

The Waterbuck

The **Waterbuck**, scientific name ***Kobus ellipsiprymnus***, is not an aquatic animal nor is it at home in the water as the name suggests, but rather uses the water as a means of escape from its predators. The fable goes that these were the first animals on Noah's Ark and sat on wet paint to get the white ring on its rump. The Waterbuck prefers to graze in the savannah, the tall grass being its' favourite.

The interior décor at **The Rendez-Vous Terrace** draws its theme from the African Savannah with a rustic finish which reflects an entirely pan-African theme featuring art and drawing inspiration from all around Kenya.

Simply cooked to perfection, all the dishes are fresh and cooked to order. Choose from our menu which includes our signature Grill section.

We strive to offer our guests something different- a personal and relaxed family atmosphere.



Appetizers

AVOCADO VINAIGRETTE

500

Sunshine ripened avocado garnished with vinaigrette.

MUSHROOM ON TOAST

600

Shallow fried mushrooms in creamy sauce on freshly toasted bread

Salads

CHEF'S SLIMMERS SALADS

600

Selected vegetables to suit slimmers, dressed with Italian dressing

WATERBUCK Signature CHEF'S SALAD

1200

Selection of farm fresh vegetables and two cold cuts of meat with a dressing of choice

CHICKEN CAESAR SALAD

1000

Lettuce with croutons, tomatoes, farmer's cheese and a thousand island dressing topped with grilled chicken strips

Soups

CREAM OF CHICKEN SOUP

600

Farm fresh diced chicken breast in a creamy soup

CREAM OF MUSHROOM SOUP

600

The Eldore- fresh mushroom and cream

CREAM OF CHICKEN & MUSHROOM SOUP

700

The Yorkshire speciality

CREAM OF TOMATO SOUP

600

Freshly blended tomatoes topped with fresh cream

CLEAR MUTTON BROTH

600

Bones simmered slowly on low fire finished with chunks of meat

(All served with freshly baked bread rolls & butter)



Main Course

Rendez-Vous Grills & Herbs

GRILLED T-BONE STEAK

1900

The VIP's choice, cut from the loin, marinated from the chef's heart of spices, perfectly grilled and best served with mushroom sauce

RIB EYE AGED STEAK Signature

1800

A classic cut known for its abundant marbling and a rich nutty flavor from the aging process. The steak is slowly grilled to a tender succulent finish

TOMAHAWK DRY AGED STEAK Signature

3000

Our Tomahawk steak is an ultimate piece of prime beef boasting of a mellow taste from aging. Named so because it allegedly resembles the Tomahawk axe, the Tomahawk makes an ideal sharing steak for 2 and best served medium rare (Allow 50 mins for preparation)

OSSU BUCO

1500

A tenderly braised dish of de-boned beef shanks topped with fresh sautéed vegetables

SURF & TUFF

1900

Experience the ultimate combination of prawns and fillet steak with a rich white wine sauce

BRAISED LAMB

1500

Gently simmered chunks of lamb in a spicy sauce

GRILLED FILLET STEAK

1700

The prime cut from the porterhouse, tenderized, marinated and grilled to your liking (rare, medium or well done) that can also be grilled as a pepper steak. Served with mushroom sauce or a creamy pepper sauce

WATERBUCK CHAR GRILLED MOLO LAMB CHOPS

1500

Char grilled lamb cutlets from the Molo Highlands served with mint pesto sauce and grilled to your choice

THE WATERBUCK MIXED GRILL PLATTER

A choice of three tender cuts from our garde manger well marinated, grilled and served on a platter

3500

(3-4 pax)

(1-2 pax)

2500

(Allow 45 min for preparation)

Rendez-Vous Poultry Farm

CHICKEN CURRY

1200

Authentic Indian hot pot of fragrant spices, chicken on bone or boneless, is cooked with great flavor in a hot or mild sauce. Best served with Indian Naan bread.

CHICKEN & CHIPS

1100

Classic Kenyan deep fried chicken marinated in fresh herbs and finished with garlic butter.

