



BREAKFAST

Scrambled Eggs

Hard-boiled Eggs

Fried Eggs

Spanish Omelette

Plain Omelette



Bacon

Beef / Pork / Chicken sausage

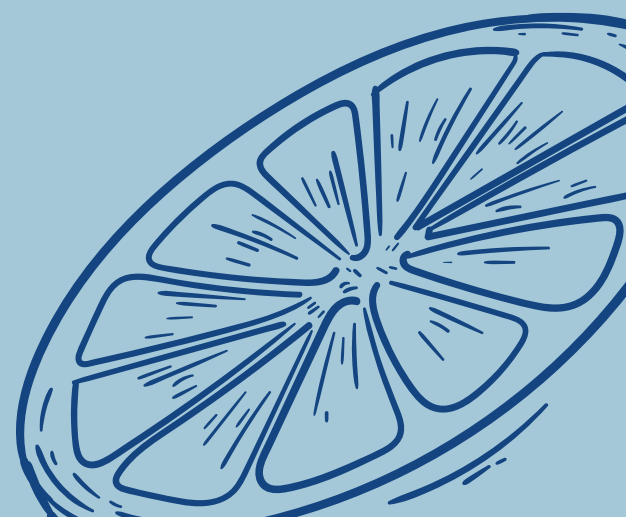
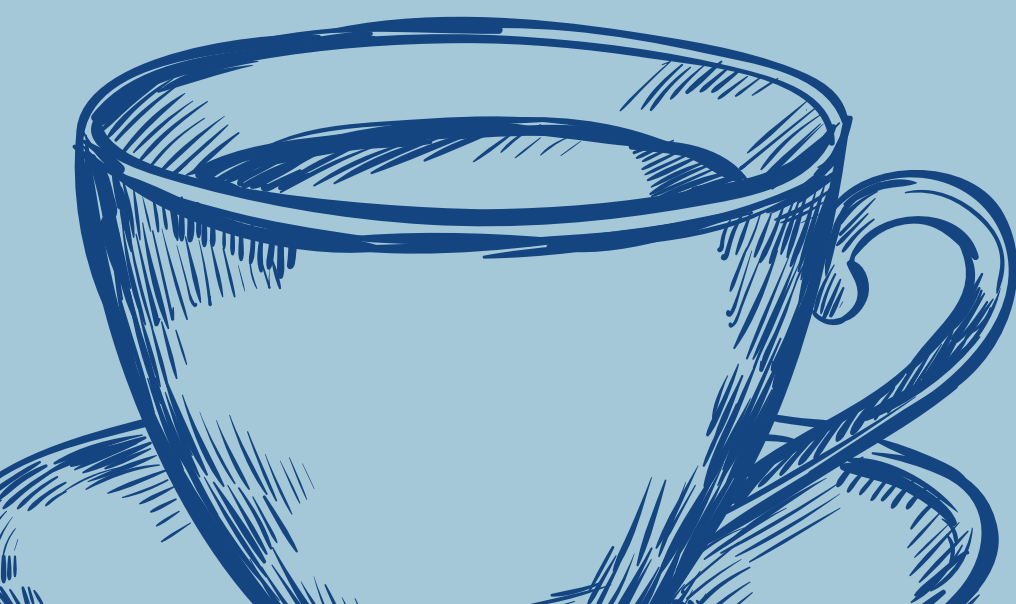
Pancake

Crepe

Granola with Yogurt

Fresh Season Fruits

**Milk, Moka Coffee,
French Press Coffee,
Tea, Fresh Juice**





APERITIF menu

KES 4,500

Bruschetta with Tomato & Basil

Slices of toasted Italian bread rubbed with garlic and drizzled with extra virgin olive oil. Topped with a flavourful medley of diced tomatoes, fresh basil, garlic, and a sprinkle of balsamic vinegar.

Pizza Bites

Miniature rounds of crispy pizza dough topped with tomato sauce, melted mozzarella cheese, and a variety of savoury toppings such as olives and mushrooms.

Cassava Crisps

Thin slices of cassava root, deep-fried to a golden crispness and seasoned with a sprinkle of sea salt. These crunchy crisps offer a satisfying alternative to traditional potato chips, highlighting the natural flavours of cassava with a delightful crunch.

Fried Polenta with Guacamole

Slices of creamy polenta, lightly fried until golden and crispy on the outside, while remaining tender inside. Served with a side of fresh guacamole made from ripe avocados, tomatoes, onions, cilantro, and a hint of lime juice.

