

THE DECK MENU

STARTERS

- GARDEN OF EDEN SALAD (V)** 1100
*Garden peas, Asparagus, Broccoli, Cherry Tomato
Cucumber, Pumpkin seed, Citrus oil dressing*
- SHAMBA VEGGIE PLATTER (V)** 1200
*Charred Vegetables, Cherry Tomatoes, Falafel
Tabbouleh, Baba ghanoush, Beet hummus
Garden Greens, Pita bread, Coconut Tzatziki
sauce*
- MEDITERRANEAN QUINOA BOWL** 1200
*Sweet corn, Roast Beetroot, Goat cheese, Cherry
Tomato, White Quinoa, Chickpeas, Olives,
Avocado cubes, Greek dressing*
- WATAMU PRAWN SALAD** 1800
*Cherry Tomato, Prawns, Sweet corn,
Kidney beans, Rocket, Avocado,
homemade wontons, Honey Mustard
dressing*
(add Chicken, Beef @ ksh 600)

SOUPS

- SLOW ROASTED BUTTERNUT (N)** 700
Topped with Sage Pesto
- OLD FASHIONED BEEF BROTH** 1050
*Warm up with our traditional Beef Broth,
Chillis, Spring Onion, Potatoes, Carrots,
Garden Peas*
- CREAMY SEAFOOD CHOWDER** 1500
Coconut Fish stock, Seafood, Togarashi dust

MAINS

- HARISSA SPICED LAMB CHOPS** 3200
Grilled Vegetables, Garlic mashed Potato, Mint jus
- SEARED BEEF MEDALLION** 3500
*Sauteed farm Vegetables, Sweet Potato mash
(Choice of Red wine sauce or Pepper sauce)*
- OVEN BAKED SPRING CHICKEN** 2600
Herb and Butter Basted 1/2 Spring Chicken, Roasted Potato and Spring Vegetables
- SALMON ALA PLANCHA (A)** 3500
Fennel Sauce with Spinach and Cherry Tomato and Polenta
- GRILLED BUTTERFLY JUMBO PRAWNS** 4200
Aromatic Sundried Tomato Rice, Grilled Sweet corn, Caper and Dill Butter sauce
- CREOLE RED SNAPPER** 2800
Simmered in a fragrant Coconut sauce, Jeera rice, Kachumbari
- SHRIMP "THAI" CURRY** 3400
Jasmine Rice, Chapatti, Spicy Kachumbari
- SAINT PETER'S SEAFOOD PLATTER (A)** 5500
Lobster, Mussels tossed in Wine, Prawns, Octopus, Garlic Fries, Green salad

SIDES

*Hand cut Garlic Fries, Kenyan Bhajias, Basmati Rice, Blistered Asparagus,
Mixed Vegetables, Garlic Mash Potato, Ugali, Chateaux Potato*

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

*All menus are completely dictated by seasonality and therefore can change according to market availability.
All prices are inclusive of VAT, catering levy and service charge.*

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HEARTY MEALS AND PASTA

CONGO CHICKEN (N) <i>Boneless Chicken cooked in Aromatic Peanut sauce, Jeera Rice, Chapatti</i>	2500
SLOW COOKED OXTAIL (A) <i>Caramelized Onion Mash, and Charred Asparagus and Broccoli</i>	2300
VEGETABLE TIKKA MASALA (V) <i>Roasted Vegetables simmered in an Aromatic Masala sauce Jasmine Rice and Chapatti</i>	1500
CHICKEN PESTO RISOTTO (N+A) <i>Chicken cubes, Risotto, Cherry Tomato, French Beans</i>	1800
SWEET POTATO GNOCCHI (V) <i>Sauteed Potato Dumplings, Spinach, Mushroom, finished with Basil Cream</i>	1800

BURGERS, SANDWICHES AND WRAPS

GOURMET RIB EYE BEEF BURGER(P) <i>Pickled Onions, Blue Cheese, Gherkins, Bacon, Fried Egg, Lettuce, Mustard Garlic Mayonnaise</i>	2500
CHICKEN TIKKA SANDWICH(G) <i>Grilled Chicken Tenders Tampered with spices, Kachumbari, Mango Chutney Garlic Mayonnaise, Ciabatta Bun</i>	1800
VEGETABLE BURRITO(G) <i>Tortilla layered with, Lettuce, Spinach, Mushroom, Cheese, Guacamole, Plantain Fries</i>	1650

DESSERTS

WARM CHOCOLATE & AMARULA FONDUE (A) <i>Served with torched Banana, Berry, Kiwi, Crackers & Marshmallow</i>	1200
THE EDEN FOREST BERRY CHEESECAKE <i>creamy Cheesecake with assortment of wild Berries</i>	1500
WARM APPLE AND CINNAMON CRUMBLE (N) <i>Served warm and paired with Vanilla Ice-cream</i>	1000
ICE CREAM <i>Vanilla, Strawberry, Chocolate</i>	1000
ARTISAN CHEESE BOARD (SERVES 2)	1700

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