

THE DECK MENU

STARTERS

Salmon Tataki

Sesame crusted served with caviar, micro greens, and pickled ginger, Ponzu sauce
- 2000 -

Steak Tartar

Egg yolk, capers, cornichons and shallots Small served with sourdough and large served with fries and salad
- 1800/2100 (sharing) -

Eden Mac n Cheese

Penne pasta, rich cheese sauce, breadcrumbs
- 1200 -

Shamba Veggie Platter (V)

Charred vegetables, tabbouleh, baba ganoush, falafel, beet hummus, garden leaves and homemade pita bread
- 1200/1600 (sharing) -

Fish Ramen

Japanese Noodles in a rich flavored broth
- 1200 -

French Cream of Cauliflower (V)

Flavored with tartufata
- 900 -

Chilled Watermelon Gazpacho (VG)

- 700 -

Calamari and Sweet Potato Salad

Rocket and lemon caper salsa
- 1500/1800 (sharing) -

Garden of Eden Salad (V)

Grape tomatoes, walnuts, blue cheese, avocado, red onion, mint and pomegranate Lemon shallot dressing topped with chia seeds
- 1800 -

MAINS

'Handmade' Squid Ink Linguini

Prawns, squid and half shelled mussels in a rich Napoli sauce with a hint of chili
- 3500 -

Seared Norwegian Salmon

Quinoa salad with cucumber, carrot and roast butternut squash
- 3600 -

Grilled Lamu Jumbo Prawns

Marinated with herbs and lemon, Cummin Rice, capers sundried tomato butter sauce and corn on the cob
- 5600 -

Pan fried Malindi Sole

Coriander, Pernod and Coconut Veloute, Potato Croquette, Crispy Potato
- 3000 -

"Katsu" Fish and Chips

hand cut fries, lemon and wasabi aioli
- 2200 -

Seared Beef Medallion with rustic vegetables

Blistered Asparagus, Caramelized Cherry Tomatoes and Alike Potatoes, Sundried Chimichuri
- 3500 -

Gourmet Eden Rib Eye Beef Burger

Pickled onions, gherkins, lettuce, mustard and garlic mayonnaise
Served with French fries, add bacon lardons, cheese or a fried egg
- 2500 -

Chicken Changezi

Boneless Chicken cooked in coarse aromatic masala and red Chili sauce with a Star Anise and Sultana Basmati Rice
- 2500 -

Seared Duck Breast

Paired with Tree Tomato and Whisky Jus, Crispy Kale, and Potato Mousseline
- 3300 -

"Persian style" Lamb Chops

Herb rubbed and served with chickpeas and roast vegetables
- 3200 -

Mezze Platter

Cumin scented Lamb Kofta, Falafel, Chicken and veggie skewers, Halloumi with Mango and Oregano, Garlic Chili Prawns, Pita, Kalamata Olives, Tzatziki, and Hummus
- 4600 (sharing) -

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VEGETERIAN

Gobi Manchurian (VG)

Roasted cauliflower with a miso and tahini sauce, with brown rice and a smacked cucumber salad

- 1500 -

Black Bean Tortillas (V)

Served with spicy Plantain, Pickled Onions, Coriander and Feta Salsa, avocado, Crispy Leek

- 1800 -

Moroccan Vegetable Tagine (VG)

Toasted Almond Flakes and Citrus Cous Cous

- 1700 -

Homemade Eden Potato Gnocchi (V)

Sautéed with baby Spinach, Mushrooms and Sweet Corn

- 1800 -

SIDES

Sweet Potato Wedges

Baked Potato with sour cream

Truffle and Parmesan Chips

Blistered Tenderstem Broccoli with Pumpkin Seeds

Classic French Fries

- 500 -

FORBIDDEN

Crêpes Suzette

Orange reduction, Grand Marnier Cognac, brown butter, Vanilla ice-cream

- 1000 -

Ice Cream

Vanilla, Strawberry or Chocolate

- 1000 -

Cheese Cake "Dulce de Leche"

Sweet and creamy Cheese Cake with caramel sauce

- 1500 -

Crème Brulee

- 1200 -

Artisan Cheese Board for Two

Selection of deli hard and soft cheeses, Grapes, Chutneys and Crackers

- 1700 -

VG-Vegan | V-Vegetarian

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