



HEMINGWAYS
NAIROBI

SET MENU 1

AMUSE BOUCHE

Panko Crusted Salmon Arancini
Passion mayonnaise and lump fish caviar

STARTER

Creamy Citrus Burrata Affair
Refreshing deconstructed watermelon gazpacho, rocket leaves
Miso Vegetable Ramen Soup
Black sesame oil drizzle

MAIN COURSE

Josper Grilled Beef Fillet and Roasted Bone Marrow
Wild mushroom fricassée, sautéed baby spinach, creamy
mashed potatoes
Classic Spiny Lobster Thermidor
Tender chunks of lobster meat, cognac cream sauce with tarragon
hollandaise, parmesan gratin

DESSERT

Chocolate and Hazelnut Praline
Tree tomato sorbet
Freshly Brewed Coffee and Highland Tea

KES 8500 PER PERSON

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

THE WINE CELLAR



HEMINGWAYS
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SET MENU 2

AMUSE BOUCHE

Camembert Cheese "En Croute" Surprise
Light tamarillo preserve and microgreens salad

STARTER

Hemingways Dimsum Plate
Chicken and scallions, prawns and mushrooms, truffle edamame,
passion mayo, black pepper sauce, supreme soy sauce
Oven Roasted Basil Tomato Soup
Sour dough tomato bruschetta, herb oil

SORBET INTERMEZZO

Tree Tomato Sherbet
Set on lemon cups

MAIN COURSE

Herbs Persillade Crusted Grilled Lamb chops
Sweet potato pave, basil oil and cauliflower mousse, red wine jus
"Feathers and Scales"
Oriental "jospo" fired duck breast on spicy kimchi slow-cooked
crocodile with gin-infused passion hollandaise potato confit

DESSERT

Peanut and Raspberry Log
Caramelized cinnamon bananas, salted caramel ice cream

Freshly Brewed Coffee and Highland Tea

KES 9000 PER PERSON

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THE WINE CELLAR

SET MENU 3

AMUSE BOUCHE

Seared Sea Scallops
Skirted with bacon served over romesco risotto, citronella foam

STARTER

Wild Mushroom Cappuccino
Mushroom duxelles flavored with truffle oil and gold leaf topping

MAIN COURSE

"A Symphony of Surf and Turf Elegance"
Grilled beef mignon, seared rock lobster tail served over
butter squash purée, pave potatoes, truffled madeira jus

Risotto Zucca
Rich, flavorful, creamy pumpkin risotto topped with cranberries,
pepitas, parmesan shavings and arugula

PRE-DESSERT

Boozy Callebaut Chocolate and Raspberry Parfait

DESSERT

Purple Tea Crème Brûlée
Pistachio biscotti

Freshly Brewed Coffee and Highland Tea

KES 10000 PER PERSON

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