

To Start – Cold

Antipasto Misto	1,250/-
Classic Italian Starter with Assorted Meats, Cheese, Salad	
Hand Sliced Beef Carpaccio	1,050/-
Parmesan Cheese, Roasted Bone Marrow, Capers, Rocket, Herbs	
Cured Salmon Tiradito	1,250/-
Passion Fruit, Jalapenos, Marinated Peppers, Herb Salad	
Goat Cheese, Sweet Melon & Mint Salad (v)	850/-
Mixed Leaves, Balsamic Reduction, Pickled Berries	
Char Grilled Tikka Paneer	850/-
Coconut Sambal, Sweet Corn Relish	

To Start – Hot

650/-	Soup of the Day Please ask your Waiter
850/-	Chefs Special Please ask your Waiter
850/-	Greek Grilled Octopus Lemon, Olive Oil, Capers, Garlic, Parsley, Tzatziki
1,050/-	Portuguese Piri Piri Prawns Spanish Paprika, Garlic, Chilli, Parsley
950/-	Warm Balinese Chicken Salad with a Spicy Lime Dressing Lemongrass, Ginger, Onions, Mint, Coriander, Tomatoes, Cucumber, Sprouts, Lettuce

The "Josper"

Beef Cheek –Thai Crunchy Salad, Pickled Cucumber, Massaman Sauce, Steamed Rice	1,850/-
Lamb – Garlic, Herbs, Leeks Golden Potatoes, Spring Vegetables, Thyme Demi Glaze	2,150/-
Rib Eye Steak – Madagascar Pepper Parsley Puree, Bone Marrow, Onion Rings, Jus Gras	2,350/-
Pork Chops – Cuban Glaze Cuban Rice, Haricot Vert, Pineapple & Cilantro Salsa	2,150/-
Seafood & Fish - Please Ask Your Waiter Marinated Fennel, Asparagus, Hollandaise	2,950/-
Paneer Makhanwala (Cashew Nuts, Onions, Spices, Kashmiri Red Chilli Powder, Cream) Carrot & Mint Salad, Mini Chapati, Pickled Mango	1,650/-

Slow Cooked – Ideal for Two

2,150/-	Lamb Shank – Northern African Spiced Tomato Couscous, Eggplant Samosa, Yoghurt
2,150/-	Red Wine Braised Osso Bucco – Melting Onions Whipped Potatoes, Sautéed Spinach & Kale, Gremolata

Pasta & Risotto

Pappardelle – Pomodori e Basilico Slow Cooked Tomatoes, Parmesan, Basil	1,450/-
Linguine – Fruti di Mare Seafood, Capers, Tarragon, Broccoli, Tomatoes	1,950/-
Risotto – Guancia di Manzo Beef Cheek, Mushroom, Truffle, Chives	1,950/-
Penne – Gorgonzola e Pollo Gorgonzola Cheese, Chicken, Asparagus, Lemon, Thyme	1,750/-

Fried

2,550/-	Salmon – Garlic Butter Mussels Sweet Corn Relish, Peas, Warm Tartar Sauce
1,950/-	Pan Fried Filet - Tilapia or Nile Perch Spinach, Potatoes & Leeks Crisps, Fennel, Curried Saffron Sauce
1,850/-	D.F.C. – Duck Fried Chicken Broccoli & Almonds, Mustard BBQ, Pommes Puree

Traditional

Chicken – Grilled, Roasted or Stewed A Choice of Side Orders & Sauce	1,850/-
Whole Fish – Fried, Barbecued or Wet Fried A Choice of Side Orders & Sauce	1,950/-
Butchers Cut – T Bone Steak, Sirloin or Fillet A Choice of Side Orders & Sauce	2,350/-
Vegetable Curry - Ken Karoga A Choice of Side Orders & Condiments	1,650/-

Side Orders

350/-	Produce of the Day	Pan-Roasted Baby Potatoes	300/-
300/-	Tarragon Pommes Puree	Wok Fried Asian Greens	350/-
300/-	Olive Oil Whipped Potatoes	Sautéed Seasonal/ Vegetables	350/-
450/-	Chefs Salad	Steamed Rice	200/-
300/-	French Fries	Broccoli, Olive Oil, Almonds	350/-
300/-	Duck Fat Roasted Potatoes	Roasted Garlic, Mushrooms	450/-
200/-	Ugali	Sautéed Spinach	250/-
	Compound Butter: Garlic & Parsley, Truffle & Thyme, Blue Cheese, Chives or Cafe de Paris	Sauce: Béarnaise, Peppercorn, Thyme, Mushroom, Rosemary, House BBQ	

Sweets n' Treats

Cheese Cake - House Coffee & Mascarpone Rum n' Raisin Ice Cream, Mocha Crème Anglaise, Coffee Nibs	850/-
Boston Banoffee Pie – Boston Style Caramelized Banana's, Butter Scotch, Chocolate, Whipped Cream	750/-
Liquid Chocolate & Basil Cake – Ideal for 2 Baileys Ice Cream, Chocolate Cup, Brandy Snap	950/-
Parfait - Mango Mango Carpaccio, Thyme Tulip Cup, Lemongrass, Lime Sorbet, Chilli Syrup	750/-
Fruit Plate - Sorbet Please ask your waiter what Fruits are available	550/-
Ice Cream or Sorbet – Home Made Please ask your waiter what Flavors are available	(per Scoop) 150/-

Hand-Crafted Belgium Chocolates

A few of our range of Handcrafted Belgium Chocolates & Pralines

The Heart - Tea Ganache with a hint of Raspberry Liqueur

Chocolate Medal – Dried Fruits

Ballotin – Silky Ganache, Rum

Shell - Giaduja

Strawberry – Marzipan, Barcadi

Diamond – Milk Ganache, Praline Paste

Truffle – Bittersweet Chocolate, Rolled in Spices

The Golf Ball – White, Milk or Dark

The Cup – Cinnamon Ganache, Cognac

Bamboo Stick – Dark Chocolate Ganache, Kenya Cane

500/- (100gm)