

Eating out

BY BOBBY KUMAR

Swahili style with class and elegance

Finally, here is a place that deserves to be raved about. My experience at Bianco's was a unique adventure that is a rarity amongst the dining venues in Nairobi. This was a meal with a difference, combining classic style with impeccable service, an uncommon menu and on the whole a meal that stands out in my mind.

Bianco's is a Swahili restaurant tucked away in the corner of Timau Plaza. The place is done in rustic yet rich colours, with the only negative side being the limited amount of table space outside. The staff are faultlessly trained, and our whole meal from start to finish was like a dream come true. We started off with aperitifs in the bar, a dry little place with an extensive list of drinks and cocktails. The menu is quite simple but different from any I have seen around the city. It claims to be a Swahili restaurant and the menu seems to follow this genre almost to the letter with only a few dishes that seem out of place.

Hot starters include a variety of soups, samosas, muskaki and chicken wings. The pumpkin soup was delicious and light and went perfectly with the hot crusty garlic bread served on the side. The mixed skewers of muskaki were

Place: Bianco's
Food: Very good
Service: Excellent
Décor/Ambience: Classic chic
Location: Timau Plaza, Argwings Koodhek Road, Nairobi
Price: From Sh2,000/- per person (without wine)

delicious although the beef was slightly on the chewy side, and the hot dipping sauce was a perfect complement to the tender grilled meat. We by-passed the chicken consommé but the fish soup garnished with flakes of shark sounded extremely tempting.

Choices for main courses are quite limited, consisting of a choice of fish (grilled, baked or pan-fried) and served with a tamarind, coconut or lemon butter sauce. Pork and lamb chops, chicken stew, steak and, oddly, a vegetarian ravigoli. All main courses are served with fresh greens and a choice of ugali, potato or a medley of French fries made from sweet potato, cassava, arrowroot and Irish potato. To accompany our meal we chose a crisp dry white from their

broad wine selection. Our waitress expertly opened the wine, which was chilled to perfection, before bringing in the large, heavily laden platters of food. Portions are extremely big and well worth the slightly steep price. Lamb chops with mint sauce were grilled to exact tenderness, and only the fatness of one of the pieces detracted from the meal.

The pan-fried snapper with Bianco's special sauce was delicious, although extra lemon on the side was needed to cut through the richness of the sauce. We struggled to finish our meal, not because of the taste and quality, but because of the enormous portions. Needing a break, we meandered outside to finish the wine before attempting dessert. Dessert choices are varied enough for anyone with a sweet tooth: mango and passion cheesecake, rich chocolate cake with coffee sauce, honey parfait with sesame snaps, ice cream and fruit and coconut crème brûlée.

The cheesecake was disappointing as the base was quite soggy, but the crème brûlée was delicious, and perfectly matched with the tart berry coulis on the side. An exceptional meal, slightly hefty on your pocket but well worth it.

COCKTAILS



Apello recipe

Ingredients
4 cl orange juice
3 cl grapefruit juice
1 cl apple juice

Method
Shir together in a highball glass. Garnish with a maraschino cherry, and serve.
Serve in highball Glass