



FLAVOURS
ALL DAY DINNING

A la Carte
— MENU —



Welcome to Flavours Restaurant

We are pleased to welcome you to our all-dining restaurant, where every meal is an opportunity to enjoy a diverse range of flavors and culinary delights. Our menu features a variety of dishes crafted with fresh, high-quality ingredients to satisfy every palate—whether you're craving classic favorites, innovative creations, or wholesome comfort food.

We believe dining should be a memorable experience, filled with great taste and warm hospitality. Feel free to explore our selections and our team is here to assist you in making your meal perfect.

**Thank you for choosing us.
We look forward to serving you
and making your visit enjoyable!**

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



Appetizers

Chicken Satay Skewers	800
On base of tomato and avocado Salsa, peanut sauce and baby corn tempura aside	
Prawns Tempura	1,500
Delectable dish, made with fresh prawns dipped in Tempura batter. Deep-fried until crisp, served with sweet chili dip and refreshing garden salad	
Chicken Wings	900
Buttery red tabasco and maple glaze, Caribbean pineapple salad	
Chili Paneer (V)	1,200
Crispy fried paneer cubes and sweet peppers tossed in a tangy sweet chili sauce	

Salads

OKash Mediterranean Chicken Salad	1,000
Grilled chicken strips, avocado, roasted Mediterranean vegetables. Tossed in French dressing and finished with raisins and roasted cashew nuts	
Classic Chicken Caesar Salad	1,200
Hearty salad featuring crisp romaine lettuce, crunchy croutons, parmesan cheese, and grilled chicken, all tossed in a creamy, tangy Caesar dressing.	
Thai Beef Salad	1,200
Seared marinated beef tossed in gingery dressing with Cucumber, French beans, cherry tomatoes, mint and red onion	
Caesar Salad (V)	700
Crisp romaine lettuce, crunchy croutons, and Parmesan cheese. All tossed in A creamy, tangy dressing	
Greek Salad (V)	1,100
Cucumbers and tomatoes, spring onions And olives, feta cheese, basil and olives dressing.	

Soups

Chicken Noodle Soup	900
Spicy and clear chicken broth. Topped with noodles and chicken flakes	
Cappuccino of Tomato (v)	750
Classic soup made with fresh ripe tomatoes and herbs. Blended with a hint of cream	
OKash Seafood Soup	1,000
Coastal style flavored coconut soup topped with coriander leaves	
Cream of Mushroom Soup (v)	900
Savory, and velvety soup made by combining sautéed mushrooms and onions with a flour-thickened broth and dairy	



Burgers, Sandwich and Wrapes

Grilled Beef Ham and Cheese Sandwich Creamy tomato sauce, thin paprika fries, salad bouquet	1,000
The Double o decker (white or brown bread) Sandwich with your choice of white or whole meal toast layered with crispy beef bacon, grilled chicken breast, fried egg tomato and lettuce	1,200
Beef Smash Burger Brioche bread, white miso mayo, Irish cheddar, baby lettuce and crunchy potatoes, refreshing salad with pickled lemon dressing	1,200
Chicken Burger Seared chicken patty, pan-fried, halloumi cheese, potato brioche, crispy beef bacon, marinated Chinese cabbage, wasabi and sour cream dressing, togarashi French fries	1,100
Tandoor Chicken Wrap Indian spiced and shredded chicken thighs enclosed in a flat bread With coriander chutney, mango lettuce and tomato	900


Baguette

Hot sausage & Gouda Baguette Hot Italian sausages (casing removed), stick of butter, minced shallots, chopped fire-Roasted peppers, grated gouda.	1,300
Savory Baguette Bake with Minced Meat Baguette, minced meat, onion, garlic cloves, eggs, milk, mozzarella cheese.	1,400
Mediterranean Tomato & Goat Cheese (chevre) (V) Fresh tomatoes, bloomy rind goat cheese (Bucheron), olive oil, herbs de Provence, optional arugula.	1,200
Classic Bruschetta topping (V) Olive oil, Roman tomatoes (diced),cloves garlic (minced), fresh basil, balsamic glaze.	600

Pasta Corner

Your choice of pasta (penne, spaghetti or fettucine) with your choice of sauces:

Bolognaise Ground minced meat simmered in a light tomato sauce served with Parmesan cheese	1,300
Alla Marinara Sailors style tomato sauce typically made with tomatoes, garlic, herbs (basil/oregano), and olive oil enhanced with coconut cream (prawns, calamari, fish fillet)	1,300



Mushroom 1,200
Incredible creamy sauce with fresh button mushrooms topped with Parmesan cheese

Arrabiatta 1,000
Classic Italian, spicy tomato-based sauce made by simmering garlic, tomato and Dried red chili pepper in olive oil

Main Dishes

Chicken Maryland 1,400
Breaded pan-fried chicken breast, garnished with sauteed banana and beef bacon. Served with a crisp salad, curry mayonnaise and hand-cut fries

Okash Supreme Chicken 1,500
Boneless skin on chicken breast scented with rosemary and served with fresh garden greens. On creamy mushroom sauce and mashed potatoes

Kuku wa Nanasi 1,700
Juicy cubes of chicken fried up with sweet pepper and pineapples in a sweet and tangy sauce. Arranged in a pineapple boat with a crunchy side tossed salad

