



HEMINGWAYS WATAMU

24 DECEMBER 2025

CHRISTMAS EVE BUFFET MENU

FORCE MEAT & SEAFOOD COUNTER

Smoked salmon terrine with lemon dill cream
Duck liver pate with spiced apple chutney
Marinated prawns with citrus & fennel
Poached mussels & clams with shallot vinaigrette
Smoked trout with horseradish cream

FRESH WINTER SALADS

Roasted beetroot & goat cheese salad with candied walnuts
Classic Caesar salad with parmesan & anchovy dressing
Wild rice & cranberry salad with maple dressing
Caprese salad with heirloom tomatoes & basil pesto
Quinoa, pomegranate & feta salad
Mediterranean couscous salad with lemon & mint
Grilled vegetable salad with balsamic glaze
Garden green salad with dressing selection

COZY WINTER SOUP

Chestnut & truffle velouté with herb croutons

ARTISAN CARVING STATION

Herb-roasted whole turkey served with cranberry sauce & rosemary gravy
Chestnut & sage stuffing with pan juice
Or
Oven-baked whole catch of the day (spicy mango habanero sauce)

HOLIDAY SAUCES

Red wine jus, mushroom & thyme cream sauce, dijon mustard sauce
Spiced berry chutney

ARRANGE OF MAIN COURSES

Grilled fish fillet with almond meuniere
Buttered vegetables
Vegetable paella
Roast rosemary potatoes
Honey-glazed pork loin with apple fritters
Cauliflower & potato curry (vegetarian)
Ratatouille lasagna (vegetarian option)

ACTIVE STATIONS

Santa's pasta workshop – penne, fusilli, spaghetti, tagliatelle
Signature sauces - bolognese, pomodoro, bechamel, pesto

FROM THE BARBEQUE

Chicken escalope's, surf & turf skewers, molo lamb chops, prawns

WINTER WONDERLAND DESSERTS

Traditional Christmas pudding with brandy sauce
Chocolate yule log cake (Bûche de Noël), gingerbread cheesecake
Pecan pie tartlets, raspberry & white chocolate mousse
Mini mince pies with vanilla cream, tiramisu terrines
Macaron tower festive colors



HEMINGWAYS WATAMU

25 DECEMBER 2025

OPULENCE CHRISTMAS DINNER BUFFET MENU

APPETIZERS

King prawns on ice with cocktail sauce & lemon wedges
Smoked salmon gravlax with dill mustard sauce
Marinated octopus salad with citrus & olive oil
Smoked trout terrine with horseradish cream

ARTISANAL COOL OFFERINGS

Lobster & avocado salad with lime vinaigrette
Quinoa & roasted pumpkin salad with feta & cranberries
Caprese salad with heirloom tomatoes & buffalo mozzarella
Roasted beetroot & goat cheese salad with candied walnuts
Waldorf salad with grapes & candied pecans
Classic Caesar salad with parmesan & anchovy dressing
Mixed garden salad with choice of dressings
Mediterranean grain salad with lemon & mint

SOUP

Lobster bisque with cognac cream & chive oil served with artisan bread rolls & butter

LIVE CARVING STATION

Herb-crusted prime beef with Yorkshire pudding & horseradish cream
Roasted whole turkey with apple sage stuffing, pigs in blanket, cranberry sauce

HOT ENTRÉES

Seafood brochettes with beurre blanc
Spicy malai kofta
Confit duck leg with cherry & red wine reduction
Mushroom & chickpea casserole
Oriental rice pilaf with dried fruits & nuts

LIVE COOKING

Asian wok station – chicken, beef, tofu, noodles, bean sprouts, peppers, cabbage
Condiments, chopped garlic, chopped ginger, chopped chilies, olive oil
Or Indian tandoori making fresh naan bread

LIVE GRILL STATION

Grilled rock lobster, calamari, baby octopus,
Sauces - chilli lime sauce, garlic butter sauce, peri-peri sauce

SIDE DISHES

Honey-glazed baby carrots & parsnips
Brussel sprouts with chestnuts & pancetta
Potato gratin with cream & parmesan cheese
Fried chilli plantain
Roasted root vegetables with herbs

