

Christmas Eve Gala Dinner

24TH DECEMBER | 7 – 10PM

SALAD SECTION

Beetroot and Cheese Salad, Apple and Celery Salad, Crab and Papaya Salad, Shrimp and Pasta Salad
Fried Cauliflower Salad, Grilled Vegetable Salad Pesto and Balsamic Vegetable Niçoise Salad, Pumpkin
and Feta Salad, Dijon Potato Salad, Thai Spicy Beef Salad, Roast Eggplant and Cashew Nut Salad,
Caramelised Pork Belly and Apple Salad, Organic Greens, Pepper Crusted Beef Carpaccio with Capers,
Homemade Terrine, Stuffed Mediterranean Calamari

SOUP

Lobster Bisque with Star Anise and Ginger
Bread Basket with Grissini Sticks, Focaccia Bread and Rolls with Butter

MAINS

Lobster Tail on Champagne Cream Sauce, Classic Butter Chicken
Potato and Fennel Gratin, Roasted Sweet Potatoes
Steamed Rice, Pan Seared “Catch of the Day” with Coriander Sauce
Shrimp Nasi Goreng, Dal Makhani, Shahi Jeera Pulao

LIVE GRILL STATION

Oregano and Paprika Spiced Calamari, Marinated Jumbo Prawns, Grilled Lamb Chops

CARVING STATION

Oven Roast Marinated Prime Beef Ribs with Horse Radish Sauce and Herb Yorkshire Pudding
Roasted Turkey, Cranberry Sauce, Wedge Rosemary Potatoes, Turkey Gravy

DESSERTS

Chef's selection of Desserts, Nutella Cheese Cake, Strawberry and Mint Panna cotta, Sacher Gateau
Fruit Pizza, Key Lime Tartlet, Christmas Pudding with Brandy Sauce, Bûche de Noël
Grand Marnier Chocolate Mousse, Artisan Cheeses and Gourmet Crackers, Mince Pie

KIDS' CORNER

Chef's Special Offerings

Kenyan Freshly Brewed Tea, Coffee, Decaffeinated Coffee

Adult KES 7,500 | Kids [6–12 Yrs Old] KES 3,750