

SALADS

Plant-Powered Quinoa, Tofu Bowl Salad (V)	1700
<i>Tofu, Mixed Greens, Cherry Tomatoes, Cucumber, Avocado, Shredded Carrots, Red onion, and Miso Dressing.</i>	
Caesar Salad	1200
<i>Lettuce, Anchovies, Garlic Croutons, Egg & Caesar salad Dressing</i>	
Chicken Caesar Salad	1900
Prawns Caesar Salad	2300
Grilled Halloumi, Watermelon, Avocado (VN)	1700
<i>Walnut, Mint leaves, Chilli, Citrus Cream Cheese Aioli</i>	
Chilli Chicken, Snow Peas & Noddle Salad (VN)	1900
<i>Pulled chicken, Cashew nuts, Radish, Cucumber, Carrots and Sweet Chili Dressing.</i>	
Marinated Tomato and Buratta (VN)	1800
<i>Served with Lettuce, Charred Grapes, Balsamic Vinaigrette and Toasted Pine nuts</i>	
Seared Tuna and Quinoa	2000
<i>Layered Cracked Quinoa, Mango and Avocado Salad topped with Caviar, Garden Gems</i>	
Norwegian Smoked Salmon Rosettes & Avocado	2500
<i>Pickled Cucumber, Soft Boiled Egg, Caviar, and Rye Bread</i>	
Carpaccio of Cured Beef Tenderloin (N)	2000
<i>Thinly sliced Beef, Wild Rocket leaves, Aged Parmesan Shavings, Parmesan Crisp, Balsamic Glaze</i>	

SHAREABLES (For 2)

Hemingways Seafood Platter with Parmesan Fries	5000
<i>Scotched Tuna Steak, Prawns, Calamari and Lobster tail, Lemon Butter sauce</i>	
Mediterranean Mezze Platter (V)	2500
<i>Cous Cous, Grilled Vegetables, Charred Artichokes, Feta, Falafel, Smoky Baba Ganoush, Marinated Olives, Hummus and Pita Bread</i>	

SOUPS

SOUP DU JOUR	900
<i>Chefs' Daily Inspiration</i>	
Light Puree of Truffle Field Mushrooms (V)	1200
Vegetable and Tofu Ramen (V)	1200
<i>Rich Creamy Veg Broth, Tofu, Enoki Mushrooms, Noodles, Sesame Seeds, Coconut Milk</i>	

ENTREES

Crispy Baby Calamari	1900
<i>Deep Fried Salt & Pepper Squid with Romesco Sauce and Green Salad</i>	
Seared Scallops (P)	3000
<i>Caramelized Scallops, Squid Ink Pasta, Caviar, Shellfish Foam</i>	
Soft Shell Crab Tempura	3500
<i>Crispy soft-shell Crab in Light Tempura with Creamy Acevichada Dip</i>	
Baked Camembert with Cranberries	3000
<i>Goosey Baked Camembert cheese, drizzled with Truffle-infused Honey, Herb Greens, Artisan Bread.</i>	

All meals are completely dictated by seasonality and therefore, can change according to market availability.

FISH AND SHELLFISH

Pan-seared Halibut Piccata, Herb-infused Cous Cous	3200
<i>Haricot verts, Cherry Tomatoes, Caper Berries, Tropea Onions, Baby Fennel, Cilantro Edamame Pesto</i>	
Spicy Baby Octopus, Calamari	2200
<i>With Rice Noodles, Peruvian Anticuchera Sauce</i>	
Drama King Prawns Skewer	4200
<i>Marinated King Prawns, Wild Rice and Masala Sauce</i>	
Fresh Deep-fried Lake 'Ngege'	2200
<i>Whole Tilapia Served with Warm Tomato Dhania Salsa, Kale and Ugali</i>	
Seychellois Coconut Fish Curry	2200
<i>Simmered in Coconut Sauce with Aromatic Island Spices and Herbs, Steamed Rice</i>	
Salmon Fillet "Florentine" (A)	3600
<i>Seared and served with sautéed Italian Spinach, Mushrooms and Chateaux Potatoes, Prosecco Foam</i>	

