

CAFÉ MAGHREB

Program

TUESDAY 24 DECEMBER

DINNER

1900 - 2100 hrs

A candlelit dinner laid out with a complimentary glass of eggnog on arrival.

Adult: Kshs. 6,000

Child*: Kshs. 4,000

WEDNESDAY 25 DECEMBER

LUNCH

1230 - 1700 hrs

Indulge in our lavish family lunch complemented with a glass of Amarula lassi or Christmas punch. A live band with deluxe party favours and plenty of entertainment for the kids at the Aksum gardens.

Adult : Kshs. 9,500

Child*: Kshs. 4,000

DINNER

1900 - 2100 hrs

A candlelit gala dinner laid out with a complimentary glass of Amarula Lassi or Christmas punch on arrival.

Adult : Kshs. 6,500

Child*: Kshs. 4,000

THURSDAY 26 DECEMBER

LUNCH

1200 - 1600 hrs

Family buffet brunch, complimentary glass of cranberry punch or Christmas cocktail on arrival with live band and deluxe party favors. Plenty of entertainment for kids at Aksum gardens.

Adult: Kshs. 6,500

Child*: Kshs. 4,000

TUESDAY 31 DECEMBER

DINNER

1900 - 0000 hrs

New Years Eve Grand Buffet. Usher in the New Year in style with us with party favours and our famed deluxe crackers.

Adult: Kshs. 10,000

Child*: Kshs. 4,000

2000 - 0400 hrs
the following day

Dance the night away and sing along to your favourite karaoke tunes.



Spectacular FIREWORKS display to usher in the New Year!

WEDNESDAY 01 JANUARY

LUNCH

1200 - 1700 hrs

New Years Day luncheon, complimentary glass of Amarula lassi or festive cocktail. A live band and entertainment for the kids at the Aksum gardens.

Adult: Kshs. 7,500

Child*: Kshs. 4,000

Child* - below 12 years

The page features a white background with various Christmas decorations scattered around the edges, including gold and silver ornaments, pine branches, and snowflake cutouts. The text is centered and uses a mix of bold, serif, and sans-serif fonts.

**CAFÉ
MAGHREB**

Festive Wine List

WHITE WINE

KWV Chenin Blanc, South Africa
Kshs. 3,800

Santa Cristina Chardonnay, Italy
Kshs. 7,800

Mulderbosch Sauvignon Blanc, South Africa
Kshs. 7,000

ROSE WINE

Norico Cavit Rose, Italy
Kshs. 4,800

RED WINE

Casillero Del Diablo Cabernet Sauvignon, Chile
Kshs. 5,200

Simonsig Cabernet Sauvignon Shiraz, South Africa
Kshs. 6,500

Tommasi Amaone, Italy
Kshs. 15,000

Rupert & Rothschild Classique, South Africa
Kshs. 12,500

CHAMPAGNE & SPARKLING WINE

Luneta Prosecco, Italy
Kshs. 7,200

Moët & Chandon, France
Kshs. 25,500

CAFÉ
MAGHREB

24

DECEMBER • TUESDAY

DINNER 1900 hrs -
2100 hrs

Adult Kshs. 6,000 Child* Kshs. 4,000

*A candlelit DINNER laid out with a
complimentary glass of eggnog on arrival.*

Tiger Prawns and Couscous Salad

*Complemented with citrus segments, micro greens
Marie rose sauce*

Butternut Squash Soup

With Parmesan and poached quail egg

Carrot and Potato Flan

Cooked in selected herbs, served with Parmesan froth

Braised Ribs of Longhorn Beef

*Complemented with oven roasted tenderloin, green asparagus
sweet potato and arrowroot mash, mushrooms sauce*

Or

Slow Roasted Nightingale Turkey

Served with own trimmings, sweet potato and arrowroot mash, cranberry sauce

Or

Balsamic and Rosemary Glazed Scottish Salmon

Nestling on tangerine ivory sauce, fried wild rice

DESSERT

*Traditional Christmas pudding with brandy butter,
rum sauce and puff mince pies*