French Fries with Tartare Sauce

Crispy golden French fries served with a classic tartare sauce, made with finely chopped capers, onions, and fresh herbs mixed into creamy mayonnaise. This pairing offers a satisfying combination of crunchy fries with a tangy and flavourful dipping sauce.

Popcorn, Cashew Nuts & Peanuts

Miniature rounds of crispy pizza dough topped with tomato sauce, melted mozzarella cheese, and a variety of savoury toppings such as olives and mushrooms.





BAHARI menu

KES 13,800

Maji Villa Salad

Tender lobster and prawns, delicately poached and served chilled atop a bed of crisp mixed greens. Adorned with refreshing orange slices and drizzled with a citrus vinaigrette.

Spaghetti with Seafood Sauce

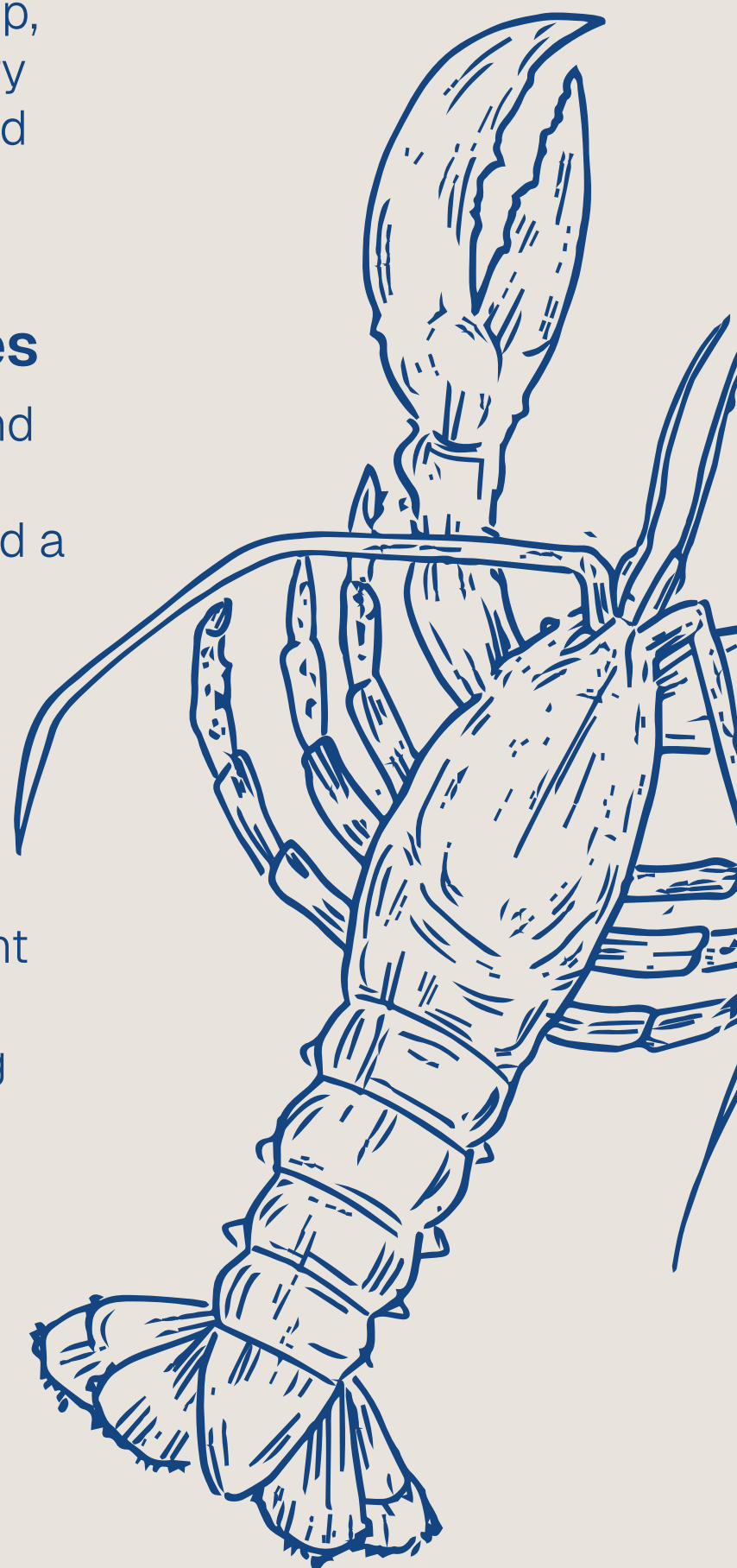
Spaghetti al dente tossed in a luscious seafood sauce brimming with tender shrimp, lobster and calamari, simmered in a savoury tomato and white wine reduction. Garnished with a sprinkle of fresh parsley.

