

## SOUPS

<b>SOUP DU JOUR</b>	900
<i>Chef's Daily Inspiration</i>	
<b>Miso Butternut Squash Purée (V)</b>	900
<i>Chantilly Cream, Herb Oil and Pumpkin Seeds</i>	
<b>Puree of Truffled Field Mushrooms (V)</b>	1200
<i>Wild Mushroom Duxelles and Truffle Oil</i>	

## STARTERS

<b>Classic Caesar Salad</b>	1300
<i>Lettuce, Anchovies, Garlic Croutons, Boiled Egg Caesar Dressing</i>	
<b>Green Power Salad (V,D)</b>	1600
<i>Haricot Verts, Edamame, Cherry Tomatoes, Broccolini Avocado, Cucumber, Sunflower Seeds, Cream Cheese Aioli</i>	
<b>Goat Cheese, Watermelon, Avocado (V,N,D)</b>	1700
<i>Walnut, Mint Leaves, Cucumber, Olive Oil Dressing</i>	
<b>Grilled Organic Vegetables &amp; Quinoa Bowl (V,N)</b>	1800
<i>Tossed Pine Nuts and Lemon Garlic Tahini Dressing</i>	
<b>Add: Grilled Chicken</b>	700
<b>Grilled Halloumi Cheese</b>	700
<b>Grilled Prawn</b>	1100
<b>Chilli Chicken and Soba Noddle Salad (V,N)</b>	1900
<i>Pulled Chicken, Snow Peas, Cashew Nuts, Radish, Carrots Cucumber and Sweet Chili Dressing</i>	
<b>Cured Kitengela Ostrich Carpaccio</b>	2000
<i>Mixed Greens and Aged Parmesan Shavings</i>	
<b>Crispy Baby Calamari (G)</b>	2000
<i>Deep Fried Squid, Green Salad and Spicy Togarashi Mayo</i>	
<b>Hemingways Dim Sums (Pan Fried or Steamed)</b>	
<i>Chicken Scallion</i>	1700
<i>Spicy Shrimps and Mushroom</i>	2000
<i>Truffled Edamame and Mushrooms (V)</i>	1700

## BURGERS, SANDWICHES & WRAPS

<b>Prime Beef Burger (G)</b>	2200
<i>Josper Grilled Patty, Sesame Bun, Tomatoes, Lettuce Pickled Gherkins, Onion Jam</i>	
<b>Tikka Chicken Burger (G)</b>	2300
<i>Tikka marinated Chicken Breast, Ciabatta Bun Kachumbari Salsa and Curried Mayo</i>	
<b>Add:</b> Cheese, Bacon(P) or Egg	
<b>Crocodile Burger (G)</b>	2500
<i>Squid Ink Bun, Feta Cheese and Dried Cranberry Crumble Asian Slaw, BBQ Sauce</i>	
<b>The Hemingways Club Sandwich (P,G)</b>	2300
<i>Grilled Chicken Breast, Bacon, Lettuce, Tomatoes and Egg</i>	
<b>Chickpea Falafels Wrap (V,G)</b>	2000
<i>Avocado, Hummus Spread, Garden Salad Sweet Potato Fries</i>	

Our meals are based on sustainability and are locally sourced. They are completely dictated by seasonality and therefore, can change according to market availability.

