



BREAKFAST

Scrambled Eggs

Hard-boiled Eggs

Fried Eggs

Spanish Omelette

Plain Omelette



Bacon

Beef / Pork / Chicken sausage

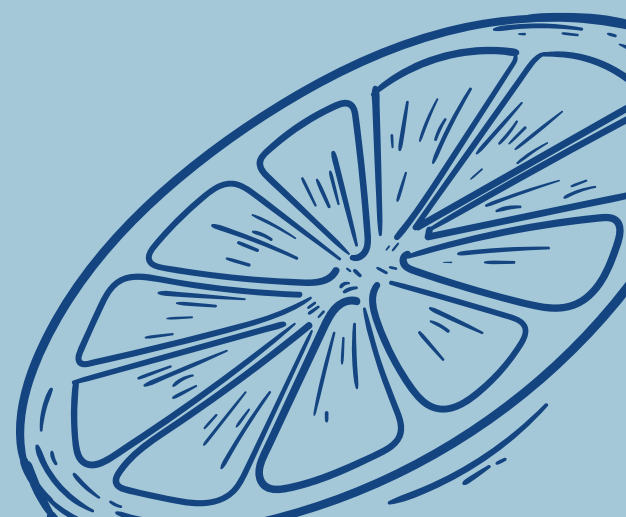
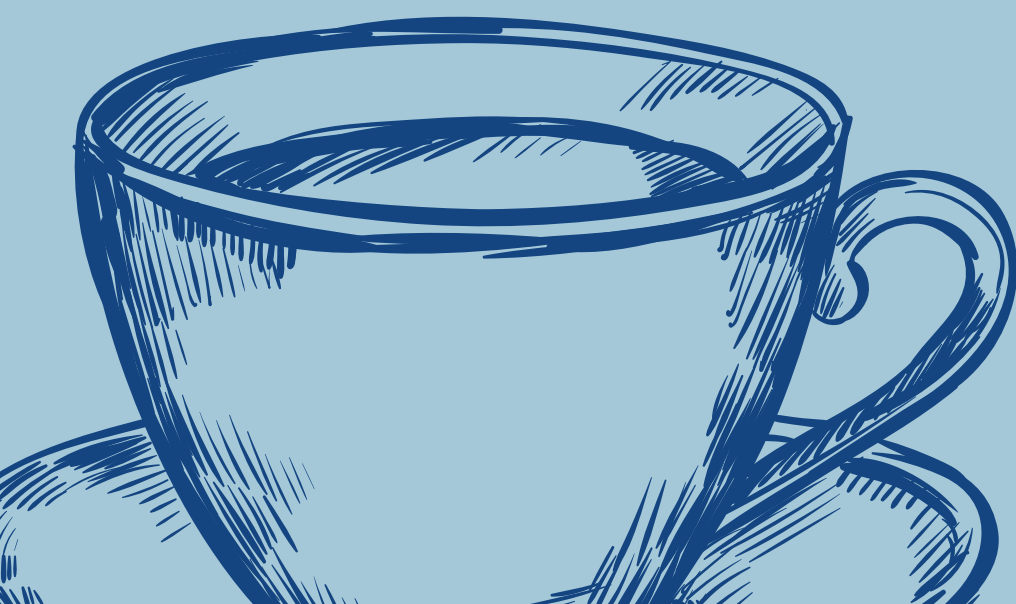
Pancake

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

Tribal 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

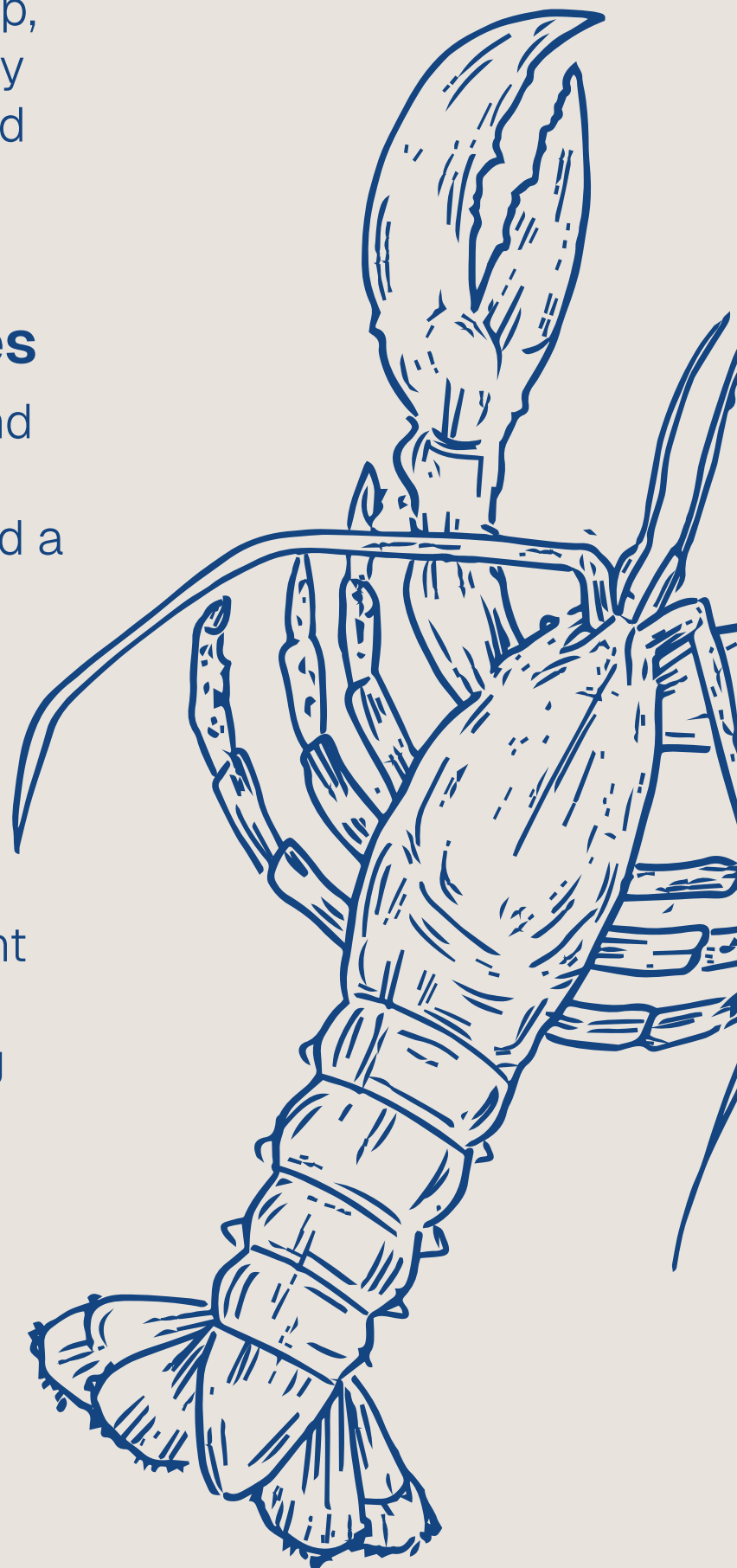
Spaghetti al dente tossed in a luscious seafood sauce brimming with tender shrimp, lobster and calamari, simmered in a savoury tomato and white wine reduction. Garnished with a sprinkle of fresh parsley.

