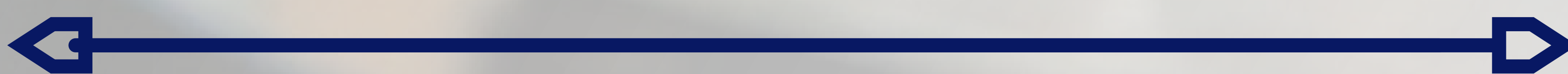




Knowwhere

Beyond Taste - Beyond Knowhere

FINE DINING EXPERIENCE



Knowwhere

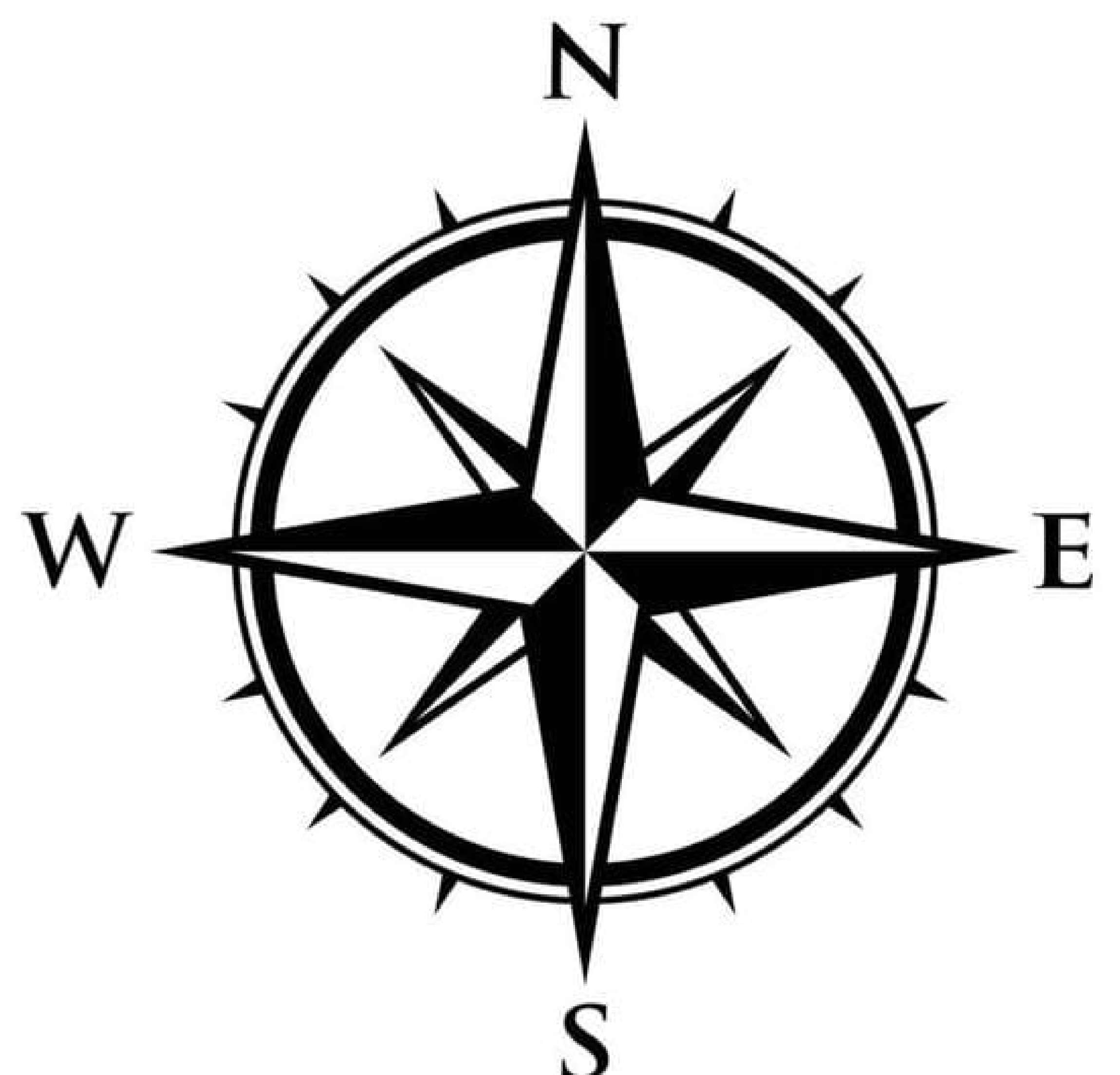
Beyond Taste - Beyond Knowhere



The rhythms of life seem endless, yet knowhere lagoon stands as an oasis of gastronomic delight. The story of Knowhere, nestled in the heart of city, begins with a vision of redefine Fine dining and take guests on an extraordinary culinary journey.

The name "knowhere" was thoughtfully chosen to embody the mysterious and enticing nature of the dining experience.

It represents a place of intrigue, where patrons embark on a sensory voyage, one that not only excites the palate but also evokes a sense of wonder and discovery.



