

Mocktails

| | |
|--|------------|
| PASSION, BLUEBERRY, STRAWBERRY, RASPBERRY AND KIWI Lemon juice, sugar syrup, mint leaves and soda water | 650 |
| CLASSIC LEMONADE Lemon juice, sprite, sugar syrup and lemon fruit | 650 |
| VIRGIN PINACOLADA Creamy and fruity flavor, featuring frozen pineapple and juice, coconut cream and milk finished with a touch of fresh lime juice | 650 |
| HIBISCUS ICED TEA SPARKLER Hibiscus tea, soda and mint leaves | 650 |
| VERY BERRY Strawberry, raspberry and blueberry, lime juice and soda water | 650 |
| SKYLINE SUNRISE Passion juice, lemon juice, sugar syrup and grenadine syrup | 650 |
| THE O DELIGHT Vanilla syrup, sugar syrup and tonic water | 650 |
| MIDDAY PUNCH Watermelon cubes, cucumber cubes, lemon juice, sugar syrup and sparkling water | 650 |

Smoothies

| | |
|--|------------|
| AVOCADO Avocado, Apple, banana, spinach pineapple and lemon juice | 550 |
| BANANA Banana, Greek yoghurt and milk | 550 |
| BLUEBERRY Carrot, Greek yoghurt, banana, blueberries and cinnamon grounds | 550 |
| CHOCOLATE PEANUT BUTTER BANANA Peanut butter, Greek yoghurt and cocoa powder | 550 |
| MANGO Mangoes, banana, milk and yoghurt | 550 |
| STRAWBERRY Strawberry fruit, milk, strawberry jam and Greek yoghurt | 550 |

Milkshakes

| | |
|---|------------|
| STRAWBERRY Strawberry ice cream, milk and fruit | 550 |
| VANILLA Vanilla ice cream and milk | 550 |
| LOTUS Lotus biscuits, milk and vanilla ice cream | 650 |
| OREO Vanilla ice cream, Oreo biscuits and milk | 650 |
| CARAMEL Vanilla ice cream, caramel sauce and milk | 650 |
| CHOCOLATE Chocolate ice cream, milk and chocolate sauce | 650 |
| ESPRESSO Vanilla ice cream, espresso and milk | 650 |

Other Beverages

| | | |
|--|---------------|---------------|
| WATERS | | |
| STILL, 0.5 LT | | 200 |
| STILL, 1.0 LT | | 250 |
| SPARKLING, 0.5 LT | | 200 |
| SPARKLING, 1.0 LT | | 250 |
| SODAS | | 200 |
| COCA COLA / COCA COLA, LIGHT / SPRITE / FANTA / CREST | | |
| GINGER ALE | | 300 |
| TONIC WATER | | 250 |
| RED BULL | | 500 |
| FRESH JUICES | | 400 |
| MANGO / ORANGE / PINEAPPLE MINT / PINEAPPLE | | |
| COFFEE SELECTION | | |
| | SINGLE | DOUBLE |
| ESPRESSO | 200 | 250 |
| CAPPUCCINO | 350 | 400 |
| CAFÉ LATTE | 300 | 350 |
| LATTE MACCHIATO | 300 | 350 |
| AMERICANO | 250 | 300 |
| MOCHA | | 350 |
| HOT CHOCOLATE | | 350 |
| FLAVORED COFFEE | 400 | 450 |
| VANILLA / CARAMEL / PEACH / PASSION FRUIT / LEMON | | |
| ICED COFFEE | | 400 |
| VANILLA LATTE / CARAMEL / CINNAMON | | |
| KENYAN TEA SELECTION | | |
| Assorted Kenyan Tea Bag | | 300 |
| Green tea, Chamomile tea, Peppermint, Earl Grey, Jasmine Rain, Black Tea | | |
| Flavored Kenyan Tea | | 300 |
| Black tea leaves boied with milk and sugar | | |
| Masala Tea | | 350 |
| Black tea leaves boiled with milk, cinnamon powder, ginger, cloves and cardamom pod | | |
| Dawa Tea | | 300 |
| Lemony ginger tea served with honey | | |
| MUTHAIGA TEA SELECTION | | |
| Specialized in handcrafted, loose leaf teas from small selected farms blended with uniquely African ingredients | | |
| Swahili Olong | | 500 |
| Hand-rolled tea leaves blended with cinnamon, nutmeg, dried apple and cloves creating the perfect flavor | | |
| Menthe Du Maroc | | 500 |
| Blended with lemon and chamomile to relax as well as pomegranate and fennel seeds to add for natural sweetness | | |
| Coco Zambarau | | 500 |
| Boosted with African cocoa nibs and blended with coastal coconut that brings balance and refinement to the flavor of the tea | | |
| Rwanda Noir | | 500 |
| The flavor profile is full-bodied liquor rounded with delicate malt sweetness | | |
| Purple Haze | | 500 |
| The sweet aroma of vanilla followed by a lingering flavor of delicate rose and hibiscus on the palate | | |

