

# A' LA CARTE MENU

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## STARTERS

### ***Black Angus Beef Carpaccio***

*Thin slices of raw marinated Beef with Rucola & Parmesan Shavings*

### ***Grilled Marinated Vegetables with Lemon - V***

*Slices of Grilled Aubergine, Zucchini & Sweet Peppers marinated in Olive Oil, Lemon Juice & a touch of Garlic.*

### ***Avocado & Shrimp Cocktail***

*Half an Avocado sliced with Shrimps dressed with a Marie Rose Cocktail Sauce*

### ***Tuna Tiraditu***

*A Peruvian dish of slices of raw tuna with a spicy lime, sesame, red pepper, soy sauce topped with fresh chilli & fennel*

### ***The Maji Lemon Prawns***

*Our chefs special... Lemon prawns served in a delicate creamy coconut sauce served with a herb salad*

### ***Cashew nut & Coconut Crusted Prawns***

*Lightly fired Prawns coated in fresh Cashew nuts and Coconut served with a spiced Mayonnaise Dip*

### ***Caprese - V***

*A classic Italian salad of Mozzarella & Tomatoes dressed with olive oil & Basil Leaves*

### ***Crispy Salt & Pepper Squid***

*Calamari Rings tossed in salt, pepper, chilli and breadcrumbs served with a lemon Mayo Dip*

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## SOUPS

### **Classic Tomato Soup - V**

*A classic rich tomato soup garnished with fresh Basil & served with Garlic Croutons*

### **Cream of Butternut & Coconut Soup - V**

*A creamy butternut squash & coconut soup served with Cheese Croutons*

### **Swahili Fish Soup**

*A traditional chunky Swahili Fish & Coconut soup served in a half coconut shell garnished with coriander*

### **Cream of Vegetable Soup - V**

*A classic vegetable Soup*

### **Chilled Cucumber Soup - V**

*With plain Yoghurt and a hint of Orange*

### **Mango Gazpacho - V**

*A light, fruity and summery variation of the classic Gazpacho Soup*

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## PASTA DISHES

### ***Lasagna***

*A classic Italian Lasagna of Baked layers of Pasta with minced Meat & Tomato Sauce with a Béchamel & Cheese Sauce topped with Parmesan Cheese*

### ***Linguine with Crab***

*Thin Ribbon like Pasta tossed with Crab Meat & Fresh Tomato*

### ***Spinach & Ricotta Ravioli - V***

*Spinach & Ricotta Ravioli in a rich tomato & basil sauce topped with Parmesan Cheese*

### ***Asian Shrimp Linguine***

*Linguine tossed with Spicy Shrimp, lemongrass, fresh chili, peanuts & cashew nuts*

### ***Roasted Butternut, Feta & Chilli Spaghetti - V***

*Roasted Butternut, Crumbled Feta cheese, toasted seeds, chilli tossed through Spaghetti served with Rocket*

### ***Seafood Ravioli***

*A mixed Seafood Ravioli in a rich Tomato and Black Olive Sauce*

*A choice of Linguine, Spaghetti & Penne Pasta is available.  
Pasta may be substituted with gluten free pasta, Rice Noodles or Courgetti  
All Seafood is Fresh & Subject to seasonal availability*

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## MEAT & POULTRY

### **Pepper Steak**

*Marinated Grilled Medallions of Beef fillet served with a freshly crushed Peppercorn & Cream Sauce served with Chips & Seasonal Vegetables*

### **Lamb Skewers**

*Grilled Lamb marinated in Rosemary & Olive Oil served with Mint Sauce & Mashed Potatoes & Vegetables*

### **Rosemary Chicken**

*A Crispy roasted leg of Chicken with Gravy and Roasted Potatoes & Vegetables*

### **Chicken Scallopini**

*Chicken Breast topped in a creamy White Wine Sauce served with Rice & Vegetables*

### **Traditional Kenyan Beef Stew**

*A traditional slow cooked beef stew with tomato & vegetables served with Ugali (maize meal)*

### **Beef Kebabs with Tzatziki**

*Marinated Beef on a Skewer served with Jacket Potatoes, Tzatziki yoghurt sauce & a side Salad*

### **Thai Ginger Garlic Pork Chops**

*Grilled Marinated Pork Chops in ginger & garlic served with Parsley Potatoes & Vegetables*

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## FISH AND SEAFOOD

### ***Pan Seared Tuna with an Asian Soy Glaze***

*Marinated Pan seared Tuna with an Asian Soy Glaze served with Mashed Potatoes & Vegetables*

### ***Honeymoon Prawns***

*Prawns Sautéed in Butter, Onions and Garlic, seasoned with Pepper & Cinnamon finished with cognac, cream & fresh Cilantro served with Rice & Seasonal Vegetables*

### ***Hot Ginger Crab***

*Sauteed Crab meat with ginger cooked in a velvety creamy sauce served in a crab shell served with Rice & Seasonal Vegetables*

### ***North African Spiced Fish***

*Spiced grilled fish with cucumber yoghurt served with Parsley Potatoes & Vegetables*

### ***Mediterranean Style stuffed Calamari***

*Mediterranean Style stuffed Calamari with Black Olives & Parmesan in a rich tomato Sauce served with Rice & a side salad*

