

DECK 270

Seafood • Modern Grills • Sharing Platters • Cocktails & Many More

An elevated coastal dining experience where open flame meets ocean air. Inspired by Kenyan fire cooking, fresh seafood, and golden sunsets designed for sharing, sipping, and lingering.

SALADS

Avocado & Mango Salad (Our Chefs Signature) kshs.1050/-

A vibrant tropical symphony on your plate, our Chef's Signature Avocado & Mango Salad combines creamy, ripe avocado with juicy, sun-kissed mango. Tossed with fresh greens, zesty citrus dressing, each bite is a celebration of color, texture, and unforgettable tropical flavor. Perfectly refreshing, visually stunning, and irresistibly delicious.

Octopus Salad kshs.1600/-

A coastal delicacy elevated to perfection. Tender, lightly charred octopus is paired with crisp greens, fresh herbs, and a whisper of citrus, capturing the essence of the ocean in every bite. Finished with a drizzle of high-quality olive oil and a hint of spice, this salad balances elegance and bold seaside flavors for a truly refined experience.

SOUPS

Lobster Bisque kshs.1250/-

An opulent, silken bisque, meticulously crafted from hand-selected, slow-simmered lobster and a delicate medley of aromatic spices. Each spoonful unveils a layered symphony of rich, coastal sweetness, subtle umami, and refined depth, finished with a touch of elegance that elevates the senses. A sublime, indulgent prelude to an exceptional culinary journey.

Chilled Tomato soup kshs.900/-

A refined, silken infusion of sun ripened tomatoes, delicately seasoned and subtly enhanced with aromatic herbs. Served perfectly chilled, it delivers a harmonious balance of natural sweetness, gentle acidity, and refreshing elegance, a sophisticated and invigorating starter for a coastal-inspired dining experience.

STARTERS

Country style Potato Chips kshs.450/-

Hand-cut potatoes fried to golden crisp perfection, offering a satisfying crunch with every bite. Served in your choice of plain, masala, poussin, or garlic for a comforting yet flavorful classic.

Potato Wedges kshs.450/-

Thick-cut potato wedges, crisp on the outside and fluffy within. Seasoned to perfection and available in plain, masala, poussin, or garlic hearty, rustic, and deeply satisfying.

Patatas Bravas kshs.900/-

Golden, crisp-fried potatoes, elegantly paired with a bold, house crafted spicy tomato salsa and finished with silky garlic aioli. A classic Spanish tapa reimaged with refined hotel-style finesse, delivering layers of texture and vibrant flavor in every bite.

Loaded Nachos kshs.1700/-

Artfully layered, crisp tortilla chips crowned with melted artisan cheese, house-made salsa, pickled jalapeños, silky guacamole, and a velvety drizzle of sour cream. Option to elevate with **tender chicken, or premium beef**. A sophisticated reinterpretation of a beloved comfort classic, designed for sharing and indulgence.

Chicken Wings kshs.1250/-

Succulent chicken wings marinated in a blend of flavorful spices, then fried to a perfect golden crisp. Crispy on the outside and tender on the inside, they are tossed in your choice of signature sauce, delivering a delicious balance of crunch, richness, and bold flavor in every bite. Perfect for sharing or indulging on your own.

Garlic Chili Prawn kshs.4250/-

Plump, juicy prawns sautéed to perfection in a fragrant blend of garlic and chili, creating a bold and vibrant flavor profile. Finished with a light touch of seasoning to enhance their natural sweetness, this dish offers a delightful combination of gentle heat and rich, savory depth that lingers on the palate.

OCEAN HARVEST

Grilled lobster kshs.9000/-

A pristine 500gram lobster, hand selected for exceptional sweetness and succulence, meticulously flame-grilled to impart a whisper of smoky complexity. Finished with an aromatic herb butter that gently melts into each contour, enhancing the lobster's natural richness. This exquisite seafood masterpiece offers an indulgent, refined, and unforgettable centerpiece, an emblem of coastal elegance and culinary sophistication.

Citrus Prawn (Our Chefs Signature) kshs.6750/-

Succulent prawns, expertly sautéed and delicately glazed in a bespoke, house-crafted citrus reduction, showcasing a harmonious balance of vibrant citrus sweetness and refined tang. Elegantly finished with subtle seasoning, this signature creation offers a refreshing, sophisticated burst of flavor in every bite.

