

SOUPS

SOUP DU JOUR	900
<i>Chef's Daily Inspiration</i>	
Light Puree of Truffle Field Mushrooms (V,D)	1200
Vegetable and Tofu Ramen (V)	1200
<i>Rich Creamy Veg Broth, Tofu, Enoki Mushrooms, Noodles Sesame Seeds, Coconut Milk</i>	

STARTERS

Caesar Salad (D)	1200
<i>Lettuce, Anchovies, Garlic Croutons, Egg, Caesar Dressing</i>	
Green Goddess Power Salad (V)	1600
<i>Haricot Verts, Edamame, Broccoli, Avocado, Cucumber Pumpkin Seeds, Garden Peas</i>	
Grilled Halloumi, Watermelon, Avocado (V,N,D)	1700
<i>Walnut, Mint leaves, Cucumber, Citrus Cream Cheese Aioli</i>	
Add ons: Grilled Chicken 700 Grilled Prawn 1100	
Marinated Tomato and Burrata (V,N)	1800
<i>Served with Lettuce, Charred Grapes Balsamic Vinaigrette and Toasted Pine Nuts</i>	
Chili Chicken, Snow Peas & Noodle Salad (N)	1900
<i>Pulled Chicken, Cashew Nuts, Radish, Cucumber, Carrots Sweet Chili Dressing</i>	
Carpaccio of Cured Beef Tenderloin (N,D)	2000
<i>Thinly sliced Beef, Wild Rocket Leaves, Parmesan Crisp Aged Parmesan Shavings, Balsamic Glaze</i>	
Norwegian Smoked Salmon Rosettes & Avocado	3000
<i>Pickled Cucumber, Soft Boiled Egg, Caviar, and Rye Bread</i>	
Crispy Baby Calamari	1900
<i>Deep Fried Salt & Pepper Squid with Green Salad Romesco Sauce</i>	
Seared Scallops (P,D)	3000
<i>Caramelized Scallops skirted with Bacon, Squid Ink Pasta Caviar, Shellfish Foam</i>	
Baked Camembert with Cranberries	3000
<i>Goey Camembert Cheese, Herb Greens Marinated with Truffle-infused Honey, Artisan Bread</i>	

BURGERS, SANDWICHES & WRAPS

Prime Beef Burger	2000
<i>Jasper Grilled Patty, Sesame Bun, Tomatoes, Lettuce Pickled Gherkins, Onion Jam Add Cheese, Bacon or Egg</i>	
Crocodile Burger	2200
<i>Squid Ink Bun, Feta Cheese, Dried Cranberry Crumble Asian Slaw, BBQ Sauce</i>	
The Hemingways Club Sandwich (P)	2000
<i>Grilled Chicken Breast, Bacon, Lettuce, Tomatoes and Egg</i>	
Grilled Halloumi, Avocado, Chickpea Wrap (V,D)	1800
<i>Sweet Potato Fries, Kale Hummus Spread</i>	

Our meals are based on sustainability and are locally sourced. They are completely dictated by seasonality and therefore, can change according to market availability.

MAINS

Miso-basted Pasture-raised Chicken Breast (D)	2800
<i>Black Fried Rice, Wasabi Butter with Sake-Merin Pan Jus</i>	
Slow-cooked Asian Inspired Duck	3000
<i>Stir-fried Oriental Vegetables, Black Rice</i>	
Balsamic Glazed Lamb Loin Chops	3500
<i>Baby Bok Choy with Sweet Mash, Mint Pan Jus</i>	
Grilled Pork Rib-eye (A)	3000
<i>Smoked Apple Compote, Roast Vegetables, Garlic Mash Tamarillo Bourbon Sauce</i>	
Seychellois Coconut Fish Curry	2200
<i>Red Snapper simmered in Coconut Sauce Aromatic Island Spices and Herbs, Steamed Rice</i>	
Fresh Deep-fried Lake Victoria 'Ngege'	2200
<i>Whole Tilapia Served with Warm Tomato Dhania Salsa Kale and Ugali</i>	
Seared Fillet of Malindi Sole (D)	3200
<i>Cous Cous, charred Veggies and Shellfish Foam</i>	
Crispy Skin Salmon with Prosecco Foam (A,D)	3800
<i>Seared and served with sautéed Italian Spinach Mushrooms and Chateaux Potatoes</i>	
Drama King Prawns Skewer	4500
<i>Marinated King Prawns, Wild Rice and Masala Sauce</i>	
Grilled Rock Lobster	5700
<i>Lobster Tail Served with Alike Potato wedges Garden greens and Piquante Sauce</i>	

