

ALL DAY DINING

---- SOUPS ----

Light Puree of Truffle Field Mushroom (V,D) 1200
Truffle drizzle

Vegetable and Tofu Ramen (V) 1200

*Rich Creamy Veg Broth, Tofu, Enoki Mushrooms, Noodles, Sesame Seeds
Coconut Milk*

---- SALADS ----

Caesar Salad 1200

Garlic Croutons, Lettuce, Anchovies, Egg and Caesar Salad dressing

Grilled Halloumi, Watermelon, Avocado (V,N,D) 1700
Walnut, Mint leaves, Cucumber, Citrus Cream Cheese Aioli

Add ons: Grilled Chicken 700 | Grilled Prawns 1100

Chili Chicken, Snow Peas and Noodle Salad (N) 1900

Pulled Chicken, Cashew Nuts, Radish, Cucumber, Carrots and sweet Chili dressing

---- MAINS ----

Seychellois Coconut Fish Curry 2200

*Simmered in Coconut Sauce with Aromatic Island Spices and
Herbs, Steamed Rice*

Pan Roasted Beef Fillet 2800

Served with Fries and mixed Veggies, Peppercorn sauce

Grilled Pork Rib-eye (A) 3000

*Smoked Apple Compote, Roast Vegetables
Garlic mash, Tamarillo Bourbon Sauce*

Slow-Braised Beef Cheeks (A) 2500

Roasted Garlic Potato Puree, Maple Glazed Baby Carrots

---- BURGER & SANDWICH ----

The Hemingways Club Sandwich (P) 2000

Grilled Chicken Breast with Bacon, Lettuce, Tomatoes and Egg

Prime Beef Burger 2000

Josper Grilled Patty, Sesame Bun

Gherkin, Lettuce, Onion and Tomato (Add Cheese, Bacon, or fried Egg)

---- PASTA & RISOTTO ----

Choice of Penne, Tagliatelle, or Spaghetti

(Gluten-free Pasta also available)

Grape Vodka Napolitano (V,A,D) 1900

Rich Italian Creamed Tomato sauce

Creamy Vegetable Beet Risotto (V,D) 1700

Broccoli, French beans, garden Peas, Pumpkin Seeds and Crisp Kales

Thai Chicken Risotto (D) 2000

Chicken pieces with Peppers and Mushrooms in a fragrant Coconut sauce

---- DESSERTS ----

Peanut Butter and Raspberry Log (A) 1300

Vanilla Bean Brulée 1300

Slices of Kenya Fruit Extravaganza (GF) 1000

KEY: A - Alcohol | N - Nuts | P - Pork | V - Vegetarian | G - Gluten | D - Dairy

