



WEDDING CELEBRATION MENUS

WEDDING MENU OPTION 1

Coral Garden Vows

SOUP

Cream of carrot and ginger soup

ORGANIC SALADS

Green leaf salad with navel oranges and berries

Fresh garden salad

Tomato cucumber salad

(Array of condiments and dressings)

HOT BUFFET

Fried coconut and pea rice

Lyonnaise potatoes

Corn, mushroom and peas casserole

Fresh chapati

Whole roasted sea bream with lime and olive oil

Roasted chicken Kenyan style with fried onions and coriander

Marinated minute steaks

DESSERTS

White chocolate gâteaux, fruit skewer with a scoop of vanilla ice cream

Ksh. 4,700 per person • inclusive of taxes



WEDDING CELEBRATION MENUS

WEDDING MENU OPTION 2

Baharini Breeze

SOUP

Cream of butternut soup

SALADS

Kachumbari salad

Thai green mango and pawpaw salad

Mixed garden salad with pickled beets and roasted sunflower seeds
(*Array of condiments and dressings*)

HOT BUFFET

Yakimeshi rice

Pomme de-terre fondant

Pan-fried fillet of red snapper meunière

Stir-fried vegetable noodles

ACTIVE

Seafood casserole

CHAR-STATION

Slow roasted leg of lamb

21-day prime aged rump steak of beef

Chicken yakitori

BBQ sausage

DESSERTS

Ginger pudding with vanilla ice cream, and tropical fruit cuts

Ksh. 5,000 per person • inclusive of taxes



WEDDING CELEBRATION MENUS

WEDDING MENU OPTION 3

Swahili Serenade

(Swahili)

CANAPÉS

Mini meat samosas

Viazi karai

SOUP

Cream of butternut soup enhanced with ginger, flavoured with coconut and tamarind

SALADS

Kachumbari salad, cucumber raita salad, coleslaw Mombasa salad

Shimba Hills salad

Mango, avocado and coconut salad

(Array of condiments and dressings)

BUFFET

Coconut rice / vegetable pilau

Chapati

Vegetable Swahili

Lamb biryani

ACTIVE

Potato bhajia

Wasini-style fried fillet of Indian Ocean changu fish

Grilled kuku wa kupaka (chicken tikka)

Zanzibari marinated steaks

Grilled prawns (kamba wa kupaka)

Calamari and octopus skewer (ngisi na pweza wa kuchomwa)

DESSERTS

Tropical fresh fruit slices, kashata, simsim balls

Kaimati, white chocolate gâteaux, warm date pudding, croque-en-bouche

Kahawa chungu

Ksh. 5,300 per person • inclusive of taxes



WEDDING CELEBRATION MENUS

WEDDING MENU OPTION 4

Tamarind Blossom

SOUP

Light cream of St. Germain

SALADS

Green leaf salad with navel oranges and wild berries
Roasted beets, sweet corn and mango salad
Grilled halloumi and vegetable antipasti salad
Tomato chive salad

STEAMING CHAFING DISHES

Fragrant coconut rice
Fried pommes O'Brien
Creamed spinach
Stir-fried vegetable noodles
Tamarind beef casserole with mushrooms and garlic
Fresh chapati
Pan-fried fillet of sea fish with brown butter sauce

ACTIVE COOKING

Roasted honey-glazed chicken with ginger, garlic and paprika
Garlic beach prawns with cherry tomatoes and fresh basil

DESSERT

White chocolate cheesecake, black forest mousse cake, mixed fruit crumble, berry romanoff and tropical fresh fruits

Ksh. 5,600 per person • inclusive of taxes



WEDDING CELEBRATION MENUS

WEDDING MENU OPTION 5

Diamond Shores Celebration

CANAPÉS

Smoked salmon roulade
Assorted sushi
Coconut crusted prawns du chef
Feta and coriander samosa

SALADS

Cucumber raita salad
Heart of palm and mango salad
Hawaiian slaw salad
Waldorf salad

STEAMING CHAFFERS

Fried tomato and parsley rice
Columbine potatoes
Tossed market vegetables
Corn, beigan, and peas curry
Wholemeal chapatti
Roast whole line-caught sea bream with lime and olive oil, café-de-Paris butter
Char-grilled mini beef steaks, grainy mustard sauce
Pan-fried marinated chicken, tossed with onions, tomatoes and coriander
Bone marrow glaze
Grilled prawns with smoked parsley butter
Chili crab

DESSERTS

Chocolate tart, black forest truffle, napoleon slices
Berry mousse, banana crumble, butterscotch brûlée and tropical fruits

Ksh. 6,100 per person • inclusive of taxes