

STARTERS

CHILLI CRAB CAKE (SF)	2600
Pan-seared crab meat, candied citrus, red chilli, fresh herbs, crème fraiche, burnt leek roasted aioli, coral chips	
TUNA TARTARE (DF, F)	2500
Yellowfin tuna, radish, avocado, soy + horseradish, crispy shallots, pickled cucumber chili oil, rosemary rye flatbreads	
COAL FIRED SHRIMPS (DF, N, SF)	2500
Sauteed shrimp, roasted garlic, cherry tomatoes, bell pepper, basil, toasted croutons, fried zucchini, macha salsa	
GRAZE COBB SALAD (GF, D)	2500
Confit chicken breast, romaine, BBQ pork belly, egg, blue cheese, avocado, radish, cherry tomato, ranch dressing, corn pops	
ASPARAGUS + PARFAIT (D)	2300
Grilled asparagus, crusty quail egg, chicken liver parfait, pickled red onion, pomegranate molasses, parmesan crackers, curry hollandaise	
DUCK CONFIT & BRIE CROQUETTE (D)	2200
Confit duck leg, brie cheese, hoisin & soy glaze, wasabi slaw, poached rhubarb, miso & sesame aioli	
SMOKED CHICKEN WING	2100
Thyme, garlic butter, chicken farce, smoked bang bang glaze, spiced yellow bean velouté, crispy potato hair	
MAPLE CHILI CARROT & HALLOUMI (V, GF, N, D)	1900
Potato & goat's cheese crème, sundried tomatoes, smoked maple carrots, halloumi, tarragon, macadamia crumble, chickpea salad	
CORN CHOWDER (V)	1800
Simmered harvested vegetables, bell peppers, corn, parsley southern honey butter corn bread	

MAINS

PISTACHIO & COCOA CRUSTED LAMB (GF, N)	3800
Grilled canon of lamb, dark chocolate, chili and toasted pistachio crust, sweet & sour plums, courgette crème, charred onion bulbs	
PORK LOIN CUT (GF)	3700
Open- flame grilled pork loin chop, house dry spice & coffee rub, Parisienne sweet potato, apple & cider chutney, green beans, garlic mustard sauce	
CARAMELIZED PRIME SHORT RIB (GF)	3700
8hr - braised Ongole reared beef short rib, honey & port wine jus, lemon chermoula, compressed cassava, crispy oyster mushrooms	
SOY BEAN GLAZED SEABASS (GF, F)	3600
Open - flamed chilean soybean curd, pickled cherry tomatoes, fried capers, basil, sauteed bok choy, kale beurre blanc	
OVEN-ROASTED CHICKEN BREAST (GF)	3500
Sage + garlic butter, wild mushrooms, garden peas, truffle & gibleet jus, roasted garlic potato puree, mustard seed oil	
SIGNATURE GRAZE BURGER (D)	3100
180gr beef patty, double mustard, pickles, smoked bacon & bourbon jam, homemade BBQ sauce, cheddar, caramelized onion, secret sauce, twice-cooked fries	
GREEN RISOTTO (V, GF, D)	2700
Baby spinach & green asparagus risotto, basil, pecorino cheese, cured tomato, truffle paste, fried enoki	

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)	5100	DRY AGED RUMP STEAK 250gms (GF)	4000
DRY AGED T-BONE STEAK 400gms (GF)	5100	GRAZE TOMAHAWK FOR TWO 900gms (GF)	9300
DRY AGED SIRLOIN STEAK 250gms (GF)	4800	CHATEAUBRIAND FOR TWO 600gms (GF)	9000
DRY AGED Picanha 300gms (GF)	4800	GRILLED WATAMU LOBSTER (GF)	5700
FILLET STEAK 225gms (GF)	4500	GRILLED JUMBO PRAWNS (GF)	4800

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, D)	1000
POTATO GRATIN MILLEFEUILLE (V, D)	1000
TWICE-COOKED HAND CUT FRIES (VG, GF)	750
BEETROOT, CURLY KALE, STONE BLUE, PECANS (GF, N, D)	750
WHIPPED POTATOES (V, GF, D)	750
LITTLE GEM SALAD (V, GF)	750
GARDEN SPINACH (V)	750
Sautee or creamy	
SAUTEE FARMED MUSHROOMS (V)	750
GARLIC GREEN BEANS & BROCCOLI,	750
AJO VERDE, CHILLI. OIL (V, GF)	

DESSERTS

CHOCOLATE FONDANT (V, N, D)	1500
Passion fruit centre coulis, macadamia brittle ice cream, caramelized macadamia nuts	
NEW YORK BAKED CHEESECAKE (V, D)	1500
Crumbly brownie, shortbread cookie crust, Bourbon fuelled berries	
ESPRESSO CRÈME BRULEE (V, N, D)	1400
Peanut brittle bar	
CHUNKY FRUIT (V, GF)	1200
Homemade ice cream or sorbet	

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