



the Ala Carte Menu

12.00 - 22.00 Hours Daily

Starters:

Vegetable Strudel / Ks. 250

Sautéed Vegetables wrapped in a fluff puff pastry and served with a Basil Tomato sauce

The Club Zesty Tuna / Ks. 450

Tuna chunks with Sweet Peppers, Onions, set on a timbale of brown bread, cucumber, tomato bed with Garlic Aioli.

Timbale of grilled Mediterranean Vegies /Ks. 350

Tomatoes, Aubergine, Zucchini, Sweet Peppers, Mushrooms, Onions, Pesto sauce, and Parmesan shavings.

Greek Salad / Ks. 510

A classic healthy salad of aromatic Tomatoes, Cucumber, Sweet Peppers, Onions, Lettuce, black Olives, Feta Cheese, Oregano with Capers Vinaigrette drizzle.

Classic Chicken Caesar Salad / Ks. 550

Lettuce, parmesan cheese, croutons, and anchovy garlic dressing with chicken topping

Farm-Fresh Garden Salad / Ks. 350

Avocado, Lettuce, Tomatoes, Cucumber, Beetroot, Carrots, drizzled with Vinaigrette dressing

The Club's Chef Special Salad / Ks. 680

A mixture of Chicken, Ham, Cheese and Beef on a fresh crispy salad leaves garnished with Tomato and diced hard-boiled Egg

Mildly Spiced Lemon Chicken broth /Ks. 300

Roasted Chicken bones simmered to obtain all the nutrients and infused with aromatic Lemongrass

Soups:





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Forest Mushroom Soup

with chopped Coriander and finished with Cream /Ks. 300

Light puree of slow-roasted Tomato soup

Prepared from fresh Tomatoes and Vegetable stock, infused with Basil and topped with whipped Cream /Ks. 300

Traditional French Onion soup /Ks. 300

Onions strings in brown Beef stock with Gouda Cheese crostini

*All soups come with Bread bun and Butter

Mains:

From the Lakes, Oceans & Rivers

Lake Tilapia fillet /Ks. 1,100

Carefully pan-grilled and served with Lemon-Capers Butter sauce

Darne of Atlantic Salmon steak /Ks. 1,950

A Norwegian style grilled Salmon fish that offers an explosion of exceptional taste. It is topped with fried Mushrooms, Tomatoes and a creamy Butter sauce

Mombasa Raha Jumbo Prawns (4pcs) /Ks. 1,750

Grilled giant Prawns with Garlic-Ginger Lemon Butter or 'Swahili style' simmered in Coconut Milk with mildly blended Spices

Red Snapper Fillet Veracruz /Ks. 1,200

'Veracruz style' soaked in an alkaline Olive Oil marinade, pan-seared, finished with Capers, Olives and Tomatoes in Red wine.

*all the Fish Mains are served with a choice of mashed, boiled, sauté or roast Potatoes, steamed basmati Rice, French fries and market Vegetables



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Continental Grills, Roasts & Deep-Fries

Beef: The perfect cuts to satisfy your cravings:

Classic French fillet steak AU Poivre /Ks. 1,200

Tenderly marinated with French herbs and Olive oil, perfectly grilled with crusted Peppercorn and typically served with a rich Creamy sauce, laced with a Cognac.

A 350gm Prime T-Bone /Ks. 1,450

Some call this steak “the best of both worlds” On the larger side of the T-shaped rib bone, you have a robust sirloin and on the other, a more delicate tenderloin fillet. It is served with the magical sauce 'Bearnaise'

A 350gm New York strip /Ks. 1,450

A robust Sirloin Steak marinated, grilled to your liking and served with Red Wine Sauce on the side.

A 350gm Rib Eye steak /Ks. 1,450

A Juicy tender Highland Beef ('cowboy's cut') grilled and topped with Tarragon butter, served with Red Wine Sauce on the side.

Please specify to your waiter, the preferred doneness of your steak:
(Well-Done/Medium-Well/Medium/Rare)

Poultry:

Rosemary Chicken /Ks. 1,100

The Club's all-time favourite; Herbed Chicken, Oven-roasted and lightly tossed with Gingered Onions.

