

Starters

Coastal dived Red snapper, thinly sliced, crudo style

Snow of mandarin, baby leaves, passion jelly, camomile infused vinaigrette,
Afloat a light garden pea & mint veloute

Best accompanied with Chateau Lamothe Vincent Sauvignon Blanc, Bordeaux

Ksh 1500

Olerai Farm salted duck breast infused with juniper berry

Black squid ink hollandaise, gorgonzola espuma, toasted pine nuts, shaved
asparagus Black bread tuille with Maldon sea salt flakes

Enjoy it with Yealands Estate Wine Makers Reserve Pinot Noir, New Zealand

Ksh 1850

Mombasa crab *advance scene* with lime, ginger, green onion and cilantro,

Avocado roulade, crispy almond crab rafaellos with a shot of concentrated bisque,
On a theatrical scene of the sea bed rocks & pebbles

Recommended to go down with Matua Sauvignon Blanc, New Zealand

Ksh 2500

Sea scallops, flamed, cognac butter with black salt,

Butternut puree with mascarpone, Parma ham dried chips, leafy salad served in
tagine

Coral emulsion dressing

Pairs well with Columbia Crest Chardonnay, USA

Ksh 3000

Lightly torched marbled beef hump, cracked pepper,

Grilled romaine lettuce, cloud of hummus cream with parsley, jelly of
pomegranate Sumac powder served on Himalayan salt block

Best suited with Chateau Lamothe Vincent Intense, Bordeaux

Ksh 1800

Smoked bone marrow with cedar wood, herby butter, confit shallots

Grilled Portobello mushrooms, grape fruit béarnaise, beef broth & rustic bread

Perfectly paired with Rupert & Rothschild Classic, South Africa

Ksh 1950

24-hr low temperature home cured salmon, Sous vide

Matcha tea and coconut jus, raspberry mayonnaise, micro herbs, edible flowers,
Chiffonade of roasted coconut

Best enjoyed with Rupert & Rothschild Baroness Nadine, South Africa

Ksh 2500

Hand- cut blue fin tuna, crowned with sesame spring onion and soy

Caper berry, thin foil of red radish, wasabi aioli, baby microgreens, pickles, passion
reduced sauce, balsamic pearls with a quenelle of tequila & avocado gelato

Best accompanied with Matua Pinot Noir, New Zealand

Ksh 2250

Air – dried aged salted beef with its distinct rich flavor

Goat's cheese roll mixed with dried figs and walnuts, olive powder, parmesan
spheres, rocket leaves set in a scenery of our heritage woodlands with scents of
forest anise

Goes down well with Marques de Riscal Rioja Reserva, Spain

Ksh 2000

Wind & sail

Puree of light cream of zucchini, celery oil

Parma ham, stilton & milk foam with cinnamon

Enjoy it with Longheri Pinot Grigio, Italy

Ksh 1200

Blistered shrimps, touch of cayenne

Lemongrass, chili, vermicelli, coconut pulp and tempura spring onion

Best served with Clear Waters Pinot Gris, New Zealand

Ksh 1500

Roasted tomato, infused with olive, basil, oregano

Simmered cream of tomato, tortellini of spinach and ricotta

Pairs well with Melini Chianti, Italy

Ksh 1100

Black lentil soup, sprig of thyme

Slices of beef *Korean BBQ*, Compote of mushroom and goat's cheese

Enjoy it with Bellingham Homestead Shiraz, South Africa

Ksh 1150

Vegetarian

Baked beetroot in salt, drizzle of olive oil and foil of basil leaf, thinly sliced

Timbale of quinoa tabbouleh, Foam of hummus, tamarind dressing

Goes well with Boschendal 1685 Merlot, South Africa

Ksh 2200

Bocconcini of crisp avocado tempura, spiced tomato jam remoulade

Served with leafy salad, Cappuccino of dal, cloud of scented milk

Best paired with Durbanville Hills Sparkling Sauvignon, South Africa

Ksh 1950

Green asparagus, shocked in clarified butter, crusted egg, black ink hollandaise

Cranberry reduction glaze, arugula with micro greens, aerated parmesan foam

Enjoy with Dry Lands Collection Chenin Blanc, South Africa

Ksh 2500****

Modena- Asiatic fusion of red wine taleggio cheese risotto

Glazed tofu in chili and soy bean curd, pea shoots, tarragon oil

Recommended to go with Barolo C'Abianca, Italy

Ksh 2600

Goat's cheese and sundried tomato ravioli 'fagotelli' style,

Roasted butternut, Pecorino & basil sauce

Pairs well with Longheri Pinot Grigio, Italy

Ksh 2600

Crafted

Marinated Balsamic pork ribs, slow cooked, sealed sage and butter

Lacquered 3 times with old balsamic, crushed macadamia nuts, charred bell pepper puree, Orange sauce, sour berry splash