Grilled Calamari with French Fries

Tender grilled calamari, lightly seasoned and served with crispy golden French fries. Accompanied by a side of tartare sauce and a wedge of lemon.

Fresh Season Fruits

A colourful assortment of the freshest seasonal fruits, artfully arranged to highlight their natural sweetness and vibrant hues. This exotic tropical selection is a refreshing and healthy delight.





BATI BATI menu

KES 10,800

Indian Ocean Fish Soup

A flavourful and aromatic soup featuring a variety of fresh fish from the Indian Ocean, simmered with aromatic spices, coconut milk, and a medley of vegetables. Enhanced with tangy lemon juice and fresh herbs.

Risotto with Seafood Flavours

Creamy Arborio rice cooked to perfection with a medley of tender seafood, including shrimp, calamari, octopus and lobster, infused with aromatic herbs and white wine. Finished with a touch of butter and a sprinkle of parsley.



Prawn Curry with Basmati Rice

King prawns simmered in a fragrant curry sauce made with coconut milk, tomatoes, and a blend of Indian spices. Served with fluffy basmati rice cooked to perfection, this dish offers a harmonious balance of creamy, spicy flavours with the delicate sweetness of coconut.

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FURAHHA menu

KES 5,800

Beef Burger & Chips

A juicy beef patty grilled to perfection, topped with melted cheese, crisp lettuce, ripe tomatoes, and onions, served in a soft sesame seed bun. Accompanied by a side of crispy golden-brown French fries. This classic combination offers a satisfying and hearty meal, perfect for burger enthusiasts.

Fish & Chips

Crispy battered fish fillets, deep-fried to golden perfection and served with a generous portion of thick-cut, golden-brown French fries. Accompanied by a side of tartare sauce and a wedge of lemon, this classic British dish offers a delightful combination of flaky fish and crispy, satisfying chips.

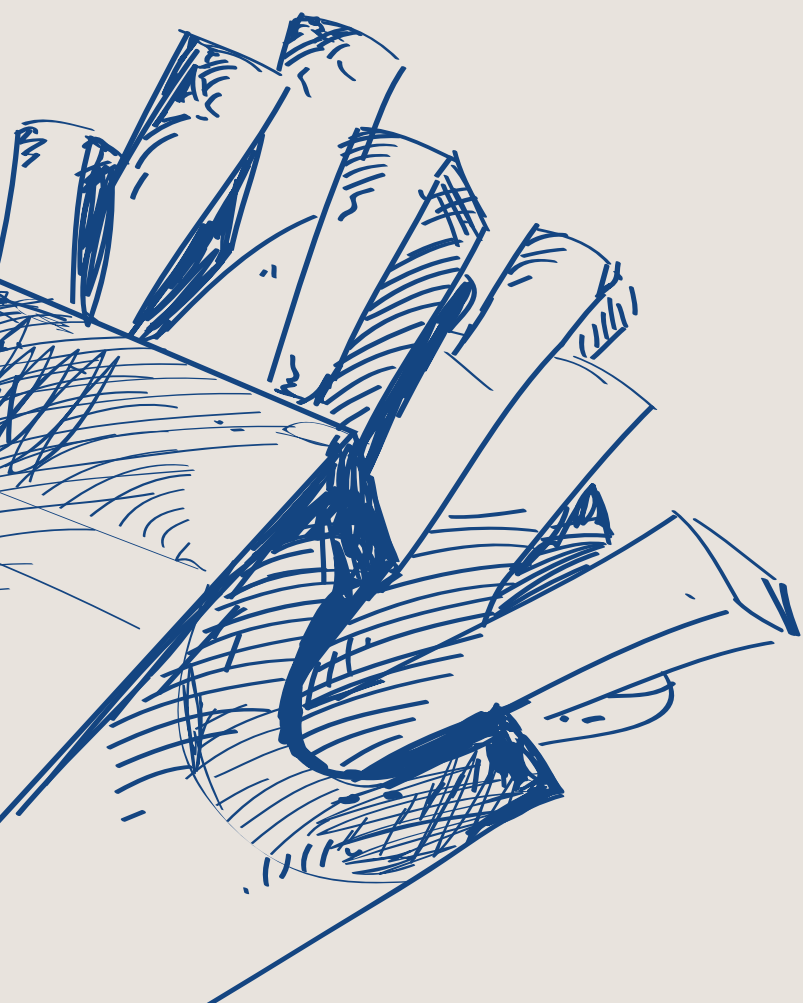


Hot Dog & Chips

A grilled or steamed sausage, nestled in a soft bun and topped with mustard, ketchup, and diced onions. Served alongside a side of crispy golden-brown French fries. This iconic street food classic offers a simple yet satisfying meal, perfect for a quick bite.

