

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