

Raw Juices and Healthy Drinks

Our fruit and vegetable juices are freshly squeezed and contain no added preservatives or sweeteners

Fresh Fruit and Vegetable Juices

Freshly squeezed Orange (Imported)	12000
Apple	12000
Pineapple	8000
Passion fruit (contains sweetener)	8000
Mango (seasonal)	8000
Local Orange (seasonal)	8000
Watermelon	8000
Avocado	8000
Tender Coconut	6000
Tomato	6000
Carrot	9000
Beetroot	9000

Include a glass of our bespoke fruit and vegetable mocktails as part of a healthy and varied diet.
This is a great way to improve your intake of important nutrients which are vital for your well-being.

Energizers 18000

Up to Date	-	Date, plum and soy
Tropical Delight	-	Mango, banana, pineapple and mint (seasonal)

Immunizers 18000

Easy Morning	-	Carrot, apple, orange, celery and ginger
Very Berry	-	Mixed berries, apple and pineapple

Detox 15000

Healthy Roots	-	Apple, beetroot, ginger and carrot
CCM	-	Cucumber, celery and mint

De - stressors 15000

Veg Relief	-	Tomato, carrot, coriander, broccoli and celery
Life	-	Apple, pineapple, mint and lemon

The Classics 15000

All smoothies are made from fresh fruits with a touch of honey and yoghurt.

Tropicana	-	Pineapple, coconut and banana
Breakfast on the go	-	Banana, oats and honey
Berries all the way	-	Strawberry, raspberry and wild berries (seasonal)
Milk Shakes	-	Vanilla / Chocolate / Coffee / Strawberry / Banana

Lassi 12000

Healthy summer cooler made with yoghurt	
Sweet / Salted / Mango (seasonal)	

Salads and Appetizers

Caesar Salad

Pork bacon, shaved aged parmesan, lettuce, herb focaccia croutons, classic dressing

Grilled Chicken 19000

Grilled Prawns (S) 21000

Farmer Style Greek Salad (V)

Seasonal garden greens, olives, feta and oregano dressing 19000

Avocado and Prawn Salad (S)

Herb poached prawns, avocado, masculine and balsamic dressing 21000

Butter Garlic Tiger Prawns (S)

House greens petit salad 29000

Calamari Rings

Fried (or) grilled with chilli mayo 25000

BBQ Chicken Winglets

Homemade BBQ sauce 22000

Mishkaki

Beef skewered and grilled, pili pili sauce 24000

Cheese Chilli Crostini (V)

Mozzarella, chilli flakes, bell peppers 19000

Glass Noodle and Vegetable Spring Rolls (V)

Served with sweet chilli sauce 19000

Kebabs

Available for Lunch 12 PM to 3 PM, Dinner 7 PM to 11 PM

Ajwaini Fish Tikka

Fish marinated in thymol seeds, yoghurt spiced with Kashmiri chilli 29000

Murgh Tikka

A traditional chicken recipe prepared in the clay oven 29000

Peshawari Paneer Tikka (V)

Cottage cheese marinade in yoghurt, chilli and Peshawari masala 29000

Broccoli Tikki (V)

Pan seared broccoli and potato patty mildly spiced 29000

Soups

Soups served with garlic crostini and house baked bread rolls

Chicken Broth	15000
Infused chicken broth, seasonal vegetables	
Oven Roasted Plum Tomato (V)	15000
Tomato soup, basil pesto drizzle	
Butternut Squash (V)	15000
Raspberry infused cream, ginger oil droplets	

Sandwiches, Burgers and Wraps

Served with choice of French fries or potato wedges and crunchy salad

Classic Club	29000
Pork bacon, shaved chicken, fried egg, lettuce, tomato and cheddar cheese	
Beef Burger	29000
Prime beef patty, toasted bun, braised onions, fried egg and cheese Ask for additional topping - pork bacon	
Chicken Burger	29000
Grilled chicken fillet or crumb fried chicken Toasted bun, lettuce, tomato jam and smoked scarmoza	
Minute Steak Foot Long	21000
Braised mushroom, sautéed onions and homemade mustard	
Mumbai Style Chicken Tikka Sandwich	21000
Chargrilled chicken, onions, bell peppers, cheddar cheese and chilli	
Design your own sandwich	21000
Grilled, toasted or plain, white or brown bread Choice of crisp bacon, tuna, grilled chicken breast Fried egg, lettuce, tomato, gherkins and cheese	
Chicken Kebab Roll	19000
Tortilla bread with chicken, pickled onions, peppers and ground spices	
Cottage Cheese Wrap (V)	19000
Chargrilled cottage cheese, pickled onions and mint sauce	