Pizza

| | |
|--|--------------|
| OUR HOMEMADE DOUGH IS TOPPED WITH CRUSHED, SWEET AND RIPE TOMATOES AND GRATED MOZZARELLA CHEESE | |
| MARGHERITA | 1,200 |
| Fresh tomatoes and oregano finished with basil and olive oil | |
| BLUE CHEESE & ROASTED PUMPKIN | 1,700 |
| A combo of pumpkin, onions and sage sprinkled with Parmesan and blue cheese | |
| THE GREEK | 1,500 |
| Crispy crust topped with red onions, cherry tomato, Kalamata olives and tangy Feta cheese with a drizzle of olive oil | |
| EGG FLORENTINE | 1,600 |
| Indulge a bite of this Pizza with spinach, cherry tomato, beef bacon rashers and an egg | |
| CALZONE | 1,600 |
| Folded pizza with chicken ham, beef bacon, spinach and garlic | |
| CHICKEN TIKKA & CHILLI | 1,600 |
| Shredded chicken tikka topped with fresh chili, red onions and sweet peppers finished with dried chili flakes and coriander chutney | |
| HAWAIIAN | 1,400 |
| Fresh mushrooms with chicken ham, pineapple chunks and red onions | |
| PERI-PERI BBQ CHICKEN | 1,500 |
| Spicy chili chicken with charred peppers, onions and oregano | |
| NYAMA CHOMA | 1,600 |
| Roasted goat meat, Sukuma wiki, red onions & Kachumbari | |
| TUNA | 1,700 |
| Tuna chunks, anchovies, capers, red onions and cherry tomatoes topped with rucola | |
| SLOW COOKED CAMEL MEAT | 1,800 |
| Pulled camel meat topped sweet peppers, onions, olives, aromatic herbs and pili-pili dip | |
| ADDITIONAL TOPPINGS | |
| VEGETABLE – PER TOPPING | 150 |
| <ul style="list-style-type: none"> Spinach, red onions, pineapple, tomato, garlic, eggplant, sweet peppers, mushroom and/or chili | |
| MEATS – PER TOPPING | 200 |
| <ul style="list-style-type: none"> Beef stripes, beef bacon, smoked beef, crumbled beef, roasted goat meat, chicken cubes, shredded chicken tikka, chicken ham and/or Tuna chunks | |

Sandwiches & Wraps

| | |
|--|--------------|
| ALL SANDWICHES ARE MADE TO ORDER, SERVED WITH COLESLAW, HOMEMADE PICKLES AND HAND-CUT FRIES | |
| THE TRIPLE "O"- DECKER | 1,200 |
| Sandwich with your choice of white or whole meal toast layered with crispy beef bacon, grilled chicken breast, fried egg, tomato and lettuce | |
| SIMPLE TOMATO & CHEESE PANNINI | 1,300 |
| Toasted Italian bread filled with layers of tomatoes and Mozzarella cheese | |
| TANDOOR CHICKEN ROLL-UP | 1,400 |
| Indian spiced and shredded chicken thighs enclosed in a flatbread with coriander chutney, mango, lettuce and tomato | |