Southern Fried Chicken /Ks. 800

Chicken drumsticks/breast bread-crumbed and deep-fried





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Garlic Lemon Chicken

/Ks. 950

Tender thighs of Chicken soaked in a Garlic-Lemon marinade, pan-seared and cooked in a Lime Tomato concasse

Barbequed Boneless Chicken

/Ks. 1,100

Juicy half Chicken off-the bone, carefully marinated and pan-grilled. Served with barbeque sauce

Pork:

Grilled Club Pork Chops:

/Ks. 1,200

A pair of tender Pork Chops pan-grilled and served with fried Mushrooms, Tomatoes and Mustard Sauce

Sweet & Sour Pork Spareribs

/Ks. 1,200

The Club's signature delight, Honey glazed-prime Ribs of Pork, lightly grilled and tossed with Honey, served with a tangy Sweet and Sour sauce

the Nairobi Club Signature Platter:

the ultimate choice for a family or Friends having a meal together

A Platter of Mixed Grill:

A hearty selections of grilled Beef fillet, Rosemary Chicken, Pork Chops and Choma Sausage, Sautéed in Onions, Garlic and Tomatoes and served with BBQ sauce

For 2 /Ks. 2,000

a portion each of; Rosemary Chicken, Beef, Pork Chops and 2 pieces of Choma Sausage

For 4 /Ks. 3,800

2 portions each of Rosemary Chicken, Beef, Pork Chops and 2 pieces of Choma Sausage

*all the Grills, Roasts & Deep-Fried Mains are served with a choice of mashed, Boiled, Saute or roast Potatoes, steamed basmati Rice, French fries and market Vegetables sautee





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Oriental

Chicken

Stir-fry Chicken

/Ks. 900

Flakes of Chicken sautéed with Garlic, Ginger, Green Pepper, Onions and Carrots, finished with Soy and Oyster Sauces

Beef Steak

Stir-fry Beef Steak

/Ks. 900

Flakes of Beef sautéed with Garlic, Ginger, Green Pepper, Onions and Carrots, Finished with Soy and OysterSauces

Vegetables:

Schezwan Vegetables

/Ks. 450

Mixed Fresh Vegetables Sautéed in Garlic, Ginger and Finished in Sichuan and Cashew nut Sauce

*all the Oriental are best served with Rice or French Fries or any of your choice of accompaniments



CORNER

Murgh Makhani

/Ks. 1,300

Moti Mahal delicacy of roasted chicken simmered in rich tomato and butter-cream sauce with Indian spices

Mutton Roganjosh

/Ks. 1,300

Boneless Lamb curry in brown Onion sauce, gently simmered in a rich Masala sauce.

Navratan Korma

/Ks. 750

A rich creamy curry dish of Potatoes, Carrots, Cauliflower Garden Peas sprinkled with Cashew nuts



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Dal Tadkta /Ks. 550

Smooth and Creamy Yellow Lentil tempered with Indian spices

Mutter Paneer /Ks. 750

A North Indian, Pujabi delightful dish consisting of Cottage Cheese and Peas, simmered in Mughlai Curry sauce.

***All from the Indian specialist pan are best served with your choice of Jira Rice, Homemade Naan bread or Chapati or Papadum**

Time to enjoy Pasta:

A Choice of Spaghetti; Macaroni; Penne or Fusili

Aglia, Olio, Peperoncini /Ks. 550

Tossed in garlic, Olive Oil and Chilies.
Touted as a cure for hangovers!!

All' Arrabbiata /Ks. 600

Sautéed in Tomatoes, Chilies and Garlic sauce

Alla Napolotaine /Ks. 650

Ripened Tomato, Onions and Caper's sauce

Alla Carbonara /Ks. 750

Cooked Al Dente and served with a Creamy Egg, Cheese and smoked Bacon sauce

Alla Bolognese /Ks. 750

The traditional Minced Meat sauce from the region of Bologna

all the pasta are served with a sprinkle of grated Parmesan Cheese and Bread Crostini





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Desserts:



Coupe Bahari

/Ks. 300

Fresh Fruit Salad Topped with Ice-Cream of your Choice

Chocolate Brownie

/Ks. 300

A mixture of Chocolate butter and Egg baked to perfection, served with Ice-Cream

Coconut Parfait

/Ks. 350

A speciality from the Coast, with Hot Chocolate Sauce and Caramelized Cashew nuts

Chocolate Mousse

/Ks. 300

Chocolate enriched with Fresh Cream

Club Rhubarb & Apple Crumble

/Ks. 350

Freshly Baked and Served with Custard Sauce topped with Ice-Cream of your Choice

Trio of Ice-Cream

/Ks. 250

Three scoops of your Choice of the Available Ice Cream

Milk Shake

/Ks. 300

A thick Shakes of Ice-Cream of your Flavor with Milk

A bowl of Tropical Fruit Salad

/Ks. 250

Of the available Seasonal fresh Fruits

Freshly Cut Fruit Plate

/Ks. 300

Of the available seasonal fresh Fruits