STARTERS

SPINACH & HABANERO DIP **18,000**

Fresh Spinach & Habanero Chilli Tossed In Chicken Creamy Sauce
Pecorino Romano Served With Grissini

OCTOPUS PROVENCIALE **24,000**

Marinated Sauteed Octopus Served With Spicy Infused Provincial
Dressing With Cariander And Shallots

SUYA PRAWNS HUMMUS **22,000**

Hummus | Sesame Paste | Spicy Prawns| Cumin Served
With Toasted Baguette Bread

CALAMARI FRITTY **24,000**

Deep Fried Calamari Coated With Flour Served With Mango
Tartar Sauce Garnished With Lemon Wedges.

ASSORTED GREEK SLIDERS **22,000**

Grilled Juicy Burger Patty Served With Lettuce | Tomato | Grilled Onion
1 Comes With Tzaziki Dressing
1 Comes With Bbq Dressing

LOUIZIANA WINGS **15,000**

Marinated Fried Wings Tapped With Signature Sauce
Served With Honey Mustard Dressing.

ORCHESTRA **16,000**

Stuffed Cones With Spicy Minced Meat Garnished With cherry
Tomato & Mint Leaves With Chili Pepper Powder Dust.

CHICKEN QUESADILLAS **19,000**

Grilled Chicken | Mazzarella & Cheddar Cheese | Caramelized Onion |
Served with Guacamole, sour cream & pico de gallo. Served With Lemon Wedge.

SEAFOOD TAPAS **24,000**

Seafood Medley | Habanero | Edamane | Tossed in Signature
Spicy Sauce Served With Lemon Wedge

KNOWHERE PRAWNS **25,000**

Served With Wasabi Chili Mayo Dressing
Garnished With Tulle

SOUVLAKI CHICKEN **16,000**

Marinated Grilled Chicken Skewers & Vegetables Served With Confit
Aioli Garlic Dressing

SEAFOOD TACOS **19,000**

Spicy Caramelized Shrimps And Calamari Tapped With
Guacamole | Pico De Gallo | Lime And Coriander.

PEPPERED SNAILS **18,000**

Sauteed Snails Tossed In Spicy Tomato Sauce Garnished With
Slice Onion | Tomato Basil Tuile

DAILY FRESH SALAD

CHICKEN OR PRAWNS CAESAR 29,000

Grilled Chicken Breast Or Parboiled Prawns | Croutons | Egg | Cherry Tomato | Parmesan Cheese Olives | Iceberg Lettuse | Caesar Dressing.

FRUITTY DE MARE 31,000

Seafood Medley | Cherry Tomatoes | Red Chards | Onion | Blueberry| Strawberry Reddish | Orange Balsamic Dressing.

QUINOA 29,000

Mixed Lettuce | Onion| Pineapple | Quinoa | Reddish | Cherry Tomatoes| Cucumber | Bell Peppers | Boiled Potato | Boiled Egg Palmetto | Served With Lemon Dijon Fressing

PROSCIUTTO & CHEVRE 35,000

Radicchio | Prosciutto | Sun Dried Tomato |fig | Cherry Tomatoes Capsicums Grilled Bread & Warm Goat Cheese With Pesto & Nuts.

NAPOLI NEIGHBOURHOOD

TAGLIATELLE ALA CARBONARA 35,000

Tagliatelle Pasta Tossed In With White Wine Carbonara Sauce With Guanchale & Permegiano Reggiano Garnished With Bacon Bits On Top With Tulle.

LINGUINI AL PESTO 29,000

Linguini Pasta | Creamy Mascarpone Pesto | Prawns | Sundried Tomato | Pecorino Romano | Garnished With Basil & Pine Nuts.

SICILLY RIGATONI 22,000

Rigatoni Tossed In Chicken Creamy Beetroot Sauce With Mushrooms And Nuts Garnished With Reddish Sliced & Fresh Beetroot Cubes.

LINGUINI FRUITTY DE MARE 36,000

Linguini | Creamy Sauce | Tarragon | Mussels | Prawns | Calamari | Parmegiano Reggiano Parsley Garnished With Squid Ink Tullie & Lemon Pepper.

FETTUCCINI ALFREDO 28,000

Fettuccini Pasta | Fresh Oyster Mushrooms | Grilled Chicken Alfredo Sauce | Parmesan Cheese Garnished With Cherry Tomato And Tuille.

LINGUINI DIAVOLO 34,000

Linguini Prawns | Octopus | Spicy Rodo | Tomato Basil | Parsley | Dill | Italian Herbs Garnished With Tuille & Lemon.

Gourmet Burger

BLUEBERRY & BRIE

38,000

Grilled Wagyu Patty Tapped With Blueberry Sauce | Brie Cheese | Caramelisedn Onion
Served With Arugula | French Fries | Coleslaw | Ketchup & Cocktail Sauce.

CAJUN BLT

27,000

Deep Fried Chicken | Cheddar Sauce | Tabasco | Lettuce | Pickles | Cajun Sauteed Onion
Served With French Fries | Ketchup | | coleslaw | Cocktail Sauce.

PROVOLONE & TRUFFLE

35,000

Grilled Wagyu Beef Tapped With Mushroom Sauteed And Caramelised Onions
Mayonnaised & Truffle Oil Served With French Fries Ketchup | Coleslaw & Cocktail Sauce.