### ***Crab Crepes***

*Crab wrapped in light crepes served with a side Salad*

### ***Shrimp & Mango Stir Fry***

*Stir Fried Shrimp with Mango & Ginger served with Rice & seasonal Vegetables*

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## SPECIALITY SEAFOOD

*\*Surcharge applicable (not included in HB or FB meal plan)*

*Pre-order 24 hours in advance is to ensure freshness.*

*All seafood is subject to seasonal availability*

### **Baked Kilifi Oysters**

*Surcharge Ksh 500/-*

*A dozen baked Kilifi Oysters dressed with Butter, Parsley & a touch of Garlic  
Please pre-order at least 24 hours in advance as they have to be freshly harvested*

### **Jumbo Prawns with garlic & lime butter \***

*Surcharge Ksh 2,000/-*

*Grilled Kipini Jumbo Prawns with garlic & Lime butter served with Jacket Potatoes & Moringa Salad*

*Pre-order 24 hours in advance*

### **The Maji Seafood Platter for 2 \***

*Surcharge Ksh 4,000/-*

*A Supreme Platter of Grilled Lobster, Queen Prawns, Steamed Crab & Calamari Rings served with a lemon & garlic butter, Rice & Salad*

*Pre-order 24 hours in advance*

### **Grilled Lobster \***

*Surcharge Ksh 2,000/-*

*Fresh Grilled Lobster served with garlic butter, Rice and Vegetables*

*Pre-order 24 hours in advance*

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## SALADS

### **Classic Caesar Salad with Grilled Chicken Strips**

Coarsely cut Lettuce, Garlic Croutons, Pork Bacon, Anchovies & Parmesan Cheese Shavings tossed with a light Caesar Dressing

### **Greek Salad - V**

Cucumbers, Bell Peppers, Cherry Tomatoes, Onions, Feta Cheese & Pitted black Olives

### **Crab & Avocado Salad**

Lettuce, Tomato, Avocado & sautéed Crab meat

### **Green Butter Lettuce Salad with Cashew nut Cream - V**

A refreshing green salad with avocado, cucumber, green bell peppers served with a vegan cashew nut cream dressing

### **Calamari Salad**

Seared Calmari marinated in lemon, garlic & black pepper with a Mangetout salad & a lime & cilantro dressing

*Salads are categorized as a main dish. Please ask your server if you would like to have a small portion as a starter*

*All Seafood is fresh & subject to seasonal availability*

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## SWAHILI CUISINE

### **Swahili Coconut Prawns**

*Prawns sautéed and simmered in a Spicy Coconut Cream laced with turmeric served with Coconut Rice & Vegetables*

### **Samaki WaKuPaka**

*"Catch of the day" Fish cooked in Coconut Milk with a hint of fresh Chili & Coastal Spices served with Coconut Rice & Vegetables*

### **Kuku WaKuPaka**

*Sautéed Chicken, Meat with Ginger simmered in Spicy Coconut Cream Sauce served with Coconut Rice & Vegetables*

### **Fish Karisa**

*Marinated Fillet of Fish in a fusion of Swahili spices laced with fresh coconut served with Cumin Rice & Vegetables*

### **Swahili Prawn Curry**

*Swahili Prawn Curry served with Rice, Chapati & Mango Chutney*

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## INDIAN CUISINE

### ***Prawn Masala***

*Queen Prawns simmered in a light Spicy Oriental Masala Sauce with Coconut Cream and fresh Coriander*

### ***Daal Curry - V***

*Yellow Lentils simmered in a Spicy Curry Sauce finished with Coconut Cream and fresh Coriander*

### ***Chicken Tikka Masala Skewers***

*Boneless Skewered Chicken cubes with a Yoghurt, Ginger, Garlic, & Garam Masala Sauce.*

### ***The Maji Vegetable Biryani - V***

*A variety of mixed seasonal vegetables cooked slowly with Basmati rice in a fusion of spices*

### ***Palak Paneer – V***

*A classic North Indian spiced paneer (Indian Cheese) in a smooth creamy spinach sauce*

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## DESSERTS

### **Assorted Italian Ice-creams & Sorbets (3 scoops of your choice)**

*Vanilla, Chocolate or Strawberry Ice-Cream*

*Mango, Passion Fruit or Lime Sorbet*

### **Homemade Dairy free vegan Lime & Coconut Ice-cream (3 scoops)**

*A dairy free creamy lime and coconut cream ice-cream*

### **Chocolate & Grand Marnier Mousse**

*A rich & creamy dark chocolate Mousse with a dash of Orange & Cognac*

### **Coco Maji Dream**

*Coconut Ice Cream served in a freshly opened 'Madafu' freshly picked off our coconut trees*

### **Chocolate 'Fall in Love'**

*A warm Chocolate Dessert with melted gooey center served with Vanilla Ice-Cream*

### **Passion Fruit Cheesecake**

*A traditional baked passion fruit cheesecake*

### **Fruit Platter**

*A fruit platter made up of seasonal tropical fruit*

### **Mango & Cardamom Fool**

*A refreshing & light creamy dessert of ripe mangoes with a touch of Cardamom spice*

### **Banoffee Pot with Almonds**

*A delicious decadent dessert of bananas, cream & caramel over a biscuit base topped with Roasted almonds*

### **Apple & Cinnamon Crumble**

*A baked Apple & Cinnamon dessert with a crunchy topping served with homemade custard*