Snacks

| | |
|---|--------------|
| HAND-CUT FRIES | |
| Plain | 500 |
| Masala | 700 |
| BAHJIAS OF POTATO & ONIONS | 500 |
| Golden fried in a spiced gram batter with dipping sauce | |
| YOUR CHOICE OF SAMOSA (3pc) | |
| Filled savory pastry pockets with | |
| Mixed Vegetables | 400 |
| Ground Spiced Beef | 500 |
| Cheesy Spinach | 600 |
| GOLDEN FRIED FISH CAKES | 900 |
| Served with Tartar sauce and lemon wedge | |
| STICKY CHICKEN WINGS | 1,300 |
| Tossed in a savory, sweet and garlicky Asian glaze | |
| CHICKEN-VEGETABLE SPRING ROLLS | 800 |
| Half dozen spring rolls with sweet chili dip | |
| BEEF MISHKAKI | 1,200 |
| Marinated morsels seasoned with coriander, garlic, ginger and spices grilled on a skewer accompanied with BBQ dip | |

For the Sweet Tooth

| | |
|--------------------------------|------------|
| CROISSANTS & DANISH | |
| CROISSANT, plain | 300 |
| PAIN AU CHOCOLATE | 350 |
| ALMOND CROISSANT | 400 |
| CHERRY FILLED DANISH | 350 |
| CUSTARD DANISH | 350 |
| MUFFINS & DOUGHNUTS | |
| VANILLA MUFFIN | 150 |
| RICH CHOCOLATE | 200 |
| BLUEBERRY MUFFIN | 250 |
| DOUGHNUT | 150 |
| Sugar icing or chocolate glaze | |
| MANDAZI | 100 |
| POUND CAKE, sliced | |
| MARBLE CAKE | 250 |
| CHOCOLATE CAKE | 350 |
| BANANA BREAD | 200 |
| PINEAPPLE CAKE | 200 |
| SAVOURY | |
| MEAT PIE | 500 |
| CHICKEN PIE | 500 |
| VEGETABLE QUICHE | 500 |
| LEEK & POTATO PIE | 600 |

If you have any special dietary needs or restrictions, please contact our Chef or service attendant

10:00 pm to Midnight: Pizzas, Samosas, Chicken Wings and Sandwiches.

FLAVOURS

ALL DAY DINNING

TO START WITH

- Mediterranean Chicken Salad** 900
A flavorful classical salad with grilled chicken strips, Avocado, roasted Mediterranean vegetables Tossed in French dressing and finished with raisins And toasted cashew nuts
- Avocado Salad** 600
A healthy dish made of avocado, onion, cucumber, And cherry tomatoes in a tangy orange Vinaigrette

SOUPS

- Cappuccino of Tomato** 650
A classic soup made with a fresh ripe tomatoes And herbs blended with a hint of cream
- Fisherman's Soup** 800
Coastal style seafood soup scented with coconut cream

BURGERS AND SANDWICHES

- The Okash Beef Burger** 1,000
A patty of ground beef with onion, carrots, celery and leeks Layered with tomato, gherkins and onion rings Served with French fries
- Chicken Burger** 1,000
Delicately grilled chicken breast Topped with caramelized onions a long with French fries

PASTA CORNER

- Your choice of Pasta Penne, Spaghetti or Fettucini With your selection of sauce
- Bolognese** 1,100
Ground minced meat simmered in a light tomato sauce Served with Parmesan cheese
- Seafood** 1,100
Selected seafood in tomato sugo Enhanced with coconut cream

MAIN DISHES

- Chicken Maryland** 1,200
Breaded pan-fried chicken breast, Garnished with sauteed banana and beef bacon Served with a crisp salad, curry-mayo and hand-cut fries
- Supreme Chicken** 1,300
Grilled chicken breast scented with rosemary Served with fresh garden greens On creamy mushroom sauce and mashed potatoes
- Grilled Pepper Steak** 1,800
Herbs and garlic marinated beef tenderloin Served with mushroom and green bean casserole, Crushed potatoes and green pepper corn drizzle
- Herb Rubbed Rib Eye Steak** 1,600
Grilled to your liking with Café de Paris butter Over oven-roasted vegetables, potato wedges and thyme jus
- Grilled Lamb Chops** 1,600
Marinated Molo lamb chops scented with garlic & rosemary Fried potato patty and honey-glazed carrots Served with chimichuri sauce and mint gravy

