

MENU

COURSE 1

ASSORTED KENYAN WANTONS



Kenyan style wantons filled with spinach and feta cheese served with tamarind Mayonnaise

COURSE 2

LITUMA FARCI



Plantain tartlets filled with vegetable couscous, feta cheese and garlic yogurt dressing. Served with beetroot and peas purée.

COURSE 3

OBUTUZI SOUP



Ugandan mushroom soup served with cheese sticks and a garnish of sautéed mushroom and fresh coriander

COURSE 4

NUTTY MOROCCAN COUSCOUS



Nutty Moroccan couscous with raisins and roasted almonds served with an electric flavor of sweet and sour vegetable Manchurian, garnished with spicy deep fried garden peas

COURSE 5

CAULIFLOWER STEAK IN PEA VOLUTE








Pan-fried, croquet cauliflower steaks with crunchy paprika cassava crisps dipped in fresh savory pea volute with a touch of caramelized sesame seeds

COURSE 6

EGYPTIAN BASBOUSA CAKE



Egyptian basbousa cake served with mixed berry compote, berry coulis, mango sorbet and almond & coconut crumble

ALLERGENS-VEGETERIAN:  CHEESE:  NUTS:  MILK:  FISH:  CHICKEN: 