



CHRISTMAS DAY

Family Lunch

DECEMBER 25TH | 12-3:30 PM

“RAW” BAR EXPERIENCE

Sushi and Sashimi with Seafood platter, Chicken Liver Pate with toast, Salmon Gravlax
Pickled Herring, Italian cold cuts, grilled Veggie Platter
Marinated Octopus Peruvian, Marinated Cocktail Shrimp, Mussels (poached and flavored with “Pernod”)
Charcuterie platter with pickled Veggies, Kenyan Cheese with homemade Crackers and Vegetable Crudities
Balsamic marinated grilled Vegetables, Accompanied with Lemon wedges, Marie Rose sauce, Lemon Mayonnaise
Herb Vinaigrette dressing and Honey-dill Mustard sauce, Bloody Mary Shooters, Sake Shooters

ON THE COLD SIDE

Beetroot Orange and Cashew salad, Traditional Greek salad, Kachumbari salad
Balsamic Tomato and Bocconcini salad, sweet Potato and Bacon salad, minted Cucumber
Tex-Mex Bean salad, Quinoa and Mango salad, Thai Beef Salad, Assorted Lettuce
Assorted Condiments, Oil Infusions and Dressings

BELGIAN WAFFLES AND PANCAKES

Made to order with Strawberries | Chocolate Sauce and Maple syrup

CARVING STATION

Whole Roasted Chestnut and Cranberries Stuffed Turkey, Bacon wrapped Chipolatas, with Cranberry Sauce, Giblet Gravy
Roasted Suckling Pig, Fig Hollandaise, Grain Mustard

FROM THE BARBEQUE

Lobster tails, Crocodile skewers, Goat ribs, Beef steaks, Paprika potatoes

SHAWARMA WRAP STATION

Herb marinated Chicken. Served with Tomatoes Julienne, Onion Slices, Mixed Peppers, Iceberg Lettuce
Onion Chili jam, Chopped Coriander, Pita Bread and Tortilla Wraps

ACTIVE PASTA STATION

Penne / Spaghetti / Fusilli / Squid Ink Linguini
Colored Peppers/ Carrots/ Tomatoes/Chilies/Onions | Tomato Basil sauce / Bolognese / Béchamel sauce
Condiment: Onions / Garlic / Herbs/Black pepper / Olives/ Parmesan Cheese Wheel

ACTIVE INDIAN AND TANDOORI CORNER

Malai Tikka Turkey, Paneer & Vegetable Tandoori, White Naan, and Brown Naan, Papadum, Green Chutney
Mango Chutney and Raita

FROM THE SMOKER

Apple wood Smoked Beef Bavettes, Homemade BBQ sauce, Red wine Jus

FROM THE HOT CHAFFING DISHES

Chili and Lemon Roasted Chicken, Slow Braised Anis Oxtail Stew, Oven Baked Red snapper Sauce Vierge
Buttered Veggies with Sweet Corn, Creamy Peanut Coconut Green Bananas, Spinach and Potato Masala, Chickpea
and Mushroom Stew | Steamed Rice, Herb Crushed Baby Alike Potatoes, Braised Red Cabbage
Steamed Seasonal Vegetables, Buttered Brussel Sprouts | Braised Sweet Potato and Apple Pie

DESSERT

“Hemingways” Tiramisu, Christmas Baklava Ultimate Crème Brûlée, Brasserie Christmas Logs, Exotic fruit Tartlets
Black Forest in Glasses, White Chocolate Adam, Christmas frangipani, Amarula Panna Cotta
Mixed Berry Mousse, Christmas Chocolate Balls, Flourless Mint Slice
Hazelnut Praline Slice, Blueberry Cake, Opera Slice, Passion Cheesecake, Traditional Minced Pies

Adult KES 11,000 | Kids [6-12 Yrs Old] KES 5,000

Reservations Recommended

