

BRASSERIE SPECIALS FRIDAYS

STARTERS

Tom Yum Soup 1200
Spicy and Sour Seafood Soup flavored with Citronelle

Crab Tempura (G) 3500 Crispy Soft-Shell Crab in Light Tempura with Piquante Dip

MAIN COURSES

Stir-fried Baby Octopus and Calamari 2200 With Vegetables, Soy and Oyster Sauce, Rice Noodles

Whole Poached Sea Bream 3000

Marinated with Miso Paste and Sake

Served over sautéed Broccoli tender stems and mashed Potato

Thai Red Prawns Curry 3000 Coconut Red Bean Rice and Raw Papaya Salad

Pan-seared Halibut 3500
Herb-infused Cous Cous, Charred Veggies, and Shellfish Foam

Lobster Garden Pea Risotto (A, D, N) 3200 Sautéed in a spicy Pesto Sauce, crispy Seaweed

Seafood Cioppino (D) 3600
Salmon, Mussels, Calamari, and Prawns
Simmered in a rich Italian Tomato Sauce, served with Focaccia
Arugula with Parmesan Cheese

WINE OF THE DAY
Ai Galli Sauvignon Blanc, Italian 12.5%
Bottle - KES 6,400.00

Glass - KES 1,400.00

KEY: A - Alcohol, N - Nuts, G - Gluten, D - Dairy





