# À la carte Menu

(12PM - 10PM)

### Salads

<b>Vegan Buddha Salad</b> (VG) (GF) (DF) Spiced brown rice, cauliflower, chickpeas, assorted grilled vegetables, tahini dressing	1,250
Mozzarella & fresh plum tomatoes (V) (N) (GF) Bocconcini mozzarella, pesto, tomato, olive oil, oregano	1,350
Corn salad (V) (GF) Grilled corn, crumbled feta, coriander stalks, spring onion, garlic chilli mayo, lemon juice, olive	<b>1,450</b>
Classic Caesar salad (V) Gem lettuce, anchovy dressing, parmesan, croutons	1,500
Greek salad (V) (GF) Greek feta cheese mousse, red onion, cucumber, tomato, green capsicum, kalamata, oregano	1,650
Chicken Caesar salad (V) Smoked bacon, gem lettuce, anchovy dressing, parmesan, croutons	1,900
Appetizers	
Tempura red snapper Tropical salsa, teriyaki sauce, chilli mayo	1,300
Feta cheese samosa (V) Greek feta cheese, mint, chilli jam	1,250
<b>Double cooked pork belly</b> (GF) (DF) Honey soy glazed, tossed vegetables	1,400
Crispy calamari Lime & chilli marinated calamari, horseradish tartare, organic greens	1,450
Octopus Carpaccio (DF) (GF) Braised octopus, roasted bell peppers, parsley, rucola, lemon, olive oil drizzle	1,500

# À la carte Menu

(12PM - 10PM)

#### Soups

Soups	
Roasted yellow pumpkin soup (V) (GF) Grissini, pumpkin seeds	950
<b>Tomato soup</b> (V) (GF) Roasted tomatoes, garden basil, garlic croutons, fresh cream	950
Chefs' daily inspiration The soup is made daily	900
Swahili coconut & seafood soup (DF) (GF)	1,300
Classics With A Twist	
BBQ pork ribs (P) (GF) (DF) French fries, green leafy salad	1,900
Beer battered red snapper fish fillet (A) (DF) French fries, tartar sauce, coleslaw	2,000
Greek moussaka Potatoes, eggplant, zucchini, lamb meat, cheese cream sauce	2,000
1/2 Free range rotisserie chicken (GF) Roasted lemon & herbs, mustard roasted potatoes, confit tomatoes	2,500
From The Grill	
Greek chicken souvlaki or lamb kebab French fries, grilled pita bread, tomato-onion salad, tzatziki	1,800
Beef tagliatta (GF) Grilled beef striploin, baby potatoes, mushrooms, rucola	2,200

## À la carte Menu

(12PM - 10PM)

Free range lamb chops (GF) Lamb croquettes, kidney bean pureé, broccoli, barolo glaze	2,350
<b>Rib-Eye steak</b> (GF) Pepper corn sauce with ugali, sautéed spinach	2,800
Grilled salmon (GF) Carrot pureé, grilled asparagus, creamy garlic butter	3350
Grilled king prawns (GF) Grilled prawns, sautéed spinach, swahili pili pili sauce, bhajias	3,500
Sandwiches & Burgers	
All sandwiches are served with a choice of fries or fresh aromatic garden salad	
Grilled vegetables panini (V) Selection of grilled organic vegetables, feta cheese, caramelized onions	1,800
Ham & cheese (P) Ham, mozzarella cheese, basil pesto, rucola, sundried tomatoes	1,650
Chicken focaccia sandwich Chicken breast, iceberg lettuce, mayonnaise, signature coleslaw	1,800
Phylli cheese steak sandwich Grilled beef, caramelized onions, pickled peppers, emmental cheese	2,200
Fairmont The Norfolk "signature" burger (P) 200 grams beef brisket patty, fried egg, mushroom, cheddar cheese, honey roasted bacon, house BBQ Sauce	2,200

# À la carte Menu

(12PM - 10PM)

#### **Pasta**

**Choice of Fresh Pasta** (Gluten free pasta available upon request)
Fresh ravioli with spinach & ricotta/ fresh ravioli with butternut & mushrooms

**Choice of Dry Pasta** (Gluten free pasta available upon request) Fettucine/ Rigatoni/ Penne/ Spaghetti / Gnocchi

#### **Sauces**

Basilico - Fresh tomato sauce, basil leave, parmesan flakes (V) (GF)	1,700
Red pesto - Broccolini, garlic, roasted almonds (V) (N) (GF)	1,800
White cream sauce	1,850
Cheese & mushroom cream sauce	1,900
Bolognaise - Aged ground beef minced, tomato, herbs sauce (GF)	1,900

### **Signature Pizzas**

Margherita (V) Yellow & red Kenyan cherry tomato, mozzarella cheese, goat cheese, fresh basil, dry oregano	1,850
Kenyan flair Seared beef or chicken, mozzarella cheese, kachumbari, fresh basil	2,150
Pepperoni (P) Plum tomato, mozzarella, spring onion, sopressata spicy salami, fresh basil, chili oil, dry oregano	2,250
Capricciosa (P) Ham, bacon, mushrooms, black olives, mozzarella, fresh basil	2,350

## À la carte Menu

(12PM - 10PM)

### **Kenyan Favorites**

Grilled tilapia fillet (GF) Sautéed managu, ugali, kachumbari	1,850
Samaki wa kupaka Grilled red snapper, Kenyan coconut & tamarind sauce, chapati	1,900
Chicken dhania (GF) (DF) Tomato, onion, pepper, fresh cilantro, coconut rice	2,000
Indian & Asian Flair	
Green Thai vegetable curry (V) (GF) (DF) Butternut, cauliflower, fennel, cilantro, pickled mango, rice	1,500
Mushroom kumb masala (V) (N) (GF) Masala flavored mushroom stew, cashew nuts, steamed rice, poppadum	1,600
Bengali fish curry Traditional Bengali yogurt-based curry, sea bass fillet, steamed rice, turmeric, cardamom	1,800
Kerala mutton curry (GF) Authentic Indian stew, green chili paste, garam masala, steamed rice, fried onion rings	1,800
<b>Tofu Bao bun</b> (V) (DF) Teriyaki glazed tofu, seame, chili, coriander, Sriracha mayo dip	1,750
Lemon grass chicken (GF) (NJ (OF) Cashew nuts, vegetables, chili, spring onion, coriander, steamed rice	1,900

# À la carte Menu

(12PM - 10PM)

#### **Desserts**

House Ice cream selection (2 scoops) Gluten free available Caramelized almond nuts, biscuit crumble, berry coulis	900
Orange cheesecake Chocolate ganache, spiced orange, chocolate crumble	1,000
Warm apple & ricotta strudel Filo pastry, apple, ricotta cheese, cinnamon vanilla ice cream	1,150
<b>Tiramisu</b> Lady fingers biscuits, kahlua coffee liquor, mascarpone cream, cacao dust	1,050
Chocolate & macadamia brownies Served with vanilla ice cream, caramel sauce	1,200