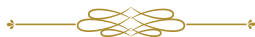


## **AZURE HIGH TEA**

### **Fresh Juices**

Assorted seasonal freshly pressed juices



### **Traditional Sandwiches**

Cucumber & horseradish

Cheese and tomato

Chicken sandwich

Honey smoked ham

Roast beef with Dijon mustard



### **Open Face Sandwiches**

Tuna fish with sweet corn

Curried chicken with pineapple

Smoked salmon with horseradish & capers

Mediterranean grilled vegetables



### **Hot Savouries**

Beef samosas, Vegetable spring Rolls

Chicken and leek pie,

Vegetable quiche,



### **Pastries**

Fruit tartlets, Fruit cake, Marble cake

Carrot cake, baked muffins, Scones

Danish pastries



Freshly brewed coffee, decaffeinated coffee, tea

Selected herbal infusion

**3500/= PP**

## **CONTINENTAL BREAKFAST**

Assorted seasonal freshly pressed juices

Sparkling and still mineral waters

Sliced seasonal fruits

Seasonal fruit compotes

Selection of cereals and yoghurts

Selection of cold cuts and cheeses

Freshly baked breads, rolls, and rye bread

Croissant, Danish pastries, plain and fruit muffins

Freshly brewed coffee, decaffeinated coffee and assorted teas

**3000/=**

## FULL AMERICAN BUFFET BREAKFAST

Assorted seasonal freshly pressed juices

Sparkling and still mineral waters



Sliced seasonal fruits

Seasonal fruit compotes

Selection of cereals and yoghurts

Selection of charcuterie and cheeses

Freshly baked breads, rolls, and rye bread

Croissants, Danish pastries, plain and fruit muffins



Scrambled eggs with smoked salmon

Grilled crisp bacon, grilled beef sausages

Braised vine ripened tomatoes

Beef minute steak, sautéed mushrooms

Grilled chicken Escalope's

Columbine, baked beans

Oat pancakes with maple syrup



Freshly brewed coffee, decaffeinated coffee and assorted teas

**3500/= PP**

## BRUNCH I

### Juices

Assorted seasonal freshly pressed juices

Selection of cereals



### Cold Cuts

Avocado wedges

Home smoked malindi sailfish with sweet mustard sauce

Turkey breast with cranberry dressing

Grilled Mediterranean vegetable



### Salads

Sliced tomato, sliced cucumber, assorted mixed lettuce salad,

Salad caprese, avocado and shrimp salad

Potato salad with gherkins and bacon bits

Pasta Salad with Pimentos, Basil and Cherry Tomatos



### Dressing & Condiments

Bell pepper vinaigrette, cocktail sauce, olive oil blue cheese dressing

Vinaigrette, balsamic vinegar, mayonnaise, tartar sauce, 1000 Iland,

Black olives, green olives, capers croutons, celery sticks

Cashew nuts, pistachio, peanuts, red peri-peri



### Hot Dishes

Poached eggs Benedict

Grilled vine ripened tomatoes

Pancakes with berry compote

Grilled bacon, baked beans, quiche Lorraine,

Crumbed fillet of red snapper

Chicken with peanut sauce, prawns peri peri

Vegetable fried rice



### Desserts & Pastries

Freshly baked breads rolls, croissants, Danish pastries, fruit muffins

Apple strudel, sliced seasonal fruits

White and dark chocolate mousse, glazed lemon tart

**4000/=**



## STANDING FORK BUFFET

### Starters

Plum tomatoes, assorted lettuce, cucumber  
Vegetables terrine, tomato mozzarella  
Cured smoked salmon with horseradish cream  
Duck and orange pate with red onion compote



### (Open Sandwiches)

Chicken with spicy mayonnaise  
Grill vegetable with pesto  
Smoked beef



### Dressing & Condiments

Vinaigrette, balsamic vinegar, mayonnaise, tartar sauce, 1000 Ilad,  
Black olives, green olives, capers croutons,



### Hot Main Courses

Chicken drumstick marinated in tikka sauce  
Coconut crumbed red snapper with a tartar sauce  
Cajun marinated beef skewers,  
Pwani prawn's peri-peri  
Chicken and mushroom pie  
Atlantic salmon mini quiche



### Dessert

Selection of seasonal fruits  
Fruit tartlets, assorted brulee, bake well tart  
Passion cheese cake tiramisu, rice & sultanas pudding  
Mango mousse in a glass