MEAT AND FOWL

Miso-basted Double Chicken Breast	3000
<i>Black Fried Rice, Wasabi Butter Sauce with Sake-Merin Pan Jus</i>	
Slow-cooked Asian Inspired Duck	2500
<i>Stir-fried oriental Vegetables, Jasmine Rice</i>	
Balsamic Glazed Lamb Loin Chops	3000
<i>Baby Bok Choy with Sweet mash, Mint Pan Jus</i>	
Grilled Pork Rib-eye	2800
<i>Smoked Apple Compote, Roast Vegetables Garlic mash, Tamarillo Bourbon Sauce</i>	

FROM OUR JOSPER OVEN

Our meat from the Jospier selection is cooked in a special Jospier oven that gives a unique flavor by cooking over the finest burning embers [Our beef is 21-days aged]

Please allow 30 minutes cooking time depending on your choice of cut and degree of cooking.

250g Beef Fillet	2600
350g New York Strip	4200
450g T-bone steak	4700
400g Hemingways Rib Eye	4800
<i>[Include Fries, Sweet Mash or Garlic Mash, Mixed Vegetables, and your choice of sauce]</i>	

SAUCES

Béarnaise (A), Chimichurri Sauce, Red Wine Gravy (A),
Peppercorn Sauce (A)

PASTA & RISOTTO

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

Lobster Garden Pea (N)	3200
<i>Sautéed in a spicy Pesto sauce, crispy Seaweed</i>	
Mom's Rustic Beef Lasagna	2500
<i>Pasta layered with Ricotta cheese, meat sauce and Mozzarella cheese, Tomato Lettuce salad</i>	
Grape Vodka Napolitano (VA)	1900
<i>Rich Italian Creamed Tomato sauce</i>	
Thai Chicken Risotto	2000
<i>Chicken pieces with Peppers and Mushrooms in a fragrant Coconut Sauce</i>	
Creamy Vegetable Beet Risotto (V)	1700
<i>Broccoli, French Beans, garden Peas, Pumpkin seeds and Crisp Kales</i>	

BURGERS, SANDWICHES & WRAPS

Prime Beef Burger	2000
<i>Josper Grilled Patty, Sesame Bun, Tomatoes, Lettuce, pickled Gherkins, Onion jam Add Cheese, Bacon or Egg</i>	
Crocodile Burger	2200
<i>Squid Ink Bun, Feta Cheese, Dried Cranberries Crumble, Asian Slaw, BBQ Sauce.</i>	
The Hemingways Club Sandwich (P)	2000
<i>Grilled Chicken Breast, Bacon, Lettuce, Tomatoes and Egg</i>	
Grilled Halloumi, Avocado, Spinach, Chickpea Wrap	1800
<i>Sweet Potato Wedges, Kale Hummus Spread</i>	

HEMINGWAYS TASTE OF INDIA

Whole Tandoori Spring Chicken	3000
<i>Spicy Lentils, Kachumbari, Sultana Onion Rice</i>	
Chicken Saagwala	2400
<i>Boneless Chicken, Tempered Spinach Sauce</i>	
Authentic Rogan josh	2400
<i>Lamb Curry, Creamy Tomato, Fenugreek curry</i>	
Rock Lobster Curry	5000
<i>Lobster Tail Tempered with Indian Spices in Fragrant Curry Sauce</i>	
Paneer Corn Makhani (V)	2200
<i>Cottage Cheese and Fresh Corn Kernels, Minty Makhani Sauce.</i>	

All above served with Basmati Rice, Papadum, Spicy mixed Dhal, Mango chutney and Raita

HEMINGWAYS CLASSICS

Slow-Braised Beef Cheeks (A)	2500
<i>Over Roasted Garlic Potato Puree, Maple Glazed Baby Carrots</i>	
Braised Lamb Shank (A)	2800
<i>Sweet Potato and garden Pea Mousseline, Lamb Glaze</i>	
Bouillabaisse (A)	3600
<i>Medley of Seafood, Flavorful Saffron Tomato Broth with Rouille, Crusty Bread</i>	
Classic Lobster Thermidor Twist	5000
<i>Tender Chunks of Lobster Meat, Cognac Cream Sauce with Squid Ink Risotto, Tarragon Hollandaise</i>	

All prices are inclusive of VAT, catering levy, and service charge.