

## JOURNEY THROUGH AFRICA SOUP

Mildly spiced sweet potato, coconut, and thyme soup (Gambian)  
Bread and butter

### HOT BUFFET

Chicken Yassa (Senegal)  
Berbere Beef Pot (Eritrea)  
Samaki wa nazi (East Africa)  
Lamb Tangine (Morocco)

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Vegetable moussaka (Egypt)  
Swahili vegetables (E.Africa)  
Matoke (Uganda)  
Chapati  
Western Kenya local greens  
Pap and Pap sauce (South Africa)  
Jollof rice (West Africa)

### Salads

Kachumbari (East Africa)  
Roast beet root, carrot and orange (West Africa)  
Grilled sweet potato salad with Orange glaze (Algeria)  
Black beans and Couscous salad (North Africa)  
Roasted vegetable salad (West Africa)

### Desserts

Cape Brandy pudding (South Africa)  
Mal Ntochi (banana Cake) (Malawi)  
Sim sim cookies (Uganda)  
Kaimati Matunda mchanganyiko (Fruit platter)  
Lemon cake (East Africa)

**PRICE: Kshs. 4,000.00 per person inclusive of taxes**

## KENYA YETU

### BUFFET

Rift Valley beef pot

Nyanza local greens

Kisii matoke

Mombasa vegetable Swahili

Vegetable lasagne

Pilau rice

Viazi karai (fried potatoes)

Agikuyu irio

Ramogi ugali

Chapati

### Shambani

Kachumbari

Mombasa slaw salad

Fresh garden salad

### Active cooking

Mbuzi Choma

Nanyuki grilled rump of beef

Fried Tawa fish

Grilled Lemon n herb chicken

### Dessert

Fruit fountain

Fruit platter

Assorted gateaux

Fruit mousse

Chocolate opera slice

Kaimati

**PRICE: Kshs. 4,000.00 Inclusive of taxes**

## INDIAN CURRY BUFFET

### HOT BUFFET

Mild mutton curry

Butter chicken

Aloo palak paneer

Dal masala

Eggplant, mushroom and sweet corn makhani

Mixed vegetable curry

Vegetable moussaka

Jeera rice

Methi bhajia

Chapati

### Salads and Condiments

Spring vegetable salad

Kachumbari

Raita salad

Carrot, pineapple and raisins

Coleslaw with cashew nuts

Papadum

Assorted chutney

Pickles

### Tandoori

Freshly baked naan

### Tawa

Crispy fried fish

### Grills

Grilled chicken piri piri

Grilled leg of lamb

Grilled chicken sausages

### Desserts

Fruit platter

Lemon cheese cake

Strawberry mousse

Passion mousse

Nariyal Burfi (Indian coconut fudge)

Kheer (Rice pudding)

Maharani cup cakes

Gulab Jamun balls

Kulfi Ice cream

**Menu price: 4,000.00 Inclusive of taxes**

**KENYA YETU FOOD COURT  
(400PAX AND OVER)**

**Tasty Bites**

Kachos, nuts, guacamole and salsa  
Crispy potato wedges, tomato relish

Meat samosa

Vegetable samosa

**BUFFET**

Kenyan beef pot

Mixed local greens

Matoke

Mushroom, eggplant and sweet corn makhani

Vegetable Swahili

Pilau rice

Viazi karai (fried potatoes)

Irio

Ugali

Chapati

**Shambani**

Kachumbari

Mombasa slaw salad

Fresh garden salad

Green leaf salad

Roasted beetroot, orange and mint

**Active Grills**

Grilled yakitori chicken

Chicken piri piri

Grilled leg of lamb

Rump of beef

**Tawa**

BBQ pork ribs

Crispy fried fish fillets

**Dessert**

Fruit platter

Chocolate opera slice

Tropical fruit mousses

Pineapple pie

Chocolate gateaux

Coconut gateaux

Strawberry tartlets

Chocolate tarts

Kaimati

**MENU PRICE: Kshs. 5,000.00 Inclusive of taxes**

**BEAST OF A FEAST (CARNIVORE STYLE MENU)  
(MEAT CARVERY MENU- 300PAX MAX)**

Choice of homemade soup  
Bread and Butter

\* \* \*

Grilled Rump of beef  
Leg of lamb  
Leg of pork  
Beef and pork sausages  
Slow-cooked beef ribs  
Pork spareribs  
Spicy beef/lamb meatballs  
Chicken Yakitori/piri piri  
Lemon and Herb  
Chicken wings  
Chicken liver/Gizzards  
Crocodile

\* \* \*

**Carnivore sauces**  
Salads and side dishes  
Roast potato,  
Irio  
Ugali  
Sautéed spinach

\* \* \*

Carnivore dessert sampler

**VEGETARIAN**

A spectacular ally of vegetables prepared differently, served on a platter with  
two choices of starch  
and salads from the lazy Suzie

**MENU PRICE: Kshs. 5,000.00 Inclusive of taxes**

**BEACH AND BEAST OF A FEAST;  
(CARNIVORE STYLE MENU)  
(MEAT CARVERY MENU- 300PAX MAX)**

Choice of homemade soup

Bread and Butter

\* \* \*

Grilled Rump of beef

Leg of lamb

Leg of pork

Beef and pork sausages

Slow cooked beef ribs

Pork spareribs

Spicy beef/lamb meatballs

Chicken Yakitori/piri piri

Lemon and Herb

Chicken wings

Chicken liver/Gizzards

Crocodile

Grilled fish fillets with herbs

Grilled lobster tail

Grilled prawns piri piri

Carnivore sauces

Salads and side dishes

Roast potato

Irio

Ugali

Sautéed spinach

\* \* \*

Carnivore dessert sampler

**VEGETARIAN**

A spectacular ally of vegetables prepared differently, served on a platter with two choices of starch and salads from the lazy Suzie

