

Warm Welcome from Our Executive Chef Fresh Baked Breadbasket with Condiments from Our Herb Garden



APPETIZER



Tuna Ceviche (Sf) Kshs.1900

Avocado, Sweet Corn Peppers, Mango, Chili, Lime, Cilantro, & Lime Marinated Tuna

Quinoa & Char-Grill Sweet Potato (Vegan) Kshs.1600

Quinoa and Grill Herbs Marinated Sweet Potato, Seasoned Cherry Tomatoes, Pickled Cucumber, Olives, Wild Rockets, Lemon Dressing

Crispy Local Camembert & Berries (D) (V) (G) Kshs.1800



Fried Crusted Camembert Cheese, Rocket Leaves, Berries Dressing, Balsamic Reduction



Nyaribo Masque De "Provence Velouté" (D) (V) Kshs 1400

Roasted Masque De 'Provence Squash', Truffle Oil, Butter, Cinnamon & Toasted Pumpkin Seeds

FROM THE OCEAN

Grilled Malindi+ Jumbo Prawns (S) Kshs.4800

Grilled Lemon & Herb Marinated Prawns, Steamed Asparagus, Dipping Sauce, Smoked Paprika, Baby Potato

BUTCHERS RANGE

Nile Perch (200g) (Sf, H) Kshs.2600

Pan-Seared Red Snapper, Central Mukimo, Béarnaise Sauce, Grilled Baby Carrot (S)

Grilled Molo Lamb Chops (220g) (H) Kshs.3300

Char-Grilled Herb Crusted Molo Lamb Chops, Sautéed Terere, Creamy Mashed Potato, Light Mint Sauce

A, contains Alcohol | N, contain Nuts | V, Vegetarian | J, Suitable For Jain | G, | Contains Gluten | D, Contains Dairy products | S, Contains Seafood.





Signature Dish

All salads and herbs in the menus are organic and locally grown by the hotel. Let us know if you wish to visit our garden All prices are inclusive of 16% VAT, 2% catering levy, 9% service charge



Local Beef Fillet Tenderloin (200g) (H) Kshs.3200

Double Grill Grass Fed Beef Fillet, Fondant Potato, Mixed Seasonal Vegetables, Thyme Jus

VEGETARIAN

Risotto Fungi (D) (V) (A) Kshs.2700

Arborio Rice, Oyster Mushrooms, Cream, Parmesan Cheese, Mascarpone, White Wine

Parmigiana De Melanzane (G) (D) (V) Kshs.2200

Aubergine, Marinara Sauce, Local Mozzarella, Parmesan, Fresh Basil



SWEET TOOTH

Blueberry Cheesecake (D) Kshs.1300

Cream Cheese, Berry Compote, Black Berry, Gluten Free Biscuits, Gluten Free Streusel, Chocolate Stick

Chocolate Eggless Cake (Vegan) Ksh.1300

Chocolate, Soya Milk, Gluten Free Flour, Mango Coulis, Raspberries

The Fairmont Nanasi Choma (N) (D) Kshs.1800

Grilled Caramelized Pineapple, Vanilla/Strawberry Ice Cream, Caramelized Cashew Nuts, Chocolate Sauce, Fresh Strawberries, Cinnamon

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