

## Starters

---

<b>Foie gras</b>	<b>4,000.00</b>
Terrine de Foie Gras, marinated in Sauterne Wine, rye bread chips with honey and lavender, cardamom papaya chutney, hibiscus red Wine reduction <i>Pairs well with Maison Saint Aix from France</i>	
<b>Parma Ham</b>	<b>2,000.00</b>
Aged Parma Ham, beet & balsamic reduction, cubed melon, Campari, mint, marinated artichokes, soft goat's cheese, crushed macadamia & basil chips <i>Best accompanied by Santi Valpolicella from Italy</i>	
<b>Salmon</b>	<b>2,000.00</b>
Roulade of smoked salmon, Cream cheese with black raisin, toasted hazelnuts, celery and apple jelly tuille of black squid <i>Can be enjoyed with the organic Silver Mountain Chardonnay from California</i>	
<b>Laikipia beef carpaccio</b>	<b>1,500.00</b>
Thin tenderloin beef, crispy scotch hen's egg, parmesan flakes, bouquet of rocket with old balsamic vinegar & truffle oil <i>Enjoy it accompanied with Matua Pinot Noir from New Zealand</i>	
<b>Mombasa Crab</b>	<b>2,500.00</b>
Steamed Mombasa crab and lemon grass bouillon, millefeuille mango & avocado, emulsion of soya and sesame oil, crispy tempura spring onion <i>Recommended to go down with Nabyegelegen Chenin Blanc from South Africa</i>	
<b>Albacore Tuna</b>	<b>2,000.00</b>
Crusted tuna with Limuru Tea, oyster sauce, chilli makhani curry with fresh coconut shavings, borage flowers <i>Pair this dish with Tons de Duorum Tinto, Portugal</i>	
<b>Grilled Asparagus</b>	<b>1,000.00</b>
Wild micro herbs and shoots, warm hollandaise, blue stilton and port Wine, toasted nuts with charred lemon <i>Pairs well with Rupert &amp; Rothschild from South Africa</i>	

## Wind & Sail

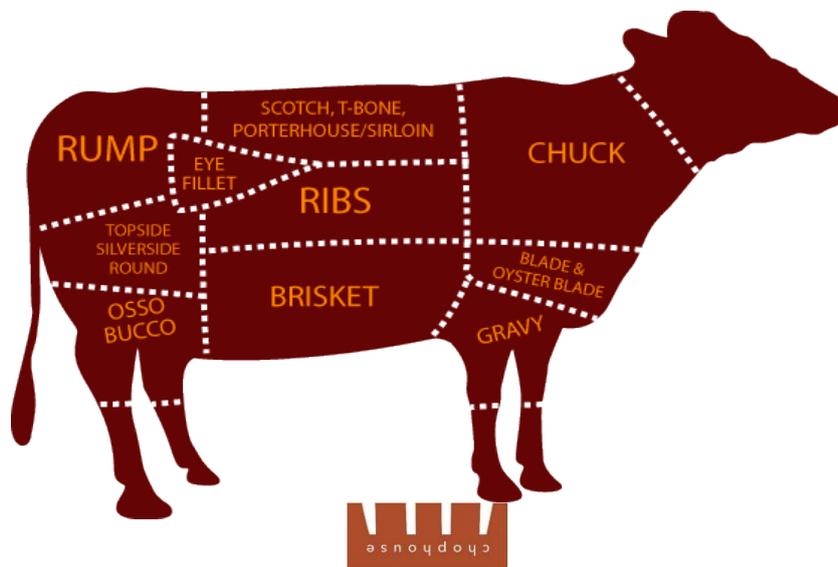
---

<b>Cream of asparagus</b>	<b>1,100.00</b>
Asparagus foam with salmon tartare, crushed macadamia, Philadelphia cheese and black salt <i>Best suited to go with Tons de Duorum Branco from Portugal</i>	
<b>Carrot &amp; ginger</b>	<b>850.00</b>
Essence of ginger, carrot with coconut milk, nazi chips and crispy aloo samosa <i>Can be served well with Gamla Chardonnay from Israel</i>	
<b>Zuppa di pesce</b>	<b>1,250.00</b>
Shellfish chowder, calamari, shrimp, mussels, smoked marinated red peppers, aioli & ciabatta crouton <i>Enjoy with Rupert &amp; Rothschild, Baroness Nadine from South Africa</i>	

# THE ART OF THE JOSPER

*JOSPER COAL GRILL OVEN: Heating up to 500°C, the Josper is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. All our beef is 100% locally sourced from the famed Laikipia ranches.*

