

"GOURMET SAFARI ACROSS KENYA"

This is a set menu; a seven-course meal comprising signature dishes from the seven regions across Kenya. The *gourmet Safari* is as diverse as the Kenyan Culture.

Under this option of dining, each meal is presented at the table in earthen pots.

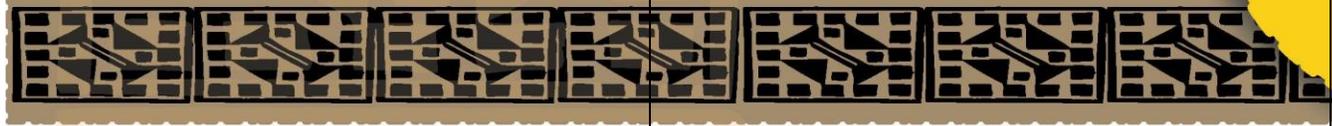
Before each course is served, the service team will introduce it to the guests; explaining how the meal is prepared; from which Kenyan region it is from; and may offer any cultural importance associated with the meal.

SET MENU-"GOURMET SAFARI ACROSS KENYA"

NON-VEGETARIAN	VEGETARIAN
<p>Starters-1st Course</p> <p>Usuu <i>Fermented Finger millet Porridge served in our African calabash</i></p> <p>Tsiswa <i>Roasted white flying ants</i></p>	<p>Starters-1st Course</p> <p>Usuu <i>Fermented Finger millet Porridge served in our African calabash</i></p> <p>Mini Vegetable Samosas <i>Deep-fried; triangular-shaped pastry stuffed with a variety of spiced Kenyan vegetables & legumes</i></p>
<p>Entrees</p> <p>Biryani ya Kuku-2nd Course <i>Traditional Swahili wali (Rice) served with chicken (on the bone) in a thick sauce of Swahili spices</i></p> <p>Biryani Rice Kachumbari Salad</p> <p>Inyama Isiche- 3rd Course <i>Fillet Steak specially smoked and boiled in 'Omunyu omusherekha' with peanut sauce and milk added for that special flavor</i></p> <p>Ugali ya Wimbi <i>Finger millet, Sorghum and Cassava flours mixed with hot boiling water cooked by continuously stirring with a wooden cooking stick forming a thick paste and eventually a chocolate bread</i></p> <p>Lisebebe <i>Pumpkin leaves steamed in the African pot flavored in peanut sauce</i></p>	<p>Entrees</p> <p>Pilau ya Mboga-2nd Course <i>A variety of Kenyan vegetables & legumes mixed with rice (wali) coked in a spicy Swahili sauce</i></p> <p>Kachumbari Salad</p> <p>Obwoba - 3rd Course <i>Dried wild indigenous mushrooms boiled in 'Omunyu omusherekha' flavored in a rich peanut sauce</i></p> <p>Ugali ya Wimbi <i>Finger millet, Sorghum and Cassava flours mixed with hot boiling water cooked by continuously stirring with a wooden cooking stick forming a thick paste and eventually a chocolate bread</i></p> <p>Lisebebe <i>Pumpkin leaves steamed in the African pot flavored in peanut sauce</i></p>

Amaica

the restaurant



Samaki wa Kupaka-4th Course

Fresh Tilapia Fillet marinated in Swahili spices and charcoal grilled

Kelewele

Roasted Spicy plantain cubes

Osuga (managu)

Black Night Shade leaves steamed in the African pot, flavored with milk

Nzoo-5th Course

Pigeon peas boiled in the African pot; Stewed in a rich tasty Curry of Swahili spices and coconut cream.

Served with;

Chapati

Pan-fried Swahili bread made from whole wheat flour

Thungura-6th Course

Home-made rabbit on bamboo skewers laced with Bell peppers; served with;

Mataha (Mukimo)

Sweet potatoes, ripe bananas and Thoroko (Cowpeas) boiled in our African pot; mashed.

Moroccan chickpea curry-4th Course

Boiled in our African pot; flavored in a rich Moroccan sauce

Kelewele

Roasted Spicy plantain cubes

Osuga (managu)

Black Night Shade leaves steamed in the African pot, flavored with milk

Nzoo-5th Course

Pigeon peas boiled in the African pot; Stewed in a rich tasty Curry of Swahili spices and coconut cream, served with;

cream, served with;

Chapati

Pan-fried Swahili bread made from whole wheat flour

Grilled Skewered Vegetables-6th Course

Grilled Bell peppers, Red & White onions on bamboo skewers; served with;

Mataha (Mukimo)

Sweet potatoes, ripe bananas and Thoroko (Cowpeas) boiled in our African pot; mashed.

Dessert Corner-7th Course

Sugarcane Cutlets

Tropical Fruits Slices

Halua

Kaimati

Dates

Dessert Corner-7th Course

Sugar-cane Cubes

Tropical Fruits Slices

Halua

Kaimati

Dates

Charges-Kshs. 3,800 pp