

THE DECK MENU

STARTERS

Salmon Tataki

Sesame crusted served with caviar, micro greens, and pickled ginger, Ponzu sauce

- 1800 -

Steak Tartar

Egg yolk, capers, cornichons and shallots
Small served with sourdough and large served with fries and salad

-1800/2100 (sharing) -

Eden Mac n Cheese (VG)

Local honey and roasted grapes, chow chow and sourdough

- 1200 -

Shamba Veggie Platter (V)

Charred vegetables, tabbouleh, baba ganoush, falafel, beet hummus, garden leaves and homemade pita bread

- 1200/1600 (sharing) -

Fish Ramen

Japanese Noodles in a rich flavored broth

- 1000 -

French Cream of Cauliflower (V)

Flavored with tartufata

- 800 -

Chilled Watermelon Gazpacho (VG)

- 700 -

Calamari and Sweet Potato Salad

Rocket and lemon caper salsa

- 1500/1800 (sharing) -

Garden of Eden Salad (V)

Grape tomatoes, walnuts, blue cheese, avocado, red onion, mint and pomegranate
Lemon shallot dressing topped with chia seeds

- 1600 -

MAINS

'Handmade' Squid Ink Linguini

Prawns, squid and half shelled mussels in a rich Napoli sauce with a hint of chili

- 2600 -

Seared Norwegian Salmon

Quinoa salad with cucumber, carrot and roast butternut squash

- 3200 -

Grilled Lamu Jumbo Prawns

Marinated with herbs and lemon, capers sundried tomato butter sauce and corn on the cob

- 4200 -

Pan fried Malindi Sole

Coriander, Pernod and Coconut Veloute, Potato Croquette, Crispy Potato Skins and Fennel

- 2500 -

"Katsu" Fish and Chips

Charred edamame, hand cut fries and wasabi aioli

- 2200 -

Seared Beef Medallion with rustic vegetables

Blistered Asparagus, Caramelized Cherry Tomatoes and Alike Potatoes, Sundried Chimichuri

- 2800 -

Gourmet Eden Rib Eye Beef Burger

Pickled onions, gherkins, lettuce, mustard and garlic mayonnaise

Served with french fries, add bacon lardons, cheese or a fried egg

- 1900 -

Chicken Changezi

Boneless Chicken cooked in coarse aromatic masala and red Chili sauce with a Star Anise and Sultana
Basmati Rice

- 2000 -

Seared Duck Breast

Paired with Tree Tomato and Whisky Jus, Crispy Kale, and Potato Mousseline

- 2400 -

"Persian style" Lamb Chops

Herb rubbed and served with chickpeas and roast vegetables

- 2400 -

Mezze Platter

Cumin scented Lamb Kofta, Falafel, Chicken and veggie skewers, Halloumi with Mango and Oregano, Garlic Chili Prawns, Pita, Kalamata Olives, Tzatziki, and Hummus

- 3200 (sharing) -

VG-Vegan | V-Vegetarian

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

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VEGETARIAN

Gobi Manchurian (VG)

*Roasted cauliflower with a miso and tahini sauce,
with brown rice and a smacked cucumber salad*

- 1500 -

Black Bean Tortillas (V)

*Served with spicy Plantain, Pickled Onions, Coriander
and Feta Salsa, avocado, Crispy Leek*

- 1800 -

Moroccan Vegetable Tagine (VG)

Toasted Almond Flakes and Citrus Cous Cous

- 1700 -

Homemade Eden Potato Gnocchi (V)

*Sautéed with baby Spinach, Mushrooms
and Sweet Corn*

- 1800 -

SIDES

Sweet Potato Wedges

Baked Potato with sour cream

Truffle and Parmesan Chips

Blistered Tenderstem Broccoli with Pumpkin Seeds

Sugar Snaps and Pearl Onions

- 500 -

FORBIDDEN

Crêpes Suzette

*Orange reduction, Grand Marnier Cognac, brown butter,
Vanilla ice-cream*

- 900 -

Homemade Sorbet

Raspberry, Passion or Mango

- 1000 -

Cheese Cake “Dulce de Leche”

Sweet and creamy Cheese Cake with caramel sauce

- 1300 -

Crème Brulee

- 1000 -

Artisan Cheese Board For Two

*Selection of deli hard and soft cheeses, Grapes, Chutneys
and Crackers*

- 1700 -

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