



CLUB DINING ROOM

A NOTE FROM THE EXECUTIVE CHEF, JOSEPH MACHARIA

In this season's menu, I wanted to highlight some spectacular produce that is now at its very best, and which I have included across the menus for this quarter.

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, we are planning together with my team to do a good thermidor with the lobster accompanied by a lovely fresh salad.

Sword fish

This is a new dish to feature in our menu, also sourced from the Indian ocean sword fish is a very healthy product to eat, high in nutrients and contains omega 3 fatty acids with a good source of protein. It helps with balance of blood pressure and selenium which helps with your liver. The texture is like tuna, and we decide to pair it with a niçoise salad to help with breaking those fatty elements of the fish and considering a balance diet.

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 strives 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 but as a chef I recon it is a fruit but its all about the knowledge is knowing that it is a fruit, but the wisdom is not putting it in a fruit salad.

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 works well in our sorbet that we will serve with our banana and coconut dessert, pairs well with chocolate, so meaning the brownies will pair very well with our seasonal ingredient. Enjoy

Our beef products

I would like to add a brief word on our beef at the moment. As you will be all too aware, Kenya is suffering from the ravages of drought at the moment, and whilst it can be hard to come to terms with this in the lush surrounds of our Club, it is a hard time for farmers and cattle right now. I personally inspect all the beef that comes into the kitchen and I trust in the integrity and the efforts of our suppliers to provide us with the best possible produce. However, limited grazing has an inevitable effect on the quality of beef under these circumstances. We know that our beef is extremely popular and so we have chosen not to take it off the menu, but ask for your understanding if occasionally the meat is a little tougher than we would like.

We hope that you enjoy the very best produce that Kenya has to offer during this season!

CHEF MACHARIA



CLUB DINING ROOM

Muthaiga Country Club has a proud 107-year tradition of being a renowned leader in hospitality and creating a home away from home for our members. We feel that the Club would not have been able to survive so long without an ability to adapt and to modernise - whilst at the same time recognising the traditions that make the Club so special to all of us. This new menu has been designed to reflect this balance, whilst at the same time striving to create an experience that is amongst the very best in Kenya.

The first section of the menu reflects the traditions of the Club. We have kept some of the classic old-school British inspired menu with familiar dishes that have remained popular over the years. We have also included classical dishes from all around the globe: to better reflect the modern cosmopolitan make up of the club membership.

In the second section, we celebrate some of the very best produce that Kenya can provide, whilst embracing the core modern principles of Seasonality, Provenance and Sustainability. This is an exciting journey as Chef Macharia develops a constantly changing menu to take us on a journey through the country and the seasons. Each month, Chef will also put together a different, seasonal tasting menu, to allow you to experiment and to try smaller versions of these new creations.

SEASONALITY

Focusing on the fresh produce that is at its best at this time of year.

PROVENANCE

Understanding where our food comes from and celebrating local ingredients.

SUSTAINABILITY

Ensuring that our suppliers have a commitment to produce their ingredients in the most ethically and environmentally responsible way possible.

OPENING HOURS:

Tuesday to Saturday: *lunch and dinner* | Sunday: *lunch only*

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.



CLUB DINING ROOM

— MODERN —

TASTING MENU 4-COURSES

Each month we offer you a specially designed tasting menu in line with the season.
All paired wonderfully with small tasting portions of wine.

JANUARY 2023

Pressed ham hock terrine, scotch quail egg and plum jam
Washed down with 2021 Conte Priuli Pinot Grigio Rosé - 540^S : 730^L

Cock-a-leekie soup

Octopus with red cabbage and Tom Kha gai sauce
Paired with 2022, Brancott Estate Sauvignon Blanc - 540^S : 755^L

Orange and chocolate mousse with Mulled wine sorbet
Paired with Grahams Tawny - 795^(120ml)