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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FURAHA 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.

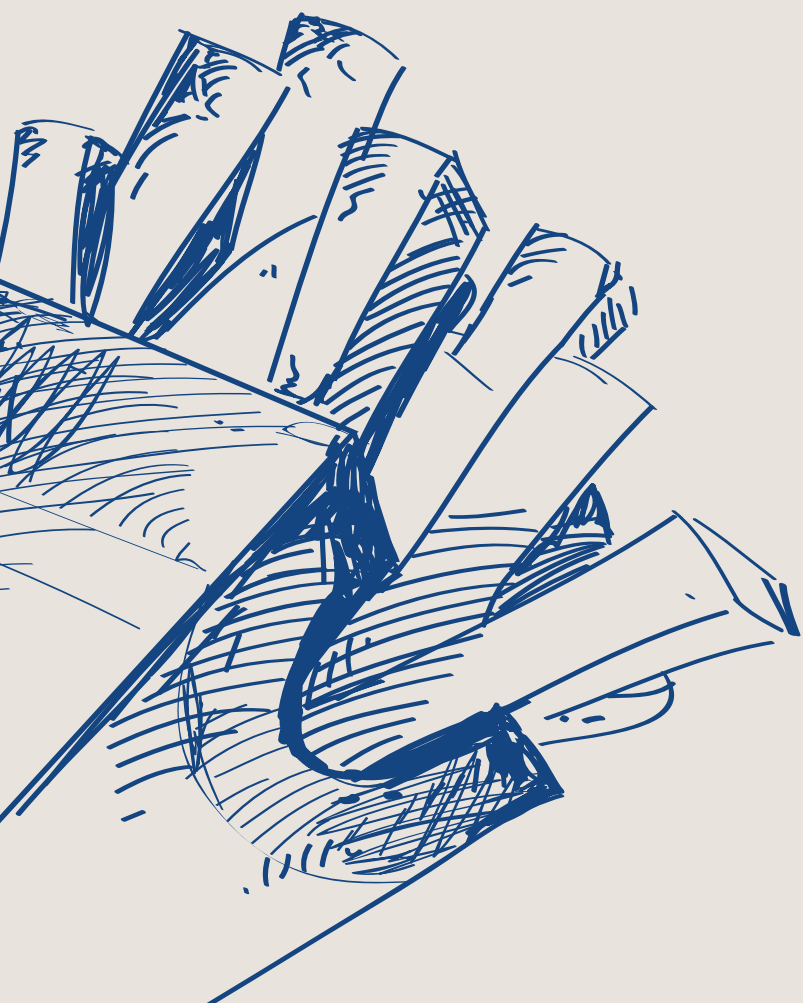


Hot Dog & Chips

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 kachumbhari.



