

## STARTERS

Chili Paneer Tikka Skewers 800 (V)

Sweet Peppers and Paneer, Mint Chutney

Peruvian Fish Ceviche 1000

Mildly Spiced with Sweet Potato, Sweet Peppers, and Red Onions

Immersed in "Leche de tigre" Tiger's Milk

Carpaccio of cured Beef tenderloin 1400

Mixed Greens and Aged Parmesan Shavings

French-Japanese Fusion of Seared Tuna Tataki 1500

Deconstructed "Nicoise" Salad, Tatami Sauce

"Goong Sarong" 1800

Deep Fried Prawns in Crisp Vermicelli, Chinese Dipping Sauce

Calamari 1100/1300

Deep Fried Salt and Pepper Squid with Spicy Piquante Sauce

Large is Served with Fries and Green Salad

King Scallops 2500

Skirted with Bacon on Pearl Barley Risotto, Coconut Citronelle Espuma

## SOUPS

Slow Roasted Butternut Squash 800

With Paprika Pepitas and Chantilly Cream

Cream of Tomato and Basil 600

Light Puree of Truffled Field Mushrooms and Wild Sage 750

Japanese Seafood Ramen 1000

Shrimps, Calamari, Noodles, Carrots, Scallions, Broccoli, Garlic Chips and Chili Oil

## SALADS

"Horiatiki" Greek Salad 800 (V)

Black Olives, English Cucumber, Feta and Tomato

Moroccan Mezze Platter 1200 (V)

Globe Artichoke Hearts, Cubed Feta, Olives, Falafel, Hummus, Pomegranate Seeds, Sundried Tomatoes Tzatziki and Pita Bread Wedges

Marinated Tofu with Quinoa Buddha Bowl 1300 (V)

Over Stir-fried Edamame, Red Cabbage, Chick Peas, Avocado, and Sweet

Potato Dressed with Oriental Ground Nut Sauce

Cobb Salad 1500 (V)

Organic Greens, Baby Tomatoes, Carrots, Radish, Egg, Sweet Corn,

Chicken, Avocado and Blue Cheese 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)

Lobster and Garden Pea 2100 C

Lobster with Fresh Tomato Dices, Pesto and Green Chillis

Sugo 1300 (V)

Homemade Fresh Tomato, Garlic and Basil Sauce

Bolognese 1400

Minced Beef Ragout

# THE BRASSERIE

## RISOTTO

Risotto Zucca 1200 (V)

Roasted Butternut, Italian Spinach, and Pumpkin Seeds

Green Risotto Gamberi 1800 (N)

Prawns, Cashew Nut Pesto, Cherry Tomato and Green Beans

Risotto Al Polo 1700

Chicken Pieces with Mushrooms and Spinach

## FISH AND SEAFOOD

Breaded Salmon and Chips 1700

Breaded Salmon, Tartare sauce

Stir Fried Baby Octopus and Calamari 1700

With Vegetables, Soy and Oyster Sauce, Rice Noodles

Fresh Deep-fried Lake 'Ngege' 1700

Whole Tilapia served with Tomato basil salsa, Kale and Ugali

Seychellois Coconut fish Curry with Moringa 1600

Simmered in Aromatic Spiced Coconut Milk, steamed Rice

Salmon fillet "Florentine" 2600

Seared and served with sautéed Italian Spinach and Mushrooms in a white wine sauce | Chateaux Potatoes

Drama King Prawns Skewer 2900

Marinated King Prawns with wild Rice, Chapati and Masala sauce

"Key West" Seafood plate 3200

Seared Tuna, Prawns, Calamari, and Lobster tail

## MEAT AND FOWL

Cheesy Parmesan Chicken 1700

Over sautéed Italian Spinach and Garlic Mash, Marinara Sauce

Slow cooked Asian inspired Duck 2000

Stir fried veggies and Jasmine rice

Whole Tandoori spring Chicken 2400

Spicy Lentils, Kachumbari and sultana brown Onion rice

Slow cooked Beef Short Rib 1800

Over roast garlic Mashed Potatoes, roast vegetables

Broiled Beef Fillet steak "Retro style" 2700

Served in a creamy pepper corn sauce, Gratin Potatoes

Braised Lamb Shank 1800

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

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.



Harisa Spice sliced Rack of Lamb 2200

Roast Vegetables and Lyonnaise Potatoes, Mint Gravy

Grilled Pork Chops 1600

Buttered Vegetables and Potato Mousseline

Caramelized Pineapple Relish

## BURGERS, SANDWICHES & WRAPS

Uruguayan Steak and Egg Sandwich 'Chivito' 1600

Beef Steak, Bacon, Mozzarella, Tomato, and side salad

'Peri Peri' Chicken and Avocado Burger 1600

In a bun with Bacon, Cheese and side salad

The Hemingways Burger 1700

Josper grilled Beef burger in Sesame bun with Gherkin, Lettuce

Onion and Tomato (add Cheese, Bacon)

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

Ultimate falafel wrap 1200 (V)

Hummus, Baba Ganoush and Tahini

## HEMINGWAYS TASTE OF INDIA

Instant pot Chicken Karahi 1700

Cubed chicken Tikka cooked with Peppers, Tomatoes, Onions and Mushrooms, sprinkled with freshly ground spices and herbs.

Boneless Gosht Bhuna pieces of Lamb 1700

Sauteed with Onions, Ginger, Garden Peas and roasted Spices

Vegetable Tikka Masala 950 (V)

Mixed vegetables cooked in a Tomato 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 Bavette 2100

250g Beef Fillet 2600

300g Top Sirloin 3200

300g New York Strip 3400

400g T-bone Steak 3500

350g Hemingways Rib Eye – 3900

[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)