KSH 3,200



CLUB DINING ROOM

— TRADITIONAL —

FLAMBÉES COOKED AT YOUR TABLE

Steak au poivre <i>Two Vines, Cabernet Sauvignon - 665^S : 940^L</i>	1350
Chicken supreme with creamy dijon mustard <i>Two Vines Estate, Chardonnay - 665^S : 940^L</i>	1295
Ginger chilli prawns <i>Decanal Vineyards, Garganega & Pinot Grigio - 475^S : 670^L</i>	2650

TROLLEY

(Available from Tuesday to Sunday)

Glazed Gammon with Cumberland sauce—Tuesday <i>Ai Galli, Cabernet Franc - 550^S : 775^L</i>	1395
Roasted capon stuffed with lemon and pepper sauce—Wednesday <i>Boland Cellar, Chenin Blanc - 415^S : 585^L</i>	1350
Roasted loin of pork with crackling & apple sauce—Thursday <i>Simonsig Chenin Blanc - 540^S : 750^L</i>	1495
Roasted sirloin of beef with Yorkshire pudding—Friday <i>Nederburg Estate 5600 Ranges, Cabernet Sauvignon - 400^S : 580^L</i>	1550
Roasted Leg of lamb with minted gravy—Saturday <i>Alambrado Estate Malbec - 415^S : 585^L</i>	1395
Turkey trolley with all the trimmings and sauces—Sunday <i>Chalkroad Unwooded Chardonnay - 430^S : 640^L</i>	1395
Selection of Muthaiga Special Curry served á la carte with condiments and papadum—Sunday <i>Zevenwacht 7even Bouquet Blanc, Gewustraminer, Viogner & Muscat - 515^S : 725^L</i>	1950

DESSERTS

The Classic Muthaiga trolley <i>NV, Bella Vino Sweet Perky Blush - 375^S : 530^L</i>	795
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— TRADITIONAL —

STARTERS

Prawn and avocado cocktail <i>2022, Brancott Estate Sauvignon Blanc - 540^S : 755^L</i>	695
Full dozen fresh oysters with a choice of dressings <i>2017, Marques De La Concordia CAVA - 635^(120ml)</i>	850
Cobb salad <i>2020, San Felipe, Sauvignon Blanc - 435^S : 610^L</i>	550
Chicken liver pâté with toasted brioche dish <i>Compté Friuli Pinot Grigio Rosé - 540^S : 755^L</i>	675

MAIN

Steak and kidney pie <i>NV, Mucho Mas, Shiraz and Tempranillo - 580^S : 815^L</i>	985
Cumberland bangers and mash <i>2020, Boland Cellar Cabernet Sauvignon and Shiraz - 400^S : 545^L</i>	975
Grilled chicken breast with pepper sauce <i>2018, Two Vines Chardonnay - 665^S : 940^L</i>	1195
Calf's liver with mash and brandy bacon onion gravy <i>2020, Boland Cellar Cabernet Sauvignon and Shiraz - 400^S : 545^L</i>	950
Smoked fish pie <i>2019, Decanal, Garganega and Pinot Grigio - 475^S : 670^L</i>	985
Beer batter fish and chips with peas and tartare sauce <i>2022, Brancott Estate Sauvignon Blanc - 540^S : 755^L</i>	1395



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STARTERS

Baked tomato galette with goat's cheese and a sun-dried chilli tapenade <i>Ai Galii Sauvignon Blanc - 550^S : 775^L</i>	795
Swahili spiced fish cakes with pickled cucumber and roasted garlic <i>2022, Brancott Estate Sauvignon Blanc - 540^S : 755^L</i>	795
Cherry tomato salad with prosciutto, fresh pesto and strained yoghurt cheese balls <i>Chalkroad Unwooded Chardonnay - 430^S : 640^L</i>	1050
Crispy Duck egg with new season asparagus, celery jelly and crispy pancetta <i>Spier Rosé, Chardonnay & Pinot Noir - 320^S : 565^L</i>	1195
Roasted Limuru tea and curry crusted tuna loin with a seaweed and ginger salad <i>Decanal Vineyards Garganega & Pinot Grigio - 475^S : 670^L</i>	1225
Kilifi Lobster flan served with an apple and celery jelly <i>Hesketh Lost Weekend Chardonnay - 475^S : 670^L</i>	1150