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INDIAN menu

KES 5,200

Vegetable Samosas & Vegetable Bhajias

Flaky pastry filled with a savoury mixture of spiced potatoes, onions, and vegetables, fried to golden perfection & Thinly sliced seasonal vegetables, coated in a spiced gram flour batter and fried to a crispy delight. Served with a tangy mango chutney or mint yogurt dipping sauce.

Chickpea & Spinach Curry

A hearty and wholesome dish of tender chickpeas simmered with fresh spinach in a mildly spiced tomato and coconut sauce served with aromatic jeera rice.

Chicken Tikka Masala

Tender chunks of marinated chicken grilled to perfection and simmered in a rich, creamy tomato sauce infused with aromatic spices. This beloved dish combines smoky flavours with a velvety texture, served with coastal coconut rice..

Coconut Fish Curry

Fresh local fish cooked in a fragrant and tangy coconut sauce, enriched with tomatoes, mustard seeds, and curry leaves. This delightful dish captures the essence of coastal flavours. Best served with steamed or coconut rice.

Mixed Vegetable Curry

A vibrant medley of seasonal vegetables simmered in a lightly spiced coconut and tomato sauce, infused with aromatic herbs & served with traditional kachumbari.



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Fish Carpaccio Marinated with Lime

Delicate slices of fresh fish marinated in zesty lime juice, creating a refreshing and light dish. Garnished with a hint of citrus zest and herbs for a vibrant, tangy flavour that's perfect for a starter.

Greek Salad

A vibrant and refreshing medley of crisp cucumbers, juicy tomatoes, and sweet red onions, topped with tangy olives and creamy feta cheese. Finished with a drizzle of extra virgin olive oil and a sprinkle of oregano, this classic salad brings the authentic flavours of Greece to your table.

Pasta with Tomato Sauce & Basil

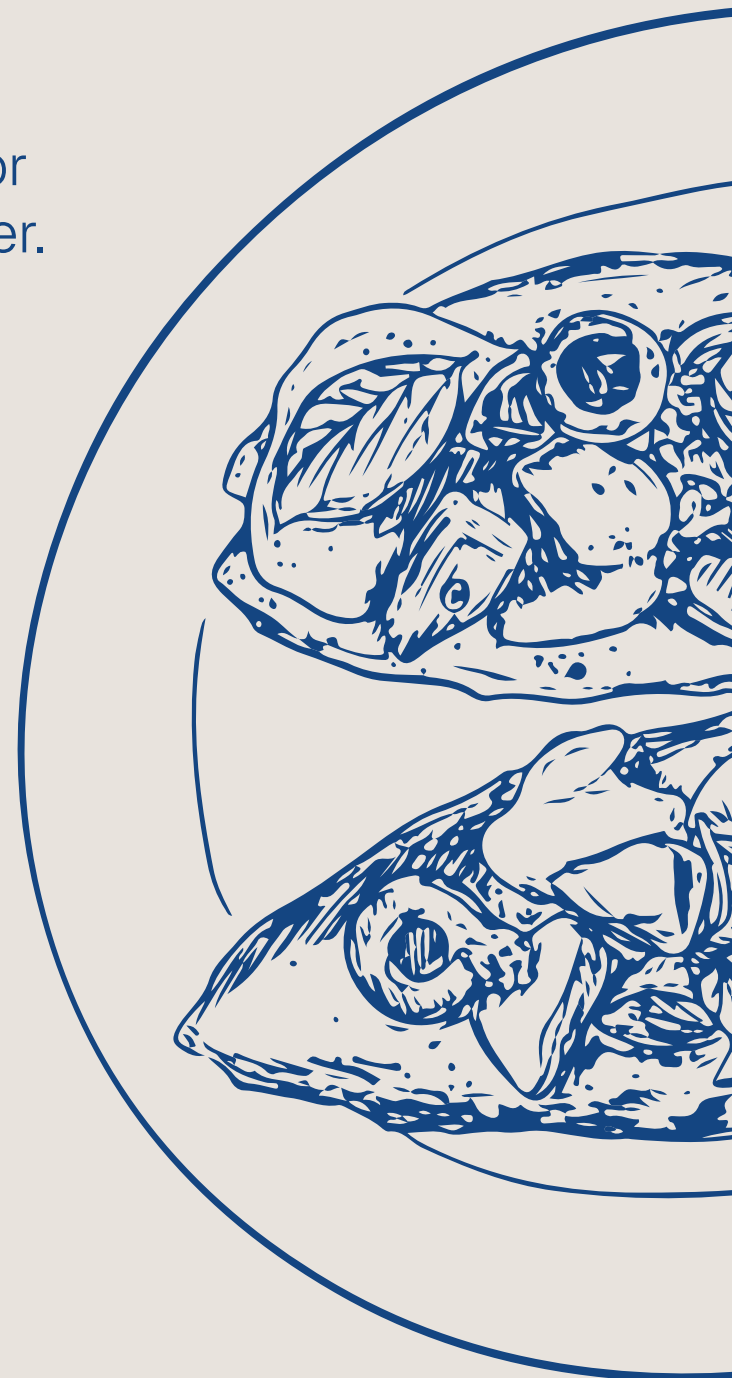
Your choice of pasta tossed in a rich and savoury tomato sauce, infused with fresh garlic and a hint of olive oil. Topped with fragrant basil leaves and a sprinkle of parmesan cheese.