DESSERT EXTRAVAGANZA

Traditional Christmas pudding with brandy sauce
Chocolate yule log (Bûche de Noël)
Eggnog panna cotta with caramelized pecans
Raspberry & white chocolate mousse verrines
Pistachio & cherry cheesecake
Warm sticky toffee pudding with butterscotch sauce
Pecan pie tartlets
Mini mince pies with vanilla cream
Assorted macaron tower (festive colors)
Artisan cheese board with dried fruits & crackers



HEMINGWAYS WATAMU

26 DECEMBER 2025

THYMED FESTIVE BUFFET MENU

SALADS

Thyme-roasted beetroot & feta salad with honey glaze
Mixed green leaves with lemon thyme dressing
Grilled chicken & thyme Caesar salad
Quinoa & pomegranate salad with fresh thyme
Couscous salad with dried fruit, almonds & thyme
Roasted vegetables with balsamic thyme reduction
Caprese salad with thyme pesto
Smoked salmon & potato salad with dill & thyme
Avocado & cherry tomato salad with thyme-lime vinaigrette

SOUP

Roasted butternut & thyme soup with toasted seeds

CARVERY STATION

Herb-crusted roast leg of lamb with fresh thyme jus served with mint jelly,
red wine sauce & Yorkshire pudding

FROM THE CHAFFING DISH

Pan-seared fish with lemon thyme beurre blanc
Thyme-rubbed roast chicken supreme with pan jus
Thyme vegetable paella rice
Roasted vegetable & thyme lasagna
Ratatouille with thyme infusion
Potato Dauphinoise with cream & thyme
Baby carrots & brussels sprouts with thyme butter

DESSERTS

Thyme & lemon panna cotta
Christmas pudding with brandy thyme sauce
Chocolate yule log cake
Raspberry & white chocolate tart
Mince pies with thyme-scented cream
Macaron tower (festive colors)



HEMINGWAYS WATAMU

27 DECEMBER 2025

KENYAN SPECIAL DINNER BUFFET MENU

APPETIZERS

Mango, onion, peri-peri salad
Choma sausage coleslaw, trio of bean
Grilled chicken salad
Prawn salad, roasted beetroot & banana
Kachumbari, lettuce
Broccoli & peanut salad

SOUP

Oxtail soup (mild)
Chef's selection of bread rolls & grissini

LIVE STATION

Watamu pizza "mkate mayai"
Thin dough mixed with minced beef, eggs served with slaw, milk curd & chilli tamarind

HOT ENTRÉES

Deep-fried fish of the day
Kenyan beef pilau
Traditional central irio
Jasmine rice, ugali
Chicken stew
Braised kales & cabbage
Mushenye/kimanga
Matoke stew

CHOMA CORNER (GRILL)

Jumbo prawns, calamari murcia
Octopus, soy mustard pork chops

DESSERTS

Gulajamn, white forest cake
Mango panna cotta
Pineapple cake, lemon mousse
Coconut gateaux, kaimati
Egg caramel, orange cake
Live banana fritters, fruit platters
Korosho mraba, ice cream station



HEMINGWAYS WATAMU

28 DECEMBER 2025

MONGOLIAN DINNER BUFFET MENU

SALADS

Smoked salmon & glass noodle salad with sesame-thyme dressing
Crab & sweetcorn salad with spiced chili-lime dressing
Seared tuna tataki salad with ginger-soy vinaigrette
Grilled squid salad with garlic & chili oil
Roasted beetroot & spring onion salad with honey-thyme glaze
Pickled daikon & carrot slaw with sesame oil
Baby spinach & edamame salad with soy-thyme reduction
Watermelon & radish salad with citrus mint dressing

SOUP

Mongolian hot & sour seafood soup with thyme

MAIN DISHES

Wok-seared calamari with ginger-thyme butter
Chilli-chive tiger prawns
Mongolian BBQ lamb ribs with honey soy glaze
Grilled Wahoo fish with black pepper & basil oil
Honey sesame glazed roast chicken
Steamed sea bass with ginger-sesame sauce
Crab cakes with spicy Mongolian aioli
Stir-fried udon noodles with tofu & shitake mushrooms & vegetables
Mongolian beef with chili & spring onion & tender stem broccoli
Vegetable fried rice
Roasted root vegetables with sesame teriyaki

