

THE DECK MENU

STARTERS

Salmon Tataki

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

- 2000 -

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

- 3500 -

Seared Norwegian Salmon

Quinoa salad with cucumber, carrot and roast butternut squash

- 3400 -

Grilled Lamu Jumbo Prawns

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

- 5400 -

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

- 3000 -

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

- 2500 -

Chicken Changezi

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

- 2200 -

Seared Duck Breast

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

- 3800 -

"Persian style" Lamb Chops

Herb rubbed and served with chickpeas and roast vegetables

- 2800 -

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

- 4600 (sharing) -

VG-Vegan | 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.

THE DECK MENU

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*

- 1000 -

Ice Cream

Vanilla, strawberry, or chocolate

- 1000 -

Cheese Cake "Dulce de Leche"

Sweet and creamy Cheese Cake with caramel sauce

- 1500 -

Crème Brulee

- 1200 -

Artisan Cheese Board For Two

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

- 1700 -

VG-Vegan | 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.*