Or

*Finely curved fresh fruit slices complemented
with a scoop of mango sorbet*

CHILD* - BELOW 12 YEARS

GET IN TOUCH WITH US: NAIROBI@SERENAHOTELS.COM | +254 732 12 4000 TO MAKE A RESERVATION

CAFÉ
MAGHREB

24

DECEMBER • TUESDAY

DINNER 1900 hrs -
2100 hrs

Adult Kshs. 6,000 Child* Kshs. 4,000

*A candlelit DINNER laid out with a
complimentary glass of eggnog on arrival.*



Beetroot Fondant with Tapioca Pearls

Complemented with selected micro greens

Butternut Squash Soup

With Parmesan and poach quail egg, spicy crunchy butternut slices

Carrot and Potato Flan

Cooked in selected herbs, served with Parmesan froth

Panko Crusted Charred Eggplant

Complemented with a duo of tapenades, set on tomato bohemia

Or

White and Red Cabbage Galette

Set on black lentils, with yoghurt and radish cream

Or

Romaine Lettuce and Egg Roulade

With miso and red pepper coulis, oriental couscous

DESSERT

*Traditional Christmas pudding with brandy butter,
rum sauce and puff mince pies*

Or

*Finely curved fresh fruit slices complemented
with a scoop of mango sorbet*

CHILD* - BELOW 12 YEARS

GET IN TOUCH WITH US: NAIROBI@SBRNAHOTELS.COM | +254 732 12 4000 TO MAKE A RESERVATION

CAFÉ
MAGHREB

25

DECEMBER • WEDNESDAY

LUNCH

12:30 hrs -
17:00 hrs

Adult Kshs. 9,500 Child* Kshs. 4,000

Indulge in our lavish FAMILY LUNCH complemented with a glass of Amarula lassi or Christmas punch. A live band with deluxe party favours and plenty of entertainment for the kids at the Aksum Gardens.

SOUP

Puree of asparagus with spear mint
Or

Tom kha ghai

SALADS

Assorted garden leaves, kachumbari, cucumber and mint, beetroot and apple salad, sardine and baby corn salad, teriyaki mushrooms with tofu and mizuna, chickpeas sun-dried tomatoes and fennel, calamari rings with mango salad, farfalle cherry and basil skewers, shrimp and snow pea stir fry, roasted sweet potatoes with pear & onion, quinoa salad, fried khaloumi cheese set on pineapple, freshly shucked oysters

COLD PLATTERS

Avocado wedges, vegetable antipasti, sushi platter, seafood pyramid, duck wraps, chicken liver terrine, vegetable strudel, chicken and vegetable taco, cucumber crab ribbon

PICKLES, CONDIMENTS AND DRESSINGS

Mango pickles, pickled eggplant, pickled garlic, pickled cauliflower, pickled mushrooms, 1000 island, balsamic vinaigrette, Italian dressing, cocktail, soy and sesame dip, raita, chopped onions, feta, olives, bread croutons, chillis, peanuts, capers, gherkins, mango chutney

FROM THE HOTPOTS

Beef biryani, chicken (makange), roast lamb cutlets, coconut seafood, braised beef ribs with peas, spicy fried octopus, roast Peking duck in drambuie sauce, grilled Mombasa changu, steamed salmon fillet with vegetable bouillabaisse, fried squid balls with sweet chilli sauce, sultans couscous, farfalle primavera, steamed cassava, mashed arrow root, brown ugali, makande ya nazi, roast mzuzu bananas, tamarind potato wedges, chapati, irio, sukuma wiki, pumpkin leaves, coconut rice, Chinese rice

ORIENTAL SECTION

Kashmir mutton rogan josh, fried prawns rice, Thai fried pork ribs, sweet and sour chicken, Korean beef stir fry, panchmel dhal, malai mushroom curry, vegetable jalfrezi, vegetable hakka noodles, steamed rice, buttered nan, crispy Mongolian tofu with sweet spicy sauce

MONGOLIAN STATION

Chicken flakes, beef flakes, calamari flakes, shrimps, salmon flakes and stir-fry vegetables
Pastas - fusilli, macaroni, spaghetti, farfalle

CONDIMENTS

Ginger, onions, garlic, chillis, coriander, lemon grass, sesame oil, olive oil, pumpkin seed oil, mustard oil

BBQ STATION

Chicken pudina, beef mignon, grilled fish, lamb skewers, calamari steaks, jumbo prawns, beef boerewors

CARVERY

Beef striploin- huntsman's sauce
Roast turkey breast on cranberry sauce
Roast suckling pig

Shawarma

Marinated beef striploin with Arabic flavors
hummus and crispy salad

ACTIVE TANDOOR

Tandoor chicken tikka, fish tikka, roti

DESSERTS STATION

Flourless Christmas yule log, rhubarb orange fool, mince pies, assorted macaroons, blueberry cheese cake, choux pastry swans, raspberry meringue gateaux, chocolate banana truffle delight

Hot dish: Christmas pudding with brandy butter and rum sauce

Sauces: caramel, cream chantilly, rum sauce, Melba sauce, orange sauce

CAFÉ
MAGHREB

25

DECEMBER • WEDNESDAY

DINNER 1900 hrs -
2100 hrs

Adult Kshs. 6,500 Child* Kshs. 4,000

A candlelit GALA DINNER laid out with a complimentary glass of Amarula lassi or Christmas punch on arrival.

