

## SALADS

<b>Plant-Powered Quinoa, Tofu Bowl Salad (V)</b>	1700
<i>Tofu, Mixed Greens, Cherry Tomatoes, Cucumber, Avocado, Carrots, Red onion, and Miso Dressing.</i>	
<b>Caesar Salad</b>	1200
<i>Lettuce, Anchovies, Garlic Croutons, Egg Caesar Dressing</i>	
<b>Chicken Caesar Salad</b>	1900
<b>Prawns Caesar Salad</b>	2300
<b>Grilled Halloumi, Watermelon, Avocado (VN)</b>	1700
<i>Walnut, Mint leaves, Cucumber, Citrus Cream Cheese Aioli</i>	
<b>Chilli Chicken, Snow Peas &amp; Noddle Salad (VN)</b>	1900
<i>Pulled chicken, Cashew Nuts, Radish, Cucumber, Carrots Sweet Chili Dressing.</i>	
<b>Marinated Tomato and Buratta (VN)</b>	1800
<i>Served with Lettuce, Charred Grapes, Balsamic Vinaigrette and Toasted Pine Nuts</i>	
<b>Seared Tuna and Quinoa</b>	2000
<i>Layered Cracked Quinoa, Mango and Avocado Salad Topped with Caviar, Garden Gems</i>	
<b>Norwegian Smoked Salmon Rosettes &amp; Avocado</b>	3200
<i>Pickled Cucumber, Soft Boiled Egg, Caviar, and Rye Bread</i>	
<b>Carpaccio of Cured Beef Tenderloin (N)</b>	2000
<i>Thinly sliced Beef, Wild Rocket Leaves, Parmesan Crisp Aged Parmesan Shavings, Balsamic Glaze</i>	

## SHAREABLES (For 2)

<b>Hemingways Seafood Plater with Parmesan Fries</b>	5000
<i>Scotched Tuna Steak, Prawns, Calamari and Lobster Tail, Lemon Butter sauce and Garden Green Salad</i>	
<b>Mediterranean Mezze Platter (V)</b>	2500
<i>Cous Cous, Grilled Vegetables, Charred Artichokes, Feta, Falafel, Smoky Baba Ganoush, Marinated Olives, Hummus and Pita Bread</i>	

## SOUPS

<b>SOUP DU JOUR</b>	900
<i>Chefs' Daily Inspiration</i>	
<b>Light Puree of Truffle Field Mushrooms (V)</b>	1200
<b>Vegetable and Tofu Ramen (V)</b>	1200
<i>Rich Creamy Veg Broth, Tofu, Enoki Mushrooms, Noodles, Sesame Seeds, Coconut Milk</i>	

## ENTREES

<b>Crispy Baby Calamari</b>	1900
<i>Deep Fried Salt &amp; Pepper Squid with Romesco Sauce, Green Salad</i>	
<b>Seared Scallops (P)</b>	3000
<i>Caramelized Scallops, Squid Ink Pasta, Caviar, Shellfish Foam</i>	
<b>Soft Shell Crab Tempura</b>	3500
<i>Crispy soft-shell Crab in Light Tempura with Creamy Acevichada Dip</i>	
<b>Baked Camembert with Cranberries</b>	3000
<i>Goey Baked Camembert Cheese, Herb Greens Drizzled with Truffle-infused Honey, Artisan Bread.</i>	

All meals are completely dictated by seasonality and therefore, can change according to market availability.

## FISH AND SHELLFISH

<b>Pan-seared Halibut, Herb-infused Cous Cous</b>	<b>3200</b>
<i>Haricot Verts, Cherry Tomatoes, Caper Berries, Tropea Onions, Baby Fennel, Cilantro Edamame Pesto</i>	
<b>Spicy Baby Octopus, Calamari</b>	<b>2200</b>
<i>With Rice Noodles, Peruvian Anticuchera Sauce</i>	
<b>Drama King Prawns Skewer</b>	<b>4200</b>
<i>Marinated King Prawns, Wild Rice and Masala Sauce</i>	
<b>Fresh Deep-fried Lake 'Ngege'</b>	<b>2200</b>
<i>Whole Tilapia Served with Warm Tomato Dhania Salsa, Kale and Ugali</i>	
<b>Seychellois Coconut Fish Curry</b>	<b>2200</b>
<i>Simmered in Coconut Sauce with Aromatic Island Spices and Herbs, Steamed Rice</i>	
<b>Crispy Skin Salmon with Prosecco Foam (A)</b>	<b>3600</b>
<i>Seared and served with sautéed Italian Spinach, Mushrooms and Chateaux Potatoes</i>	

