

MENU

KENYA INTERACTIVE KENYAN FOOD-FAIR 1

BITINGS

Kachos and Nuts with Guacamole and Tomato Salsa
Mini Margherita Pizza / Mini Vegetable Samosas
Spicy Beef Sausages / Mini Beef Samosas
Spicy Lamb Shish / Crispy Chicken lollipops

GREEN VALLEYS

Mombasa Slaw/ Kachumbari Salad
Mixed Garden Leafy Salad/ Watermelon Cucumber & Mint Salad
Pineapple Sweetcorn & Celery Salad/ Beetroot & Orange Salad

CHOMA OUR HERITAGE

Grilled Rump of Beef
Grilled Chicken Yakitori/ Grilled Piripiri Chicken
Whistling Pork Ribs/ Spicy Mbuzi Choma

SAUCES & CONDIMENTS

BBQ Sauce / Garlic Sauce / Chilli Sauce/ Lemon & Lime Dressing
Chopped Green Chillies / Red Wine Jus

COUNTRYSIDE GRANDMA'S POT

Beef Casserole with Peas & Carrots
Viazi Karai / Vegetable Rice / Brown / White Chapati
Traditional Saute Spinach / Mixed Vegetable Swahili
White and Brown Ugali / Irio

TAWA

Tripe & Gizzard Koroga / Crispy Fried Fish

DESSERTS

Carved Fruit / Sugar Works Display
Tropical Fruit Slices / Pineapple Pie / Kaimati
Coconut Gateaux / Chocolate Gateaux
Strawberry Cheesecake / Tropical Fruit mousses

Kenyan Tea/Brewed Coffee Station

KSH 4,500

MENU

INTERACTIVE KENYAN FOOD-FAIR 2

BITINGS

Kachos and Tempura Nuts with Guacamole and Tomato Salsa
Crispy Onion Arancini / Mini Vegetable Spring Rolls
Crispy Chicken Nuggets / Mini Lamb Samosas
Mini Beef Chipolatas in BBQ Dip

COASTAL BREEZE

Mixed Vegetable in Coconut Casserole
Spinach Zucchini & Aubergine Lasagne
Biryani Rice / Vegetable rice
Brown / White Chapati

WOK

Pork Fillet and Pork Sausage Koroga
Crispy Fried Fish Fillet

GREEN VALLEYS

Grated Carrot and Roast Pineapple Salad
Spring Vegetable Salad / Kachumbari / Green Leaf Salad
French Bean, Green Olive, Yellow Cherry Tomato & Chickpea Salad

CHOMA OUR HERITAGE

Grilled Topside / Rump of Beef
Lemon and Herb Chicken
Western Spiced Chicken
Grilled Leg of Lamb & Ribs

SAUCES / CONDIMENTS

BBQ Sauce / Mint Jus / Garlic Sauce / Chilli Sauce
Sweet Chilli Sauce / Tartare Sauce / Chopped Chillies

COUNTRYSIDE GRANDMA'S POT

MENU

DESSERTS

Carved Fruit / Sugar Works Display
Tropical Fruit Platter
Chocolate Opera Slice
Tropical Fruit Mousses
Upside Down Pineapple Pudding
Chocolate Gateaux / Coconut Gateaux
Fruit & Berry Tartlets / Chocolate Tarts
Christmas Yule log

Kenyan Tea/Brewed Coffee Station

SURVIVORS RECHARGE

Aromatic Oxtail Soup & Bread rolls
Spicy Beef Sausages / Spicy Mbuji Choma
Roast Potato Wedges / Mini Vegetable Samosas

KSH 5,000

MENU

ULTIMATE CELEBRATION FOOD COURT MENU 1

TASTY BITES

Bread Sticks Kachos with Guacamole and Salsa
Live Mahindi Choma /Spicy Fried Plantain
Crispy Potato Wedges, BBQ sauce
Mini Meat Samosas / Mini Chicken Samosas
Arrowroot and Sweet Potato Croquette

