

M E N U



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 Tagine (Morocco)
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 Beetroot, 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)

KSHS. **4,500** PER PERSON

INCLUSIVE OF TAXES

M E N U



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

DESSERTS

Fruit Fountain
Fruit Platter
Assorted Gateaux
Fruit Mousse
Chocolate Opera Slice
Kaimati

KSHS. **4,500** PER PERSON

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

KSHS. **4,500** PER PERSON

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

KSHS. **5,500** PER PERSON

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 array of vegetables prepared differently, served on a platter with two choices of starch and salads from the Lazy Suzie

KSHS. **5,000** PER PERSON

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 array of vegetables prepared differently, served on a platter with two choices of starch and salads from the Lazy Suzie

KSHS. **7,000** PER PERSON

INCLUSIVE OF TAXES

INTERNATIONAL DELUXE MENU WITH LATE-NIGHT SNACKS

WELCOME BITES:

Kachos, Nuts, Cheese Straws
Vegetable Tempura, Sweet Chilli Dip
Seared Tuna, Wasabi Mayo, Fruit Salsa
Chicken Lollipops
Crispy Fried Prawns, Tartar Sauce

SALAD BAR

Spring Vegetable Salad
Kachumbari
Classic Greek Salad
Chicken Nicoise Salad
New Potatoes, Quail Egg, Cherry Tomato 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 Chapati
Moroccan Couscous

FROM THE TAWA

Garlic Beach Prawns
Grilled Salmon Steaks

FROM THE TANDOORI

Plain Naan
Methi, Garlic and Chili Naan

CONTINUATION OF INTERNATIONAL
DELUXE MENU 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 Brûlée
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

KSHS. 10,500 PER PERSON

INCLUSIVE OF TAXES



INTERNATIONAL DELUXE MENU

WELCOME BITINGS

Kachos, Nuts, Cheese Straws
Seared Peppered Tuna Wasabi Mayo
Crab Cocktail with Flying Fish Caviar
Prawns Vol Au Vent
Feta and Dhania Samosas, Passion Chili Dip

B U F F E T

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

KSHS.

10,500 PER PERSON

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,
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

KSHS. **4,500** PER PERSON
INCLUSIVE OF TAXES

MENU 2

Timbale of Smoked Salmon and Tropical Fruit
(Layers of Smoked Salmon, Mango, Melon, and
Oven-Dried Tomatoes, Served with Gravadlax 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)



Coconut and Passion Gateau
(Served with Caramel Sauce and Passion Coulis)



Coffee/Tea

KSHS. **5,500** PER PERSON

INCLUSIVE OF TAXES

MENU 3

Exotic Seafood Salad
(Prawns, Crab Meat, Calamari, and Lobster Tail
Dressed with a Hot and Sweet Thai Dressing)

OR

Vegeterian Option



Grilled or Baked Salmon Champagne
(Cooked to Perfection and Served with Spinach,
Saffron, Potatoes, and Champagne Cream Sauce)

OR

Vegeterian Option



Black Forest Slice
(Layers of Chocolate Cake, Strawberries, and Whipped
Cream Served with Chocolate Sauce)

KSHS. **6,000** PER PERSON

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. Mardi Gras, European, Indian Ocean, Latino, Magreb, Breakfast, Brunch, High Teas, Etc.

