



NAIROBI SERENA
HOTEL

Unwrap the Magic of Christmas

at Nairobi Serena





NAIROBI SERENA
HOTEL

To our Esteemed Guests,

On behalf of the entire Nairobi Serena Hotel family, I extend our warmest welcome and heartfelt wishes for a festive season filled with joy and merriment. We deeply appreciate the unwavering support you have offered us throughout the year.

This year's theme, 'Unwrap the Magic of Christmas', encapsulates our desire to make Nairobi Serena Hotel your cherished home during this joyful period. We aim to provide you with an experience that redefines the meaning of warmth and hospitality.

In the spirit of gratitude, love, and celebration that characterizes this season, we are delighted to present you with our carefully crafted Festive Programme. It has been thoughtfully designed to ensure that your time with us is nothing short of exceptional.

With the utmost sincerity and gratitude, we invite you to embark on this festive journey with us, where every moment is an opportunity to create beautiful memories.

Wishing you all the happiness and contentment that the season brings.

Warm regards,

Anthony Chege
General Manager

2024 Christmas Program

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Program By Day

24

DECEMBER • TUESDAY

**BALLROOM
COURTYARD**

HIGH TEA
1730 - 1900 hrs
Kick off the festive season with traditional Christmas Carols and afternoon high tea.

Kshs. 3,000
Per Person

**CAFÉ
MAGHREB**

DINNER
1900 - 2100 hrs
A candlelit dinner laid out with a complimentary glass of eggnog on arrival.

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



DINNER
1930 - 2230 hrs
Christmas Eve dinner set menu with a complimentary glass of eggnog on arrival.

Adult	Child*
Kshs. 5,500	Kshs. 4,000

**THE
Mandhari
RESTAURANT**

DINNER
1930 - 2300 hrs
Yuletide dinner with deluxe crackers, resident pianist with complimentary green Christmas cocktail.

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

25

DECEMBER • WEDNESDAY

**CAFÉ
MAGHREB
POOL**

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

**CAFÉ
MAGHREB**

DINNER
1900 - 2100 hrs
A candlelit gala dinner laid out with a complimentary glass of Amarula lassi or Christmas punch on arrival

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



LUNCH
1230 - 1700 hrs
Enjoy a fantastic Christmas buffet lunch with a complimentary glass of Amarula Lassi or Christmas punch on arrival.

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

**THE
Mandhari
RESTAURANT**

DINNER
1930 - 2300 hrs
Celebrate Christmas sumptuous 8 course menu, welcome green Christmas cocktail, resident pianist and deluxe party favours.

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

Child* - below 12 years

26

DECEMBER • THURSDAY

CAFÉ
MAGHREB

LUNCH
1200 - 1600 hrs

Family buffet, 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

31

DECEMBER • TUESDAY



CAFÉ
MAGHREB



DINNER
1930 - 2300 hrs
New year's eve buffet dinner with deluxe crackers and entertainment with complimentary cranberry punch or welcome cocktail on arrival.

DINNER
1900 - 0000 hrs
New Years Eve Grand Buffet. Usher in the New Year in style with us with party favours, live band and our famed deluxe crackers

2000 - 0400 hrs
the following day
Dance the night away and sing along to your favourite karaoke tunes.

DINNER
1930 till 2025
Usher in the New Year by joining us for a memorable evening. Enjoy our exquisite cuisine combined with live band entertainment. The music after the countdown will be sure to have you dancing the night away.

Spectacular FIREWORKS display to usher in the New Year!

