

MENU

BREAKFAST

EGGS YOUR WAY	950/-
2 Eggs with any 4 choices of your fillings (chicken, mushroom, bell peppers, cheese, onion, tomato) served with house potatoes.	
PANCAKES	700/-
Fluffy american style pancakes topped with berry compote.	
CREPES	650/-
Thin crepes filled with Nutella and citrus zest, folded into a delicious package.	
FRUIT BOWL	550/-
A tropical medley of seasonal fruits with honey and yoghurt.	
SAUSAGE AND EGG SANDWICH	900/-
Breakfast sandwich with sausage, fried egg, cheese, lettuce, tomatoes and house potatoes.	
SEACLUSION EGGS FLORENTINE	1090/-
A fusion of poached eggs, sauteed spinach, and velvety hollandaise sauce on toasted buns with your choice of bacon or mushrooms.	
S.B.T.E	1000/-
Sausages, Bacon, Baked beans, Toast, Tomato and Eggs.	
BELGIAN WAFFLES	600/-
Crisp waffles, topped with berry compote and whipped cream.	
SUNRISE SKILLET DELIGHT	980/-
A hearty breakfast with sauteed potatoes, mushrooms, grilled tomatoes and eggs, all cooked to perfection.	

LOCAL FLAVOURS

Mahamri (Pastry) 5 Pieces	300/-
Viazi Karai (Fried Potatoes 8 Pieces)	300/-
Seaclusion Rolex Wrap	500/-
Fried omellete with sausage and kachumbari, wrapped in a chapati.	
Mbaazi Nazi	400/-
Sauteed pigeon peas in coconut milk.	

EXTRAS

Eggs	200/-
Beef/Chicken Sausages	200/-
Bacon	300/-
Baked Beans	200/-
Cheese	300/-
Mahamri	300/-

STARTERS

Soup of the day (<i>Cream of Carrots & Ginger / beef Soup with Onions</i>)	500/-
Battered Calamari	600/-
Samosa (3 pieces feta / beef)	450/-

SALADS & SANDWICHES

House Salad	1050/-
Chicken, bacon, croutons, tomatoes, cucumbers, lettuce, olives, dressing and parmesan shavings	
Seafood Salad	950/-
Octopus and Calamari, cherry tomatoes, peppers and lemon olive dressing.	
Taikun Burger	1150/-
Teriyaki glazed Beef patty, cheese, fresh veggies and sauce on a sesame bun served with fries.	
BBQ Chicken Sandwich	1350/-
Juicy grilled chicken smothered in smokey BBQ sauce and topped with lettuce, tomato and onion served with house fries	
Seaclusion Sandwich (Vegetarian)	1100/-
A medly of grilled vegetables with BBQ sauce on a bed of lettuce and tomatoes, served with house fries.	
American Steak Sandwich	1450/-
Seasoned steak grilled to perfection, topped with caramelized onions, cheese, homemade mayo and finished with fresh tomatoes and lettuce	

KIDS CORNER

Chicken Nuggets	650/-
Served with your choice of fries.	
Fish Fingers	650/-
Served with your choice of fries.	
Bolognese	650/-
Spaghetti with ground beef & tomato sauce.	



MAIN HOUSE MENU

Beef Medallion	2100/-
Beef medallions in red wine, served with mashed potatoes and roasted vegetables.	
BBQ Pork Ribs	1400/-
BBQ pork baby back ribs with spiced potatoe wedges and tangy slaw.	
Pork Chops	1700/-
In sweet honey sauce served with mashed potatoes and steamed vegetables	
Pan Seared Fish Fillet	1000/-
Pan seared fish in a rich tomato ragout, served with mashed potatoes and roasted vegetables.	
Grilled Octopus	1000/-
Tender grilled octopus served with a zesty citrus dressing and house salad.	
Beef/Chicken Stew	950/-
Tender pieces of beef, a vegetable medley in tomato sauce served with a side of your choice.	
Chicken Tikka Masala	1350/-
Chicken tikka masala, served with fragrant basmati rice.	
Vegetable Tikka Masala	950/-
Seasonal vegetable & legume medly Tikka masala, served with Fragrant basmati rice.	
Beef/Chicken Skewers	1650/-
Beef skewers, marinated and charred on the griddle served with vegetable/plain rice	
Kung Pao Prawn	1600/-
Marinated, fried kings prawns with a veg medley, complimented by crunchy peanuts, herbs, and tantalizing sauce.	
Chicken Wings	1250/-
Crispy fried wings tossed in BBQ sauce/honey mustard/sweet chili served with fries, slaw.	
Grilled Lobster Tails	1900/-
Garlic Chicken, with creamy greens, spinach puree and mashed potatoes.	
Fish & Chips	1200/-
Crispy, golden fish fillets paired with thick-cut fries. served with a side of tangy tartar sauce.	