SOUPS

Kinungi red onion soup with aged Limuru cheddar cheese melt on toast	495
Saffron scented Indian ocean seafood chowder	550
Mushroom and yellow onion soup with almond	475
Oven roasted tomatoes soup with red peppers, served with garlic croutons and a sour cream swirl	550
Beef consommé with ricotta and terere ravioli	475



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MAIN

Duck breast with confit duck leg spring roll served with a Drambuie and orange sauce <i>NV. Mucho Mas, Tempranillo and Shiraz - 580^S: 815^L</i>	1990
Roasted curry infused lamb shank served with sweet mash potato and seasonal vegetables <i>Alambrado Estate Malbec - 415^S: 585^L</i>	1295
Grilled beef tenderloin, trumpet mushrooms, parsnip puree and thyme infused red wine reduction <i>2022, Brancott Estate Sauvignon Blanc - 540^S: 755^L</i>	1450
Pork chops with black pudding and mushroom, apple and onion croquettes with apple sauce <i>Simonsig Chenin Blanc - 540^S: 750^L</i>	1695
Grilled sword fish with Niçoise salad with ugali fritters and lime butter sauce <i>Brancott Estate, Sauvignon Blanc - 540^S: 755^L</i>	1450
Seafood Bouillabaisse with tagliatelle <i>San Felipe Vineyard's Oaked Sauvignon Blanc - 435^S: 610^L</i>	1950
Pan fried pink snapper with carrot and cumin sauce, calamari and pea risotto. Squid ink tuille <i>Spier Estate, Pinot Noir & Chardonnay Rosé - 320^S: 565^L</i>	1395
Chicken and leeks roulade with parsnip and onion puree, hash nettle and coriander velouté <i>Two Vines Estate, Chardonnay - 665^S: 940^L</i>	1450
Aged sirloin steak with bone marrow. baked potato with chive cream and a red wine jus <i>Two Vines Cabernet Sauvignon - 665^S: 940^L</i>	1750
Lobster thermidor with apple and fennel salad, cumin jasmine rice <i>Principato, Pinot Grigio - 525^S: 725^L</i>	3995



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— MODERN —

VEGETARIAN

Vegetable tian with mushroom, roasted peppers & tofu served with tomato beurre Blanc <i>Decanal Vineyards, Garganega & Pinot Grigio - 475^S: 670^L</i>	850
Wild mushroom risotto served with trumpet mushrooms and truffle, parmesan tuile, basil pesto and micro herbs <i>Two Vines Estate, Chardonnay - 665^S: 940^L</i>	950
Grilled carrot and red kidney bean ragout dish <i>Compte Friuli, Pinot Grigio Rosé - 540^S: 730^L</i>	1150
Baked butternut squash with a ragout of chickpea and peas served with red pepper pimento sauce <i>Spier Estate, Pinot Noir & Chardonnay - 320^S: 565^L</i>	850
Baby spinach and ricotta lasagna served with a small Muthaiga salad <i>Principato, Pinot Grigio - 525^S: 725^L</i>	850

DESSERTS

Masala tea crème brûlée <i>Jam Jar, Moscato - 375^S: 530^L</i>	550
Chocolate tart, caramel cashew nuts <i>Astika, Muscat Blanc - 585^S: 795^L</i>	550
Chilled banana mousse served on a dark chocolate brownie sponge, with dark and white chocolate garnish, coconut crumble, tangerine ice cream and fresh berries <i>Zevenwacht 7even Bouquet Blanc, Gewustraminer, Viogner & Muscat - 545^S: 770^L</i>	750
Steamed ginger pudding with warm custard sauce <i>Bella Vino Sweet Perky Rosé - 585^S: 795^L</i>	475