

THE BRASSERIE

ENTREES

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| Royal Tuna Tower <i>Layered Mango and Avocado Salsa topped with Caviar, Crispy Sesame Wontons</i> | 1800 |
| Oak-smoked Norwegian Salmon <i>Pickled Cucumber, Caviar, and seaweed rye bread</i> | 3200 ^{NEW} |
| Seared King Scallops <i>Skirted with Bacon on Squid Ink Risotto, Coconut Citronelle Espuma</i> | 3000(P) |
| Baby Calamari <i>Deep Fried Salt and Pepper Squid with Spicy Piquante Sauce</i> <i>Large is served with Fries and Green Salad</i> | 1600/1800 |
| Chili Paneer Tikka Skewers <i>Sweet Peppers and Paneer, Mint Chutney</i> | 1200 (V) |
| Parma Ham and Melon <i>Paired with a Green Salad</i> | 1500 (P) |
| Carpaccio of cured Beef tenderloin <i>Mixed Greens and Aged Parmesan Shavings</i> | 1700 (N) |

TO START OR TO SHARE

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| Mediterranean Mezze Platter <i>Cauliflower Tabbouleh, Grilled Vegetables, Artichokes, Feta, Falafel, Hummus and Pita Bread, Olives</i> | 2600 (V) |
| Baked Camembert with Cranberries <i>Blistered Asparagus and sliced Baguette</i> | 5000 ^{NEW} |
| Baked Mussels <i>Served with a side green salad</i> | 4500 ^{NEW} |
| Japanese Prawns Tempura <i>Dipping sauce and Prawn crackers</i> | 4500 ^{NEW} |

SOUPS

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| Tom Yum <i>Spicy and sour seafood soup flavored with Citronelle</i> | 1300 |
| Slow Roasted Butternut Squash <i>Paprika Pepitas and Chantilly Cream</i> | 800(V) |
| Light Puree of Truffle Field Mushrooms | 1200(V)X |
| Creamy Chicken and sweet corn Chowder <i>With notes of Lemon grass and Citrus zest</i> | 800 ^{NEW} |

SALADS

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| Caesar Salad <i>Garlic Croutons, Lettuce, Anchovies, Egg and Caesar salad dressing</i> | 1100 |
| Chicken Caesar Salad 1600 or Prawns Caesar Salad 2300 | |
| Green Goddess power salad <i>Haricot Verts, Edamame, Broccoli, Avocado, Pumpkin seeds, Cucumber and garden Peas</i> | 1600 (V) |
| Marinated Tomato and Buratta <i>Served with Lettuce, charred Grapes, Balsamic vinaigrette and toasted Pinenuts</i> | 1700 (VN) ^{NEW} |
| Chilli Chicken, Snow peas and Noddle Salad <i>Pulled chicken, Cashew nuts, Radish, Cucumber, Carrots and sweet chili dressing</i> | 1700(N) ^{NEW} |
| Healthy Bowl <i>Roasted Sweet potatoes, Macadamia nuts, fried Okra, Avocado, Quinoa, Pomegranate, Cherry Tomatoes and Peanut Butter Buddha Sauce, Sesame Lavash</i> | 1700(VN) ^{NEW} |

FISH AND SHELLFISH

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| Seared fillets of Malindi Sole <i>Over Squid Ink Pasta and Charred Veggies, sautéed Shrimp and Shellfish sauce</i> | 3000 ^{NEW} |
| Rock Lobster Curry <i>Simmered in fragrant curry sauce and served with basmati rice</i> | 5000 ^{NEW} |
| Stir Fried Baby Octopus and Calamari <i>With Vegetables, Soy and Oyster Sauce, Rice Noodles</i> | 2200 |
| Fresh Deep-fried Lake 'Ngege' <i>Whole Tilapia served with Tomato Basil salsa, Kale and Ugali</i> | 2000 |
| Seychellois Coconut Fish Curry <i>Simmered in Coconut sauce with Aromatic island spices and herbs, steamed Rice</i> | 2500 |
| Salmon fillet "Florentine" <i>Seared and served with sautéed Italian Spinach, Mushrooms and Chateaux Potatoes Prosecco Foam</i> | 3400(A) |
| Drama King Prawns Skewer <i>Marinated King Prawns with wild Rice and Masala sauce</i> | 4100 |
| "Key West" Seafood platter <i>Seared Tuna, Prawns, Calamari and Lobster tail, Lemon Butter sauce</i> | 4200 |

