

Moroccan Dinner Buffet

30TH DECEMBER | 7 – 10PM

SALAD BAR

Moroccan Chickpea Salad, Tomato Tabbouleh Salad, Fattoush Salad, Hummus
Couscous Salad, Chicken and Mint Salad with Harissa Sauce
Spiced Potato Salad, Lettuce
Chef Selections of Condiments and Dressings

SOUPS

Turmeric Seafood Soup or Yellow Lentil Soup
Homemade Pitta Bread

CARVING STATION

Lamb Leg with Moroccan Spices with Chermoula Sauce

HOT DISHES

Chicken Musakhan
Fish Tagine with Chermoula
Grilled Vegetables with Herbs and Olives
Moroccan Vegetable Tagine
Saffron Steamed Rice
Garlic and Herb Potato Wedges
Kenyan Corner: Brown Ugali, Mchicha and Cassava
Harissa Sauce and Raita

DESSERTS

Moroccan Coconut Cake, Black Forest Cake
Spiced Chocolate Log, Sticky Toffee Pudding, Passion Mousse
Truffle, Peasant Pan Cake, Goriba
Fruit Carving, Ice Cream

Adult KES 5,500 | Kids [6–12 Yrs Old] KES 2,750