## MEAT AND FOWL

<b>Miso-basted Double Chicken Breast</b>	<b>3000</b>
<i>Black Fried Rice, Wasabi Butter with Sake-Merin Pan Jus</i>	
<b>Slow-cooked Asian Inspired Duck</b>	<b>2500</b>
<i>Stir-fried Oriental Vegetables, Jasmine Rice</i>	
<b>Balsamic Glazed Lamb Loin Chops</b>	<b>3000</b>
<i>Baby Bok Choy with Sweet Mash, Mint Pan Jus</i>	
<b>Grilled Pork Rib-eye</b>	<b>2800</b>
<i>Smoked Apple Compote, Roast Vegetables Garlic Mash, Tamarillo Bourbon Sauce</i>	

## 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.

<b>250g Beef Fillet</b>	<b>2600</b>
<b>350g New York Strip</b>	<b>4200</b>
<b>450g T-bone steak</b>	<b>4700</b>
<b>400g Hemingways Rib Eye</b>	<b>4800</b>

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

### SAUCES

Béarnaise (A), Chimichurri Sauce, Red Wine Gravy (A),  
Peppercorn Sauce (A)

KEY: A - Alcohol | N - Nuts | P - Pork | V - Vegetarian | G - Gluten

## PASTA & RISOTTO

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

<b>Lobster Garden Pea (N)</b>	3200
<i>Sautéed in a spicy Pesto sauce, crispy Seaweed</i>	
<b>Mom's Rustic Beef Lasagna</b>	2500
<i>Pasta layered with Ricotta Cheese, Meat Sauce and Mozzarella Cheese, Tomato Lettuce Salad</i>	
<b>Grape Vodka Napolitano (VA)</b>	1900
<i>Rich Italian Creamed Tomato Sauce</i>	
<b>Thai Chicken Risotto</b>	2000
<i>Chicken pieces with Peppers and Mushrooms In a fragrant Coconut Sauce</i>	
<b>Creamy Vegetable Beet Risotto (V)</b>	1700
<i>Broccoli, French Beans, Garden Peas, Pumpkin Seeds and Crisp Kales</i>	

## BURGERS, SANDWICHES & WRAPS

<b>Prime Beef Burger</b>	2000
<i>Josper Grilled Patty, Sesame Bun, Tomatoes, Lettuce, Pickled Gherkins, Onion Jam   Add Cheese, Bacon or Egg</i>	
<b>Crocodile Burger</b>	2200
<i>Squid Ink Bun, Feta Cheese, Dried Cranberries Crumble, Asian Slaw, BBQ Sauce.</i>	
<b>The Hemingways Club Sandwich (P)</b>	2000
<i>Grilled Chicken Breast, Bacon, Lettuce, Tomatoes and Egg</i>	
<b>Grilled Halloumi, Avocado, Spinach, Chickpea Wrap</b>	1800
<i>Sweet Potato Wedges, Kale Hummus Spread</i>	

## HEMINGWAYS TASTE OF INDIA

<b>Whole Tandoori Spring Chicken</b>	3000
<i>Spicy Lentils, Kachumbari, Sultana Onion Rice</i>	
<b>Chicken Saagwala</b>	2400
<i>Boneless Chicken, Tempered Spinach Sauce</i>	
<b>Authentic Rogan josh</b>	2400
<i>Lamb Curry, Creamy Tomato, Fenugreek curry</i>	
<b>Rock Lobster Curry</b>	5000
<i>Lobster Tail Tempered with Indian Spices in Fragrant Curry Sauce</i>	
<b>Paneer Corn Makhani (V)</b>	2000
<i>Cottage Cheese and Fresh Corn Kernels, Makhani Sauce.</i>	

All above served with Basmati Rice, Chapati,  
Spicy mixed Dhal, Mango Chutney and Raita

## HEMINGWAYS CLASSICS

<b>Slow-Braised Beef Cheeks (A)</b>	2500
<i>Roasted Garlic Potato Puree, Maple Glazed Baby Carrots</i>	
<b>Braised Lamb Shank (A)</b>	2800
<i>Sweet Potato and Garden Pea Mousseline, Lamb Glaze</i>	
<b>Bouillabaisse (A)</b>	3600
<i>Medley of Seafood, Flavorful Saffron Tomato Broth with Rouille, Crusty Bread</i>	
<b>Classic Lobster Thermidor Twist</b>	5000
<i>Tender Chunks of Lobster Meat, Cognac Cream Sauce With Squid Ink Risotto, Tarragon Hollandaise</i>	

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