



HEMINGWAYS

New Year's Eve

31ST CARNIVAL NIGHT | 8PM – MIDNIGHT

SOUP | Hot & Sour Vegetable Soup, Chicken Consommé

SASHIMI | Tuna (Seared or Natural), Served with a Spicy Teriyaki Dip
King Fish (Seared or Natural), With Sesame Dressing

MAKI

Tuna Maki

Avocado, Spring Onion, Cucumber, Crushed Wasabi Peas & Rockets

Inside out Prawn Maki

Tobiko, Cucumber, Avocado, Spring Onion & Wasabi Mayo

Vegetarian California Roll

Avocado, Cucumber & Carrots

Tartare's & Ceviche's

Beef Belly Tartare with Truffled Egg Yoke

With Capers, Parsley, Onions, Gherkins & Celery

Tuna Soyae (Tuna with Avocado)

Dressed in Olive Oil, Sesame Oil, Soy & Ginger Garnished with Rockets & Herb

Tahitian Tuna Ceviche Salad

With Radish, Avocado, Rocket, Green Onions & Cherry Tomato

Dressed with a touch of Coconut Cream

Salmon Ceviche with Fennel Salad

With Asparagus, Cherry Tomato, Avocado & a Dill Yoghurt

Hamachi Tartare with Pomegranate

Served with a Herb & Fennel Salad

Tuna Carpaccio with a Citrus Ginger dressing

With Radish, Lump Roe & Baby Salad Leaves & Herbs

Peppered Crusted Beef Carpaccio with Truffle Vinaigrette

Parmesan Cheese, Cherry Tomatoes, Rockets & Herbs

CHEF'S SIGNATURE SALADS SELECTIONS

With assorted dressings & Vinaigrettes

Tuna Carpaccio with Citrus Ginger dressing | Pepper Crusted Beef Carpaccio with Truffle Vinaigrette

Atlantic Lobster Mousse with Tomato Jelly and Avocado | Potted Salmon on dark Cereal Bread, Spicy Pork & Honeydew

Maple Glazed Pecan & Butternut Squash Salad | German Potato & Truffle Salad, Crisp Bacon, Swahili Coleslaw

Deconstructed Caesar Salad, Thai Chicken & Noodle Salad | Carrots & Raisin, Tomato & Mozzarella

MAIN COURSE

Indian Ocean | Jaffna Prawns, Singapore Chilli Lobster, Crab Claws

Chinese Street | Kung Pao Chicken, Black Peppered Calamari Stir-Fry

The Kenyan Hill | Nyama Choma

The Spanish Corner | Cordero Asado a la Castellana (Roast Leg of Lamb), Paella

Little Italy | Ossobuco alla Milanese, Penne alla Primavera

The American Dinner | The Classic Hamburger, BBQ'd Spare Ribs

PASTRY CHEF'S HOLIDAY DESSERTS

Apple Pie, Lemon Meringue, Whiskey Coffee Cake

New Year Log Cake, Amarula Cream Brûlée

Granadilla Cheese Cake, Strawberry Mousse

Caramelized Banana Shooter, White Chocolate Strawberry Éclair, Sherry Truffle, Umali, Ndizi Moto

Sticky Date Pudding Butter Scotch Sauce, Mid Night Sin Chocolate Cake, Strawberry Tart

Assorted Macaroons, Strawberry & Mint Mousse

Assorted Cheese Platter

Live station | Ice Cream & Toppings, Fruit Flambé | **Kids menu** | Chef's choice of Festive Offerings

Adult KES 17,500 | Kids [6-12 Yrs Old] KES 8,750