Grilled Octopus with Mashed Potatoes

Perfectly grilled octopus with a smoky char, paired with creamy, buttery mashed potatoes. Garnished with a touch of olive oil and a sprinkle of fresh herbs, this dish offers a delightful contrast of tender seafood and velvety potatoes.

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Indian Ocean Prawn Cocktail

Succulent prawns sourced from the pristine waters of the Indian Ocean, served chilled on a bed of crisp lettuce and accompanied by a tangy, zesty cocktail sauce. Garnished with a hint of lemon and fresh herbs.

Octopus & Potato Salad

Tender pieces of grilled octopus combined with hearty chunks of boiled potatoes, tossed in a light vinaigrette infused with Mediterranean herbs. Enhanced with a touch of olive oil, lemon zest, and fresh parsley.

Pasta all'Arrabiata

Your choice of pasta tossed in a fiery tomato sauce infused with garlic, red chili peppers, and aromatic herbs. Finished with a drizzle of extra virgin olive oil and a sprinkle of fresh parsley.



Grilled Catch of the Day with Mixed Salad

Freshly grilled catch of the day, showcasing the best fish available, served alongside a crisp mixed salad of seasonal greens, cherry tomatoes, cucumber and grated carrots. Finished with a light vinaigrette dressing and a squeeze of lemon.

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MAPANGO menu

KES 4,900

Mediterranean Chickpea Salad

A vibrant salad featuring chickpeas, tossed with diced cucumbers, juicy cherry tomatoes, leafy greens, nuts and olives. Enhanced with crumbled feta cheese and a refreshing lemon-herb dressing.

Pasta alla Bolognese

Your choice of pasta generously coated in a rich, slow-simmered Bolognese sauce, crafted with finely minced beef, aromatic onions, and carrots. Finished with a sprinkle of Parmesan cheese and fresh basil.

Grilled Chicken with Roast Potatoes

Juicy grilled chicken, marinated in herbs and spices to perfection, served with golden-brown roast potatoes seasoned with garlic and rosemary. Accompanied by a side of seasonal vegetables and a drizzle of savoury chicken jus.

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Mixed Vegetable Soup

A comforting blend of seasonal vegetables and flavourful broth. Featuring a medley of carrots, potatoes, celery, and beans, seasoned with aromatic herbs and spices. Served chilled or piping hot with a slice of crusty bread.

Spaghetti with Fish, Cherry Tomatoes, Olives & Cappers

Spaghetti al dente tossed in a light and tangy sauce featuring tender pieces of flaky fish, sweet cherry tomatoes, briny olives, and zesty capers. Enhanced with a splash of white wine and fresh herbs.