Farmers House Corner

Grilled Pepper Steak 2,300
Herbs and garlic marinated beef grilled to your liking over direct heat. Served with mushroom and green bean casserole, garlicky-mashed potatoes. Drizzled with crushed green pepper corn sauce

Sirloin Steak with Garlic Herb Butter 1,700
Grilled tender flavorful lean cut of beef located behind the ribs served with Fluffy mashed potatoes Mushroom sauce, French beans and baby corn Sautee

Lamb Chops 1,800
Grilled marinated lamb chops scented with garlic and rosemary Over mashed potatoes and honey-glazed carrots Served with chimichurri sauce and mint gravy

Okash Traditional Flavors

Slow Braised Beef 1,800
Rich cuts of flank, or chuck, simmered slowly in water or broth with Aromatics (onions, herbs) until fork-Tender

Poached Chicken 1,300
Aromatic chicken chuck, simmered slowly in water or broth with onions, Herbs until fork-Tender

OKash Boiled Goat 1,400
Herb marinated rich cuts flank, or chuck, simmered slowly in water or broth Until Fork-Tender



Stir Fry With Chinese Noodles

Beef Stir Fry 1,700

Japanese-style dish featuring thick, chewy wheat noodles stir-fried with Tender beef, crunchy vegetables, and a savory soy-based sauce

Chicken Stir Fry 1,500

Japanese-style dish featuring thick, chewy wheat noodles stir-fried with Tender chicken, crunchy vegetables, and a savory soy-based sauce

Tacos

Chicken Tacos 1,400

Versatile dish featuring seasoned chicken typically grilled or shredded. Commonly topped with fresh salsa, diced onion, cilantro, cheese, and avocado

Beef Tacos 1,500

Versatile dish featuring seasoned beef typically grilled or shredded. Commonly topped with fresh salsa, diced onion, cilantro, cheese, and Avocado

From The Sea

Fish in Coconut Sauce 1,700

Spiced Red snapper fillet simmered in a creamy coconut sauce. With Buttered rice and spinach

Fish and Chips 1,500

Deep fried battered red snapper fillet with crunchy mixed salad, French fries and Tartar sauce

Deep Fried Tilapia 2,000

Crispy, moist and tender golden-brown whole fish commonly seasoned with Salt, pepper, garlic powder, onion powder, paprika, or specialized fish Seasoning served with ugali, tomato salsa and lemon wedge

Pan Seared Salmon Fillet 3,800

Pan fried darn of salmon caramelized with Honey, soy sauce and brown sugar. Finished with buttered dill potatoes, Sautéed broccoli florets and lemon garlic butter sauce



Ethnic Flavor

Arosta Slow cooked goat leg with, onion, salt, black pepper, paprika served over Vegetable rice	1,500
Delo Slow cooked goat ribs with, onion, garlic, garam masala, turmeric, black Pepper and salt. Accompanied with buttered rice	1,500
Meat Mandi Fresh breading, Goat meat, marinated and cooked in our special way, served with broth soup, savory chutneys and condiments, and mandi rice	1,400
Meat Madfoun Fresh Lamb pieces of marinated meat, cooked in our Tandoor oven, served with broth soup, savory chutney condiments, and Mandi rice	1,400

The Spice Route

Murgh Biryani Fluffy Basmati rice layered over tender and succulent pieces of chicken Scented with fresh mint and coriander leaves, fried onions and aromatic spices	1,600
Mutton Biryani Succulent boneless goat meat is cooked with our homemade spices blend Then layered with Basmati rice and infused with aromatics	1,600

Vegetarian Corner

Baked Cheese, Tomato and Spinach Roll Up A delightful roll of cheese, Juicy tomatoes, and spinach, baked to golden perfection	500
Homemade Fettuccine with Pesto Sauce Fresh pasta tossed in a vibrant and aromatic basil sauce	1,000
Paneer Butter Masala Rich and creamy curry with cubes of cottage cheese simmered in a tomato Gravy with cashewnuts and butter	1,300



Kids Corner

Dino Chicken Nuggets Crunchy chicken bites served with creamy mayonnaise	500
Superstar Spaghetti Spaghetti topped with a rich and flavorful meat ragù	500
Smiles Fries Frenzy Crispy golden fries perfect for snacking and spices, served with love	400
Kids mini Burger/Beef or Chicken	500

Desserts

Tropical Fresh Fruit Platter or Fruit Salad Ask your waiter for the variety of fresh fruits. Accompanied with plain Yoghurt, roasted cashew nuts and fresh mint leaves	800
Banana Split Classic homemade ice cream-based dessert, consisting of peeled banana cut in half. Served with scoops of vanilla ice cream and chocolate sauce	800
Assorted Sorbets Your choice of a frozen fresh fruit dessert (passion fruit, coconut-tamarind or raspberry). Garnished with fruits and fruit puree	1,000
Caramelized Nuts with Vanilla Ice Cream Creamy vanilla ice cream with toffee peanuts, honey, roasted almonds and Swirls of caramel	1,000
Passion for Chocolate Fine rousing, relax, comfort and joy feeling dessert made of vanilla ice Cream and chocolate topping, infused with passion fruit and banana Brunoised served with hot chocolate sauce	700
Blueberry Cheesecake Rich, smooth and creamy cake with a compote of blue and vanilla ice cream	700
Tiramisu KSH 800 Lady fingers dipped in espresso layered on mascarpone cheese. Finished With whipping cream and cocoa powder	800