Freshly brewed coffee, decaffeinated coffee and assorted teas

**4500/=**

## **BBQ BUFFET MENU**

### **Soup**

Beef broth with peri-peri & coriander

Or

Butternut Squash

### **Salads**

Tomatoes, carrots & sultanas, assorted lettuce, cucumber

Avocado and seafood salad, Greek salad, beef & rocket salad

Waldorf salad, crispy bacon & potato salad, broccoli and almond salad

Butternut & coriander salad, kachumbari,

### **Dressings**

Bell pepper vinaigrette, cocktail sauce, olive oil blue cheese dressing

Vinaigrette, balsamic vinegar, mayonnaise, tartar sauce, 1000 Ilad,

Black olives, green olives, capers croutons, celery sticks

Cashew nuts, pistachio, peanuts, red peri-peri

### **Hot Chafing Dishes**

Chicken coconut curry

Deep fried whole tilapia

Beef pilau, Garlic Mashed potato

Chapatti, Jeera Rice

Mixed vegetable curry, Daal Makhani,

Creamed Spinach, seasonal vegetables

Baked Potatoes with sour cream

Boiled beef

### **From the barbecue corner**

Lamb satay

Chicken tandoor

Grilled Calamari

### **Desserts**

Four selections of seasonal fruit

Croque en bouche, lemon meringue pie

Apple crumble, raspberry cheese cake

Crème caramel, coffee torte

Strawberry mousse in a glass

Freshly brewed coffee, decaffeinated coffee and assorted teas

**4000/=**

Inclusive of taxes and levies

## FLAVOURS OF KENYA

### Soup

Puree of beet & spinach

Or

Chicken consommé with vegetable julienne

### Salads

Tomato, cucumber, onion, carrot, mixed lettuce, three bean salad

Kachumbari

Beetroot with apples



### Cold Platters

Vegetable antipasti, avocado tusks



### Dressing & Condiments

Bell pepper vinaigrette, cocktail sauce, olive oil blue cheese dressing

Vinaigrette, balsamic vinegar, mayonnaise, tartar sauce, 1000 Ilad,

Black olives, green olives, capers croutons, celery sticks

Cashew nuts, pistachio, peanuts, red peri-peri



### Hot Dishes

Coconut Chicken infused with lemongrass, Lamb Biryani

Traditional Kenyan beef stew, Braised tripe, Steamed ox tongue

Grilled tilapia fillet, stewed njahi

braised cabbage, mukimo, nduma, Sautee managu, steamed Matoke, Ugali

Steamed sweet potatoes, boiled maize, chapatti, Githeri



### Desserts

Apple cobbler, banana and coconut tart

Dark chocolate mousse, cinnamon & coconut brulee (cups)

Tangerine & lemon panna cotta

Tropical fruit slices, fresh fruit salad



Freshly brewed coffee & tea

**4500/=**

Inclusive of taxes and levies

## SEA FOOD FIESTA

### Soup

The fisherman's soup

### Salads

Minted tomato, cucumber spaghetti, spring onion

Carrot & raisins, assorted lettuce, beetroot

Citrus prawns, squid and noodle, chicken and pimentos

Salad niçoise avocado and lobster, octopus salad

### Cold Platters

Avocado tusks,

Oyster, sushi platter, vegetable antipasti

### Dressing & Condiments

Bell pepper vinaigrette, cocktail sauce, olive oil blue cheese dressing

Vinaigrette, balsamic vinegar, mayonnaise, tartar sauce, 1000 Ilad,

Black olives, green olives, capers croutons, celery sticks

Cashew nuts, pistachio, peanuts, red peri-peri

### Hot Dishes

Prawns' masala with a hint of coconut

Calamari cooked with glass noodle and capers

Seafood paella

Lemon marinated chicken

Masala baked tilapia fillet skin on

Local mussels in white wine

### Seafood ragout

Wild mushroom risotto, palak paneer

Steamed Basmati Rice, assorted vegetable,

Roast potato with pimentos, buttered Nan

### Active Station

Grilled lobster, grilled king prawns

Grilled n barracuda, chicken skewers

### Desserts

Fruit salad black forest cake pineapple cake Irish cake cheesecake

Cafe éclair fruit tart individual orange cream coconut rice cream caramel Chantilly

**5500/=**

Inclusive of taxes and levies



## INDIAN EXPERIENCE

### Soup

Cream of yellow dhaal  
With vegetables brunoise

### Salads

Assorted lettuce, cucumber in spicy yogurt, sun dried tomatoes, coleslaw  
Sweet corn & peas, beetroots, curried chickpea salad  
Cauliflower and pea's salad, pickled cabbage & cumin  
Avocado & raw mango, pasta with pimentos

### Dressing & Condiments

Bell pepper vinaigrette, cocktail sauce,  
Vinaigrette, balsamic vinegar, mayonnaise, 1000 Ilad,  
Cashew nuts, pistachio, peanuts, red peri-peri  
Papadums chutneys raita sauce,  
Tamarind, mint and coriander, tomato hot chutney

### Hot Chafing Dishes

**Pathrani machilli** (baked fish marinated with mint & Dania)  
**Bhuna ghost masala** – mutton cooked with spices  
**Jheenga masala** – prawns cooked in spices  
**Tandoor murg** - chicken marinated in yoghurt, ginger and garlic cooked in tandoor,  
**Palak aloo** - potatoes with spinach and fresh herbs  
**Dhingi chole** (mushroom & chick peas a vegetarian's delight)  
**Makhan dhal** – lentils cooked in spicy creamy tomato gravy  
**Jeera rice** – rice flavoured garnished with almonds and nuts  
**Palak paneer** (cottage cheese cooked in Indian spinach)

