



# *Last Brunch* OF THE YEAR

**DECEMBER 31<sup>ST</sup> | 12-3:30 PM**

## **COLD APPETIZERS CORNER**

Assorted Sushi and Sashimi Platter, Louisiana Prawns Cocktail  
Grilled Vegetable Antipasti and Cheese platter, Mini-Bagels and Lox

## **ON THE COLD SIDE**

Cob Salad, Five-Bean salad, Potato and Egg Salad, Beetroot, California Avocado Salad  
Waldorf salad, Macaroni salad, Cajun Chicken and Pineapple, Array of fresh Garden Greens  
Assorted Condiments, Oil Infusions and Dressings

## **EGG STATION**

Eggs and Omelets Prepared to order | Grilled Tomato, Baked beans, Streaky Bacon

## **AMERICAN WAFFLES**

Made to order Waffles with Strawberries or Mango and Maple syrup

## **CARVING STATION**

Smoked Gammon Ham with Black Pudding and Apple Relish

## **FROM THE BARBEQUE**

Lobster tails, Calamari skewers, Lamb chops, Peruvian Beef Anticuchos

## **VERTICAL STREET FOOD STATION**

Herb-marinated Turkey  
Served with Tomatoes Julienne, Onion Slices, Mixed Peppers, Iceberg Lettuce, Onion chili Jam  
Chopped Coriander, Chopped chillis, Garlic Mayonnaise, Pita Breads

## **ACTIVE HOT DOG, CORN DOG AND FRIES CORNER**

Beef Vienna, Hot dog Buns, Potato Fries, Sweet Potato Fries  
Condiments, Tomato slices, Cucumber slices, Caramelized Onions, Iceberg Lettuce, Pickled Slaw  
Chopped chillis, Garlic Mayonnaise, Dijon mustard, Tomato Ketchup

## **SMOKER STATION**

Smoked BBQ Pork belly, Homemade BBQ sauce

## **TANDOORI CORNER**

Malai Chicken Kebab, Tandoori vegetables, Naan Breads | Served with Cucumber raita, Mint Chutney, Mango Pickle

## **ENTRÉES**

Pan-seared Fish "Tropical Salsa", Chicken & Mushroom Casserole, Chili Con Carne  
Garden Peas & Rice, Steamed Rice, Sweet Potato and Coconut Casserole, Country Mac and Cheese, Ratatouille Veggies  
Black eye Peas with Collard Greens and Ham, Paprika Potatoes Wedges, Chapati, Mixed Vegetable

## **DESSERTS**

Mocha Eclairs, Vanilla Crème Caramel, Raspberry Tower, Blueberry de Cassis Mousse, Mixed fruit Panna Cotta  
American Chocolate Fudge, Southern Pecan Pies, Red Velvet Gateaux, Passion fruit Meringues, Apple Tart Tatin  
Mango Swiss Rolls, Double Chocolate Terrine, Caramelized Banana Tart, Baked Lemon Cheese Cake  
Orange and Cointreau Bavarian, Traditional minced Pies

## **ACTIVE DESSERT**

Live-cooked Churros served with Cinnamon sugar, Chocolate Sauce and Toffee Dip

**Adult KES 8,000 | Kids [6-12 Yrs Old] KES 4,000**

**Reservations Required**