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KASKAZI menu

KES 5,500

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

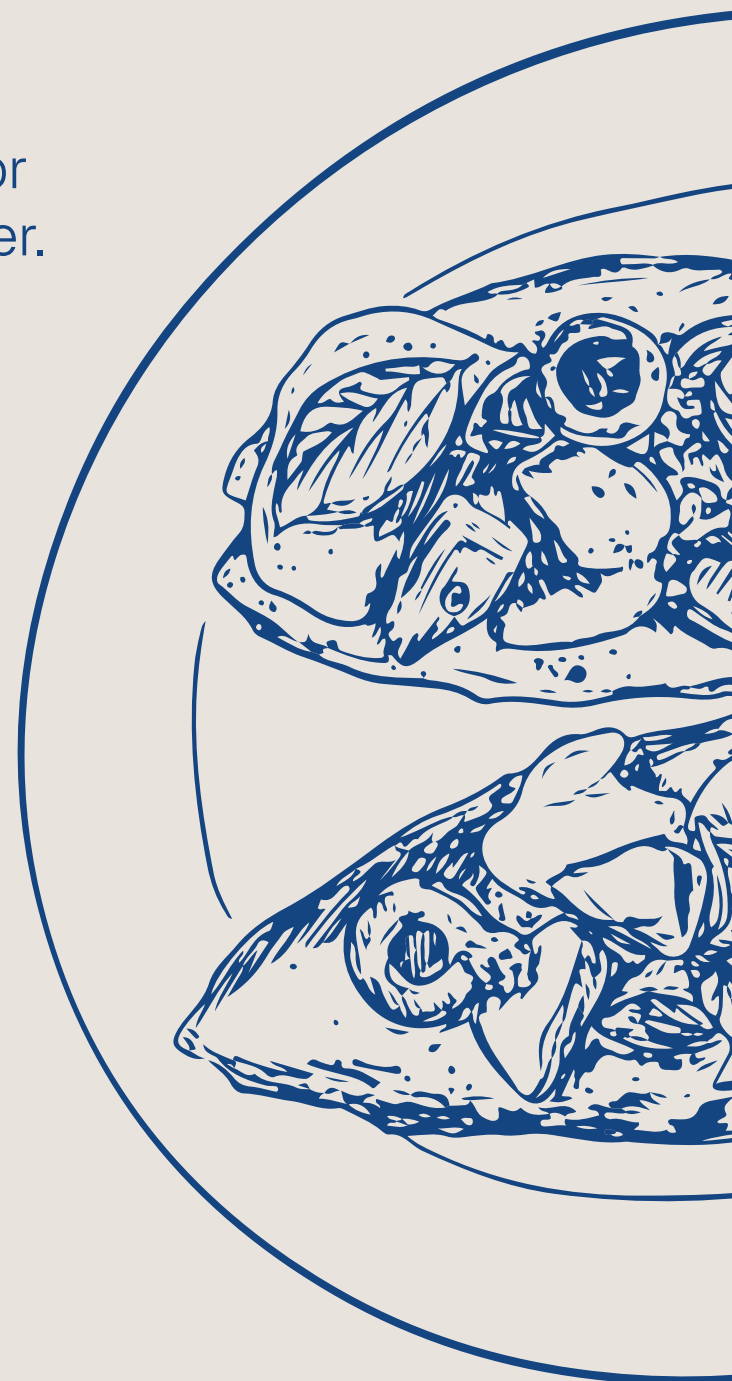
Your choice of pasta tossed in a rich and savoury tomato sauce, infused with fresh garlic and a hint of olive oil. Topped with fragrant basil leaves and a sprinkle of parmesan cheese.

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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KUSI menu

KES 5,500

Indian Ocean Prawn Cocktail

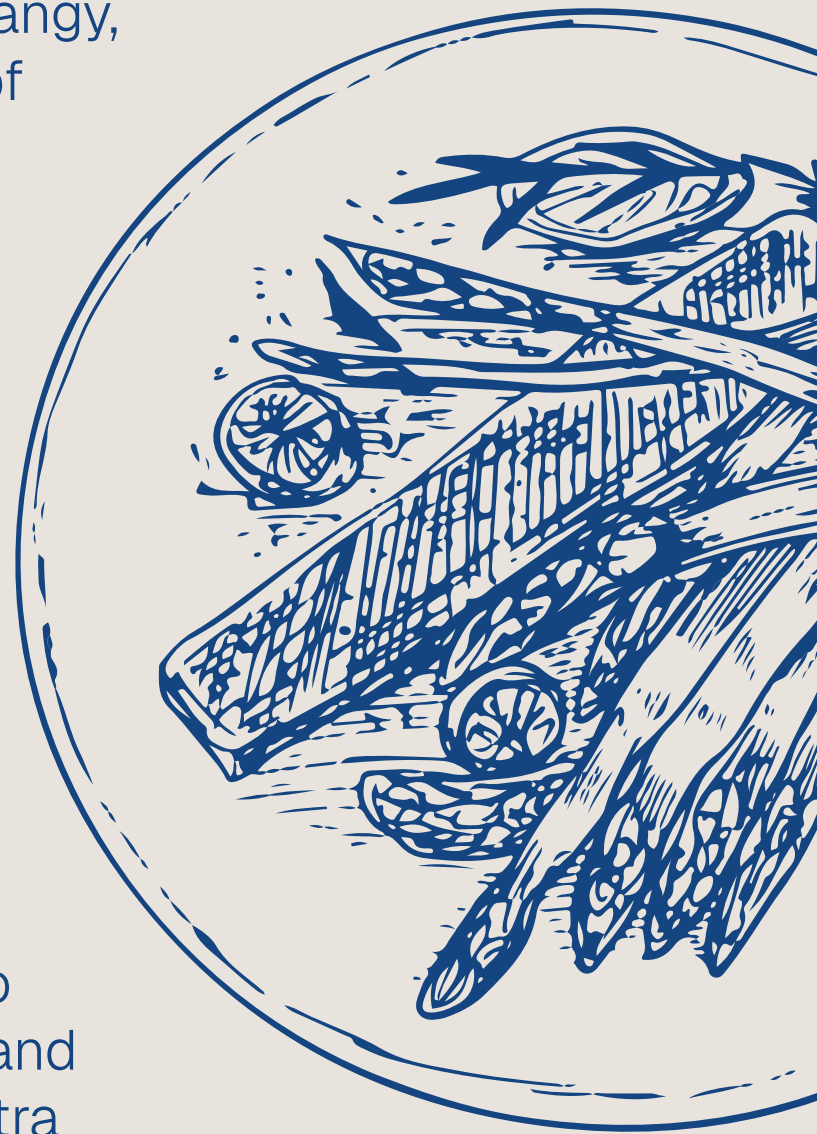
Succulent prawns sourced from the pristine waters of the Indian Ocean, served chilled on a bed of crisp lettuce and accompanied by a tangy, zesty cocktail sauce. Garnished with a hint of lemon and fresh herbs.

