

# Hemingways New Year's Eve

31<sup>ST</sup> DECEMBER | 8PM – MIDNIGHT

**SOUP** | Truffle Seafood Lobster Cream Soup or Hot and Sour Vegetable Soup

**BREAD CORNER** | Sesame Lavash, Pumpkin and Olive Focaccia, Garlic and Coriander Rolls

**KENYAN CHEESES** | Red Highland, Blue Cheddar, Brie, Camembert, Goat Cheese, Sundried Fruits & Crackers

**SUSHI AND SASHIMI BAR** | Selection of Fresh Tuna, Salmon Sashimi and Assorted Sushi Rolls and Nigiri

## SALAD SELECTION

Tuna Carpaccio with Citrus Ginger Dressing, Pepper –Crusted Beef Carpaccio with Truffle Vinaigrette  
Watamu Lobster with Tomato and Avocado

Potted Salmon on Dark Cereal Bread, Spicy Pork and Gede Honey, Grilled Vegetable Tian, Shrimp Salad,  
Pristine Lobster with Orange Dressing, Sausage and Pimento Salad, Smoked Salmon Niçoise,  
Spicy Beef with Kenya Bean Salad

Maple–Glazed Pecan and Butternut Squash Salad, German Potato with Truffle Salad, Crispy Bacon, Swahili Coleslaw  
Deconstructed Caesar Salad, Thai Chicken & Noodle Salad, Carrots with Raisins, Tomato and Mozzarella Salad

## MAINS

Herbed Roast Potatoes, Cauliflower with Cheese

Grilled Garlic Spring Vegetables, Buttered Brussel Sprouts, Cinnamon Butternut, Szechuan Vegetable Fried Rice,  
Portuguese Meatball Stew

Spinach and Ricotta Lasagna, Turkey Casserole  
Chicken Biryani, Braised Lamb Tumbukiza

## CARVING SECTION

Roasted Suckling Pig, Salmon Koulibiak, Whole Roast Oven Turkey, Mint and Rosemary Roast Leg of Lamb  
Cranberry Sauce, Bread Pudding, Apple Sauce, Pepper and Mushroom Sauce

**CHARCOAL GRILL STATION** | Paprika Grilled Baby Lobster Tail, Paneer Vegetable Skewers, Mini Beef Fillets  
Herbed Calamari, Parsley and Oregano Infused King Prawns

**TANDOOR** | Chicken Tikka, Freshly made Naans Bread  
Indian Papadum, Mango Chutney, Cucumber Mint Raita Chillies, Mango and Lime Pickle

## ACTIVE CRAB CLAW STATION “WATAMU” STYLE

With Lemon Garlic Butter and Sweet Chili Tamarind, Hemingways’ Prawn Masala

## HOLIDAY DESSERTS

Apple Pie, Lemon Meringue, Whiskey Coffee Cake, New Year Log Cake, Amarula Crème Brûlée,  
Granadilla Cheesecake, Strawberry Mousse, Caramelized Banana Shooter, White Chocolate Strawberry Éclair,  
Sherry Truffle, Sticky Date Pudding, Butter Scotch Sauce, Midnight Sin Chocolate Cake, Strawberry Tart,  
Assorted Macaroons, Strawberry and Mint Mousse

**LIVE STATION** | Ice Cream and Toppings, Fruit Flambé **KIDS SECTION** | Chef's choice of Festive Offerings

**Kenyan Freshly Brewed Tea, Coffee, Decaffeinated Coffee**

Adult KES 18,500 | Kids [6–12 Yrs Old] KES 9,250