**MENU PRICE: KSHS. 6.500.00 Inclusive Of Taxes**

**INTERNATIONAL DELUXE MENU WITH LATE  
SNACKS**

**WELCOME BITES:**

Kachos, nuts, cheese straws  
Vegetable tempura, sweet chilli dip  
Seared tuna, wasabi mayo, fruit salsa  
Chicken lolli pops  
Crispy fried prawns, tartar sauce

**SALAD BAR:**

Spring vegetable salad  
Kachumbari  
Classic Greek salad  
Chicken nicoise salad  
New potatoes, quail egg, Cherry tom salad  
Roasted beetroot, Orange and mint

**HOT BUFFET:**

Gratinated seafood penne  
Stir fried beef in red wine sauce  
Mild lamb curry  
Palak paneer  
Mushroom, eggplant, sweet corn makhani  
Jeera rice

Lyonnais potatoes  
Butternut chapatti  
Moroccan couscous

**FROM THE TAWA:**

Garlic beach prawns  
Grilled Salmon steaks

**FROM THE TANDOORI:**

Plain Nan  
Methi, garlic and Chili Nan

**CONTINUATION OF INTERNATIONAL DELUXE**

**WITH SNACKS:**

**FROM THE GRILL:**

Grilled chicken yakitori

Chicken piri piri

Grilled rump of beef

Grilled leg of lamb

Carnivore sauces

**DESSERTS:**

C Fruit fountain

Tropical fruit platter

Assorted fruit mousse

Vanilla Brule`e

Pineapple pie

Strawberry cheese cake

Chocolate gateau

Coconut gateau

Strawberry tartlets

Opera slice

**SURVIVORS RECHARGE:**

Spicy Oxtail or Goat broth

Bread Rolls

Mildly spiced roast lamb

BBQ stir-fried pork ribs

Hot dogs

Roast Potatoes

Kachumbari

**MENU PRICE: 10,000.00 Inclusive Of Taxes**



## INTERNATIONAL DELUXE MENU

### Welcome Bitings

Kachos, nuts, cheese straws S  
eared peppered tuna wasabi mayo  
Crab cocktail with flying fish caviar  
Prawns vol au vent  
Feta and dhania samosas, passion chili dip

### Buffet:

#### Salads

Green leaf and fresh herbs  
Grilled vegetable salad & Apricots  
Broccoli, almonds, quail eggs & crispy  
onions

Tomato, Mozzarella spring onion &  
pineapple mint

Kachumbari

#### Cold seafood display

Poached lobster  
Poached Prawns  
Crab salad  
Poached Octopus  
Calamari vinaigrette  
Fresh oysters

#### Active Grills

Chicken yakitori  
Grilled Jerk Chicken  
Grilled rump of beef  
Grilled leg of lamb

#### Wok and Tandoor

Prawns piri piri  
Plain naan  
Methi, garlic and Chili naan

**CONTINUATION OF INTERNATIONAL  
DELUXE MENU:**

**Hot buffet**

Beef Marco polo

Sweet n sour pork

Sweet chilli paneer

Vegetable lasagna

Roast potatoes with herbs

Oriental rice

**Sauces**

Mint gravy

Garlic sauce

Chilli sauce

Spicy tomato relish

**Desserts**

Fruit fountain

Fruit platter

Smoked butternut cheesecake

Lime key pie

Espresso cream Brule`e

Orange and basil pudding (Warm)

Wild berry mousse

Almond tort

Opera chocolate slice

Mini apple pies

**Menu Price: 10,000.00 Inclusive of taxes**

**SET MENUS**  
**PLATED AND SERVED ON THE TABLE**  
**MENU 1**

Asparagus, palm hearts, and spring vegetable salads  
(A bouquet of baby vegetables, olives and  
lime dressing and served on an orange and lentil dressing)

\* \* \*

Steak Madagascar  
(Beef minute steaks, grilled over charcoal, simmer  
in a creamy green peppercorn sauce, served  
with spinach and rice)

Or

**Vegetarian option**

\* \* \*

Duo of tree tomato and passion mousse  
(White chocolate, served with complementing sauces)

\* \* \*

Coffee/Tea

**PRICE: Kshs. 4,000.00 inclusive of taxes.**

## MENU 2

Timbale of smoked salmon and tropical fruit  
(Layers of smoked salmon mango, melon, and  
oven-dried tomatoes, served with gravaard  
sauce and Lumpfish Caviar)

Or

**Vegetarian Option**

\* \* \*

Supreme of Grilled, lemon chicken  
(Set on a bed of stir fried vegetables and served  
with Parsley potatoes and a lemon and chives jus)

Or

**Vegetarian option**

\* \* \*

Coconut and passion gateau  
(Served with caramel sauce and passion coulis)

\* \* \*

Coffee/Tea

**PRICE: Kshs. 5,000.00 inclusive of taxes**

### MENU 3

Exotic seafood salad

(Prawns, crab meat, Calamari and Lobster tail  
dressed with a hot and sweet thai dressing)

Or

**Vegetarian option**

\* \* \*

Grilled or baked Salmon champagne

(Cooked to perfection and served with Spinach,  
Saffron, potatoes and Champagne cream sauce)

Or

**Vegetarian option**

\* \* \*

Black forest slice

(Layers of chocolate cake, strawberries and  
whipped cream served with chocolate sauce)

**PRICE: Kshs. 5,500.00 inclusive of taxes.**



We pride ourselves with the best freshly made vegetable soups. However, we do not recommend serving soup for parties exceeding 300 pax due to service logistics. We can also assist you to design an extensive selection of themed menus e.g. Mardigras, European, Indian Ocean, Latino, Magreb, Breakfast, Brunch, High teas e.t.c