

ARCHIVELAGO

STARTERS

v Oriental Treasure Nest	<i>Eshkeneh Shariza soup with 24 crt gold covered quail's eggs</i>	£7.00
Cayman Islands	<i>crocodile fillet seared in vine leaves with a plum dipping sauce</i>	£10.50
v Gigolo's Packet	<i>deep-fried, spiced beet ravioli with a pumpkin and pine nut sauce</i>	£7.50
Osaka Pearls	<i>Japanese unagi with horseradish cream and black vinegar pearls</i>	£9.50
Serengeti Strut	<i>gently spiced ostrich roulade with lemongrass & chive cream sauce & sweet potato crisps</i>	£10.00
v Aegean Wrap	<i>manouri cheese savoury baclawa with rocket and walnut salad</i>	£8.00
Persian Drake	<i>caramelised wild duck breast, pomegranate and pistachio nut salad</i>	£10.50

HORIZON GRANITES

Exotic palate-cleansing ices		£2.50
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MAINS

v Chiang Mai Chow	<i>tofu and green bean red curry with lime & coconut rice</i>	£13.50
Menelik's Catch	<i>berbere blackened tilapia-fish fillet with sweet and sour salad and strawberry salsa</i>	£18.00
Hottentot's Crossing	<i>seared zebra with a port and blackcurrant sauce and sour green mango soba noodles</i>	£19.50
De Gama Hen	<i>peri peri marinated chicken breast with spicy tomato sauce and chorizo roasted celariac</i>	£16.50
Hot Marsupial	<i>zhug marinated kangaroo with water spinach and choi</i>	£19.50
Kilimanjaro Cossack	<i>gnu(wildebeest) & shitake mushroom stroganoff with beetroot & dill salad</i>	£19.00
v Natalian Nosh	<i>Durban "Bunny Chow" with Sri Lankan lentil & bean curry and a tomato chutney</i>	£14.50
v Swamp Fever	<i>wok-seared frog's legs, cashew and water spinach with lime & coconut rice</i>	£17.00

v = vegetarian or vegetarian option available

SIDES

Love-Bug Salad		£7.50
Toasted coconut rice		£3.50
Soba noodles with green mango		£3.50
Choi Choice		£3.50
Chilli and Garlic Potatoes		£3.50
Thai Mixed Leaf Salad		£3.50

DESSERTS

Amazon Thaw	<i>frozen winter berries with warm coconut&vanilla sauce and a Brazilian passoquinha</i>	£6.50
Colombian Fix	<i>serious therapy for the chocoholic</i>	£7.00
Baby Bee Bruleé	<i>rose water bruleé with lemon and lime tuille and baby bee</i>	£7.00
Tropical Igloos	<i>real fruit, herb and exotic liqueur ices</i>	£6.00
African Sunset	<i>granadilla bavarois topped with 24 crt gold and champagne glaze</i>	£6.50
Mouse in the House	<i>a selection of cheese with a white peach, raspberry and chilli chutney</i>	£8.00

Chocolate Covered Scorpion - with a sauterne sip		£6.50
A Visit from the Doctor		£8.50

Fair Trade Coffees, Organic Teas and Herbal Infusions		£2.50
<i>served with rolled oat shortbread</i>		

A 12.5% Suggested Service Charge Will Be Added To The Bill

A £2 cover charge per person will be applied with complementary bread and canapes

Dishes are original and cooked to order, so take a little extra time

We strive to use organic and thus GM free products

Many items in the restaurant are for sale. Please ask your waiter if interested.

Stolen items will be charged at 3x the retail price.

Diners needing taxis are advised to inform their waiter at least 20 minutes before desired time of departure