Adult
Kshs. 8,000

Child*
Kshs. 4,000

Adult
Kshs. 10,000

Child*
Kshs. 4,000

Adult
Kshs. 13,500

Child*
Kshs. 4,500

01

JANUARY • WEDNESDAY

CAFÉ
MAGHREB

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



NAIROBI SERENA
HOTEL

Christmas CAROLS & HIGH TEA

24th DECEMBER • TUESDAY

*Kick off the festive season with traditional
Christmas Carols and afternoon HIGH TEA.*

COLD BUFFET

Assorted Finger Sandwiches

*Tandoor chicken wraps, Chinese summer roll, smoked salmon sandwich
roast beef tarter with celery coriander and spring onion sandwich
tuna mayo sandwich*

Open Face Sandwiches

Antipasti, chicken oriental

*Glazed salmon skewers, feta cheese and melon with mint, pine apple and mint shots
guacamole tartlets, pickled olives, cheese straws*

SAVOURIES

*Beef mini pies, chicken mini pies, vegetable spring rolls, salmon quiche
chicken goujons, sausage rolls, meat samosas, panko crusted queen prawns*

PASTRIES

*Mince pies, assorted fruit tart, apple bretone, gluten free carrot cake
gluten free banana cake, tea scones, Christmas yule log, fruit salad
macaroons, Mississippi mud pie, muffins, gluten free brownie*

ADULT: KSHS. 3,000 / CHILD*: KSHS. 1,500
1730 HRS - 1900 HRS

GET IN TOUCH WITH US: NAIROBI@SERENAHOTELS.COM
+254 732 124000 TO MAKE A RESERVATION

Child* - below 12 years

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 favours. 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.

Spectacular FIREWORKS display to usher in the New Year!

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.



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

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

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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

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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 HOT POTS

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 muzu 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 chilies, 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 lassi 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, 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

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



Program

TUESDAY 24 DECEMBER

DINNER

1930 - 2230 hrs

Christmas Eve dinner set menu with a complimentary glass of eggnog on arrival

Adult: Kshs. 5,500

Child*: Kshs. 4,000

WEDNESDAY 25 DECEMBER

LUNCH

1230 - 1700 hrs

Enjoy a fantastic Christmas buffet lunch with a complimentary glass of Amarula lassi or Christmas punch on arrival and background music

Adult: Kshs. 7,500

Child*: Kshs. 4,000

TUESDAY 31 DECEMBER

DINNER

1930 - 2300 hrs

New year's eve buffet dinner with deluxe crackers and entertainment with complimentary eggnog or welcome cocktail on arrival. Spectacular FIREWORKS display to usher in the New Year!

Adult: Kshs. 8,000

Child*: Kshs. 4,000

Child* - below 12 years



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



24 DECEMBER • TUESDAY
DINNER 1930 hrs - 2200 hrs
Adult: Kshs. 5,500 Child*: Kshs. 4,000

Christmas Eve Dinner SET MENU with a complimentary glass of egnog on arrival

TO BEGIN

Asian Salad

*Mixed vegetable, herbs,
Japanese sauce*

IN BETWEEN

Tom Yum Gai

*Thai clear hot and sour chicken soup
with lemon grass, chili and mushroom*

MAIN

Goong Phad Med Mamuang

*Stir fried prawn, chili cashewnuts,
vegetable chili oil*

Or

Nuea Phad Pricao Wan

*Stir-fried beef tenderloin, pineapple, onions, cucumber
with sweet sour sauce*

Or

Phad Poi Sian

*Stir fried vegetable glass noodle,
chili and soy sauce*

DESSERT

Philadelphia Cheesecake

Served with assorted berries

**Freshly brewed Kenyan coffee,
highland tea or herbal tea**

CHILD* - BELOW 12 YEARS

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TO MAKE A RESERVATION



25

DECEMBER • WEDNESDAY

LUNCH

1230 hrs -
1700 hrs

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

*Enjoy a fantastic Christmas SET MENU
with a complimentary glass of eggnog on
arrival and background music*

SOUP

Tom kha gai

Aromatic chicken and Thai coconut soup was lemongrass and ngalangal

SIMPLE SALADS

Sliced cucumber, grated carrots, beetroots salad, apple and celery

COMPOUND SALAD

Laab chicken, kachumbari coleslaw, seafood salad, glass noodle salad, Korean mixed vegetable salad