SOUPS

Mulligatawny

Or

Cream of butternut soup with thyme

SIMPLE SALADS

*Tomato slices, iceberg lettuce and orange, farfalle a la pesto with broccoli
grated carrots*

COMPOUND SALADS

*Quinoa salad, Jamaican pineapple salad with cucumber onion and bell peppers,
ratatouille, Thai noodle salad, Waldorf salad*

COLD CUTS SELECTION

*Crisp vegetable wraps in rice paper, tomato mozzarella, roast turkey
grilled vegetables, avocado wedges*

SELECTION OF CONDIMENTS AND PICKLES

*Lemon wedges, chillis, pink onions, peanuts, sultanas, vegetable pickles, assorted olives, capers,
gherkins, tindora, cheese dices, desiccated coconut, cashew nuts, selection of dressings, sauces and exotic oils*

Seared Fillet of Tilapia

Served with mango and ginger sauce, vegetable fried rice

Or

Grilled Angus Beef Medallions

*Crusted with herbs, red wine reduction, fondant potatoes
medley of vegetables*

Or

Baked Chicken Kiev

*Stuffed with herb cheese, steamed rice timbale
trio of fresh vegetables*

Or

Garlic Mushrooms

*Bell peppers, cauliflower florets with Indian spices
steamed rice, cheese nan*

Or

Roast Pumpkin Risotto

Sweet garden peas, basil froth

DESSERTS

*Assorted festive pastries, lemon lavish, red berry panna cotta, mocha torte with vanilla heart,
strawberry and peach tart, yule log, mince pies, fresh fruit slices, fruit salad*

Hot Dish: Christmas pudding with brandy butter and rum sauce

Sauces: Pistachio anglaise, Melba, sour cream, passion, vanilla

Freshly brewed Kenyan highland coffee, tea or herbal infusions

CAFÉ
MAGHREB

26

DECEMBER • THURSDAY

LUNCH 1200 hrs -
1600 hrs

Adult Kshs. 6,500 Child* Kshs. 4,000

Family BUFFET, complimentary glass of cranberry punch or Christmas cocktail on arrival with background music and deluxe party favors. Plenty of entertainment for kids at Aksum gardens.

SOUP

French onion soup

SIMPLE SALADS

Tomato fillet, rockets, assorted lettuce, pasta pesto

COMPOUND SALAD

Ham, roast butternut, sweetcorn and honey salad, fennel and celery, apple with chia seeds and mayo, romaine lettuce, cherry tomatoes, onion rings and shaved Parmesan variety of dressings

COLD PLATTERS

Caprese salad, pink roast beef, Thai chicken wrap, crab salad, avocado wedges

CONDIMENTS

CROUTONS, chopped onions, grated Parmesan cheese, sultanas, peanuts, lemon wedges, desiccated coconut

PICKLES AND CHUTNEYS

Feta cheese, sun-dried tomatoes, mushrooms, tindora, bullet chillies, mango chutney, capers, eggplant, pickled garlic, slivered onions, mixed olives, gherkins

HOT DISHES

Kenyan beef stew, bread crumbed fish, methi chicken, dal palak, baingan bharta, brown roti, boiled goat, buttered nan, roast lamb leg with mint gravy, mutton seekh kebab, fusilli ala pesto, steamed rice, lemon parmesan potatoes, aloo matter, pilau, sukuma wiki, mchicha, broccoli, condiments, chutney, papadum

CARVERY

Roast turkey roll with cranberry sauce

SPECIAL

Boiled beef ribs

DESSERTS

*Nanasi choma, croque-en-bouche, chocolate zucchini slice, rosemary brûlée, lemon posset, blueberry pie
Hot dish: Christmas pudding with brandy butter and rum sauce
Sauces: chocolate, anglaise, whipped cream, mango, sugar syrup*

Kenyan cheese board with crackers and relishes

CHILD* - BELOW 12 YEARS

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CAFÉ
MAGHREB

31

DECEMBER • TUESDAY

DINNER 1900 hrs -
0000 hrs

Adult: Kshs. 10,000 Child*: Kshs. 4,000

New Year's Eve GRAND BUFFET. Usher in the new year in style with us with party favours, live band and our famed deluxe crackers. Spectacular FIREWORKS display to usher in the New Year!