SMOKEY JUICY LUICY

34,000

Grilled Wagyu Beef Tapped With Bbq | Emmental Cheese | Lettuce | Tomato | Onion Rings
Served With French Fries | Coleslaw | Ketchup | Cocktail Sauce.

MAIN DISH

FROM THE SEA

PAN SEARED SEABASS

56,000

Pan Seared Seabass With Clarified Butter Served With Pepper Sauce With Roasted
Red Potato & Veggies Garnished With Lemon & Red Chards.

CATCH OF THE DAY

39,000

Shiny Nose | Crocker | Red Snapper
Fried Or So Vide | Cooking Method
Served With Fried Bread Veggies And A Side Order Of Your Choice.

PAELLA STIR FRIED

47,000

Fried Rice | Paella Mix | Seafood Medley | Capsicum | Cherry Tomato |
Garnished With Lemon & Parsley

FRESH GRILLED PRAWNS

35,000

Grilled Prawns | Sauteed Veggies | Roasted Cariander Potato |
Garnished With Tuille & Lemon Wedge.

FISHERMAN POT

47,000

Proudly Nigerian Smokey Jollof Rice With Seafood | Mussels | Calamari Prawns |
Garnished With Lemon & Tuille.

THE ELEGANT SALMON

49,000

Pan Serared Salmon Sauteed With Thyme & Rosemary Served With Mashed Potato &
Veggies With Edamane Garnished With Tullie And White Creamy Shallots Sauce.



POULTRY SECTION

SPICY CHICKEN ROLLS 19,000

Marinated Chicken | Spicy Mayonnaise | Irish Potato | Pickels | Lettuce
Served with Potato wedges | Coleslaw | Cocktail & Spicy Sauce.

ISHBITATA CHICKEN 35,000

Chicken Skewers Served with spicy Served with stired fried jollof Rice and egg
Roasted Onion & Tomato.

CHICKEN TIKKA MASSALA 25,000

Sauteed Chicken Breast in a Creamy spicy Masala Sauce Served with
white Basmatic Rice.

BRAISED CHICKEN 31,000

Braised half Chicken | chicken Broth | Light | Tomato Sauce & Sauteed
Potato with Peas | Carrots & Herbs Garnished with
Tulle Served with Chili Pepper

CRISPY CHICKEN 20,000

Deep Fried Chicken Served with french fries | Coleslaw | Ketchup |
Cocktail Sauce & Mixed Leaves.

FROM THE GRILL

OXTAIL 500G 58,000

Slow Cooked Oxtail in Pinot noir & Aromatic Herbs served with truffle Mashed
potato & Demi Glaze Red wine garnished with tulle & Ciboulette.

RIB EYE 800G 170,000

Grilled rib Eye steak cooked to perfection served with asparagus & red wine
jus sauteed potato garnished with rosemary & garlics comfit.

CHATEAU BRAID 350G 45,000

Prime beef fillet | Truffle mashed potato | buck choy | Roasted carrot puree |
Tapped with Demi Glaze Garnished with Thyme | Rosemary.

FRENCH LAMB CHOPS 360G 59,000

Australian Lamb Chops served with veggies with mashed potato
Topped with pistachio served with brown lamb jus.

LAMB SHANKS 600G 65,000

Slow Cooked Shanks with Bouquet Grainier Served with Mashed
Potato Brown Lamb Jus Garnished with carrot puree.

STICKY RIBS 46,000

Grilled & smoked ribs served with Honey BBQ sauced & with mashed
potato Garnished with spring Onion & Thyme with red Chards.

TOMAHAWK STEAK 1.1KG & 1.6KG 230,000

Grilled steak to perfection with maison butter served with baked
creamy potato & fresh seasonal veggies garnished with tulle.

BRAISED SHORT RIBS 58,000

Braised and slow cooked served with mashed potato in pinotage
sauced garnished with tuile.

DESSERT

APPLE CRUMBLLED	19,000
Caramelized apple with Cinnamon & Rum served with Lotus Crumbled Biscuits Topped with Pistachio ice Cream & Caramel Sauce.	
CREME BRULE	14,000
Cream Milk Vanila Tapped with Sugar & Mixed Berries With Mint Leaves.	
OREO MADNESS	14,000
Layers Of Infused Oreo With Vanila Ice Cream Chocolate Chips Garnised With Berries & Mint.	
CHOCOLATE FONDANT	14,000
Hot Fudge Cake served with ice cream and Cardamom & Ginger Syrup.	
CHEESE CAKE	12,000
Combination of philadelphia and Mascarpone cheese Tapped with Blueberries in a cone garnished with berries.	
TIRAMISU	14,000
Combination of ladies fingers with mascarpone cheese coffe . Kailua. and coco Powder.	

SIDE ORDER

POTATO WEDGES	6,500
FRENCH FRIES	5,000
YAM CRIPSY	4,000
HOUSE SALAD	6,500
JOLLOF RICE	6,500
MASHED POTATO	8,000
TAKE AWAY	1,500