



Soups

Roasted forest butternut soup, essence of ginger and turmeric. — **1250**

The Place seafood consommé served with celeriac, pea and radish. — **1575**

Minestrone, baby vegetable, Kenyan beans and toasted garlic baguette. — **1250**

Add chicken or beef — **1650**

Beef Soup with root vegetables and flat bread. — **1650**

Wild mushroom soup with sage and parmesan. — **1350**

Salads

Baby romaine salad, garlic, Caesar dressing, cherry tomato, garlic croutons, and parmesan cheese	—	1150
	<i>Add chicken</i>	— 1650
	<i>Add shrimp</i>	— 1850

Fresh tomato salad, ripe tomato, olives, French basil, mozzarella over toasted wantons, balsamic drizzle	—	1450
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Garden greens, arugula, Raspberry, yogurt dressing, crisp apples, dried cranberry and feta.	—	1450
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Couscous salad, parsley, onion and sumac, Italian dressing and feta.	—	1350
	<i>Add beef or chicken</i>	— 1800
	<i>Add shrimp</i>	— 2200

Appetizers (Land)

Chicken salad in avocado, extra virgin oil,
parmesan tuiles and micro greens. — **1650**

Tempura chicken Nuggets on Mango salad
and teriyaki sauce, garlic olio. — **1650**

The place chicken spring rolls, cabbage,
pepper, and Plum Sauce. — **1450**

The Place Chicken Wings, Spicy chipotle
BBQ sauce and String Vegetable. — **1450**

Teriyaki Lettuce cup, Beef or chicken, Crisp
Sweet Lettuce + crispy nut. — **1450**

Main Meals (Sea)

Jumbo Prawns, Light Curry Sauce, steamed
jasmine rice. — **3250**

Pan fried jumbo shrimps, sauteed spinach,
roasted peppers and sweet potato fries. — **3250**

Asian-style shrimp and noodle, angel hair,
clams, octopus in seafood broth. — **3150**

Pan-fried salmon, creamy Mashed potato,
vegetables and mustard horseradish mafaki. — **3250**

Green thai curry, vegetable fried rice,
Assorted vegetable with Chicken or beef — **3150**

With shrimps — **3250**

Main Meals (Sea)

Baby lobster, Angry Prawns, vegetable, potato — **4850**
in pocket.

Red snapper, Garlic Prawns, Roasted Pepper — **3250**
Sauce, Mustard and Horse Radish and
mukimo.

Lobster and steak. — **4850**

Whole tilapia marinated grilled moist served — **3250**
with fries.

Seafood stew, salmon, prawns, white fish, — **3250**
mussel, potatoes, and coconut swirl.

Main Meals (Land)

Farmer's shank, beef shank slow cooked
6hrs served over mukimo, organic peas,
spinach, and pan jus. — **3250**

Lamb shank, slow cooked 6hrs, served
with mukimo, organic peas and spinach. — **3200**

Lamb chops, herbed potatoes, vegetables
and mustard mint demi. — **3350**

Half roasted chicken, herb crusted ginger
chilli and honey with fries or creamy soft
ugali. — **3150**

Main Meals (Land)

Pork Diane, roasted vegetables, cranberry/
Apple Chutney, Dijon, Worcestershire,
Lemon sauce. — **3150**

Teriyaki style BBQ Pork ribs and fries. — **2950**

Aged Sirlion

Charcoal grilled rare, medium rare, medium,
medium well and well served with spinach
and mashed potatoes and demi. — **3450**

Aged - T bone

Charcoal grilled rare, Medium rare, Medium,
Medium Well, Well served with spinach and
country potato or fries. — **3500**

Main Meals (Land)

Pan fried petite fillet rare, Medium rare,
Medium, Medium Well, well done over
spinach and mashed potatoes and organic
peas. — **3350**

Pan-fried chicken breast over creamy soft
ugali or regular ugali, kachumbari and demi — **3150**

