

New Year's • MENU •

Let it snow, let it snow, let it snow. Come celebrate the holiday season with evenings of festivities, food and Christmas magic. BOOK NOW: +255 774 440 010 / 11

76C



NEW YEAR EVE GRAND BUFFET POOL DECK - \$60 (TUESDAY, 31ST DEC. 2024)

Salad Station

Beetroot & apples, Trio of Lettuce, Cucumber, Tomato, Kachumbari, Prawns tempura with guacamole,capresse salad,broccoli walnuts & strawberries, Sweet Corn &beans, chick pea and grilled fish salad, scotch egg, honey glazed roast sweet potatoes & peaches

Cold Cuts

Grilled Vegetables, Smoked Salmon, Prawns Tartare bruschetta, fried khaloumi cheese, freshly shucked oysters, chicken drumsticks, okra fritters, shrimps avocado, kingfish balotine with seafood platter, sushi platter, tuna crudo, chicken wraps, onion cups filled with duck confit), cucumber crab ribbon

Dressings

Balsamic, Olive oil, Coconut, Tartare, Cocktail, Assorted Condiments

Píckles, Condíments 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



Swahili Station

Active Snacks

Veg. Samosas, Meat Samosas, Sesame Bread, Fish Cutlets, Potato Dumplings, urojo, Cassava chips

From the Clay Pots

Beef Osso Buco, Kuku Paka, Fried Pweza, roast Peking duck in Drambuie sauce, slow roasted leg of lamb in mint sauce, sweet & sour fish, roast goat meat, braised short ribs, nan, seafood thermidor, ugali, Seasonal vegetables, aloo ghobi, roast mzuzu banana, Coconut Rice, Spicy Potatoes, Tossed Mchicha, farfalle primavera, seafood risotto

Mongolian Station

Chicken Flakes, Beef Flakes, Calamari Flakes, Shrimps

Condíments

Ginger, Onions, Garlic, Chillis, Coriander, Lemon Grass, Sesame oil, Olive oil, Pumpkin Seed oil, Mustard oil

BBQ Station

Chicken Tandoor, Beef Tournedos, Grilled Fish, Lamb Chops, lobster tails, Calamari Steaks

Carvery

Beef Striploin- Huntsman's Sauce, Roast Turkey Breast on Cranberry Sauce, Baked whole ruby snapper



Desserts Station

X-mass Pudding, Fruit Salad, Cream Caramel, Tiramisu, Yule Log, Sherry Trifle, Mince Pies, pineapple strudel, chocolate fountain, White and Dark Chocolate Terrine, Lemon Cheese Cake, Queen of Sheba cake, Lime passion Tart, Apple Cobbler, Nutella crunch shooters, Peach Rose Jelly, Vanilla Crème Brule, Fruit Compote, Fresh Fruit Salad, and Tropical Fruit slices,Berry Verrine

Sauces

Vanilla, Passion, Chocolate, Butterscotch, Melba



DINNER MENU (WEDNESDAY, 1TH JAN. 2025) DEGUSTATION - \$35

Seafood Harvest with Chicken Liver

Complemented with Lobster Medallion Crab Claw, Prawns and Garlic Squid, Nestling on Pumpkin Puree and Spring Onion Butter,green tomato jam

Confit of Peking Duck

Gently wrapped in Filo Pastry, with Hibiscus Reduction

Vegetable an Píston

Gently cooked with Butter Beans, garnished with Parmesan Cheese

Gratinated freshly Shucked Oysters

With Caviar Hollandaise nestling on Cauliflower Cous cous with Madras Curry Carrot Sauce

Seasonal Roast Turkey and Winter Berry Cranberry Sauce and Gravy With own Trimmings, on a bed of Pumpkin Puree and Fondant

Sweet Potatoes



Slow Roasted Tían of Lamb Canon

Nestling on Dauphinoise Potatoes, with Button Onions, Mushrooms and Smoked Bacon

Supreme of Norwegian Salmon, White Wine and Parsley Cream

With roasted cherry tomatoes and baby spinach leaves on a bed of watercress risotto

Roast Vegetables Quínoa with Pepper Hummus

Toasted pine nuts and rocket leaves

Christmas Pudding and Spiced Cinnamon Custard Chocolate almond and pistachio torte with chocolate sauce

Lemon and Raspberry Posset, a Delícious Lemon Cream With fresh raspberries on a biscuit base



KID'S MENU

Mini Beef Burger - 25,000/-Served with French Fries

Fish Fingers - 25,000/-Served with French Fries

Sausages-25,000/-

Fried beef Sausages served with French Fries

Chicken in the Basket - 25,000/-

Deep fried chicken nuggets served with Chips

Spaghetti - 25,000/-

Tossed with Bolognaise Sauce

Desserts - 15,000/-

Chocolate Mousse, Or Cream Caramel, Or Home-Made ice Cream

