

NEW YEAR'S EVE
Gala Dinner
AT THE GREEN HILLS | DECEMBER 31ST

Welcome Cocktail

"Kilifi" Oyster Shooter

A single freshly Shucked Oyster in a shot glass with a Tangy Mignonette Sauce and a Splash of Grape Vodka
Or

Dragon fruit Bloody Mary | "Ratatouille Vegetable Rosette"

Beef Steak Tartare | Served on Grilled Bone Marrow, Quail Egg and Pommes Soufflé
Or

Asparagus | Poached Green Asparagus, Seaweed "Caviar" White Balsamic-Herb Vinaigrette

Bouillabaisse | Slowly Cooked Mediterranean Vegetable Bouillabaisse | Anise-Saffron Infused Broth

Lobster

A contemporary twist on a timeless classic
Spiny Lobster Thermidor meets Black Risotto with Hollandaise topping
Or

Egg and Caviar | Stuffed Eggshell with seaweed "Caviar" Smoked Beetroot
and Brown Butter puree and Parmesan Tuile

Cod | Seared Cod, steamed Baby Shrimp, Octopus, Lemongrass-Infused Bouillon
Or

Lamb | Grilled Lamb Pinwheel wrapped in Bacon Lardons, served over purple Potato Puree and Roast Vegetables
Minted Pomegranate Jus
Or

Savory Spiral Vegetable Pie

Baked Mediterranean Vegetables in Phyllo Pastry, Muhammara Sauce and Hummus

DESSERT

A melting bubble of "Callebaut" Chocolate Mist

Paired with Strawberry Sherbet
Or

Warm Mango Tart Tatin

Complemented with Vanilla Bean Gelato

Freshly Brewed Coffee and Highland Tea

Cognac Chocolate Truffles

Adult KES 10,000 | Kids [6-12 Yrs Old] KES 5,000
Reservations Recommended