



25 DECEMBER 2025

CHRISTMAS DAY FAMILY LUNCH

Entertainment by MoVen Trio

WELCOME DRINK

Traditional Egg Nogg

"RAW" BAR EXPERIENCE

Sushi and Sashimi with Seafood Platter | Turkey Terrine | Beetroot Cured Salmon Gravlax
Pickled Herring in Dill Mustard | Shucked Oysters Mignonette Sauce | Marinated Shrimp and
Roasted Sweet Corn Cocktail | Pernod poached Clams with Saffron Aioli | Charcuterie Platter
with Maple roasted Vegetables | Kenyan Cheese with homemade Crackers

SALAD BAR

Experience the art of salad creation meticulously curated to inspire your palate.

EGG STATION | BELGIAN WAFFLES AND PANCAKES

ASSORTED CHRISTMAS PASTRIES & BREAD WITH HOMEMADE JAMS

CARVING STATION

Roasted Suckling Pig, Grain Mustard Sauce, Tree Tomato Sauce

SMOKED CARVERY STATION

Smoked free-range Turkey, Farmhouse Sage and Thyme Stuffing
Sweet Chilli Pig Blankets, Cranberry Sauce, Giblet Gravy

FROM THE BARBEQUE

Dill Marinated Lobster, Passion Crocodile Skewers
Herb Marinated Beef Mini Steaks, Goat Ribs, Rabbit Skewers
Brined Chicken Drumsticks

ACTIVE LIVE PHO STATION

Egg Noodles, Rice Noodles, Soba Noodles, Udon Noodles
With assorted condiments and sauces

ACTIVE INDIAN AND TANDOORI CORNER

Seekh Kebabs, Paneer & Vegetable Tandoori, Garlic Naan

ENTREES

Seared Snapper Fillet 'Dill Cream Sauce', Braised Short Ribs, Cranberry Orange Glazed Chicken,
Accompanied by a wide array of sides and vegetables

DESSERTS STATION

Wide selection of festive desserts and sweets
Sugar free options available

Adults KES 12,000 | Kids KES 6,500 (4 – 8 Yrs Old)

RESERVATIONS REQUIRED

T. +254 718 529 070

E. dining.nairobi@hemingways.co



26 DECEMBER 2025

BOXING DAY SPECIALS

Hemingways' Turkey Wrap Turkey Strips, Lettuce, Tomato, Pickles, Cranberry Spread, Hand-cut Potato Wedges	KES 2,500
"Josper Fired" Pork Chop, Smoked Bacon and Apple Compote Taro Root Puree, Grilled Farm Vegetables, Tree Tomato Jus	KES 3,500
Molo Lamb Loin Wellington Baby Bok Choy, Baby Carrots, Creamy Stilton Mash Potato, Minted pan Jus	KES 3,500
Root vegetable Pithivier Roasted Carrots, Butternuts Garden peas, Mushrooms Sage velouté	KES 2,200
Shareable Dessert (for 2) Warm Apple Tart Tatin Salted Caramel Ice Cream	KES 3,000
Festive Christmas Pudding Brandy Sauce, Cranberry Sorbet	KES 1,000

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31 DECEMBER 2025

NEW YEAR'S EVE DINNER

Entertainment By DJ GAT'MO

WELCOME DRINK

Silver Horizon

AMUSE BOUCHE

Claw Crab Meat & Wild Mushroom Arancini
Lump Fish Caviar

STARTERS

Foie Gras Parfait, Cranberry, Hibiscus Kombucha Jelly
Chard Apple Puree and Focaccia Crouton

SOUP

Smoky Asparagus and Almond Bisque
Roasted Almond Flakes, Truffle and Gold Splash

MAIN COURSE

Grilled Ostrich Fillet, Smoked Bone Marrow Butter
Double Baked Velvety Duchess Potatoes
Caramelized Baby Carrots
Seared Malindi Sole Paupiette
Prawn Thermidor, Wilted Italian Spinach, Carrot Puree

PRE-DESSERT

Pineapple Rum Caramel
Raspberry Sorbet

DESSERT

Lemon Posset
Lemon Confit, Vanilla Cremeux, Dark Soil, Vanilla Dust
Freshly brewed Coffee and highland Tea
Petit Four
Ginger Cookies