Best Accompanied with Oyster Bay Pinot Noir, New Zealand

Ksh 3950

Canon of Molo lamb coated with feuilletine of green butter, hazelnut, dried raisin

Eggplant caviar Black olive emulsion, soubise foam, enoki mushrooms, black berry and red wine reduction

Pairs well with Marques Riscal Rioja Reserva, Spain

Ksh 3950

Lemon and garlic marinated Jumbo prawns, glazed in its own jus

Bouillabaisse reduction, miso foam, fresh herbs with basil emulsion
Almond cream with mussels

Goes down well with Domain Brochard Sancerre, France

Ksh 4300

24hr Braised beef shank, local herbs, red wine, bay leaf

Dotted with ripe plum jelly and puree of mascarpone, preserved plums, pomme bouchon

Perfectly enjoyed with Barolo C'Abianca, Italy

Ksh 3500

Coastal Dive Sea Bass, basted with red pimento

Saffron iodized sauce, fairly shocked calamari strings with tree tomato marmalade, edamame beans

Enjoy with Parker Coonawarra Estate Chardonnay, Australia

Ksh 3250

Stuffed spring chicken with wild mushrooms, puree of carrot and ginger

Homemade buttermilk Caramelized carrots, old balsamic, mirage of green oil and purple Swiss chard leaves

Pairs well with Columbia Crest Chardonnay, USA

Ksh 3800

Confit duck drumette, marinated duck leg and liver

Rolled in zucchini, seared duck breast crusted with Szechuan pepper, hibiscus flower jus

Recommended to pair with Canon 13 Pinot Noir, USA

Ksh 3850

Poached lobster tail, buttery froth, lake of light broth of galangal, coconut and parsley

Young leek fondue with shaved biltong, champagne crème with tom yum consommé Crispy squid ink tapioca crackers

Recommended to pair with Rupert & Rothschild Baroness Nadine, South Africa

Ksh 5000

Traditional pan seared beef fillet, local garlic & rosemary, tuille of sesame

Arrowroot puree, Wok fried bok choy in oyster, sweet and sour shitake mushrooms, Beetroot fluid gel, sangria reduction

Best Suited with Trapiche Oak Cask Merlot, Argentina

Ksh 3600

THE ART OF THE JOSPER

Josper charcoal grill oven; heating up to 500°C, THE Josper is both an oven and a grill, adding a unique flavor and texture from the finest embers, while retaining the natural juiciness of the meat, all our beef is 100% locally sourced from the distinct abattoir WHB ranch Laikipia Farm

Rib – eye steak 350gr (21 day wet aged)

Perfectly suited with Napa Cellars Cabernet Sauvignon, Napa Valley USA

Ksh 4100

Fillet steak 250gr (21 day wet aged)

Recommended to go with Vergelegen Merlot, South Africa

Ksh 3750

T-Bone steak 500gr (21 day wet aged)

Best paired with Rutini Malbec, Argetina

Ksh 4250

Lamb chops 350gr, mint & garlic butter

Pairs well with Christine Marie Cabernet Sauvignon, South Africa

Ksh 3800

Picanha 350gr (succulent steak cut, char grilled)

Enjoy with Le Grand Rossignol Merlot, Bordeaux

Ksh 3550

FROM THE DRY AGER

This replicates the dry-aging process of slaughterhouses and butcher shops with precisely controlled temperature, humidity and airflow. An active UVC-ventilated-disinfection system keeps the air sterile and conducive to procuring some of the tastiest and succulent cuts

WHB has been able to orchestra meats that age 30 – 40 days, precise marbling effect that defines the Prime cut of beef

“To share for two”

Tomahawk steak 800gr (30-40 day aged)

Perfectly suited with Amarone Della Valpolicella, Italy

Ksh 7000

Rib – eye steak 800gr (30-40 day aged)

Recommended to go with Parker Block 95 Cabernet Sauvignon, Australia

Ksh 6800

T-Bone steak 800gr (30- 40 day aged)

