



The Chef's Table

AMUSE BOUCHE

PLANT CHIP, MANGO, SALMON

PORK

NAPA CABBAGE, BOK CHOY
COGNAC JUS

DUCK A'LA ORANGE

BEET, RISOTTO

GRANITE

WATERMELON
STRAWBERRY FOAM

SEARED SEABASS

COCONUT RICE
TAMARIND SAUCE

ARO CHIP

BLUE CHEESE, ORANGE

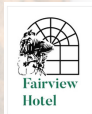
FILLET MIGNON

ESPRESSO PARSNIP
RED WINE JUS
CARROTS

CHEF'S TRIO OF DESSERT

THURSDAY, FRIDAY & SATURDAY
KSH 10,000 PP | KSH 15,000 WITH WINE

FOR RESERVATIONS CONTACT US ON
+254 20 2881574/48



The Chef's Table

AMUSE BOUCHE

ROSALIA TREVISO

RISSOTO AND DUCK A'LA ORANGE

BEYNAT FLOYD

SEARED SEABASS

COCONUT RICE
TAMARIND SAUCE
CA DEL MARGO

GRANITE

LEMON GRASS, COCONUT FOAM

ARO CHIP

BLUE CHEESE, MANGO

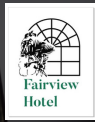
FILLET MIGNON

PARSNIP PUREE
RED WINE REDUCTION
CARAMELIZED CARROTS
VALPOLICELLA RIPASSO

TRIO OF CHEF'S DESSERT

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The Chef's Table

AMUSE BOUCHE
PLANT CHIP, MANGO, SALMON

BEEF TONGUE AND CHEEKS

GRANITE
ORANGE, BLOOD ORANGE
FOAM

SEARED SEABASS
COCONUT RICE
TAMARIND SAUCE

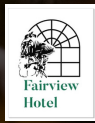
ARO CHIP
BLUE CHEESE, MANGO

FILLET MIGNON
PARSNIP PUREE
RED WINE REDUCTION
CARROTS

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