KES 13,000 Per Person

(Includes a bottle of wine per couple)

Vegetarian Menu option available

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1 JANUARY 2026

NEW YEAR'S DAY FAMILY BARBECUE LUNCH

Entertainment by Live Band

WELCOME DRINK

Mint Mirage

HANGOVER STATION

Bloody Mary Shots, Sake Shots, Black Berry Kombucha Shots

COLD APPETIZERS CORNER

Assorted Sushi and Sashimi Platter, Prawns Cocktail, Prosciutto and Melon,
Grilled Vegetable Antipasti and Cheese Platter, Tomato Caprese Skewers, Mini-Bagels

GOURMET SALADS

With assorted Condiments, Oil Infusions and Dressings

EGGS STATION

BELGIAN WAFFLES STATION

VIENNOISERIE STATION

CARVING STATION

Smoked Honey Glazed Ham with Pork Sausage and Sage Roulade, Smoked Apple Sauce

BARBEQUE STATION

King Prawns Moto Moto, Calamari Skewers, Lamb Chops, Beef Mini Steaks,
Brined Chicken Cutlets

SHAWARMA STATION

ACTIVE PASTA CORNER

Tagliatelle / Agnolotti / Ravioli / Tortellini / Cappelletti
Assorted sauces available

TANDOORI CORNER

Tandoori spiced Chicken, Paneer Tikka, Naan Bread, Cucumber Raita, Mint Chutney,
Mango Chutney, Chopped Chilies

ENTRÉES

Whole Baked Red Snapper "Tropical salsa",
Red wine and Thyme Cottage Pie, Slow Braised Lamb Shank
Accompanied by array of starches and vegetables

DESSERTS

Wide selection of Festive sweet treats
Sugar free options available

Adults KES 9,500 | Kids Ksh 5,500 (4 – 8Yrs)

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HEMINGWAYS
NAIROBI

FESTIVE BUFFET MENU

SALAD BAR SELECTION

Beetroot Orange and Cashew Salad,
Red Cabbage and Raisins Slaw, Apple, Celery and Walnuts, Spicy Kachumbari, Organic
Garden Salad, Watermelon, Avocado and Feta Cheese Salad, Pasta Salad with Roast
Chicken and Pesto Herb Vinaigrette, Array of Dressings and Condiments

SOUP

Creamy Cauliflower and Anis Puree
Herb green Oil Drizzle

ON THE CARVERY LAMP

Oven-roasted Free-range Turkey
Smoke Apple and Cranberry Sauce, Bread,
Sage Stuffing

MAIN COURSE SELECTION

Lamb Rogan Josh, Chimichurri Roasted Chicken, Red Snapper Piccata, Olive, & Cherry
Tomato Ragout, Steamed Rice, Pilaf Rice, Creamy Peanut & Coconut Green Bananas, Aloo
Matar Curry, Chapati, Sauteed Potato Wedges, Steamed summer Vegetables and Brussel
Sprouts, Lentil and Pumpkin

DESSERTS

Mixed Berry Mousse, Opera Slice
Caramelized Banana Tart, Mince Pies,
Vanilla Crème Brûlée, Mocha Eclairs, Fresh Seasonal Fruits, Strawberry Sauce, Whipped
Cream, Salted Caramel Sauce

Freshly Brewed Coffee or Kenyan Tea

KES 7,300 Per Person

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HEMINGWAYS
NAIROBI

FESTIVE BBQ MENU

SALADS

Raw Mango and Chicken Salad, Minted Yoghurt and Cucumber, Tomatoes Mozzarella Salad,
Beetroot and Orange Salad, Kachumbari, Sweet Potato and Bacon,
Niçoise with Seared Tuna
Antipasti Platter, Assorted Fresh Garden Lettuce
Array of Condiments, Pickles, and Dressings

FROM THE BARBECUE

Goat Ribs, Minute Beef Steaks
Tandoori Marinated Chicken,
Beef Liver Skewers, Grilled Butterfly Prawns,
Banana-wrapped Red Snapper Fillet

SAUCES

Bearnaise, Lemon Butter, Homemade BBQ Sauce and Rosemary Jus

HOT BUFFET SELECTION

Steamed Rice, Subz Biryani, Sautéed Aliko Potato Wedges, Spice-tempered Dal Tadka, Thai
Vegetable Curry, Sweet Chili-glazed Plantains, Chapati, Mediterranean Roasted Veggies,
Creamed Spinach

