

Chicken Cashew Nut Stir-fry



Teriyaki Salmon



Za'atar Grilled Chicken



Mains

Za'atar Grilled Chicken 🍷 | 2,200

za'atar chicken, quinoa, kale, baby potatoes, baby spinach, garlic, crushed pistachio, yoghurt tahini dressing, chilli flakes

Chicken Cashew Nut

Stir-fry 🍷 | 2,300

stir-fried chicken, capsicum, signature sauce, onions, dried chilli, cashew nuts, spring onion, served with white rice

Thai Curry 🍷 | 2,000

chicken, Thai curry, broccolini, capsicum, basil, lime leaf, served with white rice



Thai Curry



Lemon Butter
Tilapia

Lemon Butter Tilapia | 2,300

pan-fried tilapia, grain mustard, broccolini, carrot, cherry tomato, green beans, served with lemon butter sauce and your choice of white rice, mashed potato or fries
option: snapper or tilapia

Beef Steak | 2,540

Rib-eye, 280 grams, kachumbari, broccolini, carrot, green beans, served with your choice of white rice, mashed potato or fries
choose your sauce: cheesy mushroom, peppercorn, peri peri



Beef Steak

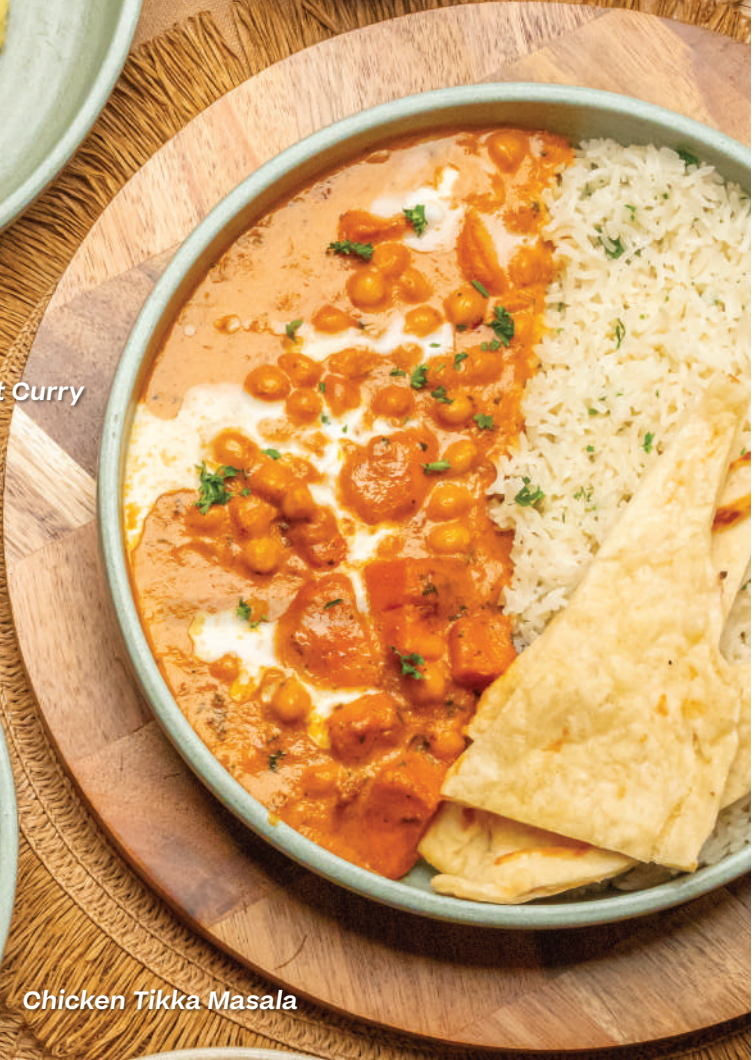


Allergy statement: Menu items may contain or come into contact with allergens. Please mention any food allergies to the staff serving you.

All prices are in KES and include 16% VAT and 2% Tourism Levy

A light green ceramic plate featuring a large, golden-brown, breaded aubergine schnitzel. It is served with a side of creamy yellow mashed potatoes and a garnish of sautéed green spinach leaves and fresh green herbs. A small white bowl of red tomato sauce is placed to the right of the plate.

Aubergine Schnitzel

A light green ceramic plate containing a vibrant orange-red chickpea and butternut curry. The curry is topped with dollops of white cream and fresh green herbs. It is served with a side of white basmati rice and a piece of golden-brown naan bread.

Chickpea & Butternut Curry

A light green ceramic plate with a rich, orange-red chicken tikka masala. The dish is garnished with fresh green herbs and topped with three dollops of white cream. It is served with a side of white basmati rice and several pieces of grilled paneer (cottage cheese).

Chicken Tikka Masala

A light green ceramic plate featuring a butterfly chicken breast, which is cooked and seasoned with herbs. It is served with a side of yellow mashed potatoes and a small white bowl of white sauce.

Butterfly Chicken Breast

Mains

Teriyaki Salmon



Teriyaki Salmon | 3,100

grilled salmon, teriyaki sauce, garlic, avocado, green peas, baby broccolini, cherry tomato, sesame seeds, served with white rice

Chicken Tikka Masala 🍲 | 2,000

chicken breast, tikka masala sauce, cashewnuts, basmati rice, naan, mango chutney

Herb-Marinated Chicken | 2,000

herb-marinated capon, Dijon mustard, citrus, garden herbs, served with fries

Butterfly Chicken Breast | 1,300

grilled butterfly chicken breast, creamy mashed potato, savoury sauce

Aubergine Schnitzel 🌿 | 900

crispy breaded aubergine, creamy mashed potato, sautéed spinach, spiced tomato & pepper sauce

Herb Marinated Chicken



Slow Roasted Goat with Arabic Rice



Slow Roasted Goat with Arabic Rice | 1,800

slow-roasted goat, fragrant Arabic rice

Chickpea & Butternut Curry 🌿🍲 | 1000

chickpeas, butternut, cashewnuts, fragrant spiced curry, jasmine rice,



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