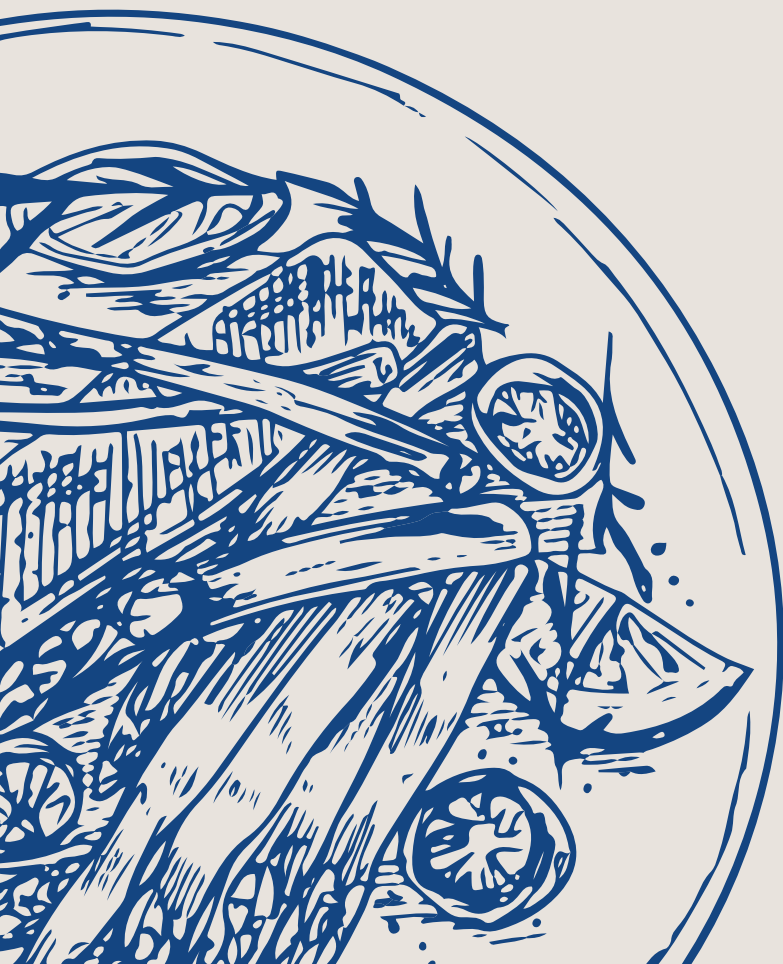


Baked Whole Fish with Vegetables

A fresh, whole fish baked to tender perfection and served with a colourful medley of seasonal vegetables. The fish is delicately seasoned with herbs and lemon, enhancing its natural flavours. Served with a side of roasted potatoes or couscous.

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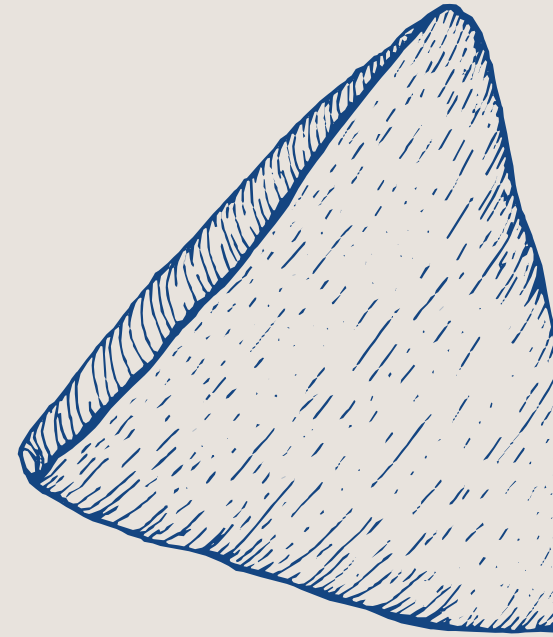


NYAMA menu

KES 3,600

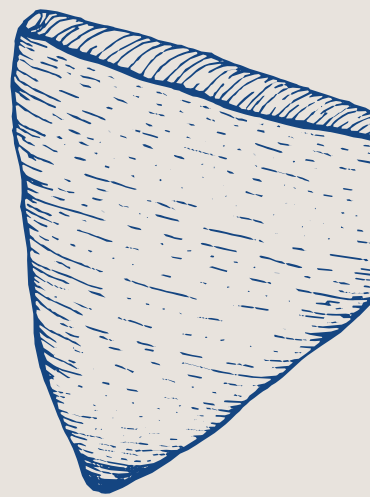
Meat Samosas

Flaky pastry filled with a savoury mixture of spiced minced meat, onions, and peas, fried to golden perfection. Served with a tangy mango chutney or mint yogurt dipping sauce, these crispy triangular delights are a popular Indian appetizer.



Mixed Salad

A fresh and colourful assortment of seasonal greens, crisp cucumber slices, juicy cherry tomatoes, and crunchy bell peppers, tossed in a light vinaigrette dressing. Finished with a sprinkle of sunflower seeds and vinaigrette.

