



GALAXY RESTAURANT

A-LA-CARTE MENU



All prices are inclusive of government tax and service charge, and are payable in Kenya Shilling, payment in other accepted currency will be at the prevailing hotel rate.

BREAKFAST

| PANCAKES / WAFFLES | 650 |
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| FRENCH TOAST Two slices with honey milk marinated serving with Caramel sauce and berry fruits. | 650 |
| CEREALS/PORRIDGE | 550 |
| BROWN/ WHITE TOAST | 350 |
| PASTRY BASKET Toast bread Bread roll Croissant Danish pastry | 600 |
| FRESH FRUIT PLATTER Fresh Fruit Salad Fruit Platter | 700 |
| YOGHURT Plain Yoghurt Fruit Yoghurt | 200 |
| PORTION OF EGGS (2) Hard boiled Soft Scrambled Omelette | 800 |
| PORTION OF BACON Crispy collar bacon | 700 |
| PORTION OF SAUSAGE Beef Sausage / Pork Sausage | 600 |
| JUICE Mango, Passion, Apple, Tropical, Orange & Pineapple | 700 |
| TEA / HOT CHOCOLATE | 500 |
| COFFEE House Coffee | 550 |

| CHINESE CHICKEN, SWEETCORN & MUSHROOM SOUP Almost clear with Egg ribbons, Mushrooms and Sweet corn, the real taste comes out when finished with spring Onions. | 700 |
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| TOM KHAI GAI SOUP Thai Chicken Soup with Lemon Grass, Ginger and Coconut Milk. | 700 |
| BUTTERNUT SQUASH SOUP Roasted squash in Olive oil and Herbs, simmered in vegetable stock and pureed to the right consistency, served with Garlic herbed Croutons. | 700 |
| FRENCH ONION SOUP Made a la minute, to ensure freshness and consistency served with Cheese croutons. | 800 |
| RICH FISH STEW The richness of this soup comes from both the sauce and the fish included in it, the ingredients include Saffron, Garlic, Tomato, Onion and Parsley, which compliments the catch of the day. | 800 |
| CLEAR VEGETABLE SOUP Onions, Carrots, Courgettes, green Beans and Spinach tossed together and finished with clear vegetable broth. | 700 |
| SOUP OF THE DAY | 600 |

SALADS

| TANDOORI MARINATED CHICKEN SALAD Tandoori marinated Chicken breast, grilled and served with crisp assorted Lettuce and Mango salsa | 1,200 |
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| PRAWNS AVOCADO 3 pcs Queen Prawns served with Avocado, diced Tomatoes, Onion, green Beans and Cucumber all tossed in Cocktail sauce. | 1,500 |
| HEARTY HEALTHY TUNA SALAD Assorted Lettuce, Tomato wedges, Mango, Cucumber, Avocado, green Beans, pitted black Olives, and chunks of Tuna, dressed with Lemon Vinaigrette. | 1,200 |
| CHINESE DUCK SALAD Honey and Hoisin Glazed Duck breast set on a bed of fried spicy Egg Noodles. | 1,500 |
| SMOKED SALMON Paired with Prawns and Dill, this is a treasured dish for lunch, dinner and even breakfast devoured with creamy scrambled Egg. | 2,800 |
| MIXED SALADS A vegetarian Salad of grilled sweet Peppers, Onions, iceberg Lettuce and Tomatoes, with Balsamic reduction and Melba toast. | 800 |

| FARMERS HOUSE CORNER | |
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| BEEF TENDERLOIN 180 grams Fillet of Beef, grilled to your liking, served with Onion, Mushrooms, Tomato leafy Spinach and roast Potatoes. | 1,900 |
| SEVEN OLD WIVES STEAK 180 grams chunk Steak, char grilled, butter basted, served with sautéed Mushrooms, Onions, grilled Tomato, roast Potatoes and mild Pepper sauce. | 1,900 |
| BEEF RIB EYE STEAK Char grilled basted in butter, served with spinach and roast Potatoes and Mushroom Sauce | 2,500 |
| BRAISED OXTAIL 230 grams braised in fine stout Guinness flavored smooth sauce, served with spring Onion, Mashed potatoes and Vegetables. | 1,800 |
| BBQ RIB OF BEEF Home style cooked, served with roast Potato, and Kachumbari (Tomato & Onion Salad). | 1.800 |
| ROAST GOAT RIBS (TYPICAL KENYAN DISH) Served with sautéed Spinach and Ugali. | 1,650 |
| LAMB SHANK Braised Lamb shank, with spring Lyonnaise Potatoes and Vegetables. | 1,650 |
| PORK SPARE RIBS Cooked in a Honey, Soy and Ginger glaze, served with spring Onion mashed Potatoes. | 1,700 |

POULTRY CORNER

| CHILI CHICKEN Shredded Chicken, green and red Chili, served in a Potato nest on a bed of sautéed Spinach. | 1,500 |
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| CHICKEN CORDON BLEU 1960 First American Cordon blue recipe, Ham and Cheese stuffed Chicken breast. | 1,600 |
| CHICKEN DANIA Chunky Chicken on the bone served with Chapatti and Rice. | 1,500 |
| GRILLED HALF SPRING CHICKEN Pane (bread crumbed) Chicken in a basket served with home-cut fries and Kachumbari salad. | 1,500 |
| CHICKEN ENVELOPE Chicken breast grilled and topped with Leeks, Bacon and Mozzarella Cheese served with Paprika Potato wedges. | 1,600 |
| CHICKEN KORMA Chunky boneless Chicken, cooked in mild Curry sauce, served with Rice, Poppadum and Chapattis. | 1,650 |
| GALVESTON CHICKEN Grilled Chicken with Mushroom sauce served with Spinach and Paprika Potato wedges. | 1,600 |
| STIR FRIED CHICKEN Shredded Chicken sautéed in Hoisin, Thai sweet Chili, Sesame oil, and Capsicum, served with Onion fried Rice. | 1,650 |

LAKES, SEAS AND OCEANS

FRESH TILAPIA FILLET

1,700

Pan seared Fish fillet, skin-on, set on a bed of Saffron crushed Potatoes with Kalamata Olives, Onions and Tomato topped with Guacamole, served with a mild fish Pepper sauce.

