

New Year's Eve Dinner

31ST DECEMBER 2024 | From 6pm until late

WELCOME DRINK: The Final Sunset

AMUSE BOUCHE

Panko Crumbed Conchiglioni Croquettes

Zucca and Mascarpone filling, Tomato Fondue and Walnut Basil emulsion

STARTERS

Smoked Duck Carpaccio Salad

Smoked Apple Puree, Chevre, Asparagus and Cashew nuts, Blood Orange Dressing

Avocado Tofu Ritz

Quinoa encased Tofu, Peruvian Spiced Cocktail Sauce, Micro Greens, and "Coral Tuile"

SOUP

Tom Yum soup

Spicy and Sour Seafood Soup, flavored with Coconut, Lemongrass and Cilantro

MAIN COURSE

Sous Vide Beef Fillet and Roasted Bone Marrow

Potato Pave, Wild Mushroom Fricassee and Sauteed Baby Spinach
Ginger Carrot Puree and Truffled Madeira Jus

Pan Fried Malindi Sole, King Crab Croquette,

Shoestring Potatoes, Sautéed Moules with Asparagus and Sundried Tomato Pistou

Wild Mushroom Ragu and Taleggio Ravioli

Creamy Basil Sauce, Tomato Confit and Aged Parmesan Shavings

PRE-DESSERT | Boozy warm Callebaut Chocolate Shot

DESSERT

Clouds of Pistachio Espuma

Set on Chocolate soil, Passion and Mango Sorbet

Freshly brewed Coffee and highland Tea

Petit Fours

KES 11,000 Per Person

(Includes a bottle of wine per couple)

Reservations Recommended