SOUP

Tom Yum Talay

Or

Cream of broccoli flavored with mint

SIMPLE SALADS

Assorted lettuce, wild rocket, tomato slices, cucumber, beetroots, kachumbari

COMPOUND SALADS

Lebanese slaw, cauliflower and broccoli, arugula, avocado and chia seed, sweet corn and sweet pepper, niçoise salad, Jamaican mango salad, crab with spring vegetables and glass noodles

COLD CUTS SELECTION

Thai chicken and asparagus wraps, vegetable antipasti, sushi platter, chicken drumsticks with honey, avocado wedges

SELECTION OF CONDIMENTS AND PICKLES

Lemon wedges, chilis, pink onions, peanuts, sultanas, vegetable pickles, assorted olives, capers, gherkins, tindora, cheese dices, desiccated coconut, cashew nuts, selection of dressings, sauces and exotic oils

FROM THE CHAFFING DISHES

Braised lamb shin, spicy Korean gochujang chicken, baked kingfish fillets Swahili style, boiled beef ribs, roast glazed pork ribs teriyaki, Japanese fried rice, assorted steamed rice, buttered nan, mashed plantain and black beans, chapati, sauté potatoes, farfalle with pesto, tossed managu, roast pumpkin, mchicha in coconut sauce, pomodoro and bell peppers, condiments, papadum and chutney

THE ASIAN CORNER

Dal makhani, paneer butter masala, dahi wali bhindi masala, chicken banjara Fish malai tikka, chicken fried rice, tandoor laccha paratha, papadum and condiments

FROM THE GRILL

Chicken thighs, king prawns, beef boerewors, marinated red snapper

CARVERY

Roast turkey with cranberry sauce, beef fillet Wellington

SHAWARMA

Arabic marinated chicken

ACTIVE TANDOOR

Chicken malai, tandoor lamb chop

DESSERTS

Island flavours, honey and ginger tart, raspberry opera slice, champagne jelly, éclairs, death by chocolate, baked fromage cake, orange panna cotta, caramel log, chocolate caramel verrine fruit slices and salad

Hot dish: eve's pudding

Sauces: mocha, cream chantilly, mixed berry, lemon, chocolate

CAFÉ
MAGHREB

01

JANUARY • WEDNESDAY

LUNCH 1200 hrs -
1700 hrs

Adult: Kshs. 7,500 Child*: Kshs. 4,000

*New Years Day LUNCHEON with complimentary glass of Amarula lassie
or festive cocktail. A live band and entertainment for the kids*

SOUP

Spicy beef bone marrow

Or

Puree of butternut enhanced with ginger

SIMPLE SALADS

Assorted lettuce, tomato slices, grated carrots, yoghurt cucumber

COMPOUND SALADS

*Chicken with noodles, kachumbari, coleslaw, Maghreb salad,
papaya salad, sweetcorn and peas, celery, pasta with broccoli and mushrooms*

COLD CUTS SELECTION

*Calamari rings, avocado wedges, smoked beef with pickles,
antipasti vegetables, smoked salmon, feta cheese and apple mango, sardines with Mediterranean peppers*

SELECTION OF CONDIMENTS AND PICKLES

*Lemon wedges, chillis, pink onions, peanuts, sultanas, vegetable pickles, assorted olives, capers, gherkins, tindora,
cheese dices, desiccated coconut, cashew nuts, selection of dressings, sauces and exotic oils*

MAIN COURSES

*Mexican chicken, spicy chicken gizzards, chicken kienyeji stew, Mediterranean ground beef with Italian spinach,
Lebanese lamb stew, bread crumbed fish, calamari Thai style, traditional Swahili pilau, steamed rice,
vegetable fried rice, mukimo, chapati, fried matoke, kidney beans in coconut*

INDIAN CORNER

*Paneer jalfrezi, vegetable shahi korma, arbi ki sabzi, chicken masala dhar,
vegetable Hyderabadi, buttered nan, condiments*

FROM THE GRILL

Roast goat, beef ribs, baby lobster, boerewors, chicken sausages

CARVERY STATION

*Rolled roast turkey with all its trimmings and cranberry glaze
roast pork loin with grain mustard gravy*

SHAWARMA

Marinated beef Moroccan style

ACTIVE TANDOOR

Mutton pudina, sheikh kebab, kalmi chicken thighs and drumsticks

DESSERTS

*Chocolate raspberry log, mango delice, fillo fruit basket, craquelin choux, kiwi ricotta cheese tart,
praline bavaroise, apple breton, lemon lavish, cream caramel, pavlova, fruit slices and salad*

Hot dish; chocolate chip and banana pudding

Sauces; whipped cream, butterscotch, strawberry, chocolate, anglaise

Freshly brewed coffee, tea or herbal infusions