

## Drinks

Sodas

Diet Coke

Fresh Juice

Tomato Juice

Lime Cordial

Mineral Water ½ lt. and 1 lt.

Fresh Brewed Coffee

Fresh Brewed Decaf

Hot Tea / Cup

Tea Pot

Iced Tea

Herbal Tea

Hot Cocoa

Milk Shakes

Irish Coffee

Tusker...White Cap...Pilsner

White Cap Light

Tusker Malt

Smirnoff Ice

House Wine per glass..... White/Red

½ Caraffe White

½ Caraffe Red

Full Caraffe White

Full Caraffe Red

Bottled Wines from

Vodka / Gin

Whiskeys

Rum

KWV Brandy / Port

Amarula

Sambuca

**Country Breakfast:** fresh juice, two eggs, bacon, country sausage, sautéed potatoes, and toast

**Served til 12:00**

## Homemade Soups

**Zanzibar:** Nairobi's best! red snapper, fresh coconut, exotic herbs and spices

**Soupe du Jour:** chef's choice of the day

## Sandwiches

...Served on fresh baguette with tasty cole slaw...

**Grilled Fillet of Beef:** thinly sliced marinated fillet topped with sautéed mushrooms & onion

**Goopy Fillet Melt:** the above, smothered with melted cheese

**Crunchy Tuna:** light meat tuna tossed with celery and peanuts

**Tuna Melt:** crunchy tuna as above, served open faced, melting with cheese

**Grilled Ham & Cheese:** diced country ham and a cheese duo melted together open face under the grill

**Egg Salad:** diced hard boiled eggs blended with celery, sweet pickle and mayonnaise

**California Cheeseburger:** grilled beef patty, topped with avocado, sautéed onions & melted cheese, side of home fries

## Garden Fresh Salads

Served with French bread. House vinaigrette & creamy Verandah dressings on the side.

**Full Salad:** fresh garden greens topped with assorted veggies,

**Side Salad:** mini version of the above

**Dress up your salad with.....**

Scoop of crunchy tuna

Scoop of egg salad

Tangy cheddar cheese

**Pot Pourri:** full salad with all the above

**Herbed garlic bread**  
**Herbed garlic bread with cheese**  
**Home Fries**

### Entrees

**Spinach Ravioli:** drizzled in olive oil- garlic –herb sauce, topped with two cheeses, diced tomatoes & freshly grated parmesan, served with French bread

**Baked Lasagna:** steak mince, homemade pasta, fresh tomato sauce and three cheeses, with salad garnish and French bread.

**Spinach Lasagna:** homemade pasta layered with spinach, herbs and ricotta cheese, served with salad garnish and French bread

**Chicken Curry:** with just enough spice, pishori rice, assorted condiments & papadoms

**Chicken Kiev:** tender breast stuffed with herbed garlic butter, & home fries or rice.

**Grilled Chicken:** grilled with our own authentic Southern Bar-B-Que sauce and home fries.

**Fish Fingers:** light batter deep fried Snapper with home fries

**Small fry Portion** for “ little” fingers

**Pepper Steak:** tender fillet with crushed black pepper sauce, home fries or rice.

**T-Bone Steak:** grilled, topped with sautéed mushrooms and onions & home fries.

**Red Snapper:** choice fillet pan fried, topped with fresh dill sauce, home fries and today’s vegetables

Our prices are Inclusive of 16% VAT & 2% Catering Levy

**Service Charge / Tips NOT included**

### Seafood

**Prawn or Crab Cocktail:** tasty crab or prawns on a bed of shredded Chinese cabbage & creamy seafood sauce.

**Avocado La Mer:** half an avocado filled with snapper, crab & prawns, sauced with creamy seafood cocktail mayonnaise.

**Verandah Seafood Salad:** chilled red snapper, crab, prawns & tuna on a bed of fresh mixed garden greens and veggies,

**Chilled Crab Salad;** chilled, succulent crab set alongside a fresh salad of greens & veggies

**Crab Mornay:** Crab in a rich mushroom & cheese sauce, lightly grilled and served with pishori rice .

**Crab Claws Ginger;** crab claws batter deep fried on a bed of shredded lettuce & red cabbage tossed with a clear shredded ginger sauce.

**Prawn Curry:** Special queen prawns in a coconut curry sauce, pishori rice & papadoms

**Prawns Piri Piri :** King prawns butterflied and sautéed in zesty paprika piri spice, pishori rice

**Seafood Gratin:** Selection of snapper, crab & prawns in a creamy béchamel-cheese sauce, lightly browned in a crab shell , with rice and seasonal veg.

### Desserts

**Lemon Lime Cheesecake:** New York style, tart & tangy in a macadamia nut crust

**Rich Chewy Fudge Brownie**

**Fudge Brownie Sundae:** chocolate and vanilla ice cream atop a fudge brownie, swirled with fudge sauce, whipped cream and a cherry

**Carrot Cake:** moist and spiced

**Apple Pie:** just like home, with cream

**IceCream :** per scoop

**Mousse au Chocolat:**

**Crème Caramel:**