LIVE COOKING GRILL STATION

Mongolian seafood BBQ station – choice of lobster tail, prawns, fish fillet grilled fresh with Mongolian soy-dill glaze

Or

Mongolian stir-fry wok station – guests choose seafood, meats & vegetables, cooked live with Mongolian chilli sauce & garlic-chilli oil

DESSERTS

Black sesame & cheesecake
Mango sticky rice with coconut sauce
Steamed sponge cake with syrup
Gingerbread mousse with cream
Sweet sesame balls with warm syrup
Mint panna cotta
Tropical fruit pavlova with honey syrup
Chocolate yule log with Mongolian spice



HEMINGWAYS WATAMU

29 DECEMBER 2025

ZANZIBAR DINNER BUFFET MENU

SALAD BAR

Caramelized beetroot salad, Swahili salad
Chef's pineapple slaw, tamarind mixed vegetable salad
Crab papaya salad, lettuce, tomatoes, cucumber
Chef's special salad, kachumbari

SOUP OF THE DAY

Grilled vegetable & sweet corn soup
Or
Tom kha gai (Thai coconut chicken soup)
Assorted bread & grissini

HOT ENTRÉES

Samaki wa kupaka (fish of the day in coconut tamarind sauce)
Majani ya boga (local greens in coconut)
Spicy bean in coconut sauce
Green banana stew
Steamed mixed vegetables
Wali wa nazi (coconut rice)
Chicken biryani
Chapatti ya nazi

LIVE STATION

Viazi karai (deep-fried potatoes)
Tamarind sauce

ON THE GRILL

Kondoo wa kuchoma (grilled lamb masala rub)
Tamarind glazed beef mishkaki
Grilled corn (chilli lime salt)
Minted gravy or garlic butter sauce

DESSERTS

Kaimati za pemba (Swahili doughnuts)
Ndizi tamu (banana fritters), mkate wa sinia (Swahili rice cake)
Pudini ya nazi (coconut pudding), dates and walnut pudding
Pineapple sponge cake, kashata, tropical fruit carving
Koroshio mraba (cashewnut slice) halua, mabuyu



HEMINGWAYS
WATAMU

30 DECEMBER 2025

MOROCCAN DINNER BUFFET MENU

SALAD BAR

Lettuce, tomato, tabbouleh salad
Fattoush salad with hummus
Chicken & mint salad with harrisa
Curried potato salad
Moroccan chickpea salad
Chef selections of condiments & dressings

SOUP

Moroccan harira (vegetable soup)
Homemade Arabic pita bread

CARVERY STATION

Beef rump steak with Yorkshire pudding & mushroom sauce

HOT DISHES

Chicken muskhan with lemon grass
Fish tagine with chermoula
Grilled vegetables with herbs & olives
Moroccan vegetable tagine
Saffron steamed rice
Garlic & herb potato wedges
Slow roasted sliced lamb with cumin & butter

DESSERTS

Moroccan coconut cake, black forest cake
Swiss roll, sticky toffee pudding, passion mousse
Trifle, peasant pancake, goriba
Fruit carving, ice cream



HEMINGWAYS WATAMU

31 DECEMBER 2025

NEW YEAR'S EVE LAST BITES OF THE YEAR MENU

SOUP

Seafood chowder cream soup

Or

Tom yum goong soup

BREAD CORNER

Sesame lavash, pumpkin & olive focaccia, garlic and coriander rolls

SUSHI & SASHIMI BAR

Selection of fresh tuna, salmon sashimi

Assorted sushi rolls, maki and nigiri

Tekkamaki - tuna roll

Uramaki - inside out roll

Futomaki - multiple fillings

Tahitian seafood ceviche in martini glass

SALAD BAR SELECTIONS

Tuna carpaccio with citrus ginger dressing

Pepper-crusted beef carpaccio with truffle vinaigrette

Watamu lobster with tomato & avocado, potted salmon on dark cereal bread, spicy pork & arabuko honey

Grilled vegetable tian, pristine lobster with orange dressing

Shrimp salad, sausage & pimento salad, smoked salmon Nicoise salad, spicy beef with Kenyan bean salad,

maple-glazed pecan & butternut squash salad, German potato salad with truffle & crispy bacon, Swahili coleslaw,

deconstructed Caesar salad, Thai chicken & noodle salad, carrots & raisin salad, tomato & mozzarella salad

