

ENTREES

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
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 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

Fish Platter “Omakase Nikkei” <i>Peruvian Octopus, marinated Tuna Mango Ceviche and Mushroom Avo salad</i>	3500 ^{NEW}
Baked Camembert with Cranberries <i>Blistered Asparagus and sliced Baguette</i>	3000
Japanese Prawns Tempura <i>Dipping sauce and Prawn cackers</i>	2800
Mediterranean Mezze Platter <i>Cauliflower Tabbouleh, Grilled Vegetables, Artichokes, Feta, Falafel, Hummus and Pita Bread, Olives</i>	2000 (V)

SOUPS

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)
Creamy Chicken and sweet corn Chowder <i>With notes of Lemon grass and Citrus zest</i>	800

SALADS

Caesar Salad <i>Garlic Croutons, Lettuce, Anchovies, Egg and Caesar salad dressing</i>	1100
Chicken Caesar Salad 1600/ Prawns Caesar Salad 2300/ Salmon Caesar Salad 3000 ^{NEW}	
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)
Chilli Chicken, Snow peas and Noddle Salad <i>Pulled chicken, Cashew nuts, Radish, Cucumber, Carrots and sweet chili dressing</i>	1700(N)
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)

THE BRASSERIE

FISH AND SHELLFISH

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

Grilled Pork Loin Chops <i>“Rustic style” Brussels sprouts and Potatoes, Tree Tomato Bourbon sauce</i>	2300
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)

Lobster Garden Pea <i>Sautéed in a spicy Pesto sauce, crispy Seaweed</i>	3200(N)
Mom’s Rustic Beef Lasagna <i>Pasta layered with Ricotta cheese, meat sauce and Mozzarella cheese Tomato Lettuce salad</i>	2200 ^{NEW}
Grape Vodka Napolitano <i>Rich Italian Creamed Tomato sauce</i>	2000(VA)
Thai Chicken Risotto <i>Chicken pieces with Peppers and Mushrooms in a fragrant Coconut sauce</i>	1900
Creamy Vegetable Beet Risotto <i>Broccoli, French beans, garden Peas, Pumpkin seeds and Crisp Kales</i>	1500(V)

BURGERS & SANDWICHES

Chicken Tandoori Burger <i>Served in a chilli red Bun, pickled cucumber, and Onions, Potato Bhajias</i>	1900 ^{NEW}
Ahi Tuna Steak Burger <i>In a Squid Ink Bun with Avocado, Tomato and Lettuce, Sriracha Aioli</i>	2100
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
The Hemingways Club Sandwich <i>Josper grilled Chicken breast, Bacon, Lettuce, Tomato & Egg</i>	1900

HEMINGWAYS TASTE OF INDIA

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

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

VEGETABLE/PLANT BASED

Avocado and Chickpea Wrap <i>Dressed with Kale Hummus, Sweet Potato</i>	1500 ^{NEW}
Mung Bean and Cauliflower Tarka Dhal <i>With Pomegranate, Cumin scented pilaf rice, poppadum, chutneys and salad</i>	1800
Creamy Vegan Tomato Risotto <i>With Lactose free nutty Parmesan Cheese</i>	1600(N) ^{NEW}