

ALL DAY DINING

---- SOUPS ----

Light Puree of Truffle Field Mushroom (V) 1200

Truffle drizzle

Vegetable and Tofu Ramen (V) 1200

*Rich Creamy Veg Broth, Tofu, Enoki Mushrooms, Noodles, Sesame Seeds
Coconut Milk*

---- SALADS ----

Grilled Halloumi, Watermelon, Avocado (VN) 1700

Walnut, Mint leaves, Chili, Citrus Cream Cheese Aioli

Chili Chicken, Snow Peas and Noddle Salad 1900 (VN)

Pulled Chicken, Cashew Nuts, Radish, Cucumber, Carrots and sweet Chili dressing

Caesar Salad 1200

Garlic Croutons, Lettuce, Anchovies, Egg and Caesar Salad dressing

Chicken Caesar 1900

---- MAINS ----

Seychellois Coconut Fish Curry 2200

*Simmered in Coconut Sauce with Aromatic Island Spices and
Herbs, Steamed Rice*

Pan Roasted Beef Fillet 2600

Served with Fries and mixed Veggies, Peppercorn sauce

Grilled Pork Rib-eye 2800

Smoked Apple Compote, Roast Vegetables

Garlic mash, Tamarillo Bourbon Sauce

Braised Lamb Shank 2800 (A)

On sweet Potato and garden Pea Mousseline, Lamb glaze

---- BURGER & SANDWICH ----

The Hemingways Club Sandwich 2000

Grilled Chicken breast with Bacon, Lettuce and Egg

Prime Beef Burger 2000

Josper Grilled patty, Sesame Bun

Gherkin, Lettuce, Onion and Tomato (Add Cheese, Bacon, or fried Egg)

---- PASTA & RISOTTO ----

Choice of Penne, Tagliatelle, or Spaghetti

(Gluten-free Pasta also available)

Grape Vodka Napolitano 1900 (V, A)

Rich Italian Creamed Tomato sauce

Creamy Vegetable Beet Risotto 1700 (V)

Broccoli, French beans, garden Peas, Pumpkin Seeds and Crisp Kales

Thai Chicken Risotto 2000

Chicken pieces with Peppers and Mushrooms in a fragrant Coconut sauce

---- DESSERTS ----

Peanut Butter and Raspberry Log 1300

Spiced Chocolate Brulé 1300

Slices of Kenya Fruit Extravaganza 1000 (GF)

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