Pairs well with Celestial Bay Petit Verdot, Australia

Ksh 8250

Sides

Potatoes & Such

Potato puree with sweet roasted garlic

Potato gratin millefeuille

Baked potato, bacon, scallions, sour cream

Sweet potato

Classic fries

Vegetables

Mushroom confit

Broccoli

Sautéed long beans

Creamed spinach

Market vegetables

Garden salad

Sauces

Harsh peppercorn sauce

Red wine jus

Blue cheese sauce

Béarnaise

Garlic sauce

Mushroom sauce

Triple mustard sauce

Chili flake butter sauce

Chimichurri

Dessert

Deconstructed nougatine éclair with hazelnut frozen ice cream, salted caramel

Chocolate crèmeux, candied macadamia

Best Enjoyed with Rosso Nobile Al Cioccolata, Germany

Ksh 2200

Chocolate tart ring, sable Breton base, milk chocolate crème, flourless biscuit,

Ganache, chocolate & coffee tulle, raspberries

Recommended to pair with Drambuie, Scotland

Ksh 1750

Jasmine tea brulee, vanilla extract, soil of spiced orange, praline

Almond crumble, jasmine flower

Enjoy with Grand Marnier, France

Ksh 1300

Flaky lemon millefeuille, raspberry jelly with basil specs,

Lemon cream spheres, coconut truffles

Best Accompanied with Limoncello, Italy

Ksh 1250

Passion fruit and white chocolate cheesecake,

Meringue, macerated coconut, fresh mandarin sorbet

Pairs well with Amaretto Disaronno, Italy

Ksh 1200

Organic seasonal chunky fruit cuts

With sorbet

Ksh 750

Artisanal homemade gelato

Ksh 1600

Tasting menu A

*** Advance booking of 24 hours is required.*

Thinly sliced, low temp. Cooked cured salmon,
Snow of pineapple, baby leaves, miso jelly, matcha tea emulsion
Almond cream with truffle oil

Green asparagus, shocked in clarified butter,
Crusted egg, black ink hollandaise Cranberry reduction glaze,
Arugula with micro greens, aerated parmesan foam

Beetroot risotto, foam of taleggio, charred coconut powder
Herb crusted sea scallops, herb oil, microgreens

Canon of Lamb loin, rolled in pistachio, dried plums
Butternut squash puree, dried porcini mushrooms, shallots, red wine reduction

Chocolate tart ring, sable Breton base, milk chocolate crème,
flourless biscuit
Ganache, chocolate & coffee tuille, raspberries

Ksh 7500

Tasting menu B

*** Advance booking of 24 hours is required.*

Laikipia Beef Carpaccio, Crispy hen's egg, asparagus
Goat's cheese roll mixed with dried figs and walnuts, olive powder, parmesan
spheres,
Rocket leaves set in a scenery of our heritage woodlands with scents of forest
anise

Puree of carrot, orange & ginger, tarragon oil
Tempura shrimp, Parma ham, stilton & milk foam with cinnamon

Sea bass fillet, glazed in grapefruit juice, juniper berry and soy
Saffron iodized sauce, fairly shocked calamari strings, edamame beans

Pan seared beef fillet, local garlic and rosemary, tuille of
sesame

Arrowroot puree, Wok fried bok choy in oyster
Beet & balsamic fluid gel, sangria reduction

Deconstructed nougatine éclair with hazelnut frozen ice cream,
salted caramel
Chocolate crèmeux, candied macadamia

Ksh 7500

Tasting menu c

***Advance booking of 48 hours is required*

Cheeky Pani Puri

Chili, lemon grass, ginger and cilantro crab, black squid ink hollandaise, avocado

Mombasa red snapper tartare with truffle oil, shaved biltong flakes, wasabi mayo

Consommé of matcha tea, pineapple froth

Green risotto, gorgonzola espuma, duck breast glazed in miso, ginger & pixie orange

Green raw mango spaghetti with lavender, sake & black ink vinaigrette

Medallion of gently poached lobster tail, black dal cappuccino, passion fruit sauce

Green apple & celery cloud foam, avocado & tequila gelato

Canon of Molo lamb, slow cooked in sous vide, coated in 100% dark chocolate

Cashew nut and chili essence, oysters poached in prosecco, saffron creamy sauce

Josper fired beef tenderloin, heart of grilled romaine lettuce

Arrowroot puree with mascarpone, Caesar dressing, green basil oil & confit shallots in red wine

Flaky lemon millefeuille, raspberry jelly with basil specs

Lemon cream spheres, coconut truffles

Ksh 8000

Tasting menu D

***Advance booking of 48 hours is required*

Homemade Foie gras terrine

Marinated in Sauterne Wine, rye bread chips with honey and lavender, Cardamom papaya chutney, hibiscus red Wine reduction

Mombasa crab advance scene with lime, ginger, green onion and cilantro

Caper berry, thin foil of red radish, wasabi aioli, baby microgreens, pickles, passion reduced sauce, balsamic pearls with a quenelle of tequila & avocado gelato

Olerai Farm salted duck breast infused with juniper berry

Black squid ink hollandaise, asparagus cream egg, gorgonzola espuma, toasted pine nuts, shaved asparagus Black bread tuille with Maldon sea salt flakes

24-hr low temperature home cured salmon, Sous vide

Matcha tea and coconut jus, raspberry mayonnaise, micro herbs, edible flowers, Chiffonade of roasted coconut

Sea scallops, flamed, cognac butter with black salt

Grilled romaine lettuce, cloud of hummus cream with parsley, jelly of pomegranate Sumac powder served on Himalayan salt block

Canon of Molo lamb coated with feuilletine of green butter, hazelnut, dried raisin

Eggplant caviar, Black olive emulsion, soubise foam, enoki mushrooms, Black berry and red wine reduction

Rib eye steak

Jasmine tea brulee, vanilla extract, soil of spiced orange, praline

Ksh 9500