

STARTERS

SOUP DE JOUR
Warm bread & butter
Ask your server for today's choice

7

GRILLED TIGER PRAWNS
Chilli & garlic butter

18

WILD MUSHROOM AND ROSEMARY GNOCCHI (v)
Parmesan

10

CHICKEN LIVER PARFAIT
Chicken parfait, toasted focaccia & orange salsa

12

FRESH STEAMED MUSSELS
Coconut, ginger, chilli & lime

9

VEGETABLE SAMOSAS (v)
Mint & coriander yoghurt

8

VEGETABLE GYOZA (v)
Soy chilli dip

9

SESAME CRUSTED FALAFEL (v)
Minced chickpeas, spices, sesame seed, tahina

9

KIBBEH
Croquettes of lamb, bulgur, onion & spices

14

HUMMUS (v)
Chickpea puree, tahina paste, lemon juice, extra virgin olive oil, pitta bread

8

THE FORTYFIVE SALAD (v)

Baby gem, palm hearts, asparagus, artichoke, avocado, cherry tomatoes, dressing

12

SALAD NICOISE (v)

Green beans, black olive, cherry tomato, cucumber, red onion, quail egg, Nicoise dressing

10

Add grilled chicken breast

6

Or king prawns

10

PASTA

RIGATONI WITH WHITE VEAL RAGOUT
Slowed cooked veal cream sauce. Served with parmesan

16

SEAFOOD LINGUINI
Clams, mussels, king prawns

22

PENNE ARRABBIATA (v)
Garlic, tomatoes, chilli, olive oil

15

FROM THE GRILL

All grill dishes served with Arabic salad, rice, garlic sauce, pitta breads

FAROUC MASHWI
Grilled baby chicken, Sumac salad, grilled tomato, charred lemon & garlic mayo

18

PRIME LAMB CHOPS
Portobello mushroom, grilled plum tomato, watercress, chunky chips, peppercorn sauce

34

SHISH TAUOK
Grilled garlic, lemon & tomato marinated chicken

18

LAMB KOFTA
Minced lamb, parsley, onion, spices, fresh chilli

18

ARABIC MIXED GRILL
Spicy lamb kebabs, marinated chicken & prime lamb chops

34

28 DAY AGED GRASS-FED STEAKS

Served with Portobello mushroom, grilled tomato & fat chips

FILLET (220G)
37

RIB EYE (220G)
32

SAUCES 2
Peppercorn
Blue cheese
Red wine

MAIN COURSES

THE KENSINGTON BURGER
Angus beef burger, lettuce, red onion, gherkins, aged cheddar, house burger sauce. Served with fries

18

RISOTTO MILANESE (v)
Asparagus & truffle oil

18

SLOW COOKED RUMP OF LAMB
Chickpeas, okra, tomatoes & spices

26

SEA BASS PROVENCAL
Garlic, chilli, tomatoes, capers, olives

28

CHICKEN ESCALOPE
Rocket, Parmesan & sun dried tomato salad, balsamic & olive oil

20

CATCH OF THE DAY
Ask your server for today's special & pricing

FROM THE EAST

Choose from

SINGAPORE NOODLES
Cantonese style Stir-fried vermicelli, curry powder, vegetables, egg

THE FORTYFIVE BIRYANI
An aromatic dish of mixed spices stir-fried with Basmati rice & Raita. Served with poppadoms & pickles

INDIAN SAAG CURRY
Spinach, onion, ginger, coriander, garlic, chilli & curry powder. Served with basmati rice

Served with

CHICKEN
18

KING PRAWN
26

VEGETABLES
16

SIDES

SEASONAL VEGETABLES
7

SAUTÉED SPINACH
7

BUTTERED MASHED POTATOES
5

BABY ROAST POTATOES
5

FAT CHIPS
6

FRENCH FRIES
6

BASMATI RICE
5

Vegetarian (v) Contains nuts or nut additives (n) For dietary requirements or allergies please ask the manager or you server for the ingredients used. A discretionary 12.5% service charge will be added to your bill. All prices include VAT at the current rate. Adults need around 2000 kcals a day.