<b>Prime dry aged beef</b> Tomahawk Steak 500gr (21 day aged) <i>Best served with Teperberg Shiraz from Israel</i>	<b>4,500.00</b>
<b>Rib-eye steak 350gr (21 day aged)</b> <i>Perfectly suited to go with Santi Amarone from Italy</i>	<b>4,000.00</b>
<b>New York strip loin 350 gr (21 day aged)</b> <i>Can be enjoyed with Diermersfontein Pinotage from South Africa</i>	<b>3,900.00</b>
<b>Fillet Steak 250gr (21 day aged)</b> <i>Best suited to go with Koonunga Hill Shiraz Cabernet from Australia</i>	<b>3,700.00</b>
<b>T-Bone 400gr (21 day aged)</b> <i>Pairs well with Mellini Chianti from Italy</i>	<b>4,000.00</b>
 <b>Other cuts</b>	
<b>Molo lamb chops</b> 350gr mint and garlic butter <i>Goes down with Barolo C'Bianca from Italy</i>	<b>3,800.00</b>
<b>Tenderloin pork</b> 250gr thorny grain mustard, cranberry <i>Enjoy this dish with Penfolds, Koonunga Hill Shiraz Cabernet form Australia</i>	<b>3,950.00</b>
<b>Spring chicken</b> 650gr sage, tarragon, paprika oil <i>Can be paired with Domaine Riesling from France</i>	<b>3,650.00</b>
<b>Duck breast</b> (200gr) pears in port wine, cinnamon & anise <i>Pairs nicely with Simonsig Gewurztraminer from South Africa</i>	<b>3,700.00</b>



## Sides

### POTATOES AND SUCH

Potato puree with sweet roasted garlic  
Cantal cheese  
Potato gratin millefeuille  
Baked potatoes, bacon, scallions, sour cream  
Sweet potato  
French fries

### VEGETABLES

Roasted wild mushrooms  
Broccoli  
Sautéed long beans  
Creamed spinach  
Market vegetables  
Garden salad

## Sauces and Butters

Green peppercorn sauce  
Red Wine demi-glaze  
Blue cheese sauce  
Béarnaise sauce  
Chilli flake butter  
Triple mustard  
Berry sauce  
Chimichurri

## Plated

<p><b>Lamb shank</b> Braised lamb shank in Moroccan style with dates, apricot, almonds with couscous a dash of rose water <i>Pairs well with Santi Amarone from Spain</i></p>	<p><b>3,750.00</b></p>
<p><b>Duck Confit</b> Confit duck leg, with thyme and juniper berry, parsnip puree, black cherry sauce with cognac, glazed chestnuts <i>Recommended to be enjoyed with Torres Ibericos Crianza from Spain</i></p>	<p><b>3,650.00</b></p>
<p><b>Tenderloin Beef</b> Seared beef fillet, mashy green peas with mint, foie gras sail, sweet almond cream, pomegranate <i>Pair it with Barolo C'Bianca from Italy</i></p>	<p><b>6,000.00</b></p>
<p><b>Beef short ribs</b> 24 hours slow cooked rib of beef, 5 baies seasoning, wild forest mushrooms with house port Wine, butternut squash and basil oil <i>Perfectly enjoyed with Santi Amarone from Italy</i></p>	<p><b>3,500.00</b></p>
<p><b>Jumbo prawns</b> Tandoori marinated jumbo prawns brushed with garlic butter and cilantro, mint chutney and cumin crackles <i>Can be paired with Gamla Chardonnay from Israel</i></p>	<p><b>4,000.00</b></p>
<p><b>Lobster</b> Grilled marinated lobster, snacked with Swahili spices, spring onion, chili and lime with maitaise sauce <i>Pairs well with Simonsig Gewurztraminer from South Africa</i></p>	<p><b>5,000.00</b></p>
<p><b>Sea bass</b> Sea bass fillet a la plancha, water cress and pea puree, glazed peas, shot of bouillabaisse with Pernod butter <i>Goes well with Joao Portugal Ramos, Tons de Duorum Blanco from Portugal</i></p>	<p><b>3,200.00</b></p>

## Retro vegetarians

---

### **Thai green vegetable curry**

Green coconut curry, pok choy, tofu, bamboo shoots, ginger, broccoli  
With jasmine rice

*Can be enjoyed with Simonsig Gewurztraminer from South Africa*

**1,800.00**

### **Ravioli from the garden**

Ricotta, basil, sundried tomato, spinach ravioli, layers of Mediterranean grilled vegetables,  
Parmesan cream sauce

*Best paired with Mellini Chianti from Italy*

**1,850.00**

## Dessert

---

<b>Passion fruit</b> Passion fruit crème brulee with hazelnut biscotti <i>Best enjoyed with the chocolatey Rosso Nobile from Germany</i>	<b>850.00</b>
<b>Jack Daniel</b> Warm chocolate fondant, butterscotch sauce with vanilla crème glatee <i>Pairs well with Quinta Do Bacalhoa from Portugal</i>	<b>1,250.00</b>
<b>Panacotta</b> Crispy feuilletine panacotta, strawberry consommé with orange flavour <i>Enjoy with Grand Marnier from France</i>	<b>850.00</b>
<b>Oreo cheese cake</b> Oreo and blue berry cheese cake with homemade ice cream <i>Recommended to go down well with Kahlua from Mexico</i>	<b>1,200.00</b>
<b>Fruit</b> Organic fruit slices with lemon sorbet	<b>550.00</b>
<b>Sherbets &amp; toppings</b> Selection of house sherbets	<b>650.00</b>