FROM OUR JOSPER OVEN

Our meat from the Josper selection is cooked in a special Josper oven that gives a unique flavor by cooking over the finest burning embers [Our beef is 21-days aged]

Please allow 30 minutes cooking time depending on your choice of cut and degree of cooking.

250g Beef Fillet	2800
350g New York Strip	4200
450g T-bone Steak	4700
400g Hemingways Rib Eye	4800

[Include Fries, Sweet Mash or Garlic Mash, Mixed Vegetables, and your choice of sauce]

SAUCES: Béarnaise (A,D), Chimichurri Sauce, Red Wine Gravy (A), Peppercorn Sauce (A)

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



SHAREABLES

Mediterranean Mezze Platter (V,D) 2500
Cous Cous, Grilled Vegetables, Charred Artichokes, Feta Falafel, Smoky Baba Ghanoush, Marinated Olives Hummus and Pita Bread

Whole Tandoori Spring Chicken 3800
Spicy Lentils, Kachumbari, Biryani Rice, Raita Mango Chutney

Hemingways Seafood Platter with Parmesan Fries (D) 5000
Seared Tuna Steak, Prawns, Calamari and Lobster Tail Lemon Butter sauce

PASTA & RISOTTO

*Choice of Penne, Tagliatelle or Spaghetti
(Gluten free Pasta also available)*

Grape Vodka Napolitana (V,A,D) 1900
Rich Italian Creamed Tomato Sauce

Shrimps and Garden Pea (N) 2500
Sautéed in a spicy Pesto Sauce, crispy Seaweed

Creamy Vegetable Beet Risotto (V,D) 1700
Broccoli, French Beans, Garden Peas Pumpkin Seeds & Crisp Kales

Thai Chicken Risotto (D) 2000
Chicken pieces with Peppers and Mushrooms In a fragrant Coconut Sauce

Mom's Rustic Beef Lasagna (D) 2500
Pasta layered with Ricotta Cheese, Meat Sauce Mozzarella Cheese, Tomato Lettuce Salad

HEMINGWAYS TASTE OF INDIA

Chicken Saagwala 2400
Boneless Chicken, Tempered Spinach Sauce

Authentic Rogan Josh 2400
Lamb Curry, Creamy Tomato, Fenugreek Curry

Paneer Corn Makhani (V,D) 2000
Cottage Cheese and Fresh Corn Kernels, Makhani Sauce

All above served with Basmati Rice, Chapati, Spicy mixed Dhal Mango Chutney and Raita

HEMINGWAYS CLASSICS

Slow-Braised Beef Cheeks (A) 2500
Roasted Garlic Potato Puree, Maple Glazed Baby Carrots

Braised Lamb Shank (A) 2800
Sweet Potato and Garden Pea Mousseline, Lamb Glaze

Bouillabaisse (A) 3600
Medley of Seafood, Flavorful Saffron Tomato Broth with Rouille, Crusty Bread

Classic Lobster Thermidor Twist (A,D) 5000
Tender Chunks of Lobster Meat, Cognac Cream Sauce Sauid Ink Risotto. Tarraon Hollandaise

All prices are inclusive of VAT, catering levy, and service charge.