Kuku Quo'a 750/-
Quater grilled chicken served with fries and house salad.

Tagliatelle 950/-
Tagliatelle with creamy mushroom sauce topped with fresh herbs and parmesan cheese.

LOCAL FLAVOURS

Swahili Coconut Chicken 950/-
Tender chicken pieces simmered in a rich coconut curry sauce, delicately spiced with aromatic blends served with fragrant rice and garnished with fresh cilantro.

Samaki wa Kupaka 1350/-
Served with your choice of either fries, rosemary potatoes, lyonnaise potatoes, vegetables or ugali.

Mbuzi Choma 1000/-
Served with your choice of either fries, rosemary potatoes, lyonnaise potatoes, vegetables or ugali.

Mbuzi Fry 1000/-
Served with your choice of either fries, rosemary potatoes, lyonnise potatoes, vegetables or ugali

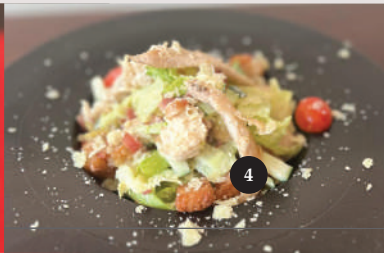
Pilau 1500/-
Aromatic rice mixed with your choice of either beef / chicken or goat meat and made in a traditional mix of East African Spices.

SPECIALS

Seafood Platter (for one) 2500/-
Seafood Platter (for two) 4500/-
Seafood Platter (for four) 8500/-

SIDES

Rice (Plain/Spiced) 350/-
Fries (Plain/Masala) 350/-
Naan (Plain/Garlic) 200/-
Creamy Spinach 200/-
Mukimo (Local) 400/-
Ugali (Local) 150/-
Lyonnaise Potatoes



AFTER THOUGHTS

Fruit Bowl

A tropical fruit bowl topped with yoghurt and nuts

550/-

Banana Split

Scoops of vanilla, chocolate and strawberry ice cream nestled between a split banana topped with chocolate sauce.

450/-

Chocolate Brownie

Chocolate brownie with citrus ganache and berry compote.

650/-

Ice Cream

3 Scoops of ice cream with berries and chocolate drizzle.

600/-

BAR

SOFT DRINKS

Soda	150/-
<u>Water</u>	
Still 700ml	250/-
Still 330ml	150/-
Sparkling 700ml	300/-
Juice off the Box-Per Glass	300/-
Fresh Juice - Per Glass	400/-
Per Box	600/-
Milk Shake	650/-
Ice Tea	350/-

HOT DRINKS

Black Tea	200/-
Mixed African Tea	350/-
Black Coffee	300/-
Cappuccino	350/-
Hot Dawa	350/-
Hot Water with Lemon	150/-
Black Hot Chocolate	200/-
White Hot Chocolate	300/-
Hot Milk	150/-
<u>Espresso:</u>	
Single	300/-
Double	400/-
Caffe Latte	400/-
Mochaccino	400/-
Iced Coffee	350/-

BEERS

Local Beers	380/-
Guinness	400/-
Imported Beers	450/-
Desperado	380/-

COCKTAILS

Mojito	850/-
Fresh mint leaves, white rum, lime wedges, sugar syrup, topped up with soda water.	
Dawa	800/-
White rum, lemon juice, honey and ice cubes.	
Pina Colada	950/-
Pineapple juice, white rum and coconut cream.	
Aperol Spritz	800/-
Aperol, prosecco and orange fruit, typically served over ice.	

Margarita Classic 800/-
Lime juice, sugar syrup, cointreau and tequila, usually served in a salted rim.

Margarita Strawberry 850/-
Frozen strawberries, orange juice, lime juice and tequila.

Long Island 1000/-
Tequila, rum, lemon juice, tripple sec, sugar syrup, vodka, gin served over ice

Cuba Libre 750/-
A simple cocktail made with dark rum, cola and lime.

Caipirinha 700/-
Muddled lime, sugar and rum, typically served over ice.

Cosmopolitan 900/-
Absolute vodka, cointreau, lime juice and cranberry juice served in a martini glass.

Sex on the Beach 850/-
Rum, orange juice and grenadine syrup served over ice.

Side Car 1000/-
Cognac, Cointreau, and lemon juice, usually served in a sugar-rimmed glass.

