



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

*SMOKED SALMON PURSE WITH ITS OWN MOUSSE,
BALSAMIC HORSERADISH 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 WATERICE

COFFEE AND DELICACIES

2,480/-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 AND DELICACIES

2,880/-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

2,880/-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 AND DELICACIES
2,880/-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 AND DELICACIES

3,420/-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

4,750/-P.P.

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WINE SAMPLER PACKAGE

ON ARRIVAL

SPARKLING WINE
Simonsig "Kaapse Vonkel" 2004



STARTER/SOUP

Meerkat "Chenin Blanc" 2011



MAINCOURSE

Curvee Fruitee "Merlot" 2008



DESSERT

Simonsig "Vin De Liza" 2004



RSH 4,025.- 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 TERYIAKI
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*

*PRIOR NOTIFICATION ON VEGETARIAN NUMBERS
WOULD BE GREATLY APPRECIATED*