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.

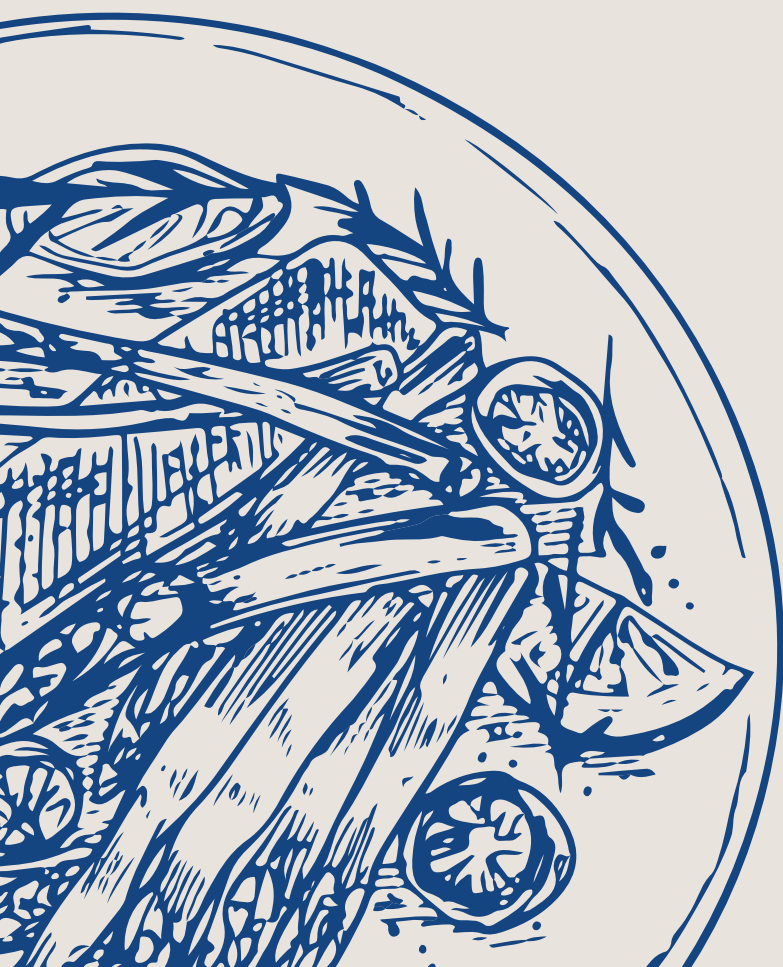


Baked Whole Fish with Vegetables

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.

Fresh Season Fruits

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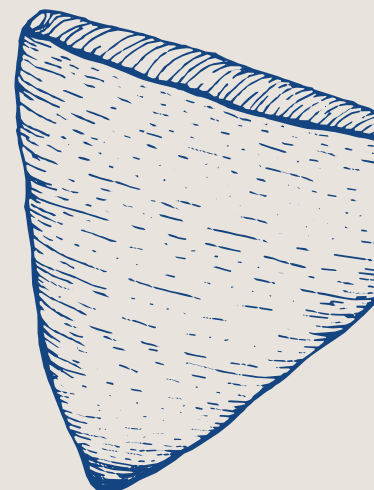
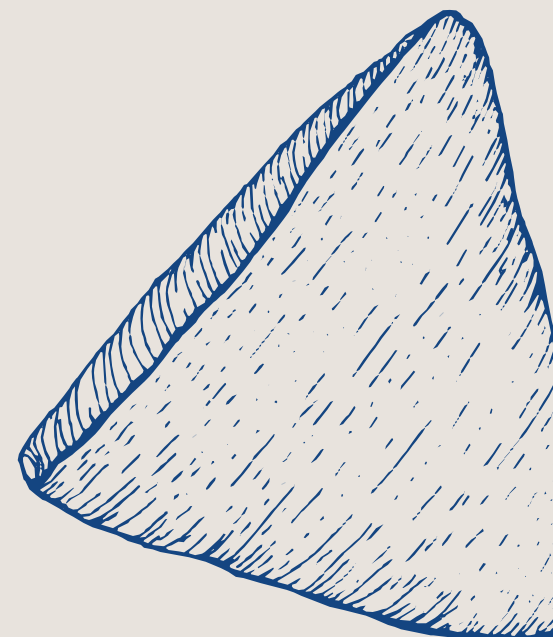


