINT SALSA CUP (c)50

### TART CITRON

With cream Mini (c)90

Post dinner dessert with berries & cream (d)400

BRIE, BASIL & STRAWBERRY CROSTINI

The perfect mix of post dinner delight (c)130

### KEY LIME CHEESECAKE

Our Best selling dessert in a cup (c)130

Or as a post dinner dessert with fruit coulis (d)450

### MINI TIRAMISU

Layers of biscuit, chocolate, coffee & mascarpone @150

### CHEESE BOARD

Kenya's finest selection of cheeses served with crackers, chutneys & fruit 700p/p

### SAFARI LOUNGE TEA & COFFEE @200p/p

Choose from a selection of teas: cammomile, green, mint, Kenyan

Earth or Earl Grey

Dark roast coffee freshly brewed