CHICKEN KIEV

1500

Chicken fillet pounded and rolled in a special maître'd butter, bread crumbed and baked to perfection. (Allow 35min for preparation)

TIKKA CHICKEN

1300

Originating from the Punjab region of the Indian subcontinent, the chicken is marinated and char grilled in a creamy Tikka sauce. (Allow 35min for preparation)

BBQ CHICKEN

1300

*Enjoy our Waterbuck special grilled chicken served with a hot BBQ sauce
(Allow 35min for preparation)*

SAUTEE CHICKEN WITH CASHEWNUTS

1400

Sautee chicken captures the eye with its vivid color. Chicken strips are stir fried with vegetables, soy sauce, cashew nuts and a hint of ginger

WATERBUCK Signature CHAR GRILLED INDIAN CHICKEN

The Heartbeat of Hotel Waterbuck. Marinated and char grilled chicken to reflect the essence of our food, served with poussin sauce, garlic mayo and kachumbari

(4 pax)

2800

(2 pax)

2000

(1 pax)

1400

(Allow 45min for preparation)

Rendez-Vous Ocean Jewels

SKIN-ON RED SNAPPER

1700

Served on a bed of creamed spinach or sautéed mixed vegetables with an accompaniment of your choice and complimented with a carrot & coconut sauce

SALMON

2500

A delicate lightly grilled moist premium Norwegian salmon fillet, made to a medium or well done finish and complimented by romesco sauce and creamy exotic vegetables

Rendez-Vous Vic Fish

“Fresh Fish from the Waters of Lake Victoria”

FRIED WHOLE TILAPIA

1300

Succulently fried whole tilapia fish and topped with hot lemon sauce

POACHED FISH

1300

Whole tilapia fish or Nile perch fillet poached in herbs and vegetables

PAN FRIED NILE PERCH

1300

Marinated in lemon, pepper, salt and pan-fried with butter. Served with tartar sauce

MASALA FISH FILLET

1300

Fish fillet simmered in a hot or mild masala sauce

FISH & CHIPS

1300

Bread crumbed lemon flavored fish fillet deep fried and served with tartar sauce

Rendez-Vous Pork

HONEY GLAZED PORK CHOPS

1500

Tender pork chops grilled slowly to perfection and glazed with honey, served with Bbq sauce

GRILLED PORK CHOPS

1500

Grilled slowly on the char grill, topped with Hawaiian pineapple and served with Bbq sauce

BBQ PORK SPARE RIBS

1600

*Delicious, tender caramelized barbequed **fall-off-the-bone** ribs served with our own special chef's sauce*

Rendez-Vous Burgers & Sandwiches

BEEF BURGER

1000

Ground beef burger perfectly grilled to suite the traveller; served with a side of fries & a salad

CHEESE BURGER

1100

Grilled beef burger topped with cheese served with a side of fries & a salad

SOUTHERN FRIED CHICKEN BURGER

1100

Bread crumbed fillet of chicken with caramelized onion served with a side of fries & a salad

CHICKEN BURGER

1000

Ground chicken burger on a toasted bun with fried onions with a hint of Bbq sauce served with a side of fries & a salad

BEEF SANDWICH

1000

Grilled thinly cut Prime beef, toasted, served with chips and salad

CHICKEN SANDWICH

1000

Strips of grilled boneless chicken breast toasted, served with chips and salad

EGG SANDWICH

500

Specially mixed boiled egg & mayonnaise in freshly toasted bread

CHEESE SANDWICH

600


Mature farmhouse cheese and tomato slices in freshly toasted bread

CLUB SANDWICH Signature

1200

Our famous triple Decker sandwich filled with slices of chicken, egg, tomato, bacon & mayonnaise

(All sandwiches can be made with an option of brown or white bread.)



