

ALL-DAY DINING MENU



RESIDENCES
by CityBlue

SOUPS

Warm, comforting bowls to start your meal right.

Roasted Tomato Bisque

Oven-roasted tomatoes blended with vegetable broth and cream, finished with a hint of basil.

Spiced Butternut & Ginger Soup

Velvety roasted butternut squash soup infused with cumin, ginger, and garnished with fresh coriander.

Hearty Chicken or Beef Broth

Slow-simmered clear broth with diced seasonal vegetables.

SALADS

Fresh, vibrant and flavorful.

Tandoori Chicken Salad

Grilled tandoori-marinated chicken breast served over mixed greens and mango salsa.

Prawn & Avocado Salad

Queen prawns with avocado cubes, cherry tomatoes, cucumber, and a light Marie Rose dressing.

Healthy Tuna Bowl

Leafy greens, mango, cucumber, avocado, black olives and tuna chunks drizzled with lemon vinaigrette.

Garden Mixed Salad

Crisp seasonal greens, boiled egg and garlic toast with your choice of dressing.

STARTERS

Perfect bites to whet your appetite

Buffalo Chicken Wings (6 pcs)

Golden fried wings tossed in our signature tangy buffalo sauce.

Crispy Calamari Rings

Lightly battered calamari, deep-fried to perfection and served with aioli.

Samosa Platter (6 pcs)

Choice of minced beef or mixed vegetables, lightly spiced and served with lemon wedges.

SANDWICHES

Served with crispy fries & fresh side salad.

Vegetarian Delight Triple-Decker

Grilled seasonal vegetables and cheese in a toasted triple-layer sandwich.

Chicken Avocado Sandwich

Grilled chicken breast, avocado slices, tomatoes, lettuce, and mayo on toasted bread.

House Special Beef or Chicken Sandwich

Tender sautéed strips of beef or chicken with onions and bell peppers.

B.E.S.T Breakfast Sandwich

Bacon, egg, sausage, and tomato served in a hearty pan-fried sandwich.

GOURMET BURGERS

Served with fries & side salad. All patties grilled to perfection.

Classic Beef Burger

Juicy beef patty with sautéed onions and signature cocktail sauce.

Cheese Lover's Burger

Beef patty topped with aged cheddar and house sauce.

Grilled Chicken Burger

Marinated chicken breast with onions and cocktail sauce.

Vegetarian Mushroom Burger

Plant-based patty with creamy mushroom glaze.

PASTA

Choose your pasta: Spaghetti, Penne, Fusilli, Tagliatelle, or Fettuccine Prepared in your preferred sauce:

Marinara

Tomato, garlic, onion, fresh herbs.

Arrabbiata

Spicy tomato sauce with garlic, green chili, and olives.

Bolognese

Slow-cooked minced beef in a tomato base.

Carbonara

Creamy egg yolk sauce with bacon, parmesan, and black pepper

ARTISAN PIZZAS

Thin crust, hand-stretched, stone-baked.

Bombay Spice

Tomato, mozzarella, sweetcorn, onions, green chili.

Meaty Bolognese

Tomato, mozzarella, seasoned minced beef.

Grilled Chicken

Tomato, mozzarella, spiced chicken.

Classic Margherita

Tomato, mozzarella, garlic & basil

Heavy Duty

Bacon, onions, mushrooms, green peppers, egg.

FISH & SEAFOOD SPECIALTIES

Traditional Fish & Chips

Deep-fried crispy fillet with fries and tartar sauce.

Garlic Butter Snapper

Pan-seared snapper fillet in a fragrant garlic butter sauce.

Swahili Prawns

Shell-free prawns simmered in aromatic coastal Swahili sauce.

Grilled Rock Lobster (from 500g)

Served with Marie Rose cocktail sauce.

Cape Butter Kingfish

Grilled kingfish steak topped with Cape de Paris herb butter.

Freshwater Tilapia

Your choice: deep-fried or pan-cooked "wet fry" style.

CHICKEN CLASSICS

Grilled Quarter Chicken

Marinated and flame-grilled to juicy perfection.

Chicken Schnitzel

Breaded chicken breast, pan-fried until golden.

Supreme Chicken

Boneless chicken simmered in a creamy mushroom sauce.

FROM THE GRILL – OUR STEAKS

Served with your choice of side and sauce (Mushroom, Pepper, or Cape Butter)

Beef Fillet

Tenderloin grilled to your preference.

T-Bone Steak

Juicy sirloin cut – we recommend medium for best

Rib Eye

Rich, marbled cut that melts in your mouth.

Grilled Lamb Chops

Highland lamb served with sweet mint sauce.

SIGNATURE PLATTERS (For 2 to Share)

The Grill Master's Platter

An indulgent mix of meats, salad, and sides: beef sausage, steak strips, crumbed fish, BBQ wings, wedges, cheese toast, duo sauces.

KENYAN HERITAGE

Beef Stew

Slow-cooked homestyle beef with vegetables and light spice.

Mbuzi (Goat)

Traditional wet or dry fry preparation.

½ or Full Kuku Kienyeji

Free-range chicken cooked wet or dry fry, Kenyan - style.

Chicken Biryani

Fragrant coastal rice dish served with raita.

INDIAN FLAVOURS

Methi Paneer

Cottage cheese and fenugreek in a rich onion gravy.

Bhuna Gosht

Slow-cooked lamb curry infused with Indian spices.

Dal Makhani

Black lentils simmered overnight, served with basmati rice and vegetable curry.

Murg Lababdar

Tender chicken in creamy tomato-onion masala.

SIDE OPTIONS

- Steamed Rice
- French Fries / Masala Chips
- Sautéed Potatoes / Potato Wedges
- Ugali
- Seasonal Vegetables
- Side Garden Salad
- Mashed Potatoes

All mains are served with your choice of one side.

SWEET ENDINGS – DESSERTS

Rustic Apple Tart

Warm apple tart served with vanilla ice cream and custard.

Black Forest Gateau

Classic chocolate sponge with cherry compote and anglaise.

Berries Cheesecake

Seasonal berry cheesecake with berry coulis.

Ice Cream by the Scoop

Choose from our selection of flavors

Fresh Fruit Platter

A vibrant mix of fresh seasonal fruits.



**Please let your server know if you have a specific allergy