NYAMA menu

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

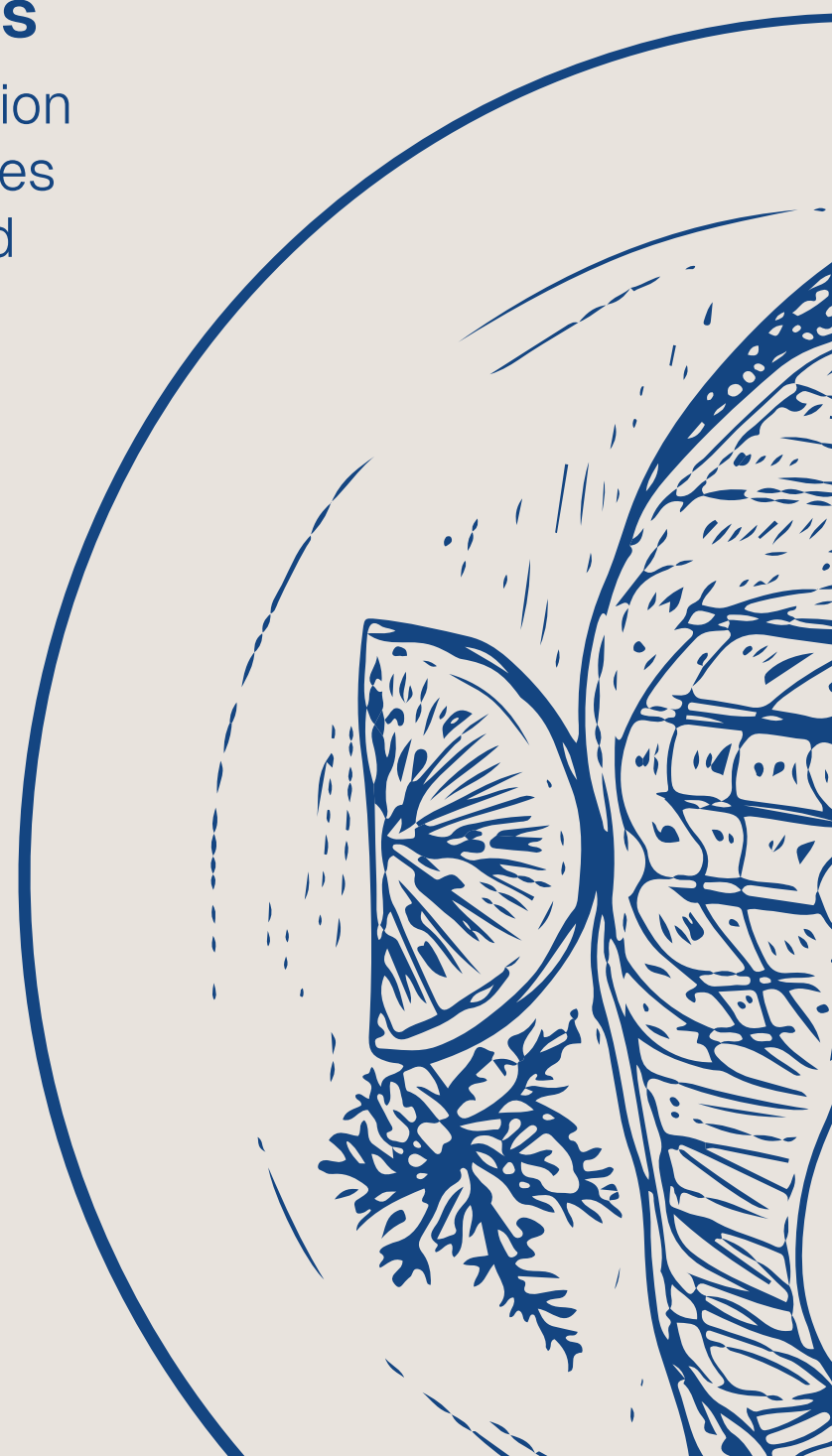
A fresh and colourful assortment of seasonal greens, crisp cucumber slices, juicy cherry tomatoes, and crunchy bell peppers, tossed in a light vinaigrette dressing. Finished with a sprinkle of sunflower seeds and vinaigrette.

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.

Fresh Season Fruits

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SAMI AKI 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.

Fresh Season Fruits

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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

"Wine is bottled poetry."

White wines

Bruce Jack Chenin Blanc – South Africa

A lively, fruit-forward wine with notes of ripe pear, peach, and a touch of honey. Crisp acidity makes it a refreshing choice

KES 3,600

Hesketh Sauvignon Blanc – Australia

Vibrant and aromatic, bursting with citrus, passion fruit, and a hint of fresh herbs. A zesty and refreshing white.

KES 4,000

Clear Water Cove Sauvignon Blanc – New Zealand

A classic Marlborough Sauvignon Blanc with bright acidity, tropical fruit flavours, and a crisp, dry finish.

KES 4,500

Bruce Jack Reserve Chardonnay – South Africa

Smooth and well-balanced, offering ripe stone fruit flavours with subtle vanilla and oak undertones. Rich yet refreshing.

KES 4,800

Fantinel Borgo Tesis Pinot Grigio – Italy

Elegant and light-bodied, with delicate notes of green apple, citrus, and a crisp mineral finish. A perfect aperitif.

KES 5,500



Red wines

Bruce Jack Pinotage Malbec – South Africa

A bold and structured red, combining dark berry flavours with hints of chocolate and spice. Smooth tannins and a lingering finish.

KES 3,600

Santa Cristina Le Maestrelle – Italy

A refined Tuscan red blending Sangiovese, Merlot, and Syrah. Notes of ripe cherries, vanilla, and soft spice make it rich yet easy-drinking.