BUFFET

Kenyan Beef Hot Pot
Mixed Local Greens
Steamed Matoke Homabay Sauce Aside
Mushroom, Eggplant and Sweet Corn Makhani
Penne Zucchini Broccoli Pesto Pasta
Plain Pilau Rice / Vegetable Rice
Viazi karai (Fried Potatoes)
Irio / White Ugali
White / Brown Chapati

VALLEY GREENS

Kachumbari / Mombasa Slaw Salad
Mixed Fresh Garden Salad / Spicy Chickpea and Potato Salad with Fried Onions
Roasted Beetroot, Grapefruit & Mint Salad / Caprese Salad with Basil Oil

ACTIVE GRILLS

Grilled Lemon & Herb Chicken / Spicy Chicken Piri Piri
Grilled Leg of Lamb & Ribs
Grilled Topside / Rump of Beef

TAWA

Chicken Gizzard & Chicken Sausage Koroga
Grilled Special Queen Prawns Piripiri
Grilled Kingfish Fillet

MENU

DESSERT

Carved Fruit / Sugar Works Display
Tropical Fruit Platter
Chocolate Opera Slice
Tropical Fruit Mousses
Pineapple Pie / Chocolate Gateaux
Coconut Gateaux / Strawberry Tartlets
Chocolate Fountain / Christmas Yule log
Sticky Gingerbread Pudding / Halua

SURVIVORS RECHARGE

Aromatic Goat Broth
Spicy Beef Sausages
Vegetable Sausages
Spicy Mbuzi Choma
Oven Baked Chicken Wings
Roast potatoes & Bread rolls

KSH 5,500

MENU

MENU 2

BITINGS

Cheese Sticks Kachos and Nuts with Guacamole and Tomato Salsa
Mini Hawaiian Pizza
Spicy Chicken Sausages
Mini Feta & Dhania Samosas
Crispy Fish Fingers with Tartare
Mini Mushroom & Spinach Quiche
Spicy Beef Sliders with Caramelised Onions

COASTAL BREEZE

Viazi Karai / Plain Pilau / Saffron Rice
Mbaazi wa Nazi / Chicken Biryani
White / Brown Chapati / Dal Masala

WOK

Pork Stir Fry with Vegetables
Oriental Prawns Calamari & Octopus

GREEN VALLEYS

Tigoni Fresh Garden Salad with Radishes
Kachumbari Salad / Tabouleh Salad
Pickled Carrots & Beetroot Salad
Green Bean Yellow Cherry Tomato and Butterbean Salad

MENU

CHOMA OUR HERITAGE

Whole Ox
BBQ Beef Short Ribs / Grilled Chicken Yakitori
Grilled Chicken Piri-piri / Whistling Pork Ribs
Grilled Lamb & Ribs / Grilled Crocodile / Grilled Special Queen Prawns
Fresh Naan

SAUCES & CONDIMENTS

Red Wine Jus / Garlic Sauce / Chilli Sauce
Garlic / Lemon Butter Sauce / Minted Jus

COUNTRYSIDE GRANDMAS POT

Moroccan Lamb Tagine with Carrots & Dates
Broccoli Okra Aubergine and Courgette Hot Pot
Sweet Chilli Vegetables with Capsicum
Beetroot Sweet Potato Curry
Saute Spinach & Sukuma
White and Brown Ugali
Herb Potatoes Roast
Steamed Plantain
Biryani Rice

DESSERTS

Carved Fruit / Sugar Works Display
Tropical Fruit platter
Chocolate Opera Slice/ Tropical Fruit Tartlets
Mini Sherry Trifles/ Chocolate Gateaux / Coconut Gateaux
Chocolate Tarts / Christmas Yule log
Sticky Gingerbread Pudding
Profiterole Towers

SURVIVOR RECHARGE

Aromatic Goat Broth with Bread Rolls
Steamed Sweet Potatoes
Spicy Mbuji Choma
Spicy Tripe Koroga

KSH 6,000