



SET MENU 1

2,750 ksh per person

Vegetable Soup

OR

Assorted Salads with a Herb Garden Dressing

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Please choose 1 of 4

Roast Leg of Lamb served with a Mint Gravy & Mashed Potatoes

OR

Herb Marinated Chicken Breast & Thighs with a Mushroom Sauce & Parmentier Potatoes

OR

Grilled Tilapia with a Dill & Caper Sauce & Lemon Rice

OR

Vegetarian Delight with a selection of Grilled Tofu, Tempura Vegetables, Asparagus Risotto & Puff Pastry stuffed with Creamed Leeks

All served with mixed vegetables

-

White Chocolate Gateau

Tea & Coffee



SET MENU 2

3,850 ksh per person

Green Naivasha Asparagus with a Vinaigrette Dressing

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Cream of Mushroom Soup

-

Pan Fried Tilapia Fillet with a Lime & Dill Dressing

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Please choose 1 of 2

Roast Magret of Duck with a Port Wine Gravy & Parisian Potatoes

or

Grilled Garlic Jumbo Prawns with Garlic Butter Sauce & Wild Rice

All served with mixed vegetables

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Tiramisu

Tea & Coffee



SET MENU 3

3,450 ksh per person

Light Vegetable Soup

-

Prawn Cocktail with Avocado

-

Lime Sorbet

-

Please choose 1 of 3

Roast Leg of Lamb with a Mint Gravy & Parmentier Potatoes

OR

Chicken Breast stuffed with Spinach & Mixed Herbs with a Mushroom Sauce & Lyonnaise Potatoes

OR

Pan-Fried Tilapia with a Dill & White Wine Sauce Served with Lemon Rice

All served with mixed vegetables

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Chocolate Mouse

OR

Fruit Plate with Vanilla Ice Cream

Tea & Coffee



SET MENU 4

3,200 ksh per person

Green Naivasha Asparagus with a Walnut Vinaigrette

Duck Ravioli with a Sage Sauce

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Duck Consommé with Port Wine

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Please choose 1 of 3

Pan-Fried Red Snapper with a Lemon Butter Sauce, Steamed Rice & Creamed Spinach

or

Roast Leg of Lamb with a White Wine Gravy, Mashed Potatoes & Glazed Baby Carrots

or

Chicken Breast rolled in a Herb & Spinach Stuffing with a Porcini Mushroom Sauce & Risi Bisi Rice

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Mango Ice Parfait

Tea & Coffee



SET MENU 5

3,300 ksh per person

Avocado, Smoked Salmon & Prawns

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Duck Consommé with Port Wine

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Champagne Sorbet

-

Please choose 1 of 4

Grilled Tilapia with a Dill & Caper Sauce & Boiled Potatoes

or

Chicken Breast rolled in a Herb & Spinach Stuffing with a Porcini Mushroom Sauce

or

Vegetable Noodles with Asparagus

or

Vegetarian Delight with a selection of Grilled Tofu, Tempura Vegetables, Asparagus Risotto & puff pastry stuffed with creamed leeks

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Passion Fruit Parfait

Tea & Coffee



SET MENU 6

3,800 ksh per person

Avocado & Orange Salad

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Duck Consommé with Port Wine

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Salmon Fillet with a Dill Hollandaise Sauce

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Champagne Sorbet

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Please choose 1 of 2

Pan-Fried Pork Noisettes with a Porcini Mushroom Sauce and Potatoes

OR

Roast Beef Tenderloin with Hunters Sauce & Lyonnaise Potatoes

All served with mixed vegetables

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Raspberry Mille-Feuille

Tea & Coffee