MEAT AND FOWL

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| Grilled Pork Loin Chops <i>"Rustic style" Brussels sprouts and Potatoes, Tree Tomato Bourbon sauce</i> | 2300 ^{NEW} |
| Whole Tandoori Spring Chicken <i>Spicy Lentils, Kachumbari Sultana Onion Rice</i> | 3000 |
| Slow cooked Asian Inspired Duck <i>Stir fried oriental Vegetables, Jasmine rice</i> | 2300 |
| Slow cooked Beef Short Rib <i>Over roast Garlic mashed Potatoes, roast vegetables</i> | 2300 |
| Braised Lamb Shank <i>Served on sweet Potato and garden Pea Mousseline, red wine Lamb glaze</i> | 2400(A) |
| Nut crusted Rack of Lamb <i>Served with glazed Bok Choy and Smashed Young Potatoes, Pineapple Mint Jus</i> | 2700(N) ^{NEW} |

FROM OUR JOSPER OVEN

Our meat from the Josper selection is cooked in a special Josper oven that gives a unique flavor by cooking over the finest burning embers

[Our beef is 21-days aged]

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

250g Beef Fillet 2600

350g New York Strip 4000

450g T-bone steak 4500

400g Hemingways Rib Eye - 4600

[Include Fries or Garlic Mash, Mixed Vegetables and your choice of sauce]

SAUCES

Béarnaise (A), Chimichurri sauce, Red Wine gravy (A)
Peppercorn sauce (A)

PASTA & RISOTTO

Choice of Penne, Tagliatelle, or Spaghetti
(Gluten free Pasta also available)

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| Lobster Garden Pea <i>Sautéed in a spicy Pesto sauce, crispy Seaweed</i> | 3200(N) |
| Grape Vodka Napolitano <i>Rich Italian Creamed Tomato sauce</i> | 2000(VA) ^{NEW} |
| Thai Chicken Risotto <i>Chicken pieces with Peppers and Mushrooms in a fragrant Coconut sauce</i> | 1900 ^{NEW} |
| Creamy Vegetable Beet Risotto <i>Broccoli, French beans, garden Peas, Pumpkin seeds and Crisp Kales</i> | 1500(V) ^{NEW} |

BURGERS & SANDWICHES

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| Chicken Tandoori Burger <i>Served in a curried bun, Mango Chutney, Raita, Lettuce and pickled Onions, served with Potato Bhajias</i> | 1900 ^{NEW} |
| Ahi Tuna Steak Burger <i>In a Squid Ink Bun with Avocado, Tomato and Lettuce, Sriracha Aioli</i> | 2100 ^{NEW} |
| Prime Beef Burger <i>Josper grilled patty in a Sesame bun with Gherkins, Tomato and caramelized onions (Add cheese, Bacon or fried egg)</i> | 2000 ^{NEW} |
| The Hemingways Club Sandwich <i>Josper grilled Chicken breast, Bacon, Lettuce, Tomato & Egg</i> | 1900 |

HEMINGWAYS TASTE OF INDIA

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| Vegetable Tikka Masala <i>Mixed vegetables cooked in a Tomato sauce</i> | 1600 (V) |
| Instant pot Chicken Karahi <i>Cubed chicken Tikka cooked with Peppers, Tomatoes, Onions and Mushrooms, sprinkled with freshly ground spices and herbs</i> | 2400 |
| Authentic Rogan Josh <i>An Indian Lamb curry with a heady combination of intense spices in a creamy tomato curry sauce</i> | 2300 ^{NEW} |

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

VEGETABLE/PLANT BASED

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| Black Bean Veggie Burger <i>Topped with Tomatoes, Onions and Lettuce in a Bun, sweet Potato chips</i> | 1600(N) ^{NEW} |
| Mung Bean and Cauliflower Tarka Dhal <i>with Pomegranate, Cumin scented pilaf rice, poppadum, chutneys and salad</i> | 1800 ^{NEW} |
| Vegan Barley Risotto <i>With caramelized Carrots and grated Walnuts</i> | 1900(N) ^{NEW} |