HOT DISHES

Steamed rice, phad thai, wok fried vegetable, fried prawns with tamarind sauce, deep fried fish fillets with pineapple sauce, fried chicken with leave laognma sauce panchmel dal (mix dal) butternan

ACTIVE STATION

*Shrimps, chicken flakes, squid, beef flakes, rice noodles, vegetables
Mushrooms / broccoli, French beans, carrots, celery, spring onions chilli, ginger red onions,
black pepper, soy sauce, sesame oil maggi seasoning*

SAUCES

Oyster sauce, tonkatsu sauce, basil sauce, gochujang sa

ASIAN STATION CARVERY

Roasted pork ribs, roasted Thai chicken, pot stewed duck

DESSERTS

Nanasi choma, croque-en-bouche, chocolate zucchini slice, brulee rosemary, lemon posset, blueberry pie

***Hot dish;** Christmas pudding with brandy butter and rum sauce
Sauces; chocolate, anglaise, whipped cream, mango, sugar syrup*

CHILD* - BELOW 12 YEARS

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TO MAKE A RESERVATION



31

DECEMBER • TUESDAY

DINNER 1930 hrs - 2300 hrs

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

New year's eve DINNER with deluxe crackers and background music with complimentary eggnog or welcome cocktail on arrival. Spectacular FIREWORKS display to usher in the New Year!

SOUP

*Thai butternut soup
enhanced with star arise and coconut milk*

SIMPLE SALADS

Iceberg lettuce cucumber & mint yoghurt, grated carrots tomato wedges

COMPOUND SALADS

Kachumbari coleslaw, beef & apple salad, tuna fish & beans salad Chinese noodle with red cabbage salad

ACTIVE

Squid flakes, chicken flakes, lamb flakes, beef flakes

ACCOMPANIMENTS

Green beans, beans sprouts, broccoli, celery, spring onions, zucchini, button mushrooms, black fungi mushrooms, rice noodles, Chinese noodles, fussili pasta

CONDIMENTS

Chopped onions, corriander, chopped garlic, ginger, fresh herbs, black pepper

SAUCES

Gochuchang, teriyaki sauce, red curry, lemongrass sauce

HOT DISHES

Beef phad kra prow, chicken schezwan, grilled fish fillets in red curry classic sauce street fried rice, potato wedges in tamarind nan, steamed rice, penne pasta, bhindi masala, vegetable curry assorted market vegetables

CARVERY

*Whole roast chicken with Thai herbs,
whole sea fish Thai style*

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

CHILD* - BELOW 12 YEARS

GET IN TOUCH WITH US: NAIROBI@SERENAHOTELS.COM | +254 732 124000

TO MAKE A RESERVATION



THE
Mandhari
RESTAURANT

Program

TUESDAY 24 DECEMBER

DINNER

1930 - 2300 hrs

Yuletide dinner with deluxe crackers, resident pianist with complimentary green Christmas cocktail

Adult: Kshs. 7,500

Child*: Kshs. 4,500

WEDNESDAY 25 DECEMBER

DINNER

1930 - 2300 hrs

Celebrate Christmas sumptuous 8 course menu, welcome green Christmas cocktail, resident pianist and deluxe party favors.

Adult: Kshs. 7,500

Child*: Kshs. 4,500

TUESDAY 31 DECEMBER

DINNER

2000 - 0000 hrs

Usher in the New Year by joining us for a memorable evening. Enjoy our exquisite cuisine combined with live band entertainment. The music after the countdown and a spectacular FIREWORKS display will be sure to have you dancing the night away.