KES 5,800



Rosé wines

Bruce Jack Sauvignon Blush – South Africa

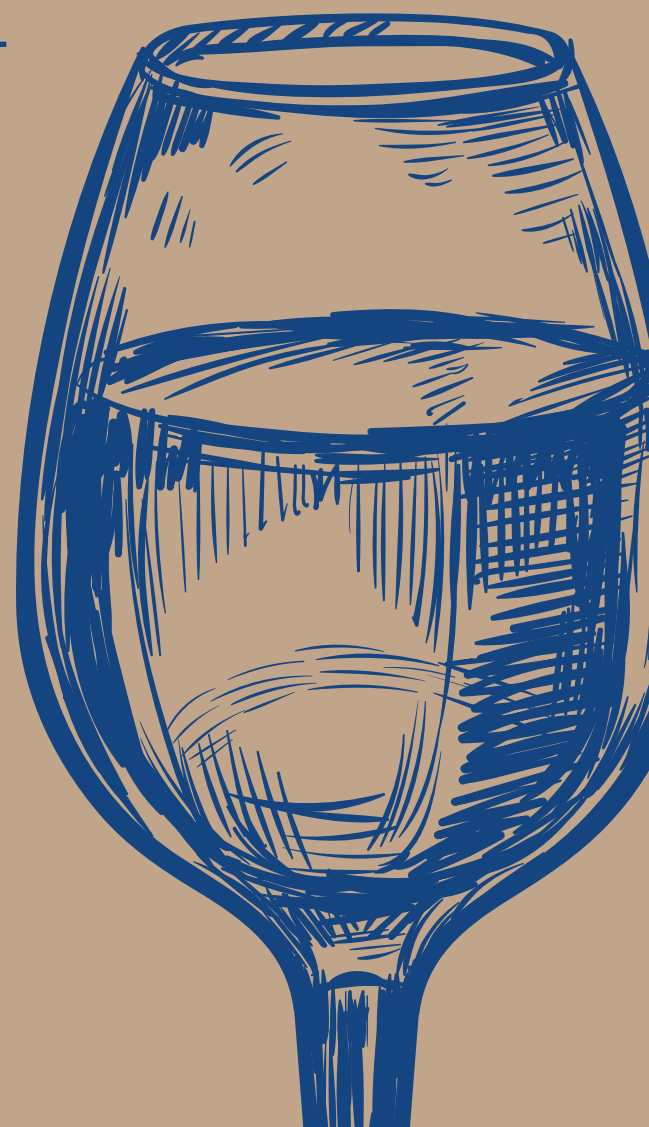
A crisp and refreshing rosé with delicate strawberry and citrus notes, balanced by bright acidity.

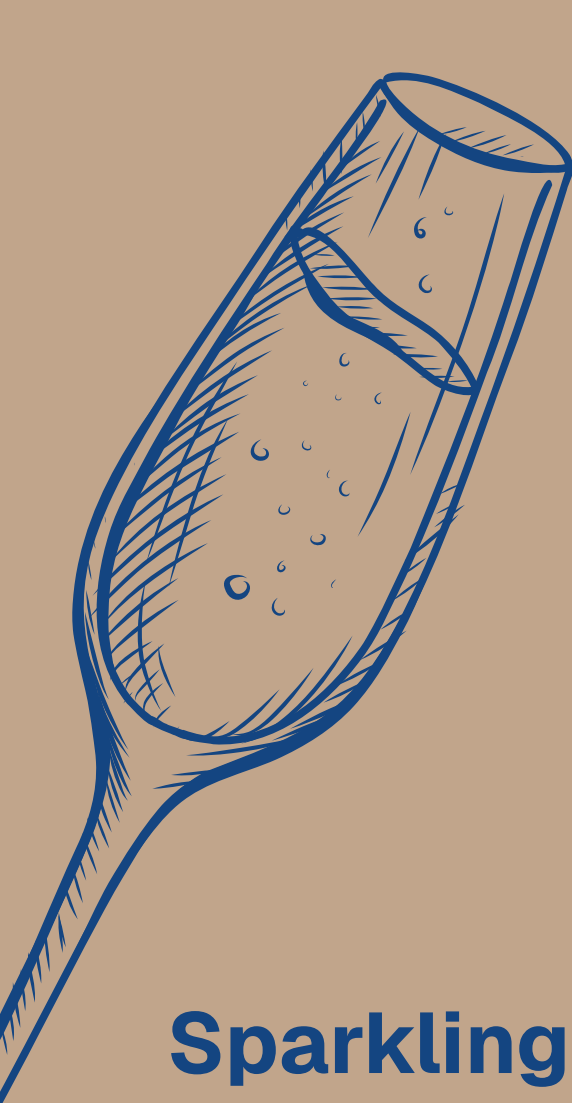
KES 3,600

Côte des Roses Rosé – France

A beautifully aromatic rosé with flavours of fresh red berries, floral hints, and a smooth, elegant finish.

KES 5,800





Sparkling wines

Fantinel Spumante Cuvée Prestige – Italy

A lively and fresh sparkling wine with delicate floral aromas, white peach, and a crisp, dry finish.