### Accompaniments

Parathas, Nan bread, papadums chutneys  
Mixed raita, boondi raita  
Tamarind, mint and coriander  
Tomato hot chutney

### Desserts

Assorted seasonal fruits, crème caramel  
Black forest cake, rasmalai, lemon cheesecake,  
Gajar halwa, gulab jambun, fruit salad  
Coconut barfi (coconut in jelly sugar)

Freshly brewed Kenyan coffee & tea

**4800/=**

Inclusive of taxes and levies



## VEGETARIAN MENU

### Soup

Cream of pumpkin soup



### Salads

Tomatoes, carrots & sultanas, assorted lettuce, cucumber

Sweet corn & celery, Mexican bean, ratatouille, penne pasta with mushroom

Grilled Mediterranean vegetables, potato with leeks



### Dressing & Condiments

Bell pepper vinaigrette, cocktail sauce, olive oil blue cheese dressing

Vinaigrette, balsamic vinegar, mayonnaise, tartar sauce, 1000 Ilad,

Black olives, green olives, capers croutons, celery sticks

Cashew nuts, pistachio, peanuts, red peri-peri



### Cold Platters

Avocado tusks, vegetable terrine

Spinach & mushroom quiche

Tomato mozzarella, grilled vegetables antipasti



### Hot Chafing Dishes

Fricassee of mushrooms

Spicy beans cooked in coconut milk, vegetable lasagne

Sweet potato mash, spaghetti napolitane,

Couscous with Mediterranean vegetables

Creamed spinach, vegetable pakora

Bhindi masala, chapatti,

Assorted seasonal vegetable steamed rice

Papadums, chutneys and condiments



### Desserts

Selection of seasonal fruits

Fruit tartlets, pumpkin pie, almond & coconut tart

Crème caramel black forest cake

Lemon cheesecake, fresh fruit salad

(Sauces)

Crème Chantilly, chocolate sauce, fruit coulis

Freshly brewed coffee, decaffeinated coffee and assorted

**3500/=**

Inclusive of taxes and levies

### **SWAHILI MENU**

#### **Supu{Soups}**

Seafood soup with coconut cream

Or

Butter nut squash

#### **Salads**

Kachumbari, calamari salad, spicy octopus

Coconut salad, avocado & strawberries, hummus, baba ganoush, fattoush

Baby spinach & grapes

#### **Platters**

Special queen prawns, smoked sailfish, vegetable antipasti

Avocado platter

#### **Mkeka Wa Mwanahija**

Mkate Mayai (Beef mince & eggs bread), Sambusa za Mboga (Vegetable samosa)

Viazi karai (Batter-fried potatoes), chapati

Muhongo wa kukaanga (fried cassava), bhajia ndengu

Samaki ya tewa (Tower fish)

#### **Uswahilini (From Swahili)**

Biryani ya Kuku (Thick chicken stew with trio colored rice)

Samaki Wa ukwaju (pan-seared fish fillets in tamarind sauce)

#### **Mchuzi wa Mbuzi (Mutton stew)**

Mbaazi za Nazi (Pigeon peas in coconut sauce), maharagwe ya nazi,

Ndizi book-boko, ugali, mkunde

Wali mweupe

Mahamri

#### **Nyama choma (Grill station)**

Mshikaki-Ng'ombe (grilled beef skewer)

Kuku choma (Roast Chicken)

Shillingi ya vipingo (lamb steak)

#### **Utamu Kutoka Jikoni**

Matobosha (cardamon & coconut wheat dumplings)

Halua (Almond cake) Vibibi (rice pancake), Tende, vitumbua (coconut rice fritters)

Kaimati (sugar crusted beignets) Mkate wa tamba (spaghetti pancake)

Mseto wa Matunda (fruit cuts)

Cassata

#### **Chai au Kahawa (Tea & Coffee)**

Chai ya Tangawizi (ginger tea), Kahawa Tamu (sweet coffee)

Kahawa Tungu (brewed coffee)

**4500/=PP**

### RECEPTION ENHANCERS

#### Whole Roasted Lamb or Goat

Marinated with rosemary, garlic, lemon, yoghurt and herbs  
Black peppercorn sauce and accompaniments of choice

**35,000/=**



#### Roast Sirloin of Beef

Horseradish sauce  
With Yorkshire pudding

**15,000/=**



#### Whole Baked Fish

With warm capers and lemon butter sauce with two accompaniments of choice

**15,000/=**



#### Roast Leg of Lamb

Infused with garlic and herbs  
Mint gravy with three accompaniments of choice

**8,000/=**



#### Whole Roast Turkey

With cranberry emulsion with two accompaniments of choice

**18,000/=**



#### Whole Roast Chicken

Served with its own jus with two accompaniments of choice

**4,000/=**



#### Kuku kienyeji whole

Wet fried or Dry fried with two accompaniments of choice

**4800/=**