



Fish Fingers Bread crumbed red snapper served with a tartar sauce	900
Chicken Wings Chicken wings marinated, fried and served with chilli dip	850
Coconut Crusted Prawns King Prawns crusted with coconuts and deep fried with a mango and avocado relish	1500
Crumbed Calamari Tender calamari crumbed and cooked golden brown	950
Vegetable Spring Rolls Crispy pastry, filled with suatéed vegetables and served with a Thai sweet chilli dip	750
Tomato Bruschetta V G Toasted baguette, topped with chopped fresh tomatoes with garlic, basil, olive oil and vinegar	700
Soups	
Smoked Tomato Soup V Rich and fresh, enhanced with flavours of smoked tomatoes and served with sour cream and basil	750
Chicken Hot & Sour Soup Clear stock of chicken dressed with chicken pieces and dashed with mixed herbs	750
SALADS	
Greek Salad Leafy greens and feta cheese, along with ripe tomatoes and olives tossed in a lemon garlic dressing	900
Salad Nicoise A happy marriage of Tuna, Anchovies, hard boiled eggs, French beans, potatoes, tomato wedges, olives and capers tossed in a classical French dressing	900
Burgers & Sandwiches	
Chicken Burger ^G	1650
Beef Burger ^G	1650
Vegetarian Burger V G	1600

All the above served with either french fries or a side salad



Margherita V G Layer of buffalo mozzarella, oregano and home made tomato sauce	1150
Bombay Mixed peppers and chillies with mozarella	1150
Hawaiian Tomato, ham, pineapple and mozzarella	1200
Pollo BBQ Sliced roasted BBQ chicken with BBQ sauce	1200
Pescatora Prawns, Calamari, Octopus and fish	1350
Extra Toppings (Each) Chicken Mushrooms Pepperoni Capers Olives Bacon	100
ASTA	
Spaghetti Al Pomodoro E Basilico Pasta tossed in tomato concassee and oregano	1250
Penne Arabiata Pasta with freshly chopped tomatoes, basil, parsley, chillies and black olives	1250
Spaghetti ala Profumo di mare Spaghetti with mixed seafood sauce (Prawns, Calamo Fish and Octopus)	1450 rri,
AIN COURSE	
Paneer Tikka Masala Grilled paneer in spicy onion, tomato gravy	1550
Chicken Nuggets Crispy bread crumbed and deep fried chicken pieces	1500
Grilled Red Snapper Fillet of red snapper with spring onions, capers, micro herbs, horse raddish and créme fraiche	1500
Chicken Poussin Chicken traditionally deep fried and served with a chilly butter sauce but we would be happy to give you the grilled version	1500
Masala King Prawns With home made masala sauce, fruit condiments and coriander	2000
Rock Lobster Grilled Grilled with garlic butter sauce	4500
Forodhani Pepper Steak Scaloppini or eye fillet, garlic, brandy, Worcester cream and red wine jus sauce	1650
Seafood Platter	4000



Plain Chips	350
Garlic Chips	400
Poussin Chips	400
Masala Chips	400
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400 Steamed Rice



Cake of the day	600
Piece of house made cake of the day	

Chocolate Mousse	650
With orange segments and coffee sauce	

Ice cream Fruity Sensation	600
Diced seasonal fruits served with a dollop of	
Vanilla ice cream and topped with whipped cream	

Classic Sundae N	750
Vanilla Ice cream topped with crushed nuts	
and chocolate sauce	

200 Ice Cream Scoop



The following items **V** - vegetarian or can be prepared vegetarian G - contains Gluten, N - contains Nuts All prices are in Kenya Shillings & are inclusive of VAT, Catering Levy and Service Charge

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300grm Lobster, 50grm Octopus, 50grm King Prawns

100grm Red Snapper