

HOT BEVERAGES

Fresh Kenyan coffee	KSH 700
Kenyan /Masala Tea	KSH 650
Cappuccino/Latte	KSH 700
Herbal teas Infusions/ Brewed Tea	KSH 500
Hot Chocolate	KSH 700
Hattons Dawa	KSH 750
Americano/Double Espresso	KSH 600
Single Espresso	KSH 450



BREAKFAST



CHOICE OF FRESHLY PRESSED JUICES **KSH 650**

Orange, Passion, Pineapple, Watermelon

MIXED FRUIT SMOOTHIE **KSH 800**

Thick, creamy beverages usually blended from puréed fruits, yoghurt, nuts and milk.

A PLATE OF SEASONAL FRUITS **KSH 800**

Slices of the season's select fruit and berries

POWER BREAKFAST BOWL **KSH 2,000**

Made from rolled oats, nuts, seeds, and dried fruits that are baked until it's crunchy. Complimented with fresh fruit salad, chia seeds and served with yoghurt or milk

ASSORTED CEREALS **KSH 800**

Muesli, weetabix, cornflakes, coco pops, bran flakes,

YOGHURTS **KSH 650**

Choice of natural or assorted fruit flavours (2 pcs)

CHEF'S MORNING BAKERY BASKET **KSH 1,350**

Choice of freshly baked croissants, Danish pastries, pan au chocolat, vanilla muffin

VEGETARIAN /GLUTEN FREE **KSH 1,950**

Paneer scrambled with chick pea and sweetcorn fritters nested on roasted bell peppers

PLATE OF ROOT VEGETABLES **KSH 1,500**

Steamed arrowroot, sweet potatoes, cassava roasted butternut.

BUTTER MILK PANCAKE **KSH 950**

Topped with bananas, fresh berries and syrup

BELGIAN WAFFLE **KSH 1,350**

Golden deep pocket waffle, whipped cream, warm maple syrup and strawberries

Our food may contain milk, eggs, soya, sea shells, pork, nuts, alcohol, peanuts, and butter.
Please let your server know of any health and dietary concerns.



Breakfast starts from 6:00am to 10:30am

BREAKFAST



CHARCUTERIE & CHEESE

KSH 2,500

Selection of assorted cold meats and international cheeses
Served with assorted green leaves and pickled vegetables

A TASTE OF KENYA

KSH 2,500

Consisting of steamed arrowroot, sweet potatoes
stewed matoke, pigeon peas in coconut, boiled eggs
creamed spinach accompanied with wimbi porridge
And Swahili doughnuts (mahamri)

INTERNATIONAL BREAKFAST

KSH 3,500

Choice of chilled fruit juice, fresh fruits, selection of
cold cut & cheese Cereals, pastries& bread, eggs,
sausages (beef, chicken or pork), tomato, mushroom,
baked beans, and roast potatoes

EGG DISHES

EGGS BENEDICT

KSH 2,850

Two poached eggs and crispy bacon, nested on a toast
bread filled with mushroom and onions topped with classic
hollandaise sauce,

HEALTHY OPTION

KSH 1,350

Two poached eggs set on whole meal toast with a
compliment of avocado, grilled tomato, wilted baby
spinach and side salad,



EGG-WHITE OMELETTE

KSH 450

With mushroom and bell peppers served with
low-fat mozzarella and sliced tomatoes

BUILD YOUR OWN OMELETTE

KSH 450

Garlic, ginger, onion, mushroom, pimentos, coriander

Cheddar cheese

KSH 650

Ham

KSH 650

Bacon

KSH 650

Please let your server know of any health and dietary concerns.

SOUPS



ROASTED TOMATO, BELL PEPPER

KSH 1,000

Oven roasted plum tomato and bell peppers simmered with herbs and topped with basil croutons

CREAM OF WILD MUSHROOM

KSH 1,400

Puree of porcini, portobello, button and oyster mushrooms topped with fresh cream

FISHERMAN'S BISQUE

KSH 1,750

A velvety medley of Malindi fish and seafood combined to perfection and served with chunks of red snapper, prawns and calamari.

CREAMY PUMPKIN AND BUTTERNUT

KSH 1,000

Roasted butternut squash and pumpkin with a hint of ginger.

BEEF TEA WITH CORIANDER AND CHILLI

KSH 1,000

Clear beef broth slow cooked and infused with black pepper corn, mild chili and coriander

CLEAR PISCES SOUP

KSH 1,400

A refreshing, mildly spiced red snapper fish soup simmered gently with mire poix, fresh tomatoes, herbs and fennel then reduced with Pernod and white wine.

CLEAR CHICKEN AND NOODLES

KSH 1,150

Thai-inspired clear chicken soup with egg noodles topped with aromatic herbs

Soup is served with a bread basket (seeded, plain & whole meal) and butter.

