

STARTERS

CHILLI CRAB CAKE Pan-seared crab meat, candied citrus, red chilli, fresh herbs, crème fraiche, burnt leek roasted aioli, coral chips	2500
TUNA TARTARE (DF, GF) Yellowfin tuna, radish, avocado, soy + horseradish, crispy shallots, pickled cucumber chili oil, rosemary rye flatbreads	2400
FIRE SHRIMP (DF, GF, N) Sautéed shrimp, roasted garlic, cherry tomato, bell pepper, basil, toasted croutons, fried zucchini, macha salsa	2400
GRAZE COBB SALAD (GF) Confit chicken breast, romaine, BBQ pork belly, egg, blue cheese, avocado, radish, cherry tomato, ranch dressing, corn pops	2300
ASPARAGUS + PARFAIT (GF) Grilled asparagus, crusty quail egg, chicken liver parfait, pickled red onion, pomegranate molasses, parmesan crackers, curry hollandaise	2200
DUCK CONFIT & BRIE CROQUETTE Confit duck leg, brie cheese, hoisin & soy glaze, wasabi slaw, poached rhubarb, miso & sesame aioli	2000
SMOKED CHICKEN WING (GF) Thyme, garlic butter, chicken quail egg, smoked bang bang glaze, spiced yellow bean velouté, crispy potato hair	2000
MAPLE-CHILI CARROT & HALLOUMI (V, GF, N) Potato & goat's cheese crème, sundried tomatoes, smoked maple carrots, halloumi, tarragon, macadamia crumble, chickpea salad	1800
CORN CHOWDER (V) Simmered harvested vegetables, bell peppers, corn, parsley southern honey butter corn bread	1700

MAINS

PISTACHIO & COCOA CRUSTED LAMB (GF, N) Grilled canon of lamb, dark chocolate, chili and toasted pistachio crust, sweet & sour plums, courgette crème, charred onion bulbs	3700
PORK LOIN CUT (GF) Open-flame grilled pork loin chop, house dry spice & coffee rub, Parisienne sweet potato, apple & cider chutney, green beans, garlic mustard sauce	3600
CARAMELIZED PRIME SHORT RIB (GF) 8hr- braised Ongole reared beef short rib, honey & port wine jus, lemon chermoula, compressed cassava, crispy oyster mushrooms	3600
SOY-BEAN GLAZED SEABASS (GF) Open - flamed chilean soybean curd, pickled cherry tomatoes, fried capers, basil, sautéed bok choy, kale beurre blanc	3500
OVEN-ROASTED CHICKEN BREAST (GF) Sage + garlic butter, wild mushrooms, garden peas, truffle & giblet jus, roasted garlic potato puree, mustard seed oil	3400
SIGNATURE GRAZE BURGER 180gr beef patty, double mustard, pickles, smoked bacon & bourbon jam, homemade BBQ sauce, cheddar, caramelized onion, secret sauce, twice-cooked fries	3000
GREEN RISOTTO (V, GF) Baby spinach & green asparagus risotto, basil, pecorino cheese, cured tomato, truffle paste, fried enoki	2700

JOSEPER FIRED

OUR PERFEC'TLY GRIILED SELECTIONS ARE SERVED WITH HOME-MADE SAUCES AND BUTTERS.
ALL STEAKS ARE DRY AGED AND SERVED WITH BONE MARROW.

STEAK TEMPS

Blue: Very Red, Cold Center Rare: Red, Cool Center Medium Rare: Red, Warm Center Medium: Pink, Hot Center Medium Well: Dull Pink, Hot Center Well Done: No Pink, Hot Center

RIBEYE STEAK 300gms (GF)	4900	DRY AGED RUMP STEAK 250gms (GF)	3900
DRY AGED T-BONE STEAK 400gms (GF)	4800	GRAZE TOMAHAWK FOR TWO 900gms (GF)	9000
DRY AGED SIRLOIN STEAK 250gms (GF)	4500	CHATEAUBRIAND FOR TWO 600gms (GF)	8600
DRY AGED PICANHA 300gms (GF)	4400	GRILLED WATAMU LOBSTER (GF)	5500
FILLET STEAK 225gms (GF)	4300	GRILLED JUMBO PRAWNS (GF)	4600

SAUCES: Harsh pepper corn (GF), Bearnaise (GF), Homemade steak sauce (GF), 3 mustard (GF), Chimmi churri (GF), Red wine jus (GF, DF), Blue cheese (GF), Bordelaise (GF)
BUTTERS: Maitre d' Hotel (GF), Café de Parie (GF), Cowboy Butter (GF)

SIDES

TRUFFLE MAC & CHEESE (V, GF)	900
POTATO GRATIN MILLEFEUILLE (V, GF)	900
TWICE-COOKED HAND CUT FRIES (VG, GF)	700
BEETROOT, CURLY KALE, STONE BLUE, PECANS (GF, N)	700
WHIPPED POTATOES (V, GF)	700
LITTLE GEM SALAD (V, GF) Honey, horseradish & lime dressing	700
GARDEN SPINACH (V) Sauté or creamy	700
SAUTEE FARMED MUSHROOMS (V)	700
GARLIC GREEN BEANS & BROCCOLI, AJO VERDE, CHILLI. OIL (V, GF)	700

DESSERTS

ESPRESSO CRÈME BRULEE (V, N) Macadamia coffee ice cream and peanut brittle bar	1300
CHOCOLATE FONDANT (V, N) Passion fruit centre coulis, macadamia brittle ice cream, caramelized macadamia nuts	1300
NEW YORK BAKED CHEESECAKE (V) Crumbly brownie, shortbread cookie crust, Bourbon fuelled berries	1300
WARM MANGO & PAPAYA COBBLER (V) Coconut lemon ice cream	1200
KEY LIME PIE (V) Flaky meringue and raspberry sorbet	1200
CHUNKY FRUIT (V, GF) Homemade ice cream or sorbet	1000

We Are Cashless. The Above are Stated in Kenyan Shillings & Inclusive of all Government Taxes
Please ask your server if you have any concern. DF (Dairy free), V (vegetarian), GF (Gluten Free), VG (Vegan), N (Nuts)