

Amaica

the restaurant

THEMED SET MENU - "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 the Cultural significance associated with the meal.

| SET MENU –“GOURMET SAFARI ACROSS KENYA” | |
|---|---|
| NON-VEGETARIAN | VEGETARIAN |
| Starters-1st Course | |
| <p>*Uuuu <i>Fermented Finger millet Porridge served in our African calabash</i></p> <p>*Tsiswa <i>Roasted white flying termites</i></p> | <p>*Uuuu <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> |
| Entree-2nd Course | |
| <p>*Biryani ya Kuku <i>Traditional Swahili wali (Rice) served with chicken (on the bone) in a thick tasty sauce of Swahili spices</i></p> <p>Biryani Rice Kachumbari Salad</p> | <p>*Pilau ya Mboga <i>A variety of Kenyan vegetables & legumes mixed with rice (wali) coked in a spicy Swahili sauce</i></p> <p>Kachumbari Salad</p> |
| Entree-3rd Course | |
| <p>*Inyama Isiche (Smoked Beef) <i>Fillet Steak specially smoked and boiled in 'Omuniyu omusherekha' flavored in a rich peanut sauce</i></p> <p>Obusuma Bwobule (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 (Pumpkin leaves) <i>Pumpkin leaves steamed in the African pot flavored in a tasty peanut sauce</i></p> | <p>*Obwoba (Wild mushroom) <i>Dried wild indigenous mushrooms boiled in 'Omuniyu 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



| SET MENU -GOURMET "SAFARI" ACROSS KENYA | |
|--|--|
| NON-VEGETARIAN | VEGETARIAN |
| Entree-4th Course | |
| <p>*Samaki wa Kupaka <i>Fresh Tilapia Fillet marinated in Swahili spices and char-grilled</i> Kelewele <i>Roasted Spicy plantain cubes</i> Osuga (managu) <i>Black Night Shade leaves steamed in the African pot, flavored in fresh milk</i></p> | <p>*Githeri <i>Green maize, beans Boiled in our African pot; fried in red onions</i> Kelewele <i>Roasted Spicy plantain cubes</i> Osuga (managu) <i>Black Night Shade leaves steamed in the African pot, fried in red onions</i></p> |
| Entree-5th Course | |
| <p>*Nzoo (Pigeon peas) Curry <i>Pigeon peas boiled in the African pot; Stewed in a rich tasty Curry of Swahili spices and coconut cream. Served with;</i> Chapati <i>Pan-fried Swahili bread made from whole wheat flour</i></p> | <p>*Nzoo (Pigeon peas) Curry <i>Pigeon peas boiled in the African pot; Stewed in a rich tasty Curry of Swahili spices and coconut cream. Served with;</i> Chapati <i>Pan-fried Swahili bread made from whole wheat flour</i></p> |
| Entree-6th Course | |
| <p>*Thungura <i>Home-made rabbit on bamboo skewers laced with Bell peppers; served with;</i> Mataha (Mukimo) <i>Sweet potatoes, ripe bananas and Thoroko (Cowpeas) boiled in our African pot; mashed.</i></p> | <p>*Spicy Grilled Skewered Vegetables <i>Grilled Bell peppers, Red & White onions on bamboo skewers; served with;</i> Mataha (Mukimo) <i>Sweet potatoes, ripe bananas and Thoroko (Cowpeas) boiled in our African pot; mashed.</i></p> |
| Dessert-7th Course | |
| <p>Sugar-cane Cutlets Tropical Fruits Slices Halua Kaimati Dates</p> | <p>Sugar-cane Cutlets Tropical Fruits Slices Halua Kaimati Dates</p> |
| Charges: Kes 4,500pp | |