SALADS

CHARRED SWEETCORN, CHICK PEAS AND AVOCADO

KSH 1,000

Pan seared sweetcorn and chick peas blackened to perfection and served with avocado chunks, pomegranate and mustard vinaigrette.

BALSAMIC GRILLED VEGETABLE SALAD WITH FETA CHEESE

KSH 1,150

Charcoal grilled courgette, eggplant, asparagus, cherry tomatoes and bell pepper topped with Kenyan farm feta and a thick balsamic reduction

ROASTED BEETROOT, ORANGE AND GOAT CHEESE

KSH 1,150

Oven roasted baby beetroot with orange segments and goat cheese crumble topped with a citrus dressing, orange juice and olive oil.



GARDEN WEIGHT WATCHER'S CHOPPED HOUSE SALAD

KSH 1,300

Garden fresh seasonal vegetables and grilled portobello mushrooms tossed with vinaigrette dressing and toasted pumpkin, sunflower seeds & pomegranate.

THE CLASSIC CHICKEN CAESAR SALAD

KSH 1,800

Succulent grilled chicken breast strips with crispy lettuce, croutons and bacon topped with parmesan shavings and served with our signature Caesar dressing. (Contains anchovies)

Please let your server know of any health and dietary concerns.

LIGHT BITES/ APPETIZERS

BEEF/ CHICKEN SAMOSA (2PCS)

KSH 800

Spicy beef/ Chicken samosas served with a sweet chilli dip and lime wedges

VEGETABLE SAMOSA/ SPRING ROLL

KSH 800

Duo of Jumbo vegetable samosa/ spring rolls with a sweet and sour soy sauce reduction.

SPICY CHICKEN WINGS

KSH 1,900

Spicy chicken wings oven roasted to perfection with a spicy rub served with sweet chilli dip



FISH & SEAFOOD

SEAFOOD PLATTER (For two)

KSH 9,500

Lobsters, king prawns, calamari, octopus and fish fillet served with coconut rice and lemon butter sauce

Half portion

KSH 5,500

WHOLE TILAPIA

KSH 2,700

Whole tilapia deep fried and cooked Kenyan style. Served with ugali and creamed spinach.

THE CLASSIC FISH AND CHIPS

KSH 2,850

Fried tilapia fillet deep fried in batter and served with crispy chips, mixed salad and tartar sauce

KING PRAWNS

KSH 5,500

King prawns charcoal grilled to perfection and served with steamed market vegetables, mango salsa and accompaniment of your choice and lemon butter sauce



RED SNAPPER FILLET

KSH 3,500

Malindi red snapper fillet marinated with garlic and herbs served with lemon butter sauce, sautéed vegetables and accompaniment of your choice

HEALTHY OPTION

POACHED CHICKEN BREAST

KSH 2,100

Skinless chicken breast gently simmered in a rich vegetable broth and served with wilted baby spinach and accompaniment of your choice.

PAN SEARED SALMON FILLET

KSH 6,500

Pan seared Norwegian salmon fillet skin-on with a lemon and herb sauce served on a bed of steamed veg and accompaniment of your choice.

FULL KUKU KIENYEJI

KSHS 7,500

Organic chicken cooked until soft with fresh tomatoes, onion, garlic and fresh coriander traditionally. Served with ugali and creamed spinach.

Half kuku kienyeji

KSHS 4,500

ACCOMPANIMENTS: A choice of brown ugali, brown rice, steamed parsley potatoes and brown chapati.

Please let your server know of any health and dietary concerns.

FROM THE GRILL



KENYAN MIXED GRILL PLATTER **KSH 9,000**

(enough for a family of 4)

Pork ribs(150gm), beef medallions(4pcs), goat skewers (4pcs), chicken lollipop(4pcs) ,2 pieces choma sausages and mini lamb chops(4 pcs) served with kachumbari, accompaniment of your choice and sauce of your choice.

Half portion **KSH 5,000**

HONEY AND GARLIC PORK CHOPS **KSH 2,850**

A must try succulent pork chops served with sweet and sour sauce

BRAISED OSSOBUCO **KSH 2,250**

Cow shanks braised for 6 hours in a rich tomato, white wine and herb sauce served with sautéed garden vegetables and accompaniment of your choice

LEMON BABY CHICKEN **KSHS 2,850**

Packed with tropical flavors thanks to fresh lemon, coriander seeds, and thyme,served with rosemary and pot wine reduction.

T-BONE STEAK **KSH 3,500**

350 gm aged T-bone steak served with a herb butter Café de Paris, sautéed garden vegetables, black pepper sauce and accompaniment of your choice.
500 gm. **KSH 4,600**

THE SUPER BEEF FILLET STEAK **KSH 3,500**

200 gm charcoal grilled tender and juicy beef fillet steak with mustard, herbs, peppercorn, and garlic grilled to your preference. Served with sautéed garden vegetables, black pepper sauce and accompaniment of your choice.