Rendez-Vous Pastas & Pizzas

SPAGHETTI BOLOGNESE

1000

Butter spaghetti with finely ground beef mince prepared with tomatoes, fresh herbs & parmesan cheese

SPAGHETTI CARBONARA

1000

Butter steamed spaghetti with sautéed creamy bacon or ham finished with a touch of house wine and parmesan cheese

SPAGHETTI ARABIATTA

800

Buttered spaghetti sautéed with hot chilies and well finished with tomato & garlic sauce

MARGHERITA PIZZA

1200

Classic Neopolitan-style pizza made with slices of fresh tomato, mozzarella cheese, fresh basil & a drizzle of extra-virgin olive oil

HAWAIIAN PIZZA

1500

Combines pizza sauce with cheese, ham or back bacon and pineapple

CHICKEN BBQ PIZZA

1500

Made with Bbq sauce, Mozzarella or Gouda cheese, grilled chicken & onion on a perfect homemade pizza crust

Rendez-Vous Vegetarian Corner

VEGETABLE CURRY

800

Farm fresh vegetables simmered in an Indian curry sauce and topped with sour cream

MATAR PANEER

1000

Combination of fresh garden peas and paneer cheese simmered in a creamy curry sauce leaves a sense of adventure from the Indian subcontinent

RED KIDNEY BEANS

700

Locally harvested red beans simmered in the traditional tomato sauce and best served with guacamole

BLACK LENTILS

700

Black wild lentils simmered in coconut milk or curry sauce

STIR FRIED VEGETABLES WITH SWEET & SOUR SAUCE

900

Thin slices of fresh vegetables, quickly stir fried in their own juices with a sweet and sour sauce to bring the best of Chinese cooking

(All main entrée's served with Roast Potatoes, French Fries, Rice, Indian Naan, brown or white Chapatti, African Polenta with a selection of fresh seasonal vegetables.

Tembea Kenya

Mashakura Ya Kenya

(The traditional foods of Kenya are as mixed and diverse as its tribe's cultures, history and landscapes with each tribal area having its own specialities. 'Mashakura' is the local term used to refer to the some of the few dishes we have sampled below)

TUMBUKIZA	1kg BEEF	2200
	1kg MUTTON	1800

"Tumbukiza" literally means submerge. Tumbukizais a dish originating from rich culture of Central Kenya. It is the art of mixing and cooking everything together in one pot. serves 2 pax

CHARCOAL GRILLED MUTTON

The flavor of Kenya 'Our famous Nyama Choma'.served with local kachumbari and pilipili

1.5 kg (serves 2-4pax)	2,500
1 kg (serves 1pax)	1,800

PILAU NJERI (MUTTON OR VEGETARIAN)

1000

A rice dish that can be best described as the 'Kenyan paella'. Prepared with garden peas, diced carrot & potatoes, served with a side of kachumbari and home made chilli

MAMA'S GITHERI

1000

Kenya's traditional go-to meal of maize and legumes, mostly beans, boiled and lightly fried together. Originating from the Kikuyu tribe, it is now a popular dish throughout Kenya. Enjoy it with a side of avocado & kachumbari

KIENYEJI KUKU

2800

*The road runner chicken is aptly known as 'Ingokho'. Back in the days in Western Kenya, the Ingokho was served on special occasions and the 'Chimondo' (gizzard) was reserved for the special guest. In Waterbuck, everyday is a special occasion and every guest is a special guest. Traditionally fried and cooked in a stew to delight the palate. (serves 3-4 pax)
(Allow 50 mins for preparation)*

KUKU STEW

1300

Shallow fried capon pieces cooked in the traditional grandmother style

TILAPIA WET FRY

1300

Tilapia, the favourite species of fish for the Luo people who live on the shores of Lake Victoria who are predominantly fish eaters, is locally known as "Ngege". After fishing, the Ngege is split open into halves, dried and smoked to become what is popularly known as "Obambla". But here at Waterback we simply "wet fry" it for you.

(Served with an option of Ugali(Brown or white), char grilled Sweet Potato, Irio, Chapati(Brown or White) or Brown Rice

*(Allow 45min for preparation for all Mashakura)
served with an option of Roasted or grilled Sweet Potato, Irio /Ugali,Chapati, Rice
(Brown or white)*