Negroni 1000/-
Campari, gin, and sweet vermouth, served over ice and garnished with an orange twist.

Espresso Martini 900/-
Espresso, coffee liqueur, vodka, and sugar syrup, usually served in a martini glass.

Angostura 650/-
Angostura bitters, gin, and simple sugar syrup, served over ice.

Tequila Sunrise 850/-
Tequila, orange juice, and grenadine syrup, a cherry and orange slice garnish.

MOCKTAILS

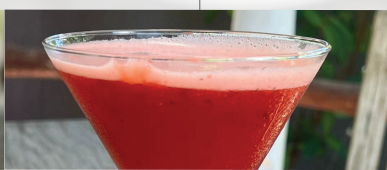
Shirley Temple 400/-
Sprite and grenadine syrup.

Fruit Punch 600/-
Orange juice, pineapple juice, lime juice, lime cordial, and grenadine syrup.

Ndimu Cooler 400/-
Sprite, lime cordial served over ice.

Pineapple Punch 600/-
Pineapple juice and mint.

Pink Petal 600/-
Pineapple juice, milk, and grenadine syrup.



GIN

Bombay Sapphire	350/-
Hendricks	400/-
Gilbeys	300/-

Gordons:

Dry Clear	300/-
Pink	300/-
Tanqueray 10	400/-
Tanqueray Sevilla	350/-

WHISKY

Glenfiddich:

12yrs	650/-
15yrs	800/-

JW Red Label	350/-
JW Black Label	400/-
JW Double Black	550/-
JW Song of Ice	500/-
JW Song of Fire	500/-

Black and White	200/-
Jameson	300/-
Jack Daniels	400/-
Chivas 12yrs	350/-

Singleton:

12yrs	500/-
15yrs	650/-

RUM

Bacardi	330/-
Malibu	330/-

Captain Morgan:

Gold (Spiced)	300/-
Dark Rum	300/-

VODKA

Smirnoff	350/-
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BRANDY

Viceroy	350/-
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COGNAC

Henessy V.S.O.P	700/-
Henessy VS	530/-
Martell V.S.O.P	600/-
Martell VS	500/-
Remy Martin V.S.O.P	700/-

TEQUILA

Tequila Camino	300/-
Tequila Jose Cuervo Silver	350/-
Tequila Jose Cuervo Gold	350/-
Tequila Rose	400/-
Olmeca	350/-

LIQUEUR, APERITIFS & BITTERS

Patron XO Cafe	450/-
Kahlua	350/-
Sambuca	350/-
Zappa	280/-
Campari	300/-
Aperol	350/-
Amarula	350/-
Jagermeister	350/-
Baileys	300/-

Martini:

Bianco	300/-
Rosso	300/-
Cointreau	350/-

SHOOTERS

B52	400/-
Kahlua	
Irish Cream Liquer	
Tripple Sec Liquer	
Kamikaze	400/-
vodka	
Lime Juice	
Orange Juice	
Blow Job	400/-
Kahlua	
Cream Liquer	
Jagermeister	
Duck Fart	400/-
Kahlua	
Cream Liquer	
Vodka	

WINES

White Dry:

Chalk Road Chardonnay (South Africa)	3700/-
Bushmanspad Sauvignon Blanc (South Africa)	3000/-
Pequena Vasija Sauvignon Blanc (Argentina)	2600/-
Marques de la Concordia Rioja (Spain)	4700/-
Secret Safari Semi Sweet (South Africa)	3100/-

Red Dry:

The Vinum Reserva Chianti (Italy)	5000/-
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Marques de la Concordia	
Tempranillo (Spain)	4200/-

Yellow Tail Shiraz	
(Australia)	3600/-

Mucho Mas Tempranillo (Spain)	
Gold Edition	5100/-

Sweet White

The Vinum Il Doche Moscato	
(Italy)	4900/-

Yellow Tail Moscato	
(Australia)	3600/-

Rose Wine:

Bushmanspad Merlot Rose	
(South Africa)	5200/-

Mesta Rose (Spain)	3,000/-
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Sparkling Wines:

Le Bollicine Prosecco	
(Italy)	5300/-

Sweet Red:

Three Monkeys Fresh Fruity	
(Spain)	2800/-

NB: DROSTDY HOF BY GLASS IS	
(South Africa)	600/-

*YELLOW TAIL RED/ WHITE	
MOSCATO PER GLASS	
(Australia)	800/-

*YELLOW TAIL PINOT NOIR BY	
GLASS (Australia)	800/-

***CIGARETTES (Per Packet) 550/-**