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Grilled red snapper fish fillet kshs.3300/-

Deep water red snapper fillet, hand selected for its delicate texture and subtle sweetness, expertly flame grilled to perfection. Brushed with an artisanal lemon and herb emulsion to enhance its natural elegance. Light, refreshing, and exquisitely balanced, this dish is a seafood masterpiece, designed to delight the most discerning palates.

“Choose your perfect accompaniment: traditional Ugali, perfectly crisp hand-cut fries, a colorful mix of seasonal vegetables, or delicately steamed fragrant rice”

THE 270

(Served hot, bold, and dramatic.)

Beef Sirloin kshs.3650/-

A distinguished 21-day aged, hand-cut sirloin of exceptional quality, meticulously seasoned and flame-grilled to the guest's preference. Presented sizzling at the table for a touch of theatre, revealing a beautifully caramelized crust and a richly marbled, succulent interior. Deeply flavorful and exquisitely tender, this is a timeless expression of refined steakhouse indulgence.

Molo Lamb Chops kshs.3350/-

Exquisite, hand-selected lamb chops, flame-grilled to perfection and delicately infused with fragrant rosemary and slow-roasted garlic. Expertly seared to form a crust while preserving a succulent, tender interior, each bite reveals a depth of natural richness. An opulent and refined culinary experience, crafted for the discerning palate.

Peri-Peri Chicken kshs.1950/-

An exceptional half chicken, expertly marinated in a bespoke peri-peri infusion crafted from select spices and aged chillies, then flame-grilled over open fire to impart a refined smokiness and delicate char. Impeccably succulent with a perfectly crisped exterior, each bite reveals layered warmth, depth, and complexity an elevated expression of bold flavor, reimagined for the discerning palate.

Aubergine Tomato kshs.1800/-

Velvety aubergine, flame-kissed to perfection, artfully layered with a delicately reduced tomato concassé, enriched with fragrant herbs and nuanced spice. Each element is meticulously composed to achieve a refined balance of smoky depth, gentle acidity, and natural sweetness. A indulgent celebration of elevated plant-based cuisine, crafted for the most discerning palate.

“Choose your perfect accompaniment: traditional Ugali, perfectly crisp hand-cut fries, a colorful mix of seasonal vegetables, or delicately steamed fragrant rice”

SIGNATURE PLATTERS

(Sharing Is Caring)

The 270 Sunset Platter (Signature) kshs.13500/-

A grand showcase of the ocean's finest two baby lobster, garlic butter prawns, grilled calamari, grilled octopus, and perfectly grilled fish fillet complemented, creamy lemon aioli. Designed for indulgent sharing, this signature platter offers abundance, elegance, and unforgettable flavor in every bite.

Fire & Grill Platter kshs.6300/-

An impressive feast of flame-grilled delights including tender beef sirloin strips, juicy lamb skewers, and peri-peri chicken. Paired vibrant chimichurri sauce, this platter delivers bold flavors and satisfying variety in every bite.

Deck Bites Platter kshs.4150/-

A playful and generous assortment of crispy chicken bites, golden fish fingers, crumb fried cheese fingers, accompanied by an array of flavorful dipping sauces. Relaxed, enjoyable, and perfect for casual sharing with friends and family.

“Perfect accompaniment for all the three above: traditional Ugali, perfectly crisp hand-cut fries, a colorful mix of seasonal vegetables”

Vegetarian Sharing Platter kshs.3550/-

A colorful spread of grilled halloumi, crumb fried cheese fingers vibrant vegetable skewers, sweet corn ribs, and golden fries, served with a creamy avocado dip. Wholesome, balanced, and thoughtfully crafted to delight vegetarian diners.

DESSERTS

Sunday (Ice cream) of the day kshs.1650/-

A delightful daily creation featuring artisanal ice cream, thoughtfully paired with indulgent toppings and textures. Each sundae is a playful, yet elegant treat crafted to surprise, satisfy, and end your meal on a sweet, memorable note.

Artisanal Prideinn Cut Fruits kshs.1300/-

An elegant arrangement of premium seasonal fruits, freshly prepared and beautifully presented. Naturally sweet and revitalizing, this selection offers a refined, refreshing conclusion to your meal.