KES 4,000

The Independent Prosecco Brut – Italy

A classic Prosecco with fine bubbles, vibrant citrus, green apple notes, and a refreshing, dry profile

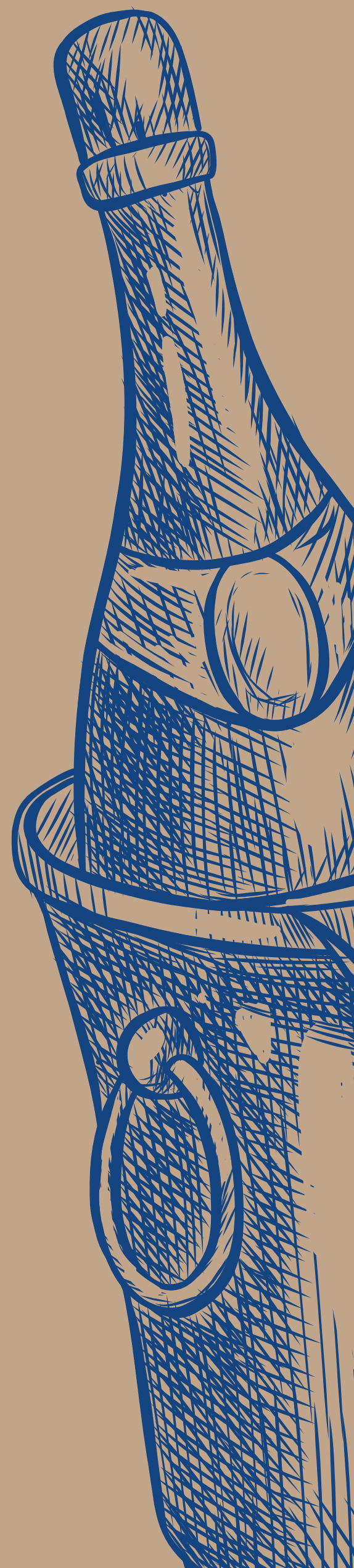
KES 6,200

Champagne – Upon request

Laurent Perrier La Cuvée Brut – France

A refined Champagne with elegant bubbles, hints of citrus and white flowers, and a long, balanced finish.

KES 22,000





LIQUEURS & Spirits

* Price per TOT **(30 ml)**

Amaro Montenegro
KES 500

Amaro Gamondi
KES 500

Limoncello
KES 500

Sambuca
KES 500

Amarula
KES 500

Havana Club 3 Years
KES 500

Havana Club 7 Years
KES 500

Zacapa Centenario
KES 800

Absolut Vodka
KES 500

Grey Goose Vodka
KES 550

Jack Daniel's
KES 550

Glenfiddich 12 Years
KES 600

Glenmorangie Original
KES 600

Bombay Gin
KES 500

Mombasa Club Gin
KES 500

Procera Blue Dot Gin
KES 850

Jose Cuervo
KES 500

Don Julio Reposado
KES 750

Grappa White
KES 500

Campari
KES 500

Aperol
KES 500





COCKTAILS

"Ocean air, salty hair, and a cocktail in hand – the perfect way to unwind."

Cocktails

Dawa

A Kenyan classic with vodka, lime, honey, sugar, and crushed ice. Refreshing and slightly sweet with a citrusy kick.

KES 1,200

Mojito

A blend of white rum, fresh mint, sugar, lime juice, and soda water for a cool, zesty refreshment.

KES 1,200

Piña Colada

A tropical mix of white rum, coconut cream, and pineapple juice, served creamy and chilled.

KES 1,200

Margarita

A tequila-based favourite with lime juice, agave syrup, and orange liqueur, served with a salted rim.

KES 1,200

Strawberry Daiquiri

A fruity cocktail of strawberries, white rum, lime juice, sugar, and ice, served blended or shaken.

KES 1,200



Aperol Spritz

A light and bubbly aperitif with Aperol, prosecco, and soda water, served over ice with an orange slice

KES 1,200

Campari Spritz

A bittersweet blend of Campari, prosecco, and soda water, garnished with an orange slice.

KES 1,200

Gin & Tonic

A timeless classic featuring gin, tonic water, and a squeeze of lime, served over ice.

KES 1,200

Mocktails

Virgin Mojito

A refreshing mix of mint, lime, sugar, and soda water, perfect for a non-alcoholic cool-down.

KES 800

Tropical Sunrise

A vibrant combination of orange juice, grenadine, and soda water, mimicking a coastal sunrise.

KES 800

Coconut Cooler

A light, hydrating mix of coconut water, lime juice, and a touch of honey.

KES 800

Mango Ginger Fizz

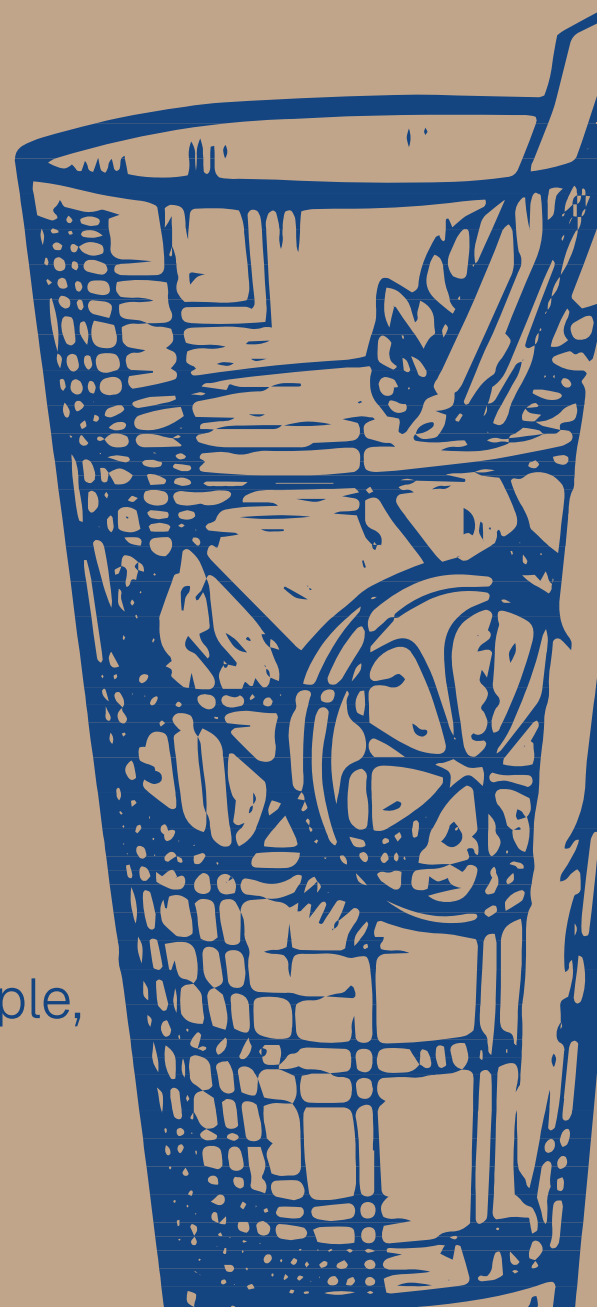
A sweet and spicy mix of mango puree, fresh ginger, and soda water.

