



NAIROBI'S TOP SET MENU SERVED IN PANGO & AQUARIST- OPTION 1

*SMOKED SALMON PURSE WITH ITS OWN MOUSSE, BALSAMIC HORSE RADISH
DRESSING*

*SUPREME OF CHICKEN WITH A WILD MUSHROOM AND TRUFFLE SAUCE
CREAMED POTATOES FLAVOURED WITH BASIL
SELECTION OF FARMHOUSE VEGETABLES*

TROPICAL FRUIT SALAD WITH A LEMON WATER ICE

COFFEE, TEA AND DELICACIES

1950/-P.P.

ALL PRICES ARE INCLUSIVE OF ALL TAXES

*PLEASE SEE WINE SAMPLER PACKAGE & VEGETARIAN OPTIONS
PRIOR NOTIFICATION ON VEGETARIAN NUMBERS WOULD BE GREATLY
APPRECIATED*



NAIROBI'S TOP SET MENU SERVED IN PANGO & AQUARIST- OPTION 2

AVOCADO AND PRAWNS ON MANGO ICE WITH A CITRUS MINT DRESSING

ONION AND APPLE SOUP WITH BRIE BEIGNETS

FILLET MIGNONS OF BEEF WITH TWO PEPPER SAUCES

PANCAKE POTATOES

SELECTION OF FARMHOUSE VEGETABLES

WHITE CHOCOLATE AND GINGER CHEESE CAKE

COFFEE, TEA AND DELICACIES

2250/-P.P.

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NAIROBI'S TOP SET MENU SERVED IN PANGO & AQUARIST- OPTION 3

TEMPURA PRAWNS AND FINE BEANS WITH A SWEET AND SOUR VINAIGRETTE

CREAM OF TOMATO SOUP WITH GOLDEN CRISPETS

FILLET OF BEEF EN CROUTE WITH A MUSTARD SEED AND MUSHROOM SAUCE

MACAIRE POTATOES

SELECTION OF FARMHOUSE VEGETABLES

PEAR AND GINGER PARFAIT PASSION FRUIT CREAM

COFFEE AND DELICACIES

2250/-P.P

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NAIROBI'S TOP SET MENU SERVED IN PANGO & AQUARIST- OPTION 4

*AVOCADO TOPPED WITH SMOKED SALMON GRATINATED WITH A PARMESAN
SABAYON*

BROCCOLI AND APPLE SOUP WITH ALMONDS

*FIVE SPICED ROAST CHICKEN WITH A TARRAGON JUS
CHATEAU POTATOES COOKED IN AROMATIC HERBS
SELECTION OF FARMHOUSE VEGETABLES*

OR

*PAN-FRIED SUPREME OF SNAPPER WITH A LIGHT CARROT AND CUMIN SAUCE
SAFFRON POTATOES
SELECTION OF FARMHOUSE VEGETABLES*

SILKEN CHOCOLATE MOUSSE WITH AMARULA CREAM

COFFEE, TEA AND DELICACIES

2250/-P.P

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NAIROBI'S TOP SET MENU SERVED IN PANGO & AQUARIST- OPTION 5

TIMBALE OF SMOKED TROUT WITH AN AVOCADO HORSE RADISH DRESSING

CAESAR SALAD SOUP WITH GARLIC CROUTONS

LEMON AND LIME SORBET

*SEARED SALMON ON A GINGER BLACKBERRY GLAZE
PAN-FRIED WILTED SPINACH COOKED IN STAR ANIS
CREAMED BASIL POTATOES*

OR

*SUPREME OF DUCK ENHANCED WITH A LAVENDER TANGERINE GLAZE
PANCAKE POTATOES
SELECTION OF FARMHOUSE VEGETABLES*

THE VERITABLE TIRA-MISU

COFFEE, TEA AND DELICACIES

2700/-P.P.

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NAIROBI'S TOP SET MENU SERVED IN PANGO & AQUARIST- OPTION 6

*PAN FRIED GOATS CHEESE WITH PICKLED GINGER AND A HONEY LEEK
GLAZE*

LOBSTER AND SALMON SOUP WITH CREAM AND CAVIAR

GIN AND TONIC SORBET

*POT-AU-FEU OF SHELLFISH AND SEAFISH COOKED IN A CHAMPAGNE
SAFFRON BROTH
SPICY COCONUT RICE*

OR

*PAN FRIED LAMB CUTLETS WITH A TRUFFLED MINTED JUS
BOULANGERE POTATOES
SELECTION OF FARMHOUSE VEGETABLES*

EARL GREY TEA PARFAIT WITH A BANANA AND GINGER ICE-CREAM

COFFEE AND DELICACIES

3700/-P.P.

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WINE SAMPLER PACKAGE

On arrival Sparkling Wine Simonsig "Kaapse Vonkel" 2004

Starter/Soup Les Chantalouettes "Puilly Fume" 2003

Maincourse Montes Alpha "Cabernet Sauvignon" 2003

Dessert Simonsig "Vin De Liza" 2004

Ksh 3,000.- P.P.

Min 5 Pax

One glass of each type Per person



VEGETARIAN OPTIONS

STARTERS

*STIR FRIED VEGETABLES WITH TOFU
TOMATO AUBERGINE & PARMESAN TART WITH ITS OWN SALAD
GRILLED VEGETABLE SALAD WITH TRUFFLE OIL
AVOCADO PEAR WITH A SWEET AND SOUR VINAIGRETTE*

MAIN DISHES

*SESAME CRUSTED TOFU WITH AUBERGINE AND MUSHROOM TERIYAKI
GINGER AND PEA WELSH RAREBIT WITH A SPICY VEGETABLE CAKE
HERB SCENTED PANCAKES WITH SPINACH PALAK ON A FINE TOMATO
CORIANDER SAUCE
OPEN FACED TOMATO VEGETABLE LASAGNE GRATINATED WITH MOZARELLA*

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APPRECIATED*