

## GEMINI ALA CARTE MENU

### SALADS

Kshs.

Served with a choice of our handcrafted house made Vinaigrette, Aioli



#### CAESAR SALAD



Romaine, Chicken, Bacon, Anchovies, Croutons----- 850/-

#### LOOSE LEAF SALAD



Rocket, Radicchio, Endive, Basil, Shaved Carrots, Beetroot,  
Sun-dried Tomatoes & Oranges ----- 800/-

#### HOT STARTER



Duck Spring rolls, Granny Smith & Camembert Samosas,  
Tomato Jam & Tangy Oriental Sauce ----- 850/-



### SOUPS

#### LEEK & POTATO SOUP



A Combination of Leek & Potato Soup, Classic Croutes ----- 400/-

#### SWEET & SOUR SOUP



Meat Balls in a Medley of Aromatic Herbed Exotic Broth with  
Linguine & Vegetables -----400/-



Allergies- Please inform us immediately of any intolerances with food products



Vegetarian Vegan Celery Gluten Milk Mustard Soya

Crustacean's Eggs Sulphites Fish Sesame N Nuts

## **BURGERS**

**CHEESE BURGER**       
American style Home made Burger Topped with Cheese ----- 1,200/-

## **SANDWICHES**

**CLASSIC CLUB SANDWICH**    
Sliced turkey, Ham, crisp Bacon, Avocado, Lettuce & Cheese ----- 1,200/-




**VEGGIE SANDWICH**    
Avocado, Tomato & Cheese ----- 1,100/-




**All served with a choice of White Bread, Whole meal or Baguette, Triple Fried French Fries, with a choice of our handcrafted house made Vinaigrette, Aioli**



**VEGETABLE CURRY**  
Authentic Vegetable Curry, Steamed Rice, Sambal, Chapatti and Papadums- 1,200/-

## **PASTA**

**CANNELONI**     
Stuffed with Cream Cheese and Spinach & served with Pesto & Parmesan-- 1,000/-

**RED SNAPPER**     
Grilled Red Snapper Fillet Rubbed in 5 Spice served with Rice, Baked Potatoes, Mashed Potatoes, French fries or Ugali ----- 1,500/-



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 Vegetarian  Vegan  Celery  Gluten  Milk  Mustard  Soya  
 Crustacean's  Eggs  Sulphites  Fish  Sesame N Nuts

## PIZZA

### HAM PIZZA

Ham, Pomodoro Sauce and Mozzarella----- 1,300/-

### MEAT LOVER'S SUPREME

Chicken, Beef, Pepperoni, Black Olives, Red Onion & Mixed Peppers----- 1,400/-

### MARGERITTA PIZZA

Pomodoro Sauce Topped with Mozzarella----- 1,000/-

### HOT OFF THE GRILL *Then Finished Under A 315 Degree Broiler...*

#### ROAST CHICKEN

Slowly Roasted Chicken, Perfumed with Tarragon & served with  
Red Wine Vinegar ----- 1,300/-

#### PORK CHOP

Grilled Prime Pork Chop Glazed with Root Ginger Marinade,  
Grain Mustard and a Flavorful Mound of Pearl Onion Comfit ----- 1,500/-

#### SIRLOIN STEAK


Prime Cut Grilled to your desire, prepared and  
Seasoned by our expert chefs ----- 2000/-

#### DUET-LAMB & BEEF DUET

Grilled Beef Fillet, O-Rings, & Mushrooms----- 1,800/-

**All served with a choice of Triple Fried French**

**Fries, Baked Potatoes Mashed Potatoes, Ugali & a Choice of Béarnaise, Hollandaise & Pink  
Peppercorn Sauce**

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## DESSERTS

**CHOCOLATE TRIBUTE**   

A Warm Chocolate Fudge Cake served with Fresh Cream and Toffee Sauce-- 750/-

**APPLE PIE**   

Old Fashioned Apple Pie served warm with a scoop of  
 Vanilla Ice Cream & Custard Sauce ----- 700/-

**MELI MELO OF SELECTED SEASONAL FRUITS** ----- 550/-

**SEASONAL SORBET FLAVOURS** (Per Scoop)  ----- 150/-

**SEASONAL ICE-CREAM FLAVOURS** (Per Scoop)  ----- 150/-

Coffee











Tea

Hot Chocolate

Chai 

Herbal Tea (Please ask the service attendant on the flavour available)

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