



CLUB DINING ROOM

A NOTE FROM EXECUTIVE CHEF, JOSEPH MACHARIA

Our aim with the modern menu is to anchor on the three pillars of Seasonality, Provenance and Sustainability.

We have established links with farmers, fishermen, and suppliers, who have become well known to us over the years. It is my mission to continue to get to know and understand their products even better. We have chosen our suppliers carefully, who provide us with the best quality of produce.

For this season's menu which runs from May to August, I would like to introduce the following highlighted items :

Lobster

Currently the ocean is clearing up and we are starting to get more of the best catch in this season, one of the ingredients I want to highlight is the rock lobster that we get from Lamu and Kilifi areas of the Indian ocean, mostly from the deep sea. Our supplier brings in the product every three days of the week. It is low in fat and very high in protein.

Tomato

One of most used ingredients in cooking especially here in Kenya is tomato. It is mostly found around the central part of Kenya which thrives well under 0-2000m above sea level, you will find that we have featured the product on our starters and mains. Most say it is a vegetable, as a chef I recon it is a fruit. Its all about the knowledge is knowing that it is a fruit.

Tangerine

This citrus fruit is seasonal and thrives very well at this time, the taste is considered less sour and more sweeter and stronger compared to an orange, small in size and has a lot of juice which we use in the lobster salad in our starters pair with our seasonal ingredient.

Bon Appétit!

CHEF MACHARIA



CLUB DINING ROOM

Muthaiga Country Club has a proud 110-year tradition of being a renowned leader in hospitality. We have created a home, away from home for our members. The Club would not have been able to survive so long without an ability to adapt and modernise. At the same time, we recognize the traditions that make the Club so special to all. This new menu has been designed to reflect balance, as we strive to create the best experience in Kenya.

We celebrate the very best produce Kenya can provide, whilst embracing the core modern principles of Seasonality, Provenance and Sustainability. Executive Chef Macharia has developed a constantly changing menu to take us through the country and the seasons.

We have retained a classic old-school inspired menu with familiar dishes that have remained popular over the years. We have also incorporated classical dishes from around the world to reflect the modern cosmopolitan make-up of our Club members.

SEASONALITY	<i>Focusing on the peak of quality and flavor during this time of the year.</i>
PROVENANCE	<i>Understanding where our food comes from and integrating locally sourced ingredients into our recipes.</i>
SUSTAINABILITY	<i>Ensuring our suppliers have a commitment to produce their products and ingredients in the most ethical and environmentally responsible way.</i>

OPENING HOURS:

Monday to Sunday: Lunch and Dinner

Last orders for lunch 2:00pm; dinner 9:15pm

Prices in KES. Include 16% VAT, 7% Service Charge and 2% Training Levy

The suggested wine pairings are available for all dishes in 175ml or 125ml (L OR S) at the indicated price.

02.10.2024



CLUB DINING ROOM

— MODERN —

CHEF'S FOUR COURSE TASTING MENU

Each fortnight we offer you specially designed sample items from our seasonal menu in manageable portions, paired wonderfully with tasting portions of wine

OCTOBER 2024

Goat's Cheese & Red Onion Tarte Tatin with Fig & Walnut Dressing

2022, Settesoli Grilo: 610^S: 915^L

Tomato & Cucumber Gazpacho Soup

Pan Fried Fillet of Snapper, Potato Gnocchi, Scallop Ragù, Beurre Blanc

2020, Chalk Road Chardonnay: 545^S: 820^L

Or

Cauliflower Spinach and Chickpea Tart served with, Tomato, Avocado &

Lollo Rosso Salad (v)

2022, Seaward Chenin Blanc: 620^S: 930^L

Malva Pudding with Custard Sauce

NV, Taylor's LBV: 495^(60ml)

KSH 3,700



CLUB DINING ROOM

— TRADITIONAL —

FLAMBÉES

Steak au poivre

1,600

2019, Two vines, Cabernet Sauvignon: 880^S: 1,290^L

Chicken supreme, creamy Dijon mustard

1,450

2020, Two vines Estate, Chardonnay: 880^S: 1,290^L

Ginger chilli prawns

3,000

2020, Decanal Vineyards, Garganega & Pinot Grigio: 580^S: 870^L

TROLLEY

(Available from Monday to Sunday)