## MAINS

<b>Citrus Herb Grilled Chicken (A,D)</b>	<b>3000</b>
<i>Grilled Chicken Breast, Roasted Vegetables and Quinoa Lemon Herb Sauce</i>	
<b>Orange Duck Confit</b>	<b>3000</b>
<i>Ginger Black Rice, Stir-fried Oriental Vegetables Asian-inspired Sauce</i>	
<b>Braised Lamb Shank (A)</b>	<b>3500</b>
<i>Sweet Potato &amp; Garden Pea Mousseline, Sautéed Broccolini Lamb Jus Glaze</i>	
<b>Balsamic Glazed Molo Lamb Loin Chops</b>	<b>3500</b>
<i>Baby Bok Choy with Sweet Mash, Mint Pan Jus</i>	
<b>Deep-fried Lake Victoria 'Ngege'</b>	<b>2500</b>
<i>Whole Tilapia, , Ugali, Sautéed Spinach Tomato Dhania Salsa</i>	
<b>Pan-seared Snapper Fillet</b>	<b>3000</b>
<i>Grilled Shrimps, Beet Pearl Barley, Aubergine Caponata Garlic Butter Sauce</i>	
<b>Crispy Skin Norwegian Salmon A la Plancha (A)</b>	<b>4300</b>
<i>Salmon Fillet seared and served with Wilted Spinach Mushrooms, Anise Pernod Foam</i>	
<b>Indian Ocean Grilled King Prawns Skewer</b>	<b>4400</b>
<i>King Prawns with Wild Rice, Shellfish Sauce</i>	
<b>Classic Rock Lobster Thermidor (A,D)</b>	<b>5500</b>
<i>Tender Chunks of Lobster Meat, Cognac Cream Sauce</i>	

## GRILLS ZONE

Indulge in our Sizzling selection of Grain-fed Premium Steaks  
Expertly crafted over our Open Flame Lava Grill  
Done to perfection for an unforgettable Flavor

Please allow 25 minutes cooking time depending on  
your choice of cut and degree of cooking.

<b>250g Beef Fillet</b>	<b>3500</b>
<b>350g Sirloin Steak</b>	<b>4500</b>
<b>400g T-bone Steak</b>	<b>5000</b>
<b>400g Hemingways Rib Eye</b>	<b>5500</b>
<b>300g Pork Rib Eye</b>	<b>3500</b>

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

**SAUCES:** Béarnaise (A,D), Chimichurri Sauce, Red Wine Gravy (A),  
Peppercorn Sauce (A)

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



## SHAREABLES

<b>Mediterranean Mezze Platter (V)</b> <i>Cous Cous, Grilled Vegetables, Charred Artichokes Falafel, Smoked Baba Ghanoush, Marinated Olives Hummus and Pita Bread</i>	<b>2600</b>
<b>Baked Camembert with Cranberries (V,D)</b> <i>Marinated with Truffle-infused Honey, Charred Asparagus Herb Greens, Artisan Bread</i>	<b>3000</b>
<b>Whole Tandoori Spring Chicken</b> <i>Served with Spicy Mixed Dhal, Steamed Rice, Chapati Mango Chutney, Raita</i>	<b>3800</b>

## PASTA & RISOTTO

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

<b>Marinara Sauce (V,D)</b> <i>Homemade Fresh Tomato, Garlic and Basil Sauce</i>	<b>1800</b>
<b>Bolognese (D,A)</b> <i>Minced Beef and Tomato Ragout, Parmesan Shavings</i>	<b>2000</b>
<b>Thai Chicken Risotto (D)</b> <i>Chicken Pieces with Peppers and Mushrooms In a fragrant Coconut Sauce</i>	<b>2000</b>
<b>Seafood Risotto (D)</b> <i>Risotto Rice and Seafood in Creamy Saffron Sauce</i>	<b>2500</b>
<b>Rustic Beef Lasagna (D,A)</b> <i>Pasta layered with Bechamel, Beef Ragù Mozzarella Cheese Gratin</i>	<b>2500</b>

## HEMINGWAYS TASTE OF INDIA

<b>Vegetable and Paneer Karahi (V,D)</b> <i>Medley of Farm Vegetables and Paneer Cheese Spicy Masala Sauce, Kachumbari</i>	<b>2000</b>
<b>Coconut Fish Curry</b> <i>Simmered in Coconut Sauce with Aromatic Island Spices Herbs, Steamed Rice</i>	<b>2500</b>
<b>Masala Butter Chicken (D)</b> <i>Tender Pieces of Chicken Tikka, Luscious Tomato-based Sauce and a rich blend of Spices.</i>	<b>2500</b>
<b>Authentic Rogan Josh (D)</b> <i>Lamb Meat, Tampered with Indian Spices and Tomatoes</i>	<b>2500</b>

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