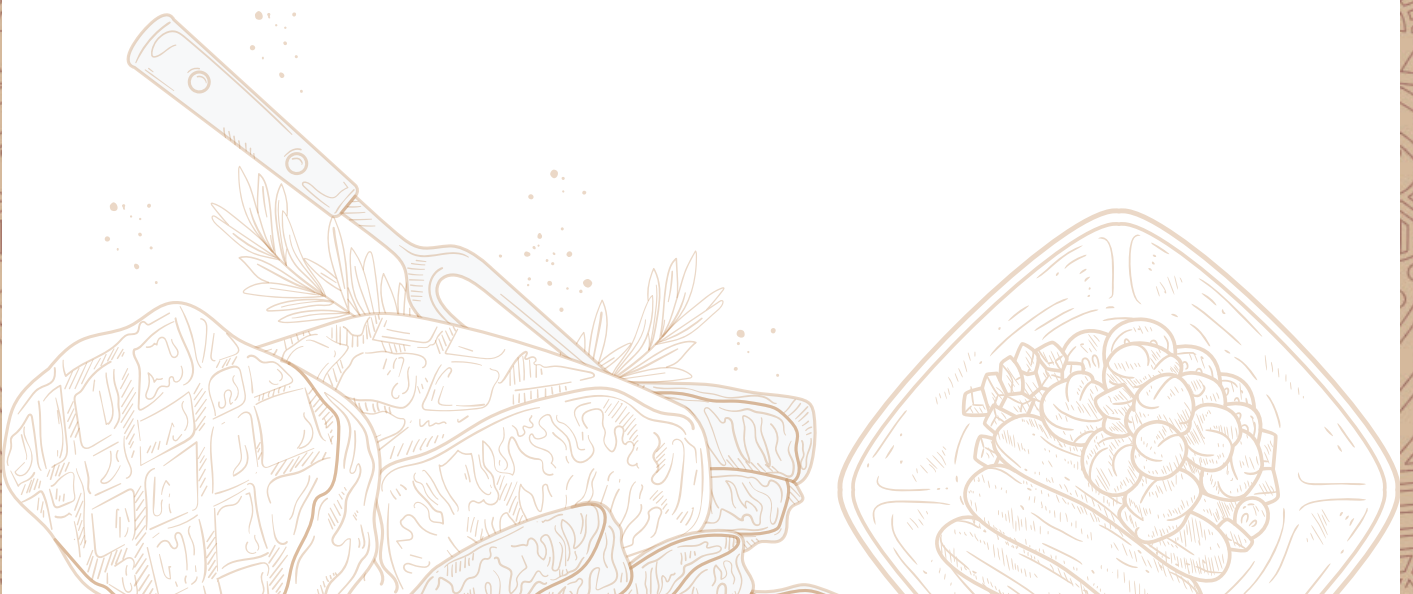




it's the little things

BBQ MENU



BARBEQUE MENU 1 – SIGNATURE GRILL EXPERIENCE

MARKET-FRESH SALAD BAR

A vibrant selection of handcrafted salads, seasonal greens, and gourmet condiments

SIGNATURE SALADS

Charred Potato & Herb Salad – baby potatoes, whole-grain mustard, chives, olive oil

Classic Kenyan Kachumbari – vine-ripened tomatoes, red onion, coriander & lime

Apple & Cabbage Slaw – crisp cabbage, green apple, light honey-mustard dressing

Roasted Beetroot & Citrus Salad – orange segments, rocket leaves, balsamic glaze

Waldorf Reimagined – apples, celery, walnuts, light yogurt dressing

Carrot & Raisin Sunshine Salad – citrus zest, honey vinaigrette

Mixed Garden Lettuce – baby leaves, cucumber ribbons, cherry tomatoes

Cucumber & Dill Cream Salad – chilled, refreshing yogurt infusion

SALAD ENHANCERS & CONDIMENTS

Pickled onion rings | Gherkins | Kalamata olives | Capers | Herbed croutons | Smoked bacon bits |
Toasted seeds

ARTISAN DRESSINGS

French vinaigrette | Italian herb dressing | Thousand Island | Lemon vinaigrette | Tartar sauce | Extra
virgin olive oil & balsamic