Rendez-Vous Desserts

BANANA FRITTERS <i>With caramel raisin sauce and a scoop of vanilla ice cream</i>	600
STICKY TOFFEE <i>With vanilla caramel sauce and a scoop of ice cream</i>	600
CHOCOLATE STOUT CAKE <i>Served with a scoop of vanilla ice cream and topped with chocolate sauce</i>	600
AMARULA MOUSSE <i>Decadent creamy mousse with a taste of amarula and a topping of vanilla ice cream</i>	600
TROPICAL FRUIT SALAD	300
COUPE JACQUES <i>(Fruit salad topped with a scoop of ice cream)</i>	500
FRUIT SALAD TOPPED WITH YOGHURT, NUTS & HONEY	500
FRUIT PLATTER	500
ICE-CREAM SCOOP (3scoops)	350



Rendez-Vous Nibbles

CHICKEN NUGGETS	1000
<i>Succulent, crumbed boneless chicken chunks served with 1000 island sauce</i>	
CHICKEN WINGS	800
<i>(Sweet & Sour / Spicy / Plain) all a signature of Waterbuck nibbles</i>	
FISH FINGERS	800
<i>Crispy marinated bread crumbed fish fillet served with tartar sauce</i>	
FISH BHAJIA	1100
<i>All the way from Asia specially coated with seasoned gram flour and coriander served with chutney</i>	
TENDERLOIN OF BEEF SKEWERS	1500
<i>Succulent prime beef infused with our very own Mshikaki marinade and grilled to your liking</i>	
MEATBALLS ON BBQ SAUCE	850
<i>Traditional meatballs from lean ground beef with a savoury finish</i>	
MUTTON SAMOSA PLATTER (6pcs)	600
<i>Speciality Samosas served on a platter with chutney and lemon wedges</i>	
BEEF OR VEGETABLE SAMOSA (2Pcs)	250
<i>Crispy spiced ground beef or seasonal vegetables served with chutney</i>	
MEAT/CHICKEN PIE	300
<i>Creamy and tender chunks of beef or chicken in a pastry crust</i>	
KEBAB (pair)	200
<i>Originating from Kabul coated minced meat with egg –unforgettable!!</i>	
SAUSAGE (pair)	200
<i>Beef sausage served with a cheesy grilled tomato</i>	
FRENCH FRIES	300
<i>Golden brown chips with the house speciality salad</i>	
MASALA CHIPS	350
<i>Tossed in a tangy masala sauce and garnished with coriander leaves</i>	
LYONNAISSE POTATOES	350
<i>French sliced potatoes tossed in onion rings & seasoned with salt n pepper</i>	
MARU BHAJIA	500
<i>Made from locally produced Irish potatoes and discovered from Maru state in Punjab Kashmir served with chutney</i>	
SPECIAL SAUSAGE OR SAMOSA OR KEBAB	300
<i>Served with a bite of our house golden fries</i>	

