

SEAFOOD MENU 2017

STARTERS

SPICY SEAFOOD SOUP KShs 650

Hot and sour seafood soup with tomato, onion and mushroom, flavored with herbs, lemongrass, chilli and lemon juice. Served with garlic bread.

FISH FINGERS KShs 900

Bread crumbed fish fillets served with French fries and tartar sauce.

SMOKED SALMON SALAD KShs 950

Served on bed of lettuce with slices of brown garlic bread.

CRISPY FRIED SQUID (CALAMARI) KShs 900

Served with garlic mayonnaise sauce.

MAIN COURSE

LOBSTER THERMIDOR KShs 1800

Lobster meat cooked with onion, mushroom, garlic and white wine then topped with melted cheese.

BEER PRAWNS TEMPURA KShs 1400

Deep fried queen prawns served with sweet chilly sauce.

SEA FOOD CURRY KShs 1300

Assorted seafood sautéed in garlic curry sauce along with sweet pepper and onions served with white rice.

PRAWNS CURRY KShs 1400

Cooked with herbs, spices and coconut milk in a rich tomato sauce curry. Served with vegetable rice.

SALMON STEAK KShs 1450

Salmon steak sliced and ready to be cooked your way. Grilled or pan fried served with seasonal vegetables, lemon butter sauce and white rice.

WHOLE TAFI FISH KShs 1100

Cooked perfectly to your choice (grilled, fried, or steamed). Served with vegetable rice.

The above items can be made available upon confirmed orders a day prior to your visit and subject to availability.