



TO COMMENCE - PART I

*Cocktail of King Prawns and Avocado on Mango Ice
With a Tangy dressing
Kshs 1,465.-*

*Torte of Crab, Smoked Trout and Saffron flavoured Artichokes
Kshs 1,200. -*

*Grilled Goats Cheese on Basil and Rocket with a Honey Garlic Glaze
Kshs 1,100. -*

*Rolled Loin of Tuna with a Miso Sesame Crust complimented with
Three Pepper Coulis
Kshs 1,090. -*

*Delicately Spiced Tiny Crab Cakes with a Leek and Fennel Fondue
Kshs 1,100. -*

All prices are inclusive of all taxes



TO COMMENCE - PART II

Creole Seafood Escabeche'

(Wild caught Indian Ocean Crab, Lobster, Prawns and Octopus marinated in Crushed Lime with Sliced Avocados, Scorched Chili's, Caribbean Rum and Red Pepper Paint)

Kshs 1,610. -

Foie Gras with Coffee and Beignets

(Pan Roasted Foie Gras over Whiskey-Fig Beignets with preserved Autumn Fruit, Roasted Pecans, Praline infused Honey and a Foie Gras Café au Lait)

Kshs 3,275. -

*Avocado topped with Smoked Salmon Gratinated with a Parmesan Sabayon
Served with Sun Dried Tomatoes Salad*

Kshs 1,210. -

Stir Fried Vegetable Crackers with a Tofu Mango and Tarragon Salad

Kshs 825. -

All prices are inclusive of all taxes



HEARTY SOUPS

Frothy White Bean and Coriander Soup

Kshs 650. -

Onion and Apple Cider Soup with Brie Beignets

Kshs 650. -

Duet of Onion, Apple Cider & White Beans, Coriander Soup

Presented in a special way

Kshs 760. -

SALADS

From the Gardens of Kenya we offer our Salad Trolley comprising an array of Lettuces, Condiments and Dressings

Kshs 950. -

Majool Date and Apple Salad

(A variety of sliced and slivered Apples and Dates

Over Crisp Autumn Greens with Roasted Pecans, Cayenne Bacon (with or without), Blue Cheese, Honey Caramel and Hard Cider Vinaigrette)

Kshs 1,475. -

All prices are inclusive of all taxes



FROM THE OCEANS, LAKES AND RIVERS-PART 1

*Pan-fried Tilapia encrusted in Oats & Herbs served with a Piquant Tomato
Coriander Sauce topped with a Deep Fried Poached Egg
Kshs 2,010. -*

*Individual Red Snapper Fillet steamed in a light Soya and Sweet Chili Sauce
Kshs 2,010. -*

*Seared Salmon Trout on Wilted Star Anis Spinach with a
Seaweed Sauce & an Oyster Smoothie
Kshs 2,760. -*

All prices are inclusive of all taxes



FROM THE OCEANS, LAKES AND RIVERS-PART II

Grilled Giant Prawns with Chili Sauce and Garlic Butter

Kshs 3,400. -

Grilled Lobster served with a Creamy Béarnaise & Parmesan Salad

Kshs 3,400. -

*Casserole of Seafish Calamari, Octopus, Prawns & Lobster with a
Coconut Ginger Pernod Broth*

Kshs 2,760 -

Grilled Tuna Steak, scented in Lemon Pepper with a Nicoise Salad

(Our Grilled Tuna Steak is served Rare)

Kshs 2,010. -

All prices are inclusive of all taxes



FLAMBEES COOKED AT YOUR TABLE

Steak au Poivre

Kshs 2,070. -

Supreme of Chicken with a creamy Dijon Mustard

Kshs 2,070. -

Thai Ginger Chili Prawns

Kshs 3,400. -

Banana Flambé

*(From the beaches of Jamaica we offer Bananas cooked in Rum served with
Cinnamon Ice Cream)*

Kshs 1,210. -

All prices are inclusive of all taxes



ALMOST FINALE-PART 1

Pork Cutlet set on Black Pudding with a Blue Cheese, Apple & Ginger Reduction
Kshs 2,125. -

Canon of Lamb with a Minted Duxelle wrapped in a Crispy Pastry
Served on an Apple Mint Sauce
Kshs 2,125. -

Spicy Sugarcane Smoked Duck
(Smoky Black Skillet Seared Breast and Confit of Leg over Cracked Pecans Scorched African Citrus,
Molasses and warm Foie Gras Ganache")
Kshs 2,875. -

All prices are inclusive of all taxes



ALMOST FINALE-PART II

"Blackened" Fillet Mignon

(Sliced Tenderloin of Beef over Sherry roasted Mushrooms with French Potato Fondants, White Truffle Demi Glace' and Infused Cognac Butter)

Kshs 3,335. -

Supreme of Chicken gently simmered in a Classical Chasseur Sauce served with Tagliatelle Noodles

Kshs 1,850. -

Tournedos Rossini

(Topped with a generous slice of Foie Gras with a Red Wine Madeira Glaze)

Kshs 3,275. -

All prices are inclusive of all taxes



VEGETARIAN

*Purse of Wild Mushrooms & Asparagus with Star Anis in a
Mild Coconut Curry Sauce
Kshs 1,355. -*

*Tabasco and Mozzarella Lasagna with Aubergines and Fontina Cheese
Kshs 1,610. -*

*Sautéed Tofu with a Vegetable Parmesan Cake served on a Spicy Cherry Glaze
Kshs 1,355. -*

*Vegetable Dumplings on a Tangy Spinach Sauce
Kshs 1,355. -*

*Eggplant & Mushroom Tempura served on a bed of Stir Fried Chilli Vegetables
Kshs 1,335. -*

All prices are inclusive of all taxes



AFTER THOUGHTS-PART I

The Veritable Tiramisu

Kshs 1,035. -

Creole Bread Pudding Soufflé

*(A rich New Orleans Bread Pudding spun into a light Creole Soufflé
Finished tableside with warm Whiskey Cream)*

Kshs 1,090. -

Vanilla Pod Creme Brulee served with Cinnamon Ice Cream

Kshs 1,035. -

Banana Fosters Parfait

*(Handmade roasted Banana Ice Cream layered with flambéed Bananas,
Brown Sugar, Salt roasted Pecans, Vanilla Whipped Cream and Caribbean Rum)*

Kshs 1,090. -

All prices are inclusive of all taxes



AFTER THOUGHTS-PART II

*Hot Chocolate Pudding with a Basil & Vanilla Ice Cream Served with
A Rich Caramel Butterscotch Sauce*

Kshs 1,035. -

Homemade Sorbets served with their own Coulis and Tropical Fruits

Kshs 1,035. -

Brown's Brie served with Walnuts and Homemade Biscuits

Kshs 1,035. -

Banana Flambé

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Cinnamon Ice Cream)*

Kshs 1,210. -

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PANGO'S COFFEE & TEA SELECTION

French Press Coffee Kshs 300. -

Decaffeinated Coffee Kshs 320. -

Espresso Kshs 285. -

Cappuccino Kshs 320. -

Irish Coffee Kshs 920. -

Napoleon Coffee Kshs 920. -

Benedictine Coffee Kshs 975. -

Regular tea from the Highlands of Kenya Kshs 300. -

Variety of herb-teas (ask the waiter for the available selection) Kshs 300. -

All beverages are served with a selection of delicacies

All prices are inclusive of all taxes