The Carnivores

Sirloin, Ribeye, Lamb Chop, Chicken, chicken
wings and Pork ribs. (For 2pax) — **7800**

Sea food lover's platter

Jumbo Prawns, Lobster, Calamari, Grilled
Snapper, grilled octopus and Lemon.
(For 2pax) — **9200**

Vegetarian

Spicy Green Thai, assorted vegetables,
Tofu and coconut milk Served with
vegetable fried rice. — **2850**

Grilled Potabello Mushroom, oven bean
cake, light curry sauce, Jasmine rice and
assorted vegetable. — **2850**

Baked stuffed Sweet Potato, black beans,
spinach, wild mushroom sauce, wilted
spinach and oven dried tomato. — **2850**

Vegetarian

Tagliatelle cooked al dente, olives,
Sundried tomato, Glazed onion, and
pesto served over smoked tomato sauce — **2150**

Add chicken — **2850**

Add shrimp — **3250**

Penne Alfredo, Creamy parmesan sauce,
and fresh spinach swirl add lots of
cheese and parsley — **1950**

Add bacon & chicken — **2850**

Add shrimp — **3250**

Side Dishes

Crispy fries	— 650
Jasmine rice	— 650
Mukimo	— 650
Sweet potato fries	— 650
Ugali	— 650
Sukuma wiki	— 650

Pizzas

Grilled Shrimp and eggplant pizza, Pesto, Cheese, sour cream and extra virgin olive oil drizzle.	— 3150
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Mongolian chicken Pizza, Asian BBQ sauce, Chicken, diced sweet peppers, mushroom and Cheese	— 2150
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Mozzarella Pizza with Mizuna Lettuce and Pan roasted tomatoes with pesto oil.	— 1675
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Meatball and Bolognese pizza, shredded carrot, green beans and mozzarella.	— 1895
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Tomato and mozzarella pizza.	— 1650
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Pizza in the pan

10" – 1 slice @ 375	— Full 2200
12" – 1 slice @400	— Full 2400
14" – 1 slice @450	— Full 2600
16" – 1 slice @475	— Full 2800

Toppings

- Pineapple and caramelized onions - Hawaiian
- Mushroom and spinach, zucchini, olives and cherry
 - Spaghetti and pepperoni
- Grilled vegetables and spinach, olives, sundried tomato
 - Carved beef and sausage with cheese

Kids

Pasta with tomato sauce and cheese.	— 1250
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Breaded chicken nuggets and fries.	— 1250
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Tempura chicken nuggets and fries.	— 1250
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Vegetable fried rice with teriyaki chicken or beef.	— 1250
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Kids

Penne alfredo.	— 1250
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<i>Add chicken</i>	— 1450
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Breaded fish nuggets and fries.	— 1250
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Tempura fish nuggets and fries.	— 1250
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Desserts

Chocolate opera with chocolate dipped strawberries.	— 1250
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Chef Everest Apple pie with a scoop of vanilla ice cream and cinnamon whipped cream.	— 1250
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Sticky toffee pudding with a scoop of vanilla ice cream, butterscotch sauce	— 1250
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Ginger and caramel slice	— 1250
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Fruit salad bowl with vanilla ice cream	— 1250
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The Windsor clean tea box Sushila's proudly

Choose from our variety of unprocessed foraged tea box and our trained barista will craft your tea

- Sushila's
- Masala Chai
- Silver needle white tea
- Yunnan ginger
- Turmeric cleanse
- Purple tea
- Oolong jasmine
- Tulsi peach tea
- Jupiter berry
- Exotic medley
- Orange pekoe
- Persian rose

Regular Teas

Hot Chocolate — **400**

Masala Tea — **400**

Green Tea — **400**

Ginger Tea — **400**

Coffee

Espresso	— 350
Espresso macchiato	— 350
Americano	— 400
Café Mocha	— 500
House brew	— 400
Cappuccino	— 500
Café late	— 500
Flat white	— 500
Cortado	— 500

