



Christmas Day Family Lunch

25TH DECEMBER | 12-3:30 PM

WELCOME DRINK: Christmas Egnogg

“RAW” BAR EXPERIENCE

Sushi and Sashimi Seafood Platter, Beetroot Cured Salmon, Pickled Herring
Shucked Oysters Mignonette Sauce, Marinated Shrimp and Roasted Sweet corn Cocktail,
Pernod Poached Mussels

SALAD BAR

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

**EGG STATION, BELGIAN WAFFLES AND FLUFFY PANCAKES &
A SELECTION OF ASSORTED CRAFTED PASTRIES AND BREAD WITH HOMEMADE JAMS**

CARVING STATION | Roasted Suckling Pig | Grain Mustard Sauce, Apple Sauce

SMOKED CARVERY STATION

Brined Roasted Free-range Turkey, Farmhouse Sage and Thyme Stuffing
Cranberry Sauce, Giblet Gravy

FROM THE BARBEQUE & SMOKERS JOINT

Dill Marinated Lobster, Passion Crocodile Skewers
Spiced Beef Mini Steaks, Goat Ribs, Camel Skewers, Brined Chicken

VERTICAL STREET FOOD WRAP STATION, TACOS & QUESADILLA CORNER

ACTIVE INDIAN AND TANDOORI CORNER

Methi Marinated Lamb Kebabs, Paneer & Vegetable Tandoori, Naan

FROM THE HOT CHAFING DISHES

Searred Tilapia Fillet ‘Créole Sauce’, Slow Cooked Ossobuco Burgoo, Chicken in White Wine Sauce
Accompanied by a wide array of sides and vegetables.

CHRISTMAS DAY BRUNCH DESSERTS MENU | Wide selection of festive sweet treats

SUGAR FREE DELIGHTS & HOT DESSERT

CHRISTMAS PUDDING

Served with Vanilla and Brandy Sauce

ACTIVE DESSERT

Flaming Banana Crepe Suzette, served with Vanilla Ice Cream.
Chocolate Fountain with Marshmallow and Fruit Skewers

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

Reservations Required