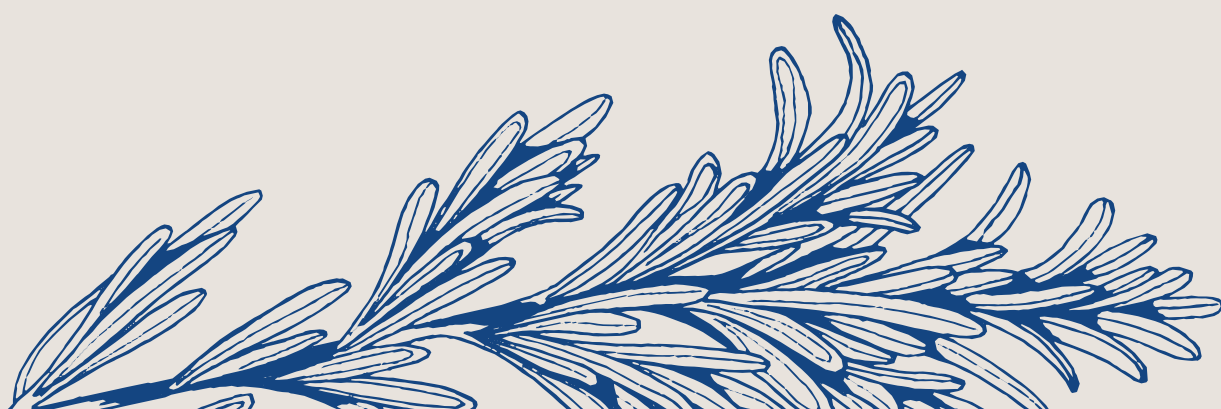
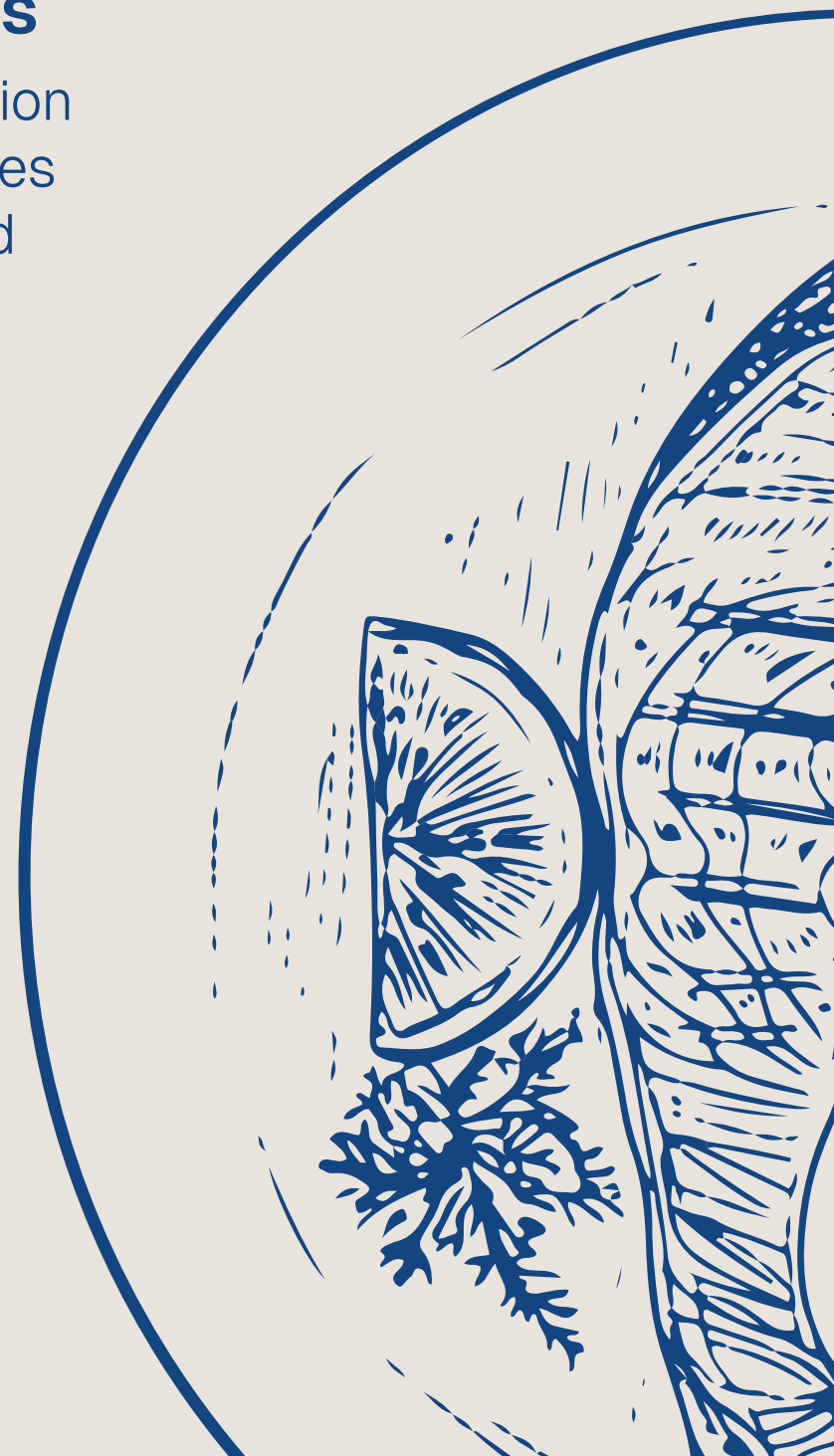