Roast capon, lemon stuffing, pepper sauce - Monday

1,350

2020, Two vines Estate, Chardonnay: 880^S: 1,290^L

Glazed gammon, Cumberland sauce - Tuesday

1,400

2021, Ai Galli, Cabernet Franc: 615^S: 840^L

Roast leg of lamb, minted gravy - Wednesday

1,450

2021, Trivento Resever, Malbec: 780^S: 1,170^L

Roast loin of pork, crackling apple sauce - Thursday

1,550

2020, Decanal Vineyards, Garganega & Pinot Grigio: 580^S: 870^L

Roast sirloin of beef, Yorkshire pudding - Friday

1,950

2021, Nederburg Estate 5600 Range, Cabernet Sauvignon: 710^S: 1,000^L

Roast leg of lamb, minted gravy - Saturday

1,450

2021, Trivento Resever, Malbec: 780^S: 1,170^L

Turkey trolley, all trimmings, choice of sauces - Sunday

1,550

2020, Two vines Estate, Chardonnay: 880^S: 1,290^L

Roast sirloin of beef, Yorkshire pudding - Sunday

1,950

2021, Nederburg Estate 5600 Range, Cabernet Sauvignon: 710^S: 1,000^L

DESSERTS

The classic Muthaiga trolley

850

NV, Taylor's LBV: 495^(60ml)

Assorted seasonal cheese platter, onion chutney, biscuits

750

NV, Taylor's Tawny: 755



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— TRADITIONAL —

STARTERS

Prawn, avocado cocktail	750
<i>2022, Brancott Estate Sauvignon Blanc: 520^S: 775^L</i>	
Dozen fresh oysters, choice of dressings	950
<i>NV, Valdobbiadene Prosecco 1,090^(125ml)</i>	
Cobb salad	750
<i>2021, Ai Galli, Sauvignon Blanc: 615^S: 840^L</i>	
Chicken liver pâté, toasted brioche	700
<i>2021, Ai Galli Pinot Grigio rosé: 550^S: 775^L</i>	

SOUP

Roasted tomato, basil	550
Fisherman's bisque, olive, tomato tapenade	650
Traditional Muthaiga spicy beef, potato	500

MAIN

Steak & kidney pie	1,200
<i>NV, Mucho Mas, Tempranillo & Shiraz: 650^S: 975^L</i>	
Cumberland bangers & mash	1,100
<i>2020, Altano Douro Vinho Tinto, Touriga Nacional & Tinta Roriz: 505^S: 755^L</i>	
Chicken, leek & mushroom pie	1,050
<i>2020, Two vines Estate, Chardonnay: 880^S: 1,290^L</i>	
Calf's liver mashed potato, brandy bacon onion gravy	1,100
<i>2022, Boland 60/40, Cabernet sauvignon & shiraz: 460^S: 645^L</i>	
Smoked fish pie	1,200
<i>2019, Decanal Vineyards, Garganega & Pinot Grigio: 580^S: 870^L</i>	
Beer battered fish & chips	1,650
<i>2022, Brancott Estate Sauvignon Blanc: 520^S: 775^L</i>	
Muthaiga prawn curry	1,950
<i>2022, Zevenwacht 7even Bouquet Blanc, Gewürztraminer, Viogner & Muscat : 540^S: 875^L</i>	
Grilled sirloin steak, bone marrow, baked potato, red wine rosemary sauce	2,500
<i>2021, Nederburg 5600 Range, Cabernet Sauvignon : 710^S: 1,000^L</i>	



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— MODERN —

STARTERS

Salted cod & shrimp brandade, creamy bisque	850
<i>2022, Spier Signature rose Pinot noir & Chardonnay: 455^S: 625^L</i>	
Carpaccio of octopus, Citrus Lobster salad, lump fish caviar & lime ginger dressing	1,700
<i>2020, Marquese cava de la concordia cava brut: 710</i>	
Shrimp & crab cake, chive velouté, pickled shallots	1,550
<i>2020, Two vines Chardonnay: 880^S: 1,290^L</i>	
Beef Tartare, Dijon dressing, 63'C yolk	850
<i>2022, Settesoli Grilo: 610^S: 915^L</i>	
Enoki mushroom & Goat's cheese tart, apple arugula salad (v)	850
<i>2022, Ai Galli Cabernet Franc: 615^S: 840^L</i>	
Steamed Asparagus, sundried tomatoes, crispy egg, parmesan & spinach sauce (v)	850
<i>2022, Seaward Chenin Blanc: 620^S: 930^L</i>	
Super food quinoa bowl (Spinach, roasted sweet potato, radish, avocado, almonds, spicy lime dressing)	950
<i>2021, San Vigilio Pinot Grigio: 635s 955l</i>	

