





FLAME TREE
RESTAURANT & BAR



M E N U

SOUPS

*Double portion available at double price





- Tom Yum Soup**  650
Thai spicy and sour soup with shrimp, lemongrass & chili
- Cream of Wild Mushroom Soup**  650
Velvety soup with assorted wild mushrooms & truffle oil
- Butternut Coconut Curry Soup** 650
Creamy butternut, coconut milk with authentic curry spices and fresh herbs

STARTERS



- Ponzu Butter Calamari**  1,600
Lightly dusted and fried in a ponzu butter sauce
- Crispy Duck Spring Rolls** 1,200
Shredded duck, shiitake mushrooms and vegetables in crispy spring roll wrappers
- Korean BBQ Beef Sliders** 1,300
Mini beef burgers with Korean BBQ sauce, pickled vegetables and spicy mayo
- Vegetable Tempura**  1,100
Assorted seasonal vegetables lightly battered and fried, served with tempura dipping sauce
- SPAN Chicken Wings** 1,400
A house special served with blue cheese dip
- Kenyan Samosas** 700
3 pcs choice of lamb, chicken or vegetable

SALADS

*Double portion available at double price






- Mediterranean Grilled Chicken Salad** 850
Grilled chicken breast, mixed greens, cherry tomatoes, olives, feta cheese & lemon vinaigrette
- Thai Beef Salad**  850
Grilled beef slices, mixed greens, cucumber, peanuts and thai chili lime dressing
- Greek Salad**  750
Fresh cucumbers, tomatoes, red onions, kalamata olives and feta cheese with greek dressing
- Roasted Beet & Goat Cheese Salad**   800
Roasted beets, mixed greens, candied walnuts and goat cheese with balsamic vinaigrette

PORK

- Grilled Pork Chops**  3,000
Grilled pork tenderloin with apple cider reduction
- Traditional Pork Belly**  3,400
Slow cooked, crispy, apple demi jus

POWER BOWLS


Wellness cuisine

- Spicy Salmon Power Bowl**  2,500
Estimated Total Calories: 580 calories
Spicy marinated salmon, jasmine rice, mango, pickled ginger and seaweed salad
- Vegetarian Tofu Power Bowl**   1,500
Estimated Total Calories: 485 calories
Marinated tofu, rice, avocado, cherry tomatoes, radish and pickled vegetables
- Hawaiian Shrimp Power Bowl**   2,000
Estimated Total Calories: 561 calories
Marinated shrimp, jasmine rice, pineapple, bell peppers, cilantro and macadamia nuts


• BEEF •

- All Steaks are 300 grams (Recommended doneness - medium)
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|-----------------------|---------------------------|
| Fresh Steaks | 28-Day Aged Steaks |
| Beef Tenderloin 3,400 | T-bone Steak 4,600 |
| T-bone Steak 3,600 | Sirloin Steak 4,600 |
| Sirloin Steak 3,600 | |
- Sauces: Red wine reduction, mushroom sauce, green pepper corn sauce
- Beef Katakata** 3,000
Sliced beef stir-fried with onions, tomatoes in a savory sauce

• LAMB •





- Grilled Lamb Chops** (On availability) 4,000
Grilled marinated lamb chops with rosemary garlic jus
- Lamb Tagine**  2,700
Slow-cooked lamb stew with apricots, almonds and moroccan spices, served with couscous
- Ghost Nihari** 2,800
Tender mutton simmered in a rich tomato based curry sauce with yogurt and aromatic spices

BURGERS

- BBQ Bacon Burger**  2,200
Beef patty with crispy bacon, cheddar cheese, BBQ sauce, lettuce and crispy onion straws
- Chicken Avocado Burger** 2,200
Grilled chicken breast with avocado, lettuce, tomato and ranch dressing

SOFT TACOS

Wellness cuisine

- Grilled Fish Tacos**  1,200
Grilled white fish, cabbage slaw, avocado, cilantro and chipotle mayo
- Bulgogi Beef Tacos**  1,200
Korean beef, kimchi slaw, pickled vegetables and sriracha mayo
- Vegetarian Cauliflower Tacos**  1,000
Roasted cauliflower, black beans, corn salsa, avocado crema and cotija cheese
- Pulled Chicken Tikka Tacos**  1,200
Shredded chicken tikka, lettuce, salsa verde, cotija cheese and lime crema




• CHICKEN •

- Murg Tikka Masala** 2,750
Tandoori grilled chicken in a semi dry tomato onion gravy with robust spices
- Grilled Chicken with Chimichurri** 2,900
½ spring chicken topped with fresh chimichurri sauce
- Korean Fried Chicken** 2,600
Crispy fried chicken tossed in a sweet and spicy gochujang sauce, served with pickled radish
- Chicken Cacciatore** 2,500
Chicken stewed with tomatoes, bell peppers, mushrooms and olives

VEGETARIAN

- Vegetable Stir-Fry**  2,200
Assorted seasonal vegetables, tofu stir-fried in a soy ginger sauce, served with jasmine rice
- Spinach and Ricotta Stuffed Pasta Shells**  2,200
Pasta shells stuffed with spinach and ricotta cheese, baked with pomodoro
- Eggplant Parmesan**  2,000
Breaded and fried eggplant slices layered with marinara sauce & melted mozzarella cheese
- Palak Paneer**  2,300
Paneer cubes in a rich, creamy onion & baby spinach, served with basmati rice

SANDWICHES

- Grilled Turkey Club Sandwich** 1,800
Grilled turkey breast with bacon, aged gouda, lettuce, tomato and mayo
- Caprese Panini**   1,600
Fresh mozzarella, tomato, basil pesto and balsamic glaze on ciabatta bread, grilled to perfection
- Flame Cuban Sandwich**  1,950
Roast pork, ham, chilli cheddar, pickles and mustard on pressed cuban bread

SEA FOOD

- Shrimp Scampi**  2,400
Sautéed shrimp in a garlic white wine sauce, served over linguine pasta
- Grilled Jumbo Prawns**  3,700
Grilled jumbo prawns with chilly garlic butter sauce
- Lobster Marrakesh**  4,200
Lobster tail baked with a creamy citrus sauce, with a hint of tarragon

FISH

- Oriental Salmon** 3,800
Pan-seared, mango chili and coriander salsa
- Pan-Seared Sea Bass** 3,000
Pan-seared sea bass with mango salsa
- Miso Glazed Red Snapper** 2,500
Miso-marinated red snapper fillet with soy glaze, served with steamed bok choy

 Vegetarian  Gluten Free  Pork  Nuts  Sea Food

All Main courses are served with an option of french fries, steamed rice, sauté potatoes, ugali or mashed potatoes and seasonal vegetables of the day

Menu items may contain nuts & other allergen products. Please advise the server of any food allergies you may have. Prices are in Kenya Shillings (KES) and inclusive of statutory Government taxes.

