



HEMINGWAYS
NAIROBI

THE BRASSERIE

SEAFOOD FRIDAYS

PRICES KES

STARTERS

Tom Yum Soup	1200
Spicy and sour seafood soup flavored with citronelle	
Deconstructed Nicoise Salad	1700
Yellow fin tuna tataki in sesame crust, haricot vert kalamata olives and mesclun	
Peruvian Ceviche	1700
Snapper, avocado and chilli tiger milk	

MAIN COURSES

Grilled Baby Octopus (D)	2500
Creamy gojuchang pea risotto	
Mussels Provençal (A, D)	3000
Sautéed onion, garlic confit, butter, white wine, chopped parsley and cherry tomatoes	
Poached Sea Bream (A)	3000
Marinated with miso paste and sake, wilted spinach, mushrooms and chateaux potatoes	
Thai Red Prawns Curry	3000
Coconut red bean rice and raw papaya salad	
Hearty Seafood Cioppino (A, D)	3500
Red snapper, mussels, calamari, and prawns simmered in Pernod tomato sauce, parmesan cheese, focaccia bread	

WINE OF THE DAY

San Felipe Classic Argentinian, Chardonnay 12.5%	
Bottle	6200
Glass	1400

ALLERGENS

A - Alcohol | D - Dairy

All menus are completely dictated by seasonality and therefore can change according to the market availability. All prices are inclusive of government taxes, catering levy and service charge.

SMALL
LUXURY
HOTELS
OF THE WORLD