Beef Tagliata with Roast Potatoes

Sliced, tender beef steak cooked to perfection and served with golden-brown roast potatoes seasoned with garlic and rosemary. Drizzled with a savoury beef jus and garnished with fresh arugula leaves for a peppery bite.

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SAMIKI menu

KES 6,900

Mixed Salad

A fresh and colourful assortment of seasonal greens, crisp cucumber slices, juicy cherry tomatoes, and crunchy bell peppers, tossed in a light vinaigrette dressing. Finished with a sprinkle of sunflower seeds and vinaigrette.

Spaghetti with Lobster & Cherry Tomatoes

Spaghetti al dente tossed in a luxurious sauce featuring succulent lobster meat and sweet cherry tomatoes. Perfumed with garlic, white wine, and a touch of parsley, this dish offers a harmonious balance of flavours.

Fried Calamari Rings with French Fries

Crispy, golden-brown calamari rings lightly seasoned and served with a side of perfectly crispy French fries. Accompanied by a zesty marinara sauce or tartare dip.

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SWAHILI menu

KES 3,600

Meat Samosas

Flaky pastry filled with a savoury mixture of spiced minced meat, onions, and peas, fried to golden perfection. Served with a tangy mango chutney or mint yogurt dipping sauce, these crispy triangular delights are a popular Indian appetizer.

Kachumbari Salad

A refreshing East African salad made with diced tomatoes, onions, and fresh cilantro, tossed with a tangy dressing of lemon juice, chili peppers, and a hint of salt.

Coconut Chicken Curry

Tender pieces of chicken simmered in a creamy coconut milk curry sauce, infused with aromatic spices like turmeric, coriander, and cumin. Garnished with fresh cilantro.

Ugali, Chapati & Coconut Rice

Ugali: A dense, maize-based porridge, served as a hearty accompaniment.

Chapati: Soft, flaky flatbread, perfect for tearing and dipping.

Coconut Rice: Fragrant basmati rice cooked in coconut milk, offering a subtly sweet and creamy texture.

Mchicha & Maharagwe

Mchicha: A savoury spinach and coconut milk stew, flavoured with garlic and onions.

Maharagwe: Creamy red kidney beans cooked in a flavourful coconut curry sauce, seasoned with tomatoes, onions, and aromatic spices.



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WINES

White wines

Bruce Jack Chenin Blanc
(S. Africa) / KES 3,600

Hesketh Sauvignon Blanc
(Australia) /KES 4,000

Clear Water Cove Sauvignon Blanc
(New Zealand) /KES 4,500

Bruce Jack Reserve Chardonnay
(S. Africa) /KES 4,800

Fantinel Borgo Tesis Pinot Grigio
(Italy) /KES 5,500

Red wines

Bruce Jack Pinotage Malbec
(S. Africa) / KES 3,600

Santa Cristina Le Maestrelle
(Italy) /KES 5,800

Rose wines

Bruce Jack Sauvignon Blush
(S. Africa) / KES 3,600

Cote des Roses Rose
(France) /KES 5,800

Sparkling wines

**Fantinel Spumante Cuvee
Prestige**
(Italy) / KES 4,000

**The Independent Prosecco
Brut**
(Italy) /KES 6,200

Champagne

(Only upon request)

Laurent Perrier La Cuvee' Brut
(France) / KES 22,000