Assorted hand-picked lettuce & vegetables tossed with your choice of condiments & dressings

MISCELLANY OF MAIN COURSE

Herb-roasted potatoes, cauliflower with cheese, grilled garlic spring vegetables, buttered brussel sprouts,

cinnamon butternut, szechuan vegetable fried rice, Portuguese meatball stew, spinach & ricotta lasagna, turkey

casserole, chicken biryani, braised lamb tumbukiza

CARVERY STATION

Roasted suckling pig

Salmon kouloubiak

Whole roast oven turkey

Mint & rosemary roast leg of lamb

Cranberry sauce, bread pudding, apple sauce, pepper & mushroom sauce

FROM THE CHARCOAL GRILL

Paprika-grilled baby lobster tail, paneer vegetable skewers, mini beef fillets

Herbed calamari, parsley & oregano infused king prawns

FROM THE TANDOOR OVEN

Freshly made naan bread with Indian papadum, mango chutney, cucumber mint raita,

chillies, mango & lime pickle

HEMINGWAYS PRAWN MASALA

ACTIVE CRAB CLAW STATION

"Watamu style" with lemon garlic butter & sweet chilli tamarind

DESSERTS

New year log cake, amaretti crème brûlée, granadilla cheesecake, strawberry mousse, caramelized banana

shooter, white chocolate strawberry éclair, sherry truffle, sticky date pudding with butter scotch sauce, midnight

sin chocolate cake, strawberry tart, assorted macarons, strawberry & mint mousse, mixed berry pie, French

lemon meringue, whiskey coffee cake, sticky champagne cup cakes

LIVE DESSERT STATION

Ice cream & toppings, fruit flambé

KENYAN CHEESE SELECTION

Red highland, blue, cheddar, brie, camembert, goat cheese, sundried fruits & crackers

KIDS SECTION

Chef's choice of festive offerings

TEA & COFFEE

Kenyan freshly brewed tea, coffee, decaffeinated coffee



HEMINGWAYS
WATAMU

1 JANUARY 2026

NEW YEAR'S DAY
SPECIAL CURRY LUNCH MENU

SALAD

Asian slaw
Spicy Thai seafood salad
Curried potato
Cucumber mint
Fresh tomato salad
Kachumbari salad

SOUP

Spicy lamb broth
Freshly baked grissini & bread rolls

MAIN COURSE

Chicken curry
Hemingway's prawn masala
Lamb rogan josh
Lentil curry
Bhaigan masala
Basmati steamed rice
Chapati
Papadums
Condiments, yogurt raita, pickles, tamarind chutney

DESSERTS

Bread & butter pudding
Fruits salad
Black forest
Hemingways tiramisu
Mango mousse



HEMINGWAYS
WATAMU

1 JANUARY 2026

NEW YEAR'S DAY

MEDITERRANEAN DINNER BUFFET MENU

SALAD BAR

Panzanella salad
Vegetable & couscous salad
Soy beef & noodles salad
Mixed grilled vegetable salad
Garden salad
Prawn & pineapple salad
Nicoise salad
Fattoush salad
Moutabel
Assorted garden salad lettuce
Assorted condiments & vinaigrette

SOUP OF THE DAY

Faso lada (white bean soup)
Pita bread, bread rolls

HOT ENTRÉES

Penne pomodoro
Vegetable tagine with chickpeas
Steamed market vegetables
Aloo mattar
Steamed jasmine rice
Lemon herb potatoes
Sweet & sour pork
Chicken tagine
Seasoned grilled fish with herb crust

LIVE STATION

Beef shawarma with garlic yoghurt, shredded lettuce, chopped chilies, garlic mayonnaise, gherkins, julienne tomatoes & onions, hummus, pita bread

FROM THE GRILL

Ginger, soy marinated lamb chops
Spicy paneer & vegetables skewers

DESSERTS

Strawberry cheesecake
Bakewell tart
Traditional tiramisu
Truffle moist chocolate fudge
Blueberry pies
Orange cake
Banana cake
Coconut macarons
Orange pudding
Greek yogurt panna cotta
pistachio cream pudding
Fruit curving