

BUFFET

(MIN. 20 PAX)

Menu @ Ksh 4,500/- pax

Kachumbari (v)

House Salad with Balsamic Dressing (v)

Swahili Pumpkin Soup | Assorted Bread and Butter

Slow Braised Beef Stew in Potato Gravy

Sticky Glazed BBQ Chicken

Pan Seared Tilapia Fillet with Lemon-Herb Butter

Creamed Spinach (v)

Herb Buttered Vegetables (v)

Tamarind Potatoes (v)

Vegetable Fried Rice (v)

Chocolate-Walnut Brownie

Apple-Cinnamon Crumble with Vanilla Sauce

Fresh Fruit Salad



BUFFET

(MIN. 20 PAX)

Menu @ Ksh 4,500/- pax

House Salad with Balsamic Dressing (v)

Carrot-Ginger Soup | Assorted Bread and Butter (v)

Highland Lamb Stew with Root Vegetables

Cumin-Mango Chicken with Mint Raita

Red Snapper Fillet with Tomato-Coconut Sauce

Stir Fried Garden Vegetables (v)

Ratatouille (v)

Sweet Potato Mash (v)

Herb Salt Roasted Potatoes (v)

Mushroom Rice (v)

Chocolate Fudge Cake

Lemon Cheesecake

Fresh Fruit Salad



BUFFET

(MIN. 20 PAX)

Menu @ Ksh 5,500/- pax

Watermelon Kachumbari (v)

Greek Salad (v)

French Style Potato Salad (v)

House Salad with Balsamic Dressing (v)

Tomato-Basil Cream Soup | Assorted Bread and Butter (v)

Slow Cooked Lamb Leg with Rosemary Jus

Madras Style Curry Glazed Chicken Ragout

Josper Grilled Rock Cod with Vegetables Stir-Fry

Swahili Style Lentil Stew with Mini Onion Bhaji (v)

Grilled Vegetables (v)

Creamy Spinach (v)

Pan Seared Baby Potatoes (v)

Pumpkin Chapati (v)

Coconut Rice (v)

High Ratio Chocolate Cake

Passionfruit Mousse Cake

Iced Red Velvet Cake

Fresh Fruit Salad

BREAKFAST

(MIN. 20 PAX)

Menu @ Ksh 3,500/- pax

Croissants | Chocolate Croissants | Apple Danish
Fruit Muffin | White and Brown Bread

Butter | Jam | Honey

Cornflakes | Homemade Granola

Full Fat Milk | Skimmed Milk

Plain Yoghurt | Fruit Yoghurt

Watermelon | Pineapples | Sliced Oranges | Fruit Compote

House Salad | Balsamic Dressing
Thousand Island Dressing

Lightly Scrambled Eggs | Roasted Chicken Sausages
Streaky Bacon | Baked Beans

Pan Seared Vegetable | Creamy Spinach
Breakfast Potatoes | Pumpkin Chapati

Orange Juice | Cocktail Juice

Freshly Brewed Coffee | Tea Selection | Hot Chocolate

(MIN. 20 PAX)

Menu @ Ksh 4,000/- pax

Croissants | Chocolate Croissants | Apple Danish
Fruit Muffin | Cake Loaf

White and Brown Bread | Butter | Jam | Honey

Cornflakes | Homemade Granola | Weet-Bix | Bircher
Müsli | Full Fat Milk | Skimmed Milk

Plain Yoghurt | Fruit Yoghurt

Watermelon | Pineapples | Passionfruit | Sliced Oranges

Fruit Compote | Apple-Cinnamon Compote

House Salad | Balsamic Dressing | Thousand Island Dressing

Egg Station with Condiments | Roasted Chicken Sausages
Streaky Bacon | Baked Beans

Pan Seared Vegetable | Sautéed Mushrooms
Breakfast Potatoes | Sweet Potatoes in Swahili Sauce

Orange Juice | Pineapple-Mint Juice | Infused Water

Freshly Brewed Coffee | Tea Selection | Hot Chocolate

HIGH TEA

(MIN. 20 PAX)

Menu @ Ksh 3,000/- pax

Chicken Tortilla Wrap | Tomato Salsa
Guaçamole | Sour Cream

Vegetable Curry Quiche with Cilantro Dip (v)

Shrimp Tartlets with Mushrooms and Pineapple
Cocktail Sauce

Red Velvet Cake (v)

Mango Cheesecake (v)

Mini Scones | Jam | Whipped Cream (v)

Orange Juice | Coffee | Tea | Hot Chocolate

(MIN. 20 PAX)

Menu @ Ksh 3,500/- pax

Grilled Vegetable Tartar & Feta Roll (v)

Hummus Tartlets with Beetroot Chutney
and Microgreens (v)

Chicken Tikka Pastry with Mango Salsa

Chocolate Fudge Cake (v)

Passionfruit Mousse Cake (v)

Mini Scones | Jam | Whipped Cream (v)

Orange Juice | Coffee | Tea | Hot Chocolate

(MIN. 20 PAX)

Menu @ Ksh 4,000/- pax

Smoked Salmon and Cream Cheese Sandwich

Truffle Scented Mushroom-Asparagus Quiche
Saffron Foam

Chicken Caesar's Salad Roll

Chocolate Truffle Cake (v)

Gin, Cucumber & Lemon Cake (v)

Mini Scones | Jam | Whipped Cream (v)

Orange Juice | Coffee | Tea | Hot Chocolate

COCKTAIL

(MIN. 20 PAX)

@ 3,500/- pax (10 pcs per person)

Hand Cut Crisps with Rosemary Salt | Spiced Nuts (v)

Swahili Chicken Wrap | Spiced Avocado Tartlets (v)

Signature Glazed Chicken Wings
Mini Boerewors in Mustard Sauce
and Caramelized Onions

Vegetable Samosas with Tamarind Chutney (v)
Mango Cheesecake (v)

(MIN. 20 PAX)

@ 4,000/- pax (10 pcs per person)

Hand Cut Crisps with Rosemary Salt | Spiced Nuts (v)

Mushroom Quiche with Chili Mayo
Paneer Kathi Wraps with Cilantro (v)

Signature Glazed Chicken Wings
Red Onion Jam Sausage Rolls

Tempura Fish Sliders with Seaweed Mayo
Spinach-Feta Parcels with Tomato Confit (v)

Sweet Potato Croquettes with Aioli Dipping Sauce
Tempura Fish Sliders with Seaweed Mayo

Lemon Meringue Tartlets (v)

(MIN. 20 PAX)

@ 4,500/- pax (10 pcs per person)

Handcut Crisps with Rosemary Salt | Spiced Nuts (v)

Shrimp Cocktail Tartlets | Roasted Pumpkin & Feta
Quiche with Herb Mayo (v)

Signature Glazed Chicken Wings | Mutton Samosas with
Tamarind Chutney

Vegetable Spring Rolls with Sweet Chili Sauce (v)
Jalapeño Poppers with Cream Cheese Dip (v)

Saucy Asian Meatballs with Sesame and Spring Onions
Lamb Seekh Kebabs with Mint Yoghurt

Josper Beef Sliders with Sautéed Mushroom
and Red Onion Jam | Chocolate-Walnut Brownie