LIGHT

Indian Ocean Sashimi of the Day 850

Tuna Avocado Timbale 750

Citrus Marinated Tuna with Avocado and Crab Meat Topping

Vegetable Terrine 600

Salt & Pepper Squid 750

Chili - Dip Sauce & Lemon Wedge

Seafood Ceviche 1150

Indian Ocean Citrus-Marinated Seafood, Tomato, Coriander Lemon, Vinegar and Black Olives

Fish Cakes 550

Deep-Fried Fish Cakes, Lemon & Tartar Sauce

Samosas 550

Beef or Vegetable Samosa

Bruschetta Al Pomodoro 500

Toasted Bread Topped with Fresh Sliced Tomatoes Flavored with Garlic and Extra Virgin Olive Oil

Seafood Spring Roll 650

Thai Chili Sauce

Fisherman's Pork Pies 600

Caesar Salad 750 / 1100

Cos Lettuce, Croutons, Bacon and shaved Parmesan Cheese Served with Caesar dressing topped with Grilled Chicken

Mexican Octopus Salad 750 / 1100

Octopus, Celery Stick, Carrot, Cloves of Garlic, Jalapeno and Parsley

Tuna Tartare 1150

Chunky Line Caught Tuna with Avocado and Green Onions

Nicoise Salad 750 / 1100

Green Leaves, Green Beans, Tuna Tataki with Sesame Seeds,

Tomatoes, Black Olives, Boiled Eggs and Potatoes

Cajun Prawn Salad 850 / 1200

Teriyaki Beef Carpaccio 650

Garnish with Diced Cherry Tomatoes, finely Chopped Chives

Sesame Seeds and Chervil

Crusted Black Peppercorn Tuna Carpaccio 750

Avocado Guacamole, Black Olive Tapenade, Micro Herbs, Crispy Salad and Cipriani Dressing

Crab Cakes 750

Quiche of the Day with Green salad 750

ASIAN

Prawn Nasi Goreng 1150

Indonesian Fried Rice with Prawns

Thai Spicy Sweet Pork Belly 1200

400g loin of Pork, Trimmed & Sliced thinly with a Red Curry Paste

Chicken Chow Mein 1100

Stir Fry Chicken with Noodles and Soy Glaze

Aromatic Thai Duck Curry 1100

Pecking Duck Cut into Cubes Broiled in Thai coconut Curry

THE BRASSERIE

MEAT

Spicy Indian ½ Baby Chicken Tandoori 1550

Steamed Rice, Garlic, Tandoori Roti, Tomato and Onion Salad

Supreme of Chicken 1550

Thyme Roast Vegetables, Scallion Mashed Potatoes

Mushroom sauce

Aged Beef Fillet 200g/300g—1850 / 2150

Homemade Fries and a choice of Béarnaise Sauce, Creamy Mushroom Sauce or Peppercorn Sauce

Swahili Chicken with Coconut Rice 1450

Roasted Chicken Bubbled in Spicy Coconut Sauce served with Chapatti and Steamed Rice

Roasted Rack of Lamb 1650

Carrot Puree & French Beans, served with Herb Roasted Potatoes & Rosemary jus

SEAFOOD

Octopus 'À Lagareiro' 1100

Oven cooked octopus with Jacket Potatoes, Seasoned with Garlic Drizzled with Olive Oil & Chopped Coriander

Queen Prawns Masala 1650

Chapati and Steamed Rice

Grilled Fish of the Day 1150

Served with Roasted Vegetables & Rosemary Potatoes

King Prawns 2250

Pan Seared With Cilantro Gremolata, Garlic & Lime Butter

Kamba Thermidor 2750

Rock Lobster with Mustard, Mushroom, shallots

flamed in fine French Cognac

Calamari A La Plancha 1250

Umbrella Thai Rice and Garlic Butter Sauce

Ginger Crab 1450

Jasmine Rice

Seafood Platter 3050

Grilled Rock Lobster, Crab Cakes, Fish of the Day, Calamari with Garlic Butter Sauce

Gambas A La Plancha 1150

Prawns simply griddled served with French Fries & Salad

Classic Beer Battered Fish and Chips 1150

Crab Enchilada 1200

Black Pepper, Chilli Singaporean Crab 1350



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.

SOUPS

Chilled Cucumber Tahini Soup 550

Roasted Chickpeas & a Drizzle of Extra Virgin Olive Oil

Indian Ocean Soup 850

Hemingways Summer Gazpacho 550

Roma Tomatoes, Watermelon, Pickled Jalapeno and Grapes Cream Tomato Soup 550

VEGETERIAN CORNER

Palak Paneer 1050

Steamed Rice, Chapatti & Papadums

Yellow Lentil (Dhal) 950

Steamed Rice, Chapatti & Papadums

Vegetable Lasagna 1050

Aloo Mutter 1050

Steamed Rice, Chapatti & Papadums

Spinach Cannelloni 1050

Vegetable Curry 950

Steamed Rice, Chapatti & Papadums

BURGERS, SANDWICHES&ROLLS

All served with a choice of salad or Homemade Fries

Eggplant Mozzarella Panini 1050

Fresh Mozzarella, Tomato, Grilled Eggplant & Basil Pesto

Smoked Chicken Balsamic Wrap 1150

Chicken Breast, Feta Cheese, Portobello Mushrooms, Sautéed Onions & Balsamic Dressing

Hemingway's Lobster Roll 1250

Fresh steamed lobster lightly tossed in Mayo & Served on a Wrap Hemingway's Club Sandwich 1150

Toasted Bread, Grilled Chicken, Grilled Streaky Bacon Tomato,

Lettuce, Fried Egg & Mayonnaise

Classic Burger1250
Grilled 200g Beef, Tomato, Lettuce, Cheese, Onion & Sesame Bun
Halloumi Burger 1350

Mix Greens, Tomato & Toasted Cashew Nut

Tandoori Chicken Burger 1250

In a curried bun with Swahili Salad and Raita

PASTA

Arugula Walnut Pesto 1050

Linguine Pasta with Arugula Walnut Pesto Sauce

Spaghetti Bolognese 1200

Ravioloni Con Foglie Di Spinaci & Ricotta 1350

Tagliatelle with Crab and fresh Tomato Sauce 1350

Mint Leaves and a Pinch of Pepper & Chillies

Wild Forest Mushroom "Carnaroli" Risotto 1150

Creamy Linguine with Prawns and Red Chili 1350

Queen Prawn Risotto 1650