DESSERTS

Chocolate Mousse, Crème Caramel,
Baked Lemon Cheesecake, Fruit Tartlets,
Black Forest Gateaux, Fruit Tartlets, Crème Brûlée, Tiramisu in glasses, Mini Minced Pies,
Christmas Log, Fresh tropical Fruit Slices, Mixed Fruit Panna Cotta, Strawberry Sauce, Whipped
Cream, Salted Caramel Sauce

Freshly brewed Coffee or Kenyan Tea

KES 8,500 Per Person

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HEMINGWAYS
NAIROBI

COCKTAIL MENU ONE

NIBBLES

Vegetable Crudities
Arrowroot and Banana Crisps

COLD PASS AROUNDS

Greek salad on a skewer
Smoked Salmon Rossette on Sour Bread Crouton

HOT BITING

Sweet Chili and Sriracha-glazed Chicken Lollipops, Beef Samosa, Pineapple Chili Dip
Slow Braised Asian Spiced Pulled Pork, with Steamed Bao Bread, Spicy Vegetable Spring Rolls,
sweet Chili Dip, Mini Mince Pies

KES 4,500 Per Person

COCKTAIL MENU TWO

NIBBLES

Vegetable Crudities
Roasted Masala Cashew nuts
Arrowroot and Banana Crisps

COLD CANAPÉS

Smoked Salmon, Capers & Chive Sour Cream on Sour Dough Crouton, Roast Beef Sirloin, Wild
Rocket & English Mustard on Mini Yorkshire Pudding

HOT BITING

Crispy deep-fried Buffalo Wings with Hot Sauce
Crispy Tempura Fish and Chips, Garlic Citrus Aioli, Beetroot and Feta Cheese Samosa "Pineapple
Chili Jam
Mini Pinenut and Coriander Lamb Koftas, Tzatziki Dip, Baked Mushrooms filled with Cottage
Cheese and Spinach, Parmesan Crumble

PASS AROUND SWEETS

Homemade Mince Pies
Exotic Fruit Tartlets

KES 5,500 Per Person

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HEMINGWAYS

NAIROBI

FESTIVE SET MENU ONE

SALADS

Seared Tuna and Quinoa
Cracked Quinoa, Mango and Avocado Salad
Topped with Caviar, Garden Gems
Camembert "En Croute" Surprise
Light Tamarillo Preserve and Microgreen and Herbs Salad
Roasted Carrots and Butternut Puree
Truffle Essence and roasted Pepitas

MAIN COURSE

Cranberry and Chestnut-stuffed Roasted Turkey Roulade, Turkey Shepherd's Pie
Sweet Potato Fondant and Creamed Brussels Sprout with pan Jus
Seared Victoria Tilapia Fillet
Vegetable Cous cous, Chickpeas & Chorizo, sautéed Mussels, Marinara Sauce
Wild Mushroom Risotto
With Chestnut and Parmesan Crumble

DESSERT

Steamed Christmas Pudding, Butterscotch Sauce
Seasonal Fruit plate | Served with Caramel Ice Cream
Freshly brewed Coffee and highland Tea
Mince Pie

KES 8,000 Per Person

FESTIVE SET MENU TWO

STARTERS

Baked Beetroot Carpaccio
Goat Cheese Gratin, Wild Rocket Salad and Balsamic Glaze Drizzle
Cappuccino of Slow Roasted Cauliflower
Flavored with Star Anise

MAIN COURSE

Char-grilled Molo Lamb Chops
Sweet Potato Mash, Mirin and Soy Tossed Baby Pok Choy, Mint Sauce
Free Range Chicken Confit
Pave Potatoes, Braised Red Cabbage & Cranberry, Rosemary and Thyme Jus
Farmer's Vegetable Karahi
Medley of Vegetables Tempered with Freshly ground Spices
In Tomatoes and Onions Gravy, Rice and Chapatti

DESSERT

Traditional Vanilla-bean Crème Brûlée
Complimented with Wild Berry Sorbet
Fresh Kenyan Fruit Plate
Freshly Brewed Coffee or Highland Tea
Ginger Cookie

KES 7,500 Per Person

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