

New Year's Eve Dinner

31st December | From 7pm until late

Welcome Drink

AMUSE BOUCHE

Tuna Tartare on a Wonton Chip

Delicate Tuna Tartare seasoned with Sesame and served on Crispy Wonton Chips, topped with Wasabi Aioli.

STARTER

Caprese Garden Salad

Fresh Mozzarella, ripe Tomatoes and Basil Pesto drizzled with Balsamic Glaze and Olive Oil, seasoned with Salt and Pepper.

Or

Creamy Lobster Bisque

Rich and velvety Bisque with chunks of Lobster, finished with a Swirl of Cream and fresh Herbs.

MAIN COURSE

Herb Crusted Prime Rib

Roasted to perfection, William Potato Garlic tossed Brussels Sprouts and Glazed Carrots served with Gin Salsa Verde

Or

Seared Vodka- Dill Salmon Fillet

Succulent Salmon fillet roasted with Vodka and fresh Dill, Cocotte Potato, served with a light Beurre Blanc Sauce.

Or

Spinach and Ricotta Raviolis

Homemade Ravioli filled with creamy Ricotta and fresh Spinach, served with a Sage brown Butter Sauce.

DESSERTS

Chocolate Fondue

Served with an assortment of Fruits, Marshmallows and Crackers for dipping.

Or

Christmas Pudding

Traditional steamed Pudding made with dried Fruits and Spices, served with Brandy Butter or Custard.

Freshly brewed Coffee and Highland Tea
With Mince Pies

**Ksh 8,500 Per Person
Reservations Required**

THE EARLY
BIRDS GET A
10%
DISCOUNT