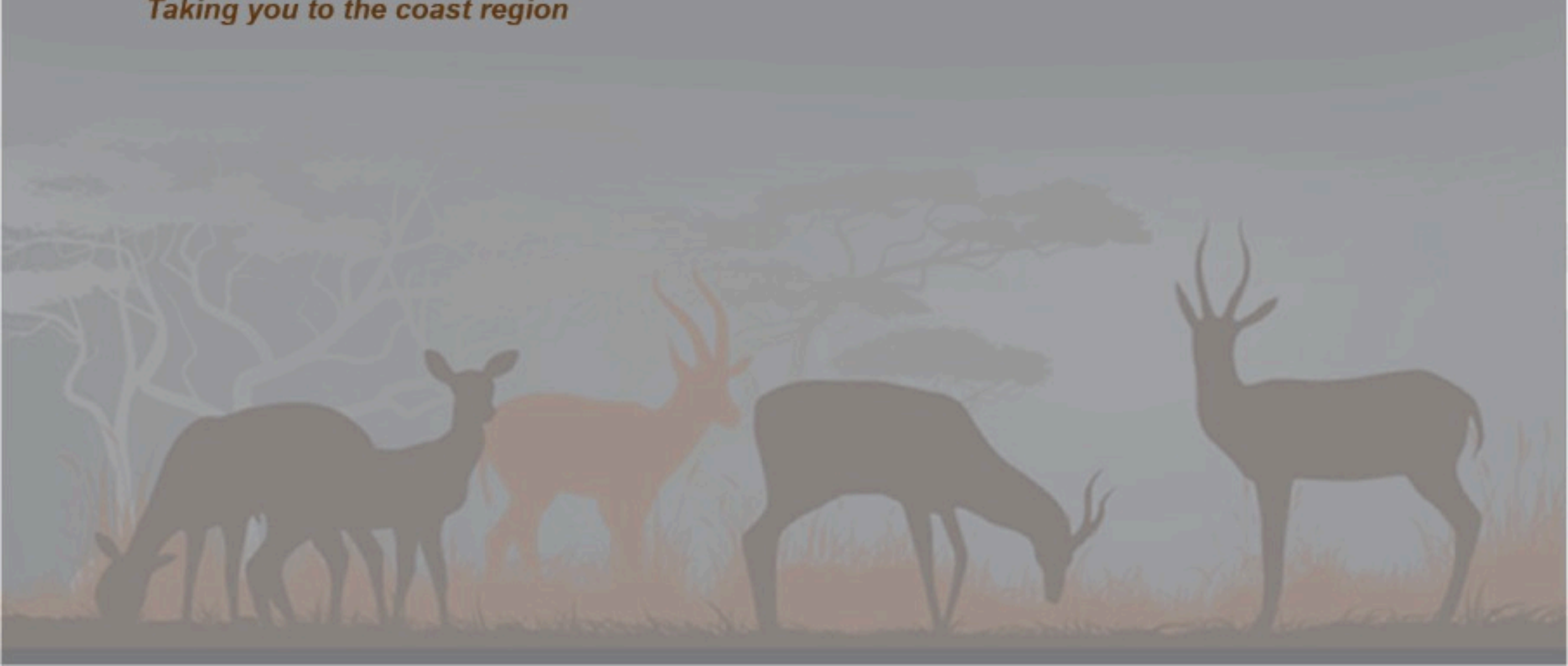


The Rendez-Vous Coffee Corner

Treats

CREPE ALA WATERBUCK <i>(Waterbuck fluffy pancakes served with golden syrup)</i>	350
SLICE OF BLACK FOREST CAKE	300
SLICE OF WHITE FOREST CAKE	300
SLICE OF FRUIT CAKE	300
SLICE OF CARROT CAKE	300
CHOCOLATE FUDGE SLICE	350
VANILLA CAKE SLICE	300
MUFFINS	100
MANDAZI (2PCS)	100

Taking you to the coast region



Beverages

Coffees

	SINGLE	DOUBLE
ESPRESSO	200	300
ESPRESSO MACCHIATO	200	300
LATTE MACCHIATO	300	400
CAFÉ AMERICANO	300	400
CAPPUCCINO	300	350
CAFÉ LATTE	300	350
CAFÉ MOCHA	300	350
MALINDI LATTE	300	350
BREWED HOUSE COFFEE (BLACK OR WHITE)	300	
IRISH COFFEE	700	

Iced Drinks

ICED COFFEE	300
ICED TEA	300
ICED LATTE	300
VANILLA/CARAMEL/HAZELNUT ICED TEA	400
JUICE FLAVOURED ICED TEA	400
ICED CAPPUCCINO	300
ICED MOCHA	300
ICED HERBAL TEA	300

Fresh Juices

MANGO & GINGER	500
PINEAPPLE & MINT	500
PASSION JUICE	400
ORANGE	600
COCKTAIL JUICE	500

MANGO JUICE	400
PINEAPPLE	400

Milkshakes & Smoothies

MILK SHAKES (STRAWBERRY / CHOCOLATE / VANILLA)	500
CARAMEL & PEANUT MILKSHAKE	500
FRUITY SHAKE	500
ESPRESSO SHAKE	500
MOCHA SHAKE	500
TROPICAL SMOOTHIE	500
BANANA SMOOTHIE	500
STRAWBERRY SMOOTHIE	500
MANGO & BANANA	500

Hot Beverages

MIXED TEA POT	300
MASALA TEA POT	300
ENGLISH TEA POT (BLACK OR WHITE)	300
HOT CHOCOLATE OR MILO	350
GLASS OF MILK (HOT OR COLD)	200
LEMON TEA	350
LEMON WATER	100
DAWA PER MUG	350
GINGER TEA	300

