

# **Gala Dinners**

- Above Dinner Buffets are applicable for a Minimum 100 Persons

**Kenyan Nyama Choma**

**BBQ Party**

**Oriental Buffet**

**Indian Buffet**

**Asian Buffet &**

**Around the World**

## **Kenyan Dinner Nyama Choma**

**3300/=**

### **Starters & Salads**

Fattouche, Hommous, Tabouleh  
Greek Feta Cheese Salad, with cucumbers, tomato and red Onions  
Grated Carrot with Raisins, Raita, Katchumbari  
Smoked Sailfish & Avocado  
Mushroom Greek Style,  
Queen Prawns Vinaigrette

### **Soup Station**

Muteta Broth  
Creamed Pumpkin Soup with toasted sunflower Seeds

### **Chef's Carvery**

Whole Roasted Goat  
Whole roasted Turkey  
Rotisserie Chicken  
Roasted Prime Rib of Beef  
Whole Baked Red Snapper

### **Hot Entrées**

Goat Birjani  
Fish in coconut milk curry (mchuzi wa samaki)  
Sukuma wiki: Kenyan-style sauteed greens  
Ndengu Rice  
Fried Matoke (Local Bananas)  
Irio, Ugali, Mbaazi, Managu,

### **Pastry Station**

Tropical Fruit Salad With Ginger  
Basbousa, Carrot Halwa, Pumpkin Pie  
Cassava In Coconut Sauce,  
Mini Mandazi & Kaimati In Syrup  
Banana In Caramel Sauce  
Scare Pan banana cake  
Banana, Arrowroot and Coconut Fritters

### **Conditions:**

- Above Kenyan Nyama Choma is applicable for a Minimum 100 Persons

### **Notes:**

- The above menu prices are inclusive of 28% statutory taxes
  - The rates are on a person basis

## **BBQ Dinner Buffet Menu**

**3450/=**

### **Cold Starters & Oriental Salads**

Hommus, moutabal, tabouleh

Cole Slaw salad, Rocca Salad

Greek Feta cheese Salad, Roasted Red Pumpkin drizzled with Pesto, Classic Caesar salad

Thai style rice noodles salad with baby shrimps, sesame seeds and fish sauce dressing

Variety of seasonal leaves

### **Sauces, Dressings & Condiments**

Italian Dressing, Thousand Island dressing, French dressing, Yoghurt Dressing

Ketchup, Balsamico Vinegar

### **B.B.Q. Station**

Kofta Kebabs, Lamb Kebabs, Shish Taouk (Skewered Chicken Breast)

Marinated Lamb Chops,

Skewered Shrimps and fish

Corn on the Cob

### **Accompaniments**

Roasted potato wedges with spices

Buttered farfalle pasta with purple basil, sautéed cherry tomatoes and toasted almonds

Fragrant saffron rice with raisins, toasted almonds and oriental spices

Panache of green vegetables with herbs

### **Sauces**

Green Pepper cream sauce, Lemon and Garlic Sauce,

B.B.Q. sauce, Chilled herbed butter rolls

### **Deserts**

Ice Cream Station (With flavorings and toppings)

Fruit Tarts, Cream Puffs, New York Cheese Cakes, Chocolate Sponge Cakes,

Seasonal Sliced fresh fruits, presented on large iced trays

Whole fresh fruits

### **Conditions:**

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### **Notes:**

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### **Oriental Buffet Menu**

**3,550/=**

#### **Assorted Cold Mezzeh & Starters**

Hommus, moutabal, tabouleh, fattoush  
Smoked and marinated salmon  
Stuffed vine leaves  
Stuffed capsicum, marinated eggplant  
Romaine lettuce, cucumber, radish, tomato  
Vegetable sticks, spring onions, white cabbage, rokka

#### **Dressings**

Thousand island, French dressing, vinaigrette

#### **Show Station**

Chicken Shawerma Station  
Arabic Bread & Garnishings

#### **Live BBQ Station**

Shish kebab (lamb)  
Lamb kofta  
Shish taouk (chicken kebab)

#### **Main Course**

Chicken Biryani  
Samak Harra  
Bamiya bel lahme (lamb okra stew)  
Sheikh el mahshi (stuffed baby eggplants)  
Kousa bel lahma (stuffed baby marrow in yoghurt)  
Vegetable Saloona