Adult: Kshs. 13,500

Child*: Kshs. 4,500

Child* - below 12 years



Festive Wine List

WHITE WINE

Nau Mai Sauvignon Blanc, New Zealand
Kshs. 8,400

Klein Zalze Vine Selection Chenin Blanc, South Africa
Kshs. 8,700

Planeta Cometa Fiano, Italy
Kshs. 11,100

Water Ford Estate Chardonnay, South Africa
Kshs. 15,000

ROSE WINE

Planeta Rose, Italy
Kshs. 6,200

RED WINE

1865 Merlot, Chile
Kshs. 9,000

Planeta Merlot, Italy
Kshs. 11,100

Parker Coonawarra Shiraz 2019, Australia
Kshs. 10,500

Botrosecco Carbernet Sauvignon / Franc, Italy
Kshs. 9,000

Château Magnol Haut-Médoc, France
Kshs. 15,700

CHAMPAGNE & SPARKLING WINE

Dom Perignon, France
Kshs. 95,000

Moët & Chandon, France
Kshs. 25,500

Graham Beck Brut, South Africa
Kshs. 9,500

THE *Mandhari* RESTAURANT **24** DECEMBER • TUESDAY **DINNER** 1930 hrs - 2300 hrs
Adult: Kshs. 8,500 Child*: Kshs. 4,500

Yuletide DINNER with deluxe crackers, resident pianist with complimentary green Christmas cocktail.

Curvier Octopus' Sous-Vide

Olive oil, finger lime and green tomato chutney

Puree of Jerusalem Artichoke

Fried coriander

Thigh of Nightingale Turkey

*Stuffed with sage and its own trimmings, potato roll
cranberry gravy*

Baked Atlantic Salmon

*Squid ink risotto, spinach, tapioca
lemon dill sauce*

Coconut Panna Cotta

With mango coulis

Traditional Christmas Pudding

With brandy butter and rum sauce

Freshly brewed coffee, tea or herbal infusions

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Yuletide DINNER with deluxe crackers, resident pianist with complimentary green Christmas cocktail.



Green Cabbage, Avocado, Carrot and Broccoli
With herbs and micro greens

Puree of Jerusalem Artichoke
Fried coriander

Sweet Potato Dumplings
Fried capers, fava beans

Sun-Kissed Stuffed Eggplant
With bohemian mixture

Coconut Panna Cotta
With mango coulis

Traditional Christmas Pudding
With brandy butter and rum sauce

Freshly brewed coffee, tea or herbal infusions

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TO MAKE A RESERVATION

*Celebrate Christmas sumptuous
8 COURSE MENU, welcome green Christmas cocktail,
resident pianist and deluxe party favors.*

Rock Lobster

*Truffle tomato coulis, charred avocado
celeriac puree*

Parsnip and Baby Beets Soup

Enhanced with tangerines

Chicken Boudin

Fennel and carrot coulis

Turkey Escallops

*Pan seared, bacon and chipolata, wild rice
cider gravy*

Belly of Snapper

*Rolled in seaweed, mousseline potatoes
mango butter sauce*

Purple Tea Sorbet with Jelly

Butternut Tiramisu

With macerated berries

Freshly brewed coffee, tea or herbal infusions

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TO MAKE A RESERVATION

*Celebrate Christmas sumptuous
8 COURSE MENU, welcome green Christmas cocktail,
resident pianist and deluxe party favors.*



Mushroom and Asparagus Tip Salad

Veggie emulsion

Parsnip and Baby Beets Soup

Enhanced with tangerines

Vegetable Cigar

Fennel and carrot coulis

Sweet Potato Roll

With green peas puree

Violet Artichoke

Black lentil, white onion veloute

Purple Tea Sorbet

With jelly

Butternut Tiramisu

With macerated berries

Freshly brewed coffee, tea or herbal infusions

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TO MAKE A RESERVATION

*Usher in the New Year by joining us for a memorable evening.
Enjoy our exquisite cuisine combined with live band entertainment.
The music after the countdown and a spectacular FIREWORKS
display will be sure to have you dancing the night away.*

