MENU

Cold Starters

**Smoked Salmon Ceviche**
Norwegian Smoked Salmon Roll With Hash Avocado, Ricotta Cheese Topped With Citrus Marmalade
KSH 2300

**Smoked Sailfish With Organic Mesclun Leaves A**
Set On Toasted Brown Bread, Grilled Vegetables Salad, Green Asparagus Mustard Honey, Drizzled With Mint-Olive Oil Dressing
KSH 2,400

**Caesars Salad CDEB**
Deconstructed Chicken Caesars Salad With Poached Egg, Crispy Streaky Bacon Drizzled With Original Caesar Dressing
KSH 1,900

**Baby Spinach And Rucola Leaves Parmesan Flakes, Roasted peanuts CD**
Glazed With Balsamic Vinegar Dressing
KSH 1,600

Hot Starters

**King Scallops A**
Pan Seared King Scallops With Sweet Pumpkin Puree And Lobster Bisque
KSH 2800

**Avocado and Prawns**
Well Marinated Indian Ocean Prawns With Avocado Mousse, Sautéed in Paris Pernod Spirit, Fennel And Orange Zest
KSH 1900

Soups

**Lobster Bisque Cream Soup**
Leek Lobster Cannelloni, Feta Cubes, Fresh Basil Pesto
KSH 1,300

**Green Peas And Mint Soup**
Parmesan Touille, Cherry Tomatoes, Fresh Basil Pesto
KSH 1100
Main Dishes

Rib Eye Steak
Char-grilled Rib Eye Steak Served With Oven Roasted Baby Potatoes, Sautéed Spinach And Madagascar Pepper Sauce
KSH 3200

Braised Lamb Ossobuco CF
Slow Cooked Lamb for 7hrs With Herbs, Served With Creamy Polenta And Vegetable Ratatouille Vegetables
KSH 2,800

Half Rotisserie Chicken C
Herbs Crusted Half Roast Capon With Mashed Potatoes, Buttered Vegetables And Dijon-Rosemary Mustard Sauce
KSH 2,600

Pork Chop Care
Pan-Seared With Apple Puree, Black Chocolate And Red wine, Set On Roasted Bell Peppers And Mashed Potatoes.
KSH 2500

Zurich Style Chicken C (Signature Dish)
Thin Strips Of Chicken, Mushrooms And Onions In a Creamy Sauce, Served With Potato Rösti
KSH 2,300

Beef escalope Vienna Style
Classic Bread Crumbed Crust Of Angus Beef Steak, Served With Homemade Steak Frites Fries, Pickled Cabbage And Tartar sauce
KSH 2,300

Catch of the day

King Prawns Saganaki
Grilled King Prawns Tossed in Saganaki Sauce, Feta Cheese Served with Coconut Buttered Rice And Sautéed Spinach
KSH 3200

Panfried Salmon Ala Grenobloise
Served With Boiled Potatoes, Broccoli And Asparagus, Parsnip Puree And Lemon Capers Sauce
KSH 2,800

Steamed Tilapia Fillet Masked With Green Zucchini
With Vegetable Julienne, Grilled Asparagus, Dill Potatoes And Creamy Velouté Sauce
KSH2,400

Spaghetti Primavera
Spicy Garlic Pasta With Fresh Garden Vegetables
KSH 1,600

Ricotta Ravioli
Served With Herbed Tomato Concasse, Parmesan Cheese And Basil Tears
KSH 2200
**Melt-in-your-mouth**

**Classic Sacher Tort**  
With Raspberries, Chocolate Ganache And Apricot Mousse  
**KSH 1100**

**Djanduja Chocolate Bavarois**  
Dark Chocolate Djanduja Mousse, Dulce Du Leche, Hazelnut Crumbled  
**Ksh 1,000**

**Vanilla Pavlova Ice Cream With Hot Raspberries CE**  
With Madagascar Vanilla Ice Cream, Fruit Compote, Chocolate Tuille  
**Ksh 1000**

**Lemon Tart**  
Lemon Pie Tart With Swiss Burnt Meringue  
**Ksh 850**

**Fresh Seasonal Fruit Platter**  
**KSH 750**