

Christmas Day Lunch

25TH DECEMBER | 12 – 3:30 PM

WELCOME DRINK

Eggnog

Dark Rum, Egg Yolk, White Sugar, Milk, Cream, Cinnamon, Nutmeg

AMUSE BOUCHE

Gin cured Salmon Gravlax Rosette

on Cottage Cheese and English Cucumber cup

STARTER

“Watamu” Tuna and Avocado Tartar

Coral Tuile, Caviar and Seaweed dust

Or

Sun blushed Tomato Confit and Italian Buffalo Mozzarella

Organic garden greens, Pumpkin Seed Pesto and Balsamic reduction

Or

Creamy Italian Chicken Broth

With crispy Spinach, Gnocchi and Parmesan

PALATE CLEANSER

Lemon and Spearmint Sorbet

MAIN COURSE

Pan-seared Fillets of Sea Bream

Interlayered with Garlic Shrimps and Nori, Vegetable Medley

Or

Roast Bacon Wrapped Boneless Turkey

Classic Yuletide Stuffing, Glazed Carrots, new Potatoes,

Brussel Sprouts and Tangy Cranberry Sauce

Or

Grilled Beef Tournedos

Green Asparagus, Black Olives, Roast Cocotte Potatoes and Cherry Tomatoes,

Truffled Red Wine Sauce

Or

Savory Cauliflower and Mushroom Cottage Pie

Cauliflower and wild Fungi, Topped with a Luscious, Crisp Potato Puree

Generously Coated with melted Cheese

DESSERT

Festive Steamed Christmas Pudding

Served alongside a rich Brandy Sauce and a scoop of Vanilla Ice Cream

Freshly brewed Coffee and Highland Tea

with Mince Pies

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

Reservations Required