

ENTREES

Chili Paneer Tikka skewers 800 (V)

Sweet Peppers and Paneer, Mint Chutney

Hawaiian Salmon and Tuna Poke bowl 1200/1800^{NEW}

Marinated and served over sushi rice

Smoked Salmon 'Nicoise' 1700

Marinated Haricot Vert, Olives, Cherry Tomatoes, Potato and Egg,

Vinaigrette

Calamari 900/1100

Deep fried salt and pepper Squid with spicy Piquante sauce

King Scallops 2500

Skirted with streaky Bacon on Beetroot Risotto

Parmesan Chardonnay, Lump fish Caviar

SOUPS

Slow roasted Butternut Squash soup 750

Chantilly Cream

Cream of Tomato and Basil 600

Light puree of Truffled Field Mushrooms and wild Sage 750

"Pho Bo" 750

Vietnamese Beef rice Noodle soup

SALADS

"Horiatiki" Greek salad 700

Black Olives, English Cucumber, Feta and Tomato

Mezze Platter 1100 (V)

Grilled Vegetables, Tabbouleh, Baba Ganoush, Falafel and Hummus

Homemade Pita bread

Quinoa salad with grilled Halloumi and Cucumber 1200 (N, V)

Pomegranate, Dill, Mint, Avocado and Almonds, Olive oil dressing

Chicken Caesar Salad 800 / 1400

Josper grilled Chicken with Lettuce, Croutons, Anchovies,

Egg and Parmesan | Caesar dressing

PASTA

Choice of Penne, Tagliatelle, or Spaghetti

(Gluten free pasta also available)

Gamberi 1600 (N)

Tiger prawns with fresh Tomato dices, Pesto and green Chillis

Sugo 1200 (V)

Homemade fresh Tomato, Garlic and Basil sauce

Bolognese 1300

Minced Beef ragout

THE BRASSERIE

RISOTTO

Risotto Zucca 1200 (V)

Roasted Butternut, Garden Peas, Pumpkin seeds and Rocket

Risotto Al Polo 1700

Chicken pieces with Mushrooms and Spinach

FISH AND SEAFOOD

'Posh' Fish and Chips 1600

Breaded Salmon, Tartare sauce

Stir fried baby Octopus and Calamari 1600^{NEW}

With Vegetables, Soy and Oyster sauce, Rice Noodles

Fresh Deep-fried Lake 'Ngege' 1700

Whole Tilapia served with Tomato basil salsa, Kale and Ugali

Red Snapper "Creole style" 1600

Simmered in a fragrant Coconut curry sauce, Basmati Rice

Four spice Seared Atlantic Salmon fillet 'A la Plancha' 2500 (A)^{NEW}

On Sautéed Potatoes, Asparagus and Mushrooms, Nantua sauce

Drama King Prawns Skewer 2500

Marinated King Prawns with wild Rice, Chapati and Masala sauce

"Key West" Seafood plate 2800

Seared Tuna, Prawns, Calamari, and Lobster tail

MEAT AND FOWL

Cheesy Parmesan Chicken 1400

Garlic Mashed Potatoes, Marinara sauce and Spinach

Shredded Teriyaki Duck 1800

Jasmine rice and Bok Choy

Whole Tandoori Spring Chicken 2400

Served with spicy mixed Dhal, Steamed Rice, Chapati

Braised Lamb Shank 1800

Served on sweet Potato and garden Pea mash, red wine Lamb glaze

Harisa Spice sliced Rack of Lamb 2000^{NEW}

Sumac roast Vegetables and Cous Cous, Mint Gravy

Grilled Pork Chops "Tartufata 1600 (P)^{NEW}

Garlic Mash, steamed Broccoli and Apple sauce

KEY: A – Alcohol, N – Nuts, P – Pork, V – Vegetarian

All menus are completely dictated by seasonality and therefore can change according to market availability.

All prices are inclusive of VAT, catering levy and service charge.



BURGERS & WRAPS

(In a Sesame bun)

The Hemingways Burger 1700

Josper grilled Beef burger in Sesame bun with Gherkin, Lettuce

Onion and Tomato (add Cheese, Bacon)

'Peri Peri' Chicken and Avocado Burger 1500^{NEW}

In a bun with side salad

The Hemingways Club Sandwich 1300 (P)

Josper grilled Chicken breast, Bacon, Lettuce, Tomato and Egg

Meaty Wraps/ Burritos 1300

With your choice of Chicken or Beef, Tomato salsa

And Tahini Yogurt

Tandoori Marinated Halloumi Cheese wrap 1000 (V)

Spicy Kachumbari and Raita

HEMINGWAYS TASTE OF INDIA

Masala Butter Chicken 1500

Tender pieces of Chicken Tikka cooked in a mild Tomato sauce

Boneless Gosht Bhuna 1400

Pieces of Lamb sautéed with onions, Ginger, green Peas and Spices

Nawrattan Korma 900 (V) (N)

Nine fresh vegetables with Cashew nuts

In a mildly spiced thick yoghurt sauce

(All above served with Basmati rice, Chapati and Spicy mixed Dhal Mango chutney, Raita and homemade chili)

JOSPER GRILL

All of our meat from the Josper selection is cooked on a special Josper oven that gives a unique flavour by cooking over the finest burning embers [Our beef is 21-days aged]

Please allow 30 mins cooking time depending on your choice of cut and degree of cooking.

250g Beef Fillet 2300

350g Top Sirloin 3000

350g New York Strip 3000

400g T-bone Steak 3000

550g Hemingways Rib Eye on Bone 3200

[Above Prices include Fries or Garlic Mash, Mixed Vegetables and your choice of sauce]

SAUCES

Béarnaise (A), Café de Paris Butter, Red Wine (A), Peppercorn sauce (A)