

MEDITERRANEAN MEZZE PLATTER

Thinly sliced Zucchini strips, Grilled with Olive Oil and rolled with herbed Goat Cheese Stuffed Cherry Tomatoes with Cream Cheese, Chopped Fresh Herbs and a touch of Garlic Falafel, Marinated Artichoke Hearts

Roasted red Peppers drizzled with extra Virgin Olive Oil and sprinkled with Sea Salt and Fresh Basil
Dips and Condiments

Balsamic Reduction, Tapenade, Hummus, Aioli, Tzatziki Pickled Olives and Sundried Tomatoes, Crostini or Breadsticks, Pita Bread

Ksh 5,000

SUSHI AND SASHIMI PLATTER

Assorted Sushi Rolls: A variety of Sushi Rolls with different fillings like Salmon, Tuna and Avocado **Sashimi:** Slices of fresh raw fish like Tuna, Salmon and Yellowtail

Wasabi: Spicy and pungent Japanese Horseradish

Soy Sauce: Classic Soy Sauce for dipping **Pickled Ginger:** Sweet and tangy Pickled Ginger Slices

Edamame: Steamed Soybean Pods with a sprinkle of Sea Salt
Seaweed Salad: Refreshing and Tangy salad made with Seaweed
Miso Soup: Traditional Japanese soup made with Miso paste and Tofu

KSh 6,000

SMOKED AND BARBECUED PLATTER

Smoked Brisket: Tender and flavorful slow-smoked Beef Brisket BBQ Ribs: Baby Back Ribs coated in tangy Barbecue Sauce

Grilled Lamb Chops: Flavorful and tender Grilled Lamb chops

Grilled Chicken Wings: Seasoned and grilled Chicken wings with a choice of sauces

Corn on the Cob: Grilled corn with Butter and Seasonings
Coleslaw: Classic Cabbage Coleslaw with a creamy dressing
Baked Beans: Sweet and savory baked Beans with Bacon or Molasses

Cornbread: Traditional Cornbread Squares

KSh 5,000