Pizzeria

Margherita (V) Tomato sauce, mozzarella cheese and fresh basil	19000
Verdure (V) Grilled vegetables, mozzarella cheese and olives	21000
Chicken and Mushroom Tomato, chicken, mushrooms, mozzarella cheese and black olives	29000
Tikka Pizza Chicken tikka, onions, tomatoes, mint chutney and mozzarella cheese	29000
Beef Pepperoni Tomato sauce, beef pepperoni, olives and mozzarella cheese	29000
Seafood Pizza (S) Tomato sauce, fish, shrimps, calamari and mozzarella cheese	35000

Pastas

Choice of Pasta - penne, spaghetti, fusilli, farfalle, macaroni	
Choice of Sauce	
Arrabiata - spicy tomato sauce (V)	24000
Marinara - tomato and basil sauce (V)	24000
Alfredo - chicken, mushroom, cream and herbs	26000
Aglio Olio Peperoncino - chilli, garlic, extra virgin olive oil and tiger prawns (S)	29000
Bolognese - ragout of minced tenderloin and tomato	26000

Grills

Accompanied with buttered vegetables and a choice of French fries or mashed potatoes.
Choice of mushroom sauce, peppercorn sauce, homemade mustard, lemon cream and garlic butter

Kingfish darns	T-bone (or) Rib eye steak	39000
Flame grilled half chicken	Whole fish Changu	
Beef fillet steak	Pork chops	

Seafood Selection

Lobster (S) Mornay or thermidor, served with French fries and house salad	89000
Jumbo Prawns (S) Grilled with lemon and oregano marinade Served with chili coconut sauce, vegetables, French fries and house salad	69000
Tiger Prawns in Coconut shell (S) Prawns cooked in mild spiced coconut and mustard spiced curry sauce Served with steamed basmati rice and house salad	69000
Grouper Fish n Chips Crumbed or traditional batter fried fish Served with chips and tartar sauce with lemon	39000
Scottish Salmon Green pea mash, garlic buttered vegetables, saffron sauce	39000
Seafood Platter (Serves 2) (S) Seagull lobster, jumbo prawns, whole tilapia, calamari rings and snapper fillet Served with French fries, house salad and lime wedges Sauces – Lemon butter, Swahili pili pili and tartare sauce	159000

Local Favorites

Accompanied with kachumbari, choice of French fries / Ugali / Fried Banana/ Mashed Potato

Sato Kuchoma Grilled tilapia with ginger, garlic and pepper marinade Served with lemon butter sauce	35000
Kuku Kuchoma Grilled chicken with garlic, lemon and pepper marinade	35000
Nyama Choma Grilled beef with ginger, garlic and herbs marinade	35000
Mchemsho of the day Traditional Swahili broth, served with maandazi	35000

Indian Selection

Tandoori breads available during Lunch 12 PM to 3 PM - Dinner 7 PM to 11 PM

Indian food will be served with a bowl of steamed rice, 1 pc naan or roti

Onion and cucumber salad and poppadom

Malabar fish curry 39000

Fish cooked in ground spices and coconut

Lamb roganjosh 39000

A classic Kashmiri style lamb cooked with intensely hot and fragrant spices

Murgh makhani 39000

Boneless tandoori chicken cooked in rich tomato and butter sauce

Paneer butter masala (V) 39000

Cottage cheese cooked in onion and tomato sauce

Phaldaari kofta curry (V) (N) 32000

A unique vegetable kofta curry prepared from raw bananas,
spring vegetables and spices simmered in a rich gravy

Achari subz meloni (V) (N) 32000

Mixed vegetables cooked in onions, cashew gravy flavoured with pickling spices

Dal (V) 27000

Makhani - Black lentil cooked with butter and rich cream

Tadka - Yellow lentil gravy tempered with spices

Awadhi Dum Biryani 39000

Lamb 39000

Chicken 32000

Subz (Vegetable)

Served with raita, pickle, poppadom and salad

Indian Breads 3000

Naan / Tandoori Roti / Paratha 5000

Garlic naan 9000

Cheese kulcha 9000

Stuffed Amritsari kulcha 12000

Aloo Paratha – served with pickle and yoghurt

Sides 12000

Steamed basmati rice

Mashed potato

French fries

Potato wedges

Fried onion rings

Ugali

Mahargwe

Yoghurt plain

Raita mixed vegetable

Steamed vegetable

Desserts

Artisan Cheese Platter A selection of international cheese with fresh and dried fruit, crackers	25000
Coffee Bean Brulee Pistachio biscotti and spiced berries	18000
Chocolate Walnut Brownie (N) Raspberry sauce, vanilla ice cream	18000
Passion Fruit Caramel Custard Strawberry compote and whipped cream	18000
Two Scoops of Ice Cream Selection of ice cream - vanilla, chocolate, strawberry	18000
Fresh Cut Fruit and Berries Selection of seasonal cut fruits and berries	18000
Pastry of the day (Please ask staff for details)	9000

**Outside food and beverages are not allowed
Please demand for a VAT receipt whilst paying**