Oriental Dinner Buffet

26TH DECEMBER | 7 − 10PM

SALAD BAR

Asian Slaw, Korean Spicy Cucumber, Chinese Cold Noodle Salad, Summer Garden Salad
Grilled Hoisin Vegetable Salad, Mango Avocado Salad
Thai Larb Chicken Salad, Spicy Thai Green Papaya Salad, Vegetable Sushi
Condiments: Black Olives, Green Olives, Mustard
Capers, Gherkins, Mayonnaise and Olive Oil

SOUP

Hot and Sour Vegetable Soup or Laksa Soup Assorted Bread with Butter

MAIN DISH

Seasonal Vegetables
Bibimbap Rice
Vegetable Tempura
Szechuan Shrimps, Egg Fried Rice
Chow Mein Chicken
Thai Green Curry Vegetable with Tofu
Sweet and Sour Pork
Shrimps Pad Thai

LIVE STIR FRY SECTION

Beef Strips or Seafood Mix Carrots, Tomatoes, Onions Pineapple, Spinach, Cabbage and Noodles

Condiments: Wasabi, Sesame Seed Oil, Olive Oil, Lemon Juice, Chopped Ginger, Chopped Garlic, Chopped Chili and Cashew Nut

SHAWARMA CORNER

Lebanese Chicken, Pita Bread, Garlic Mayo, Hummus, Lettuce

DESSERT SECTION

Cherry and Cashew Nut Truffle, Baked Passion Fruit and Coconut Tart
Fallen Angel Cake, Fruit Roulade, Carrot Cake, Beetroot and Chocolate Cake, Strawberry Mousse
Warm Ginger Pudding, Lemon Cake, Fruit Platter Sorbet

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