Salmon Terrine

Savory crepe, horseradish yoghurt

Light Puree of Celeriac

Topped with sippets

Cigar of Lamu Crab

Sweet peas coulis

Tenderloin of Lamb

Mini shepherd pie, thyme jus

Fillet of River Trout

*Seared, red pepper bisque
organic quinoa*

Chenin Cream Caramel

Chocolate Lava Cake

With English custard sauce and vanilla bean ice cream

Or

Melon Salad

With a scoop of mint and ginger sorbet

Freshly brewed coffee, tea or herbal infusions

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Zucchini and Mozzarella Rolls
Chickpea salad

Light Puree of Celeriac
Topped with sippets

Lukewarm (Pressé) of Seasonal Vegetables
Mushroom coulis

Charred Onion Risotto
Truffle paste, crispy garlic, Parmesan tuille

Beetroot Tuille
*Roast butternut, turnips
peas coulis*

Chenin Cream Caramel

Chocolate Lava Cake
With English custard sauce and vanilla bean ice cream
Or

Melon Salad
With a scoop of mint and ginger sorbet

Freshly brewed coffee, tea or herbal infusions

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TO MAKE A RESERVATION



NAIROBI SERENA
HOTEL

FESTIVE SEASON OFFERS

ACCOMMODATION ON BB

Single or Double Room	19,500
SUITE SUPPLEMENT	
Premium Room	20,000
Superior Room	10,000
Corner Suite	15,000
Executive / Garden Suite	20,000
Business Suite	20,000
Extra bed	25% of room rate
Children in own room	75% of room rate
Children below 6 years sharing with adults	Free of charge

PACKAGE VALIDITY: 15 DEC 2024 - 15 JAN 2025
TO MAKE A RESERVATION:
NAIROBI@SERENAHOTELS.COM
+254 732 124000



NAIROBI SERENA
HOTEL

Heavenly Bliss

2024-2025 FESTIVE SEASON OFFERS

BLISSFUL BAY

This powerful skin resurfacing anti-aging treatment activates collagen production using our superficial micro stimulant peel that penetrates deep into the skin to help the skin peel away and regenerate itself. Bespoke! just what you need and a relaxing back massage.

Duration: 80 mins
Amount: ~~Ksh 14,500~~

10,000

HARMONY HEAVEN

Experience a ground-breaking skin rejuvenation anti-aging facial that targets skin exfoliation and extraction as it helps with moisture retention providing the ultimate skin reboot. Special for you with a relaxing back massage.

Duration: 80 mins
Amount: ~~Ksh 13,700~~

9,200

JAVA BLISS

Your journey to ultimate relaxation with a revitalizing coffee scrub and a relaxing massage, designed to exfoliate and invigorate your skin.

Duration: 90 mins
Amount: ~~Ksh 13,000~~

9,500



Maisha
AT
NAIROBI SERENA
HOTEL

GIFT VOUCHERS AVAILABLE AT MAISHA SPA RECEPTION
FOR BOOKING PLEASE CONTACT 0732 124477



NAIROBI SERENA
HOTEL

Festive Shop

FROM THE MAGHREB PATISSERIE

Christmas Cake	1500g	4,700/-
Gluten Free Chocolate Brownie	1000g	4,500/-
Apple Breton	1000g	3,500/-
Fruit Cake	1000g	3,500/-
Mince Pies	500g	2,500/-

FROM THE CARVERY

Roast Turkey with Stuffing	from 6.5 - 7 kg	18,000/-
Roast Loin of Pork	from 5 kg	16,000/-
Roast Loin of Prime Beef	from 6 kg	16,000/-
Honey Glazed Gammon Ham	from 7 kg	17,000/-

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NAIROBI SERENA
HOTEL

Christmas CAROLS & HIGH TEA

24th DECEMBER • TUESDAY

Kick off the Festive Season with traditional Christmas Carols and Afternoon High Tea. Themed cakes and pastries alongside finger sandwiches and freshly baked scones.

BALLROOM COURTYARD

1730 - 1900 HRS

ADULT: KSHS. 3,000

CHILD*: KSHS. 1,500



CHILD* - BELOW 12 YEARS

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