



HEMINGWAYS
NAIROBI

VALENTINE'S DINNER

WELCOME DRINK Ruby Romance

AMUSE BOUCHE
Seared King Scallops, Red Lump Fish Caviar
Dehydrated Bacon Jerky, Bacon Dust and Citronella Foam

STARTERS
Ostrich Carpaccio
Thinly sliced Ostrich, mini-Gourmet Salad Tulip and
Aged Parmesan Shavings

Goat Cheese and Cranberry Panna Cotta
Millet Blinis, Rubby Beet Jelly and Wild rocket Green Oil

SOUP
Smoky Asparagus and Almond Bisque
Topped with Roasted Almond Flakes, Truffle and Gold Leaf

MAIN COURSE
Grilled Lamb Rack chops, Braised Lamb Croquette
Stilton Potato puree, Glazed Baby Carrots, Balsamic Mint Jus

Pan Seared Roc Cod Fillet Topped with Classic Oysters Rockefeller
Nestled in a pillow of Beet Pearl Barley, with Broccolini,
Olives, Capers, Cherry Tomatoes,
Gremolata Fennel Cream

Spinach & Mushroom Wellington
Basil Marinara sauce

PRE-DESSERT SURPRISE
"KISS ME"

"The Love Log"
Mirror Glazed Callebaut Chocolate and Praline Mousse,
Hibiscus infused Raspberry Sherbet with Lemon Meringue Crust.

Café Royale Bliss with Petit Fours