



#NRW2017

3 Course Dinner Menu

Inclusive of a glass of house wine or a soft drink

[26th Jan. 2017 – 5th Feb. 2017]

KSh. 1,950 per person



STARTERS

Dill cured salmon

(Home cured salmon Danish style, with brown bread, dill, sweet mustard, capers, onion, beetroot and sour cream)

Or

Cauliflower soup (V)

(Cauliflower soup, roasted cauliflower, almonds, pomegranate, brown butter and micro cress)

MAINS

Thai curry with Rabbit

(Rabbit in Thai red curry, with grilled pineapple, peanuts, black sesame and sticky coconut rice)

Or

Slow cooked beef short rib

(Slow cooked Beef short rib, mushrooms, bacon, parsley, red wine baked onion, raisin, wasabi, and braised endive)

Or

Butternut and goat cheese (V)

(Confit butternut, goat cheese, mizuna salad, pickled butternut and balsamic reduction)

DESSERT

Caramalized banana, pain perdu, vanilla ice cream and Dark rum

Or

Rhubarb and apple crumble with coconut custard (V)