FROM THE SEA

- Fish in Coconut Sauce** 1,500
Spiced kingfish fillet simmered in a creamy coconut sauce On buttered rice and spinach
- Pan Seared Salmon Fillet** 3,600
Caramelized with honey, soy sauce and brown sugar Finished with buttered dill potatoes, sauteed broccoli florets And lemon garlic butter sauce

KIDS CORNER

- Chicken Nuggets** 600
Boneless morsels of chicken in Panko crust Accompanied with coleslaw and tomato ketchup
- Fish Fingers** 600
Golden fish strips in a Panko crust Served with tartar sauce, coleslaw and lemon wedge

SPICE ROUTE

STARTERS

- Fish Tikka** 1,400
Boneless fish filet coated in a thick marinade Of fresh herbs, yoghurt and aromatic spices Finished in the tandoor oven
- Chili Paneer** 1,250
Crispy fried Paneer cubes and sweet peppers Tossed in a tangy sweet chili sauce
- Mutton Sheekh Kebab** 1,600
Blended ground mutton with aromatic spices and herbs Shaped onto a skewer and dry cooked in the clay oven
- Tandoori Lal Jheenga** 3,800
Skewered king prawns marinated in Kashmiri red chilli spice Smoothen with yoghurt and lemon Dry cooked in a traditional Indian clay oven

ALL TANDOOR DISHES ARE SERVED WITH PLAIN NAAN AND KACHUMBARI AND YOUR CHOICE OF RAITA, MINT CHUTNEY OR TAMARIND CHUTNEY

MAIN COURSE

- Paneer Butter Masala** 1,000
Rich and creamy curry with cubes of cottage cheese Simmered in a tomato gravy with cashew nuts & butter
- Murgh Tikka Masala** 1,350
Double cooked morsels of chicken Simmered in a creamy tomato-onion gravy
- Mutton Curry** 1,400
Slow cooked chunks of mutton In a rich tomato gravy with our own spice blend

RICE DISHES

- Murgh Biryani** 1,000
Fluffy Basmati rice layered over tender pieces of chicken Scented with mint, coriander leaves, fried onions and aromatic
- Mutton Biryani** 1,300
Succulent boneless goat meat cooked in our own spice blend Layered with Basmati rice infused with aromatic spices

TANDOOR BREAD

- Plain Naan** 100
Yeast white flour flat bread
- Garlic Naan** 150
Yeast white flour flat bread scented with garlic
- Butter Naan** 200
White flat bread brushed with butter

AFRICAN FLAVOURS

- Arosta** 1,400
Traditional slow cooked goat leg with Served over vegetable rice
- Delo** 1,400
Slow cooked goat ribs with onion, garlic and spices Accompanied with Buttered rice .
- Karanga** 800
Dry fried ground camel meat with onions Sprinkled with chopped dhanian.

DESSERT

- Tropical Fresh Fruit Platter or Fruit Salad** 500
Ask your waiter for the variety of fresh tropical fruits Accompanied with plain yoghurt and roasted cashew nuts
- Assorted Sorbets** 1,100
Your choice of a frozen fresh fruit dessert (passion fruit, coconut-tamarind or raspberry) Garnished with fruits and fruit puree
- Caramelized Nuts with Vanilla Ice Cream** 900
Creamy vanilla ice cream with toffee peanuts, Honey, roasted almonds and swirls of caramel
- Blueberry Cheese Cake** 650
Try this rich, smooth and creamy cake with A compote of blue compote and vanilla ice cream

If you have any special dietary needs or restrictions, Please contact our Chef or service attendant
Prices are in Kenya Shillings and inclusive of all taxes