SOUPS

Prawn, ginger & coconut	600
Clear chicken consommé with chicken dumplings	500
Carrot & cumin (v)	550
White bean & coriander (v)	450



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MAINS

Lake Victoria tilapia, amaranth pasta, smoked sail fish, lemon beurre Blanc	1,950
<i>2021, AI Galli, Sauvignon Blanc: 615^S: 840^{LL}</i>	
Bouillabaisse-style fish stew with fennel, peas & saffron rice	2,150
<i>2021, Decanal Vineyard Garganega & Pinot Grigio: 580^S: 870^L</i>	
Red snapper with baked mussels, braised bok choy, masala tikka sauce & saffron turned potatoes	2,300
<i>2020, Chalk Road Chardonnay: 545^S: 820^L</i>	
Sautéed King prawn, saffron & calamari risotto	2,900
<i>2021, San Vigilio Pinot Grigio: 635^S: 955^L</i>	
Ballotine of chicken with mushroom & spinach, harsh nettle sauce	1,800
<i>2020, Famille Perrin Cote-Du-Rhone Reserve: 835^S: 1,250^L</i>	
Tournedo rossini of beef fillet, chicken liver parfait, pomme purée, caramelized white onion red wine jus reduction	1,800
<i>2021, Settesoli Merlot: 640^S: 880^L</i>	
Duet of lamb, ugali mascarpone mint & berry sauce	2,550
<i>2021, Trivento Resever, Malbec: 780^S: 1,170^L</i>	
Duck breast, fondant potatoes, tree tomato & Cointreau sauce, orange segments	1,900
<i>2020, Altano Duoro Vino Tinto, Tinta Roriz & Tinta Barroca: 505^S: 755^L</i>	
Pork chop, crispy black pudding, butternut purée, black currant & fig sauce	1,950
<i>2022, Ai Galli Cabernet Franc: 615^S: 840^L</i>	
Braised beef shanks, tomato & red wine reduction, creamy butternut risotto, gremolata	1,500
<i>2019, Two Vines Cabernet Sauvignon: 880^S: 1,290^L</i>	
Grilled one kilogram tomahawk steak, garden salad, chimichurri, black pepper sauce	5,900
<i>2021, Nederburg Estate 5600 Range, Cabernet Sauvignon: 710^S: 1,000^L</i>	

MENU DISCLAIMER: ITEMS ORDERED RARE ARE COOKED BELOW 58°C AND MAY BE UNDERCOOKED. CONSUMPTION OF UNDERCOOKED MEAT, FISH AND SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.



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VEGETARIAN

Dal tadka with garlic naan bread & jeera rice	850
<i>2022, Tusock Riesling: 580^S: 865^L</i>	
Cauliflower steak with chimichurri & creamy butterbean purée	900
<i>2022, Seaward Chenin Blanc: 620^S: 930^L</i>	
Crostini & Enoki mushroom risotto, pesto asparagus, parmesan cheese	1,100
<i>2020, Boutinot La Fleur Solitaire Cotes Du Rhone: 725^S: 1,085^L</i>	
Broccoli & quinoa with spicy peanut sauce, olive tapenade	1,250
<i>2022, Two Vines Chardonnay: 880^S: 1,290^L</i>	
Roasted tomatoes, Linguine with spinach & chickpeas	1,050
<i>2022 Settesoli Grilo: 610^S: 915^L</i>	

DESSERTS

Red fruits with blueberry sibiola cheese	800
<i>2022, Ai Galli Pinot Grigio Rose: 550^S: 775^L</i>	
Framboise mousse	850
<i>NV, Taylor's LBV: 495^(60ml)</i>	
Tarte citron	800
<i>2022, Tusock Riesling: 580^S: 820^L</i>	
Coconut dacquoise exotic creamy mango, passion cream	700
<i>NV, Taylor's Tawny: 755</i>	
Soufflé of bread & butter pudding	700
<i>(NV) Sandeman White Port: 310 (60 ml)</i>	

FLAMBÉE DESSERT

Dark rum infused foster flambée, cinnamon ice cream	750
<i>NV, Olepasu Natural sweet: 380^S: 530^L</i>	
Crêpe suzette, vanilla ice cream	800
<i>NV, Taylor's LBV: 495^(60ml)</i>	

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