



New Year's Eve Dinner

31ST DECEMBER | FROM 7 PM

STARTER

Deconstructed Tuna Salad "Nicoise"

Sesame Crusted Tuna, served with Fish Eggs, Cherry Tomatoes, French Beans, Tender New Potatoes, Truffle Cream Cheese and Kalamata Olives

Or

French cream carrot and sweet potato

Flavoured toasted Hazelnuts and Galangal

MAIN COURSE

Seared Sole Fillet "Mangalore Style"

Topped with Mussels Sautéed in an aromatic Coconut Curry Sauce, Over wilted Baby Spinach, Mustard Saffron Aloo

Or

Grilled Beef Mignon Skirted with Streaky Bacon

Green Asparagus, Roast Garlic Thyme Potatoes, Broccolini and Tartufata Gremolata

Or

"Nasi Goreng" Inspired Veggie Plate

Grilled Tofu Satays with Peppers, Vegetable stir fried Brown Rice and a perfectly boiled Egg, mildly spiced Peanut Sauce

DESSERT

Homemade Hot Fudge Chocolate Pudding Cake

Served with Caramel Ice Cream

Freshly brewed Highland Coffee or Tea

With Mince Pies

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

Reservations Required