DARNE OF KING FISH

1.700

Seasoned with white Pepper, Lemon juice, Sea Salt, Grilled and served with Parsley Potatoes, mild sautéed Spinach and Mushroom sauce.

SOY AND KENYA HONEY GLAZED SALMON

3,500

Crisp glazed Atlantic Salmon, served on a bed of fresh Bok Choy, Parsley Potato, Lemon wedge and topped with Guacamole.

PRAWNS CURRY 2,300

Prawns cooked in Curry sauce, served with Chapatti, Poppadum and Raita sauce.

TRADITONAL ENGLISH FISH AND CHIPS

1,500

Fish fillet, Beer buttered, served with home cut fries, Tartar sauce, Lemon wedge and Kachumbari salad.

SEAFOOD STEW 2,000

Calamari, Prawns, and fresh Salmon fillet, sautéed in Onions, Garlic, white Wine and finished with fresh Cherry Tomatoes and Chive served with plain Rice

FILLET OF ROC COD 1,800

Pan seared fillet, set on finely crushed Saffron Potatoes, sautéed Spinach, topped with black Olive tapenade and drizzled with Basil Oil and Saffron sauce.

BURGER CORNER

GOURMET BURGER

1,700

200 grams Beef patty, topped with Cheese, Bacon, and fried Eggs, set on a bun, served with home cut fries.

CHEESE BURGER

1,500

200 grams Beef patty topped with Cheese, served with Home cut fries.

CHICKEN BURGER

1,500

Set on shredded Ice Berg Lettuce with Mayonnaise, and burger garnishes, served with Paprika Potato wedges

BEEF BURGER

1.500

200 grams Beef burger set on a bed of Sesame Bun served with home cut fries.

PASTA CORNER

SPAGHETTI BOLOGNESE

1,200

Minced meat ragout with Spaghetti, Parmesan Cheese and Focaccia Bread.

PENNE ALFREDO

1,200

Sautéed with white Onions, Garlic, a touch of white wine, Parmesan Cheese and finished with a light Béchamel sauce.

FUSILI PASTA WITH VEGETABLES

1,200

Cooked in a creamy Mushroom sauce with mixed seasonal Vegetables.

PENNE ARRABBIATA

1.200

One of the fastest, yet most delicious pasta whose marinated sauce, a classic Arrabbiata recipe, that include ingredients such as Tomatoes, Onion, Garlic, Olive oil, Oregano and Basil.

VEGETERIAN CORNER

ALOO KASHMIRI 1,200

Stuffed Indian Potatoes cooked in Curry sauce, served with Naan Bread, Plain white Rice and Natural Yoghurt.

DAL TADKA 1,200

Gently simmered yellow Lentil stew served with Chapatti, Poppadum, Rice and Raita.

STIR FRIED VEGETABLES

1,200

Pan Asian style, fried Vegetables with Hoisin sauce, Soy sauce, sweet Chili and seasonal Vegetables served with Rice or Noodles.

CHILI PANEER 1,700

Paneer cooked in mild Curry sauce, served with Chapatti, Rice and Raita.

SANDWICHES

CLUB SANDWICH 1,600

With grilled chicken, bacon, fried egg, tomato, lettuce, on white or brown bread with crispy fries

CHEESE & TOMATO SANDWICH

On white or brown toasted bread with crispy fries

BEEF STEAK SANDWICH 1,800

1,500

Marinated and grilled beef fillet on white or brown bread, served with French fries



CHEF'S HOT SAVOURIES

CHICKEN LOLLIPOPS 1.200

Marinated and grilled chicken drums, served with french fries and coleslaw salad

BEEF SHASHLINKS 1,200

3 skewers of marinated and grilled beef cubes, served with french fries and kachumbari

FISH FINGERS 1,200

Fried fish fingers served with french fries and tartare sauce

MEAT SAMOSAS 750

Chicken or Beef samosas served with coleslaw salad and sweet & sour sauce

VEGETABLE SAMOSAS 600

Vegetable samosas served with coleslaw salad and sweet & sour sauce

CHIPS & 2 SAUSAGES 1,200

DESSERT CORNER

| MACADAMIA NUT TART Sweet tart filled with Macadamia nuts, topped with Vanilla Ice cream. | 800 |
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| STICKY TOFFEE PUDDING Steamed Dates pudding served with Coffee Ice cream. | 800 |
| CARAMALIZED DUTCH APPLE STEAMED PUDDING Apple pie is the most famous of Apple deserts, and very British Apples mixed with Cinnamon, Cloves, Lemon and Sultana topped with Vanilla Ice cream. | 800 |
| FROZEN WHITE CHOLATE MOUSSE Rich iced parfait, topped with dried Figs soaked in Port Wine, served with Raspberry coulis. | 800 |
| LEMON CHEESE CAKE Built from the bottom up, with a tasty crust, made complete with a Cheese cake filling. | 850 |
| FRESH FRUIT PLATTER Carved fresh seasonal fruit with Yoghurt. | 700 |



Comfort & Convenience at ...the Only One!