#### **Arabic Live Cooking Station**

Whole roasted lamb on oriental rice

#### **Desserts**

Um Ali, Muhalabia  
Crème caramel  
Chocolate mousse cake  
Fresh fruit tartlets  
Seasonal Fresh sliced fruits

#### **Conditions:**

- Above Oriental Buffet is applicable for a Minimum 100 Persons

#### **Notes:**

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  - The rates are on a person basis

## Indian Buffet Menu

4,000/=

**bhāndini**  
*The essence of India*

### Assorted Salads

Waldorf salad with apples, raisins, orange and nuts  
Avocado quarters with herb dressing  
Malai mushroom (V)  
Whole mushroom marinated with gram flour, spices and deep fried

### Achari Tikka

Cubes of boneless chicken marinated in yoghurt homemade achari masala & charcoal grilled  
(NV)

Hommos & Tabouleh

Fresh Rucola / Fresh Grated Carrots / Cucumbers / Red Radish / Green Onions / Tomato

### Live Station Caesar Salad

Fresh Iceberg / Rucola leaves / Garlic Croutons / Roasted Chicken and Marinated Baby  
Prawns, Grated Parmesan Cheese

### Live Station

Chilli Paneer, Garlic Mushroom  
Accompanied by appropriate condiments and Garnishing

### Tandoori Station

Chicken Tikka

### Main Courses

Mutton Kebabs / Chicken Makhani / Mutton Rogan Josh  
Malai Kofta / Palak Paneer  
Assorted Naans & Rotis, Jerra Rice  
Panfried Nile Perch fillet, lime and cherry tomato dressing  
Vegetable Lasagna & Moussaka

### Dessert

Display Of Exotic Fruits  
Tropical Fruit Salad With Ginger,  
Carrot Halwa, Ras Malai, Gulab Jamun  
Warm Chocolate Sponge Pudding, Vanilla Custard  
Vanilla Rice pudding / Flan Caramel  
Chocolate and Vanilla Sponge Cake  
Vanilla, chocolate and coffee coated mini éclairs

### Conditions:

- Above Indian Buffet is applicable for a Minimum 100 Persons

### Notes:

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  - The rates are on a person basis

## **Around The World Menu**

**4,150/=**

### **Salad Bar**

Vegetable crudités with blue cheese dip+  
Black olives and green olives  
Marinated seafood salad, cucumber with lemon and dill, Gazpacho salad  
Sliced tomatoes with onions and basil dressing, Cole, romaine lettuce and condiments

### **Dressings**

French, thousand island, Italian, olive oil and balsamic vinegar

### **Cold Mezzeh**

Hommus, Moutabal, Tabouleh, Fattoush, Babaganouge, Warakenab

### **International Cold Starters**

#### **Caesar Salad station** (attended by a chef)

with Focaccia Croutons, Shaved Parmesan, baby shrimps & diced chicken  
Asian Chicken Salad with Mango, green onions, & Snow Peas, Spicy Soya sauce  
Poached salmon medallions with saffron mayonnaise  
Smoked salmon with horseradish cream  
Smoked turkey and chicken breast with fruit chutney

### **Chef's Carvery**

Roasted Prime Rib of Veal, Pineapple & Maple Syrup glaze  
Whole baked Red Snapper, fresh pineapple Chattini

### **Main Course**

Roast Sirloin of Beef with artichokes, Cherry tomato, baby marrow and shallots  
Roast duck in a ginger and citrus sauce, Butter Chicken Masala  
Meltingly White Cabbage rolls with Cumin and orange  
Sweet potato gratin/ Dal Makhani, Asian style stir-fired egg noodles  
Glazed Carrots, Buttered extra fine green beans and large Paris Mushrooms  
Naan/Roti

### **Desserts**

Crème caramel, Cheesecake, Black Forest Cake  
Coconut lemon Pie, Apple Tart, Rasogolla, Gulabjamun  
Seasonal sliced fresh fruits, Assorted French pastries  
Dark & White Chocolate mousse, Um Ali

### **Conditions:**

- Above Around The World Menu is applicable for a Minimum 150 Persons

### **Notes:**

- The above menu prices are inclusive of 28% statutory taxes
  - The rates are on a person basis