KES 800

Fruit Punch

A tropical blend of mixed fruit juices, including pineapple, orange, and passion fruit, with a splash of grenadine.

KES 1,200





BEERS

"He was a wise man
who invented beer."

Tusker Lager

A crisp and refreshing pale lager with light malt sweetness and a smooth finish, perfect for a hot coastal day.

KES 500

White Cap Lager

A classic, full-bodied lager with a slightly bitter edge, known for its smooth and clean taste.

KES 500

Tusker Malt

A premium, full-flavored lager with a rich malt profile and a slightly stronger alcohol content for a bolder taste.

KES 500

Tusker Lite

A lighter, low-carb lager with a crisp and clean taste, ideal for those who prefer a milder beer.

KES 500

Corona Extra

A smooth, easy-drinking Mexican lager best enjoyed with a wedge of lime for a refreshing citrus twist.

KES 700

Desperados

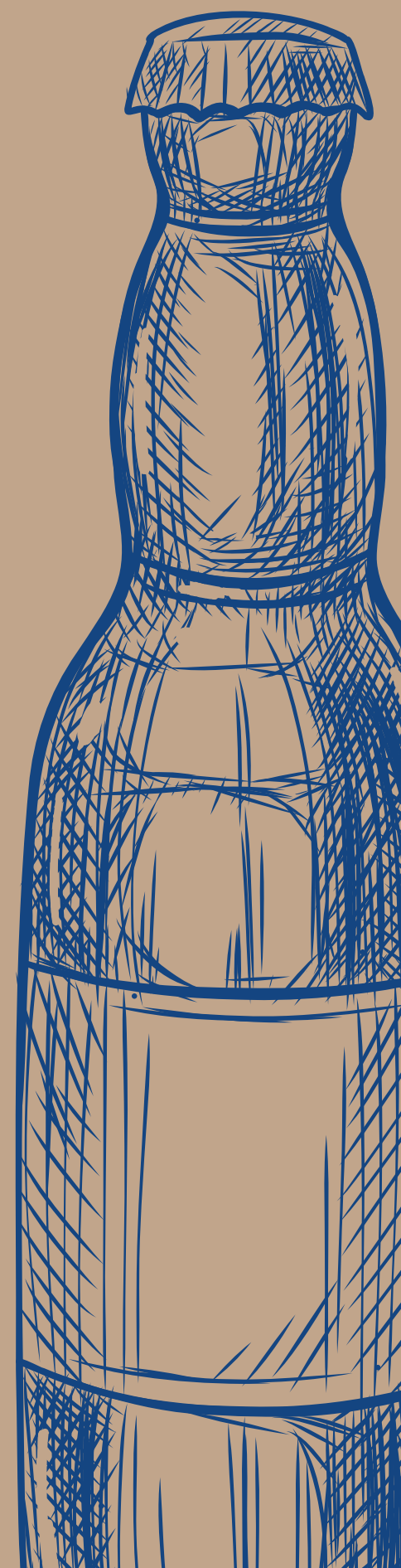
A unique tequila-flavoured beer with a sweet, citrusy kick and a smooth, slightly spicy finish.

KES 700

Savanna Dry Cider

A crisp and dry apple cider with a refreshing, tart finish, perfect for those who enjoy a fruity alternative to beer.

KES 700





SOFT DRINKS

Water

Still Water 330 ml
KES 250

Still Water 700 ml
KES 300

Sparkling Water 330 ml
KES 300

Sparkling Water 700 ml
KES 400

Sodas

Coca Cola
KES 250

Coca Cola Light
KES 250

Fanta
KES 250

Sprite
KES 250

Lemon Krest
KES 250

Stoney
KES 250

Tonic Water
KES 250

Soda Water
KES 250

Fresh Fruit Juices

Pineapple Juice
KES 450

Passion Fruit Juice
KES 450

Mango Juice
KES 450

Orange Juice
KES 450





CAFFETTERIA

Coffee

Espresso
KES 300

Espresso Decaf
KES 350

Cappuccino
KES 350

Iced Coffee
KES 300

Coffee Plunger
KES 350

Latte Macchiato
KES 350

Glass of Milk
KES 200

Aromatic Tea

Black
KES 200

Green
KES 200

Cinnamon
KES 200

Masala
KES 200

Lemon
KES 200

Camomile
KES 200

