



ALI BARBOUR'S



SOUP AND SALADS

SOUP OF THE DAY Our waiter/s will inform you of today's soup.	650/-
GREEN SALAD Fresh green Salad with Rucola and fresh Herbs served with a French or Italian Dressing.	550/-
GREEN SALAD WITH FISH STRIPS Red Snapper Strips sautéed in Butter served on a green Herb Salad.	700/-
ASPARAGUS AND SNAPPER SALAD Red Snapper gently sautéed, mixed with green Asparagus and Orange slices.	700/-
OCTOPUS AND SHRIMP SALAD A light Salad of Octopus and Shrimp combined with an Italian Salad Dressing.	750/-
CHAMPIGNONS SALAD Finely sliced Mushrooms with Hazelnuts, and served on a bed of Rucola.	750/-

COLD APPETIZER

FRESH INDIAN OCEAN OYSTERS Kilifi's finest fresh Oysters on a bed of Ice served with Toast.	600/-
TRIO OF KILIFI OYSTERS A combination of Fresh Oysters, Devilled Oysters and Oysters Florentine served with Toast.	700/-
SMOKED SAILFISH Cold smoked Sailfish thinly sliced and served with Horseradish Sauce and brown Bread.	850/-
SEAFOOD PÂTÉ Red Snapper, Prawn, Octopus & Crab Pâté served with warm Toast and Butter.	850/-
CAVE PRAWN COCKTAIL King Prawns served with a light Cocktail Cognac Sauce.	750/-
BEEF CARPACCIO Thinly sliced marinated raw Beef Fillet, drizzled with Olive Oil and sprinkled with Rucola, Capers and Parmesan shavings.	700/-

WARM APPETIZER

CHAMPIGNONS PROVENCEALE Sliced Mushroom cooked in White Wine and Provençale Herbs, served on Toast.	750/-
TWICE BAKED GOATS CHEESE TARTLET Kenya's farmed Goats Cheese served with an Apple and Walnut Salad.	850/-
ALI'S DRUNKEN PRAWNS King Prawns soaked in a Whiskey Cream Sauce.	950/-



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PASTA AND VEGETARIAN

SPAGHETTI AGLIO, OLIO AND PEPPEROCINI 900/-
Spaghetti with Garlic, Olive Oil and fresh Chilies.

INDIAN EGGS 950/-
Soft poached Eggs on a bed of Spinach with a light Curry Sauce and Creole rice.

SAVORY MUSHROOM CRÊPES 1050/-
Parsley Crêpes filled with creamy Mushroom Sauce topped with Feta Cheese and drizzled with Spinach coulis.

SPAGHETTI CARBONARA 1050/-
Spaghetti with diced Bacon and Cream.

OCTOPUS SPAGHETTI 1150/-
Spaghetti with Octopus served in a fine Tomato and Garlic Sauce.

FISH AND SEAFOOD

CATCH OF THE DAY MEUNIÈRE 1450/-
Today's catch filleted and turned in butter.

FILLET CHAMPIGNONS 1650/-
Red Snapper Fillet fried in an Herb and Mushroom Sauce.

SNAPPER NDIZI 1650/-
Red Snapper Fillet sautéed in golden Butter topped with Bananas.

RED SNAPPER GRENOBLOISE 1650/-
Sauté Fish Fillet with a fusion of sliced Lime, Capers and Worcestershire Sauce.

CHILI CRAB 1550/-
Crabmeat in a light Cream Sauce with fresh Chilies, Garlic and Ginger.

GRILLED GARLIC PRAWNS 2250/-
King Prawns grilled in their shells with a Lemon Garlic Butter.

PRAWNS PIRI PIRI 2400/-
King Prawn's sautéed in a chilly Cream Tomato Sauce.

LOBSTER CLASSIC 3950/-
Grilled and served with Garlic Butter.

LOBSTER THERMIDOR 4300/-
Lobster cooked in a rich Dijon Creamy Mustard Sauce, and gratinated.

SWAHILI LOBSTER 4300/-
Lobster cooked in a rich Tomato, Ginger, Coconut and Coriander Sauce.

VASCO DA GAMA SEAFOOD PLATTER 5700/-
A fine array of seasonal Hot and Cold Seafood. For 2 People.



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MEAT

CHICKEN VIENNESE Boneless Chicken Breast wrapped in Breadcrumbs topped with Lime.	1300/-
BOMBAY CHICKEN A fine Coconut Chicken Curry served with Rice and Condiments.	1550/-
DUCK À L'ORANGE Roast Duck served in a classic Orange and Brandy Sauce.	1800/-
VEAL PAILLARD Thinly sliced Veal Escallop tossed in Lemon, Parsley Butter Sauce.	1550/-
PARISIAN VEAL Escallop of Veal coated in a creamy Mushroom and White Wine Sauce. Served with home made thin Dumplings (Spätzli).	1400/-
VEAL MIGNONS Veal Fillet with a Hollandaise Sauce. Served with home made thin Dumplings (Spätzli)	1800/-
TWO FILLETS MAISON Two tender Medallions, one Veal with Béarnaise Sauce and one Beef Medallion with crushed Black Pepper Sauce.	1800/-
MADAGASCAR STEAK Beef Fillet capped in crushed Black Pepper Corns with a Red Wine Sauce.	1650/-
BEEF FILLET STROGANOFF Thinly sliced Beef Fillet with Red Wine, Mushroom, Gherkin, and Mustard Sauce. Served with home made thin Dumplings (Spätzli)	1550/-
TOURNEDOS BÉARNAISE Medallions of Beef Fillet with a Béarnaise Sauce.	1800/-
STEAK TARTAR Finley chopped raw Beef Fillet, Spiced, with chopped Onions, Capers, Parsley, Worcestershire Sauce, Mustard and season to taste with Cognac. Served with a raw egg yolk	1800/-

ALL OUR MAIN DISHES ARE SERVED WITH SEASONAL GARDEN VEGETABLES AND EITHER RICE OR POTATOES.





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DESSERTS:

MANGO SORBET	600/-
ASSORTED ITALIAN ICE CREAMS Please ask your Waiter/s for our available selection.	550/-
COUPE BARBOUR Vanilla Ice Cream with Caramel Sauce and toasted Almonds.	650/-
BANANA SPLIT Bananas with Vanilla Ice Cream, hot Chocolate Sauce, whipped Cream and toasted Almonds.	650/-
ALI BARBOURS CHOCOLATE ORANGE MOUSSE A rich chocolate Mousse topped with fresh Cream.	600/-
GRAND MARNIER MOUSSE A frozen fusion of Grand Mariner and fresh Cream.	750/-
MANGO AND BANANA FLAMBÉ These sensational Fruits flambéed at your table & served with Vanilla Ice Cream.	850/-
CRÊPE SUZETTE Light Crêpes soaked in an Orange Liqueur, flambéed at your table. Served with Vanilla Ice Cream.	850/-
BRANDY SNAPS WITH FRESH CREAM Crispy Ginger Snaps filled with Cream.	600/-
KENYAN COFFEE OR TEA	200/-
HERBAL TEA	250/-
BOOZY COFFEES Café Royalé coffee - Brandy Calypso coffee – Tia Maria Irish coffee – Jameson's Whiskey Mount Kenya coffee – Kenya Gold	600/-
DON PEDRO Vanilla ice cream blended with Kenya Gold liqueur	650/-

**Please note that all our prices are inclusive of all taxes, the taxes do reflect on your bill as we have to show the breakdown.