GRILLED LAMB CHOPS **KSH 3,500**

Pieces of lamb loin chops grilled to your preference and served with a minted red wine jus, sautéed greens and accompaniment of your choice.



ACCOMPANIMENTS:

Sautéed potatoes, French fries, roasted potatoes, whole baked potatoes, mashed potatoes, steamed rice, vegetable fried rice, chapati or ugali

FROM THE TANDOOR OVEN AND CURRIES

A TASTE OF INDIA: A combination of some of the finest dishes from India cooked mild, medium or hot spicy.

DHAL MAKHANI **KSH 1,500**

Black lentils slow cooked in cream and butter with aromatic spices.

MUTTON ROGAN JOSH **KSH 2,500**

Mutton cubes slow cooked in a mildly spiced curry sauce of garlic, ginger and aromatic spices.

MUSTARD FISH **KSH 2,500**

Tilapia chunks marinated in mustard sauce and spices and cooked in tandoor oven- From East India

PANEER TIKKA MASALA **KSH 2,500**

Cottage cheese marinated in tikka spices and char-grilled in tandoor oven and simmered in a rich creamy tomato curry sauce.



BUTTER CHICKEN **KSH 2,500**

Marinated in spices and yoghurt, finished in a creamy tomato curry sauce

Please let your server know of any health and dietary concerns.

BURGERS, WRAPS AND SANDWICHES

BEEF / CHICKEN BURGER

KSH 2,100

Flame-grilled beef Pattie or chicken breast topped with juicy tomatoes, fresh cut lettuce, creamy mayonnaise, Pickles, and sliced white onions on a soft sesame seed bun. Served with French fries.

VEGETABLE BURGER

KSH 1,550

A must try vegan burger patty grilled with barbecue sauce and topped with tomato slices, lettuce and caramelized onions. Served with coleslaw and French fries or onion rings.

CHICKEN WRAP

KSH 2,100

Chili infused strips of chicken and vegetables wrapped with house made tortilla and served with French fries and coleslaw.

Extra toppings:

Fried egg/ cheese/ bacon/ mushrooms

KSH 800



BLT SANDWICH

KSH 2,100

Toasted bacon, lettuce, and tomato sandwich served with French fries or onion rings and coleslaw salad.

HAM, CHEESE & TOMATO SANDWICH

KSH 2,350

Melty cheddar cheese, ham and tomato sandwich served with French fries and coleslaw.

MEDITERRANEAN VEG SANDWICH **KSH 1,550**

Garlic and herb-infused grilled eggplant, bell pepper, carrot and baby marrow in focaccia bread and basil pesto. Served with French fries or onion rings and coleslaw.

PIZZA & PASTA

PIZZA MARGHERITA

KSH 1,550

Homemade tomato sauce with grilled tomatoes, mozzarella and basil.

VEGETABLE PIZZA

KSH 1,700

Grilled courgette, bell peppers, mushroom, onions, olives and mozzarella cheese

CHICKEN AND AVOCADO

KSH 2,100

Succulent chicken strips with ripe avocado topped with mozzarella cheese

MEAT LOVERS PIZZA

KSH 2,350

Italian salami, ham, bacon, Italian sausage, bolognaise and mozzarella cheese.

PASTA CARBONARA

KSH 2,350

A classic Italian dish perfectly cooked with garlic, crispy bacon, parmesan cheese and finished with cream.



Please let your server know of any health and dietary concerns.

TOTO'S CORNER



PASTA

Penne, fusilli or spaghetti served with either bolognaise sauce, chunky tomato sauce or creamy white sauce and topped with parmesan shavings.

KSH 1,100

FISH FINGERS

Red snapper goujons served with French fries and mayonnaise.

KSH 1,100

MINI BURGER

Mini burger of your choice served with French fries and mayonnaise

KSH 1,100



CHICKEN NUGGETS

Deep fried breaded chicken breast chunks served with French fries and sweet barbecue sauce.

KSH 1,150

Veggie options for children: Carrots & cucumber sticks, glazed carrots, garden peas and tomato wedges

EXTRA SIDE ORDERS @KSH. 800

DESSERTS



BLACK FOREST CAKE

The irresistible chocolate sponge cake with a rich cherry filling with layers of sponge cake sandwiched with whipped cream and cherries.

KSH 1,600

RED VELVET

A healthy option (free of food colour) red velvet cake made with beetroot puree and rich cocoa, layered with ermine icing.

KSH 1,400

MOIST CHOCOLATE GATEAU

A rich, chocolatey and decadent gâteau with layers of sponge and ganache

KSH 1,400

MIXED BERRY CHEESE CAKE

A blend of strawberries, rasp berries and blueberries with cream cheese chilled to perfection

KSH 1,600

LEMON PIE

Unbelievably creamy lemon pie with tangy lemony goodness!

KSH 1,150

CARROT CAKE

Incredibly moist, sweet and flavourful carrot gâteau with a white cream cheese frosting

KSH 1,400

CHOCOLATE BROWNIE

A fudgy, chocolate baked confection finished with a shiny gloss. Served with a scoop of strawberry ice cream.

KSH 1,400

MOLTEN CHOCOLATE LAVA

A popular dessert that combines the elements of a chocolate cake and a souffle. Served with a scoop of vanilla ice cream

KSH 1,400

VANILLA CRÈME BRULEE

A classic, rich, custard-based dessert topped with a layer of brittle caramelized sugar

KSH 800

HOME MADE TIRAMISU

A classic, coffee-flavoured Italian dessert made of savoiardi biscuits dipped in strong coffee, layered with a whipped mixture of eggs, sugar and mascarpone cheese, flavoured with cocoa.

KSH 1,600

TROPICAL FRUIT SALAD

A medley of minted fresh tropical fruits topped up with mixed berries

KSH 1,000

Please let your server know of any health and dietary concerns.

ICE CREAM

CHOCOLATE

KSH 900

STRAWBERRY

KSH 900

VANILLA

KSH 900

PISTACHIO

KSH 900



MILKSHAKES



CHOCOLATE

KSH 1,000

STRAWBERRY

KSH 1,000

VANILLA

KSH 1,000

PISTACHIO

KSH 1,000

SELECTION OF SAUCES

BUTTERSCOTCH

A slowly heated butter and brown sugar sauce finished with heavy whipping cream

CHOCOLATE

A versatile, thick chocolate sauce made with dark chocolate, sugar, butter and heavy cream

CUSTARD

A rich and creamy but light premium custard sauce that accompanies different desserts

STRAWBERRY COULIS

A strained, smooth, thin and delicious strawberry puree

Please let your server know of any health and dietary concerns.

CAKES MENU

PRICE PER KG



ORANGE CAKE

Made with fresh orange juice, zest, and a crunchy orange glaze topping. This ultimate cake recipe packs a citrus punch in every bite

KSH 3,500



CHOCOLATE TRUFFLE

A very chocolatey and moist fudge cake made with both melted chocolate and cocoa, topped with chocolate ganache.

KSH 4,000



RED VELVET CAKE

Traditionally a red, red-brown, crimson, or scarlet-coloured chocolate layer cake, layered with ermine icing.

KSH 3,500



WHITE FOREST CAKE

A fluffy white sponge cake layered between cherry filling and a white chocolate whipped cream frosting.

KSH 3,000



FRUIT CAKE

A cake made with candied or dried fruit, nuts, and spices and optionally soaked in vanilla sugar or spirits.

KSH 4,500



CARROT CAKE

This rich and moist spice cake full of grated carrot and toasted pecan nuts, has great flavor especially when covered with a tangy sweet cream

KSH 4,000



BLACK FOREST CAKE

This deliciously moist cake cut above the rest with homemade whipped cream, rich chocolate ganache, and sweet spiked cherries

KSH 3,000

Please let your server know of any health and dietary concerns.

LATE NIGHT

LIGHT BITES/ APPETIZERS



HAM, CHEESE AND TOMATO SANDWICH

Melty cheddar cheese, ham and tomato sandwich served with French fries and coleslaw.

KSH 2,350

CHICKEN WRAP

Chili infused strips of chicken and vegetables wrapped with house made tortilla and served with french fries and coleslaw.

KSH 2,100

BEEF/ CHICKEN SAMOSA (2PCS)

800.00

Spicy beef/ Chicken samosas served with a sweet chilli dip and lime wedges

VEGETABLE SAMOSA/ SPRING ROLL

800.00

Duo of Jumbo vegetable spring rolls with a sweet and sour soy sauce reduction.

SPICY CHICKEN WINGS

KSH 1,900

Spicy chicken wings, oven roasted to perfection with a spicy rub and served with sweet chilli dip



MAIN COURSES

BRAISED OSSOBUCO

KSH 2,250

Cow shanks braised for 6 hours in a rich tomato, white wine and herb sauce. Served with sautéed garden vegetables and accompaniment of your choice.

BEEF BURGER

KSH 2,100

BEEF / CHICKEN BURGER

Flame-grilled beef pattie or chicken breast topped with juicy tomatoes, fresh cut lettuce, creamy mayonnaise, pickles and sliced white onions on a soft sesame seed bun. Served with French fries

THE SUPER BEEF FILLET STEAK

KSH 3,500

200 gm charcoal grilled tender and juicy beef fillet steak with mustard, herbs, peppercorn, and garlic grilled to your preference. Served with sautéed garden vegetables, black pepper sauce, and accompaniment of your choice.



Please let your server know of any health and dietary concerns.