SOUP SELECTION

Served with freshly baked artisan bread rolls & whipped butter

Butternut Squash Soup – slow-roasted butternut, light cream finish

Clear Chicken Noodle Broth – gently simmered chicken stock, vegetables & fresh herbs

LIVE BARBEQUE & GRILL STATION

Expertly grilled, marinated, and flame-finished

Mini Beef Loin Steaks – charcoal-grilled, garlic & rosemary marinade

Herb-Marinated Lamb chops & cutlets – yogurt, cumin & mint, flame-roasted

Chicken Tikka Skewers – tandoori-spiced, oven-roasted then grilled

Slow-Grilled Pork Spare Ribs – honey-smoked, finished with BBQ glaze

Mediterranean Vegetable Kebabs – marinated peppers, courgette & mushroom

Herb & citrus grilled king fish

SIGNATURE SAUCES & RELISHES

House-made to complement every grill selection

Red Wine Jus, Classic Béarnaise Sauce, Smoked Hot Barbecue Sauce, Mint Yogurt Sauce,
Chimichuri

BARBEQUE MENU 1 – SIGNATURE GRILL EXPERIENCE

HOT ACCOMPANIMENTS

Comfort classics with global inspiration

Indonesian-Style Beef Rendang – slow-braised beef in a rich coconut milk & fragrant spices

Traditional Kenyan Ugali,

Sautéed Herb Potatoes – butter, garlic & parsley,

Vietnamese Fragrant Rice – jasmine rice, light aromatics,

Seasonal Mixed Vegetables – wok-tossed with olive oil

DESSERT SELECTION

A sweet ending to the BBQ experience

Fresh Tropical Fruit Platter

Mango Mousse Cups

Charlotte Royale

Classic Black Forest Gateau

Vanilla Eggless Cake

BEVERAGES

Freshly Brewed Kenyan Tea or Coffee



BARBEQUE MENU 2 – SIGNATURE GRILL EXPERIENCE

SIGNATURE SALADS

Charred Potato & Herb Salad – baby potatoes, whole-grain mustard, chives, olive oil

Classic Kenyan Kachumbari – vine-ripened tomatoes, red onion, coriander & lime

Apple & Cabbage Slaw – crisp cabbage, green apple, light honey-mustard dressing

Roasted Beetroot & Citrus Salad – orange segments, rocket leaves, balsamic glaze

Waldorf Reimagined – apples, celery, walnuts, light yogurt dressing

Carrot & Raisin Sunshine Salad – citrus zest, honey vinaigrette

Mixed Garden Lettuce – baby leaves, cucumber ribbons, cherry tomatoes

Cucumber & Dill Cream Salad – chilled, refreshing yogurt infusion

SALAD ENHANCERS & CONDIMENTS

Pickled onion rings | Gherkins | Kalamata olives | Capers
Herbed croutons | Smoked bacon bits |
Toasted seeds

ARTISAN DRESSINGS

French vinaigrette | Italian herb dressing | Thousand Island
Lemon vinaigrette | Tartar sauce | Extra
virgin olive oil & balsamic

SOUP STATION

Served with freshly baked artisan bread rolls & whipped butter:

Velvety Cream of Sweet Corn Soup

Tom Khagai – Delicately spiced coconut broth with slices of succulent chicken

LIVE BARBECUE SELECTION

Flame-grilled to perfection and finished with signature marinades:

Char-Grilled Mini Beef Rump Steaks – tender cuts with smoky BBQ glaze

Smoky Honey-Marinaded Chicken Drumsticks

Traditional Choma Sausages – slow-grilled over open flames

Herb-Crusted Lamb Chops – juicy and succulent

Grilled Pork Chops – marinated with garlic, thyme & cracked pepper

Chicken Chichinga Skewers – street-style marinated chicken grilled over charcoal

Paneer & Vegetable Kebabs – Indian-style spices, perfect for vegetarians

HOT ACCOMPANIMENTS

Hearty, comforting and boldly flavored sides:

Slow-Braised Beef Goulash

Kelewele – Ghanaian spiced fried plantain

Roasted Sweet Potato Medallions

Seasonal Mixed Vegetables in Light Butter Sauce

West African Jollof Rice

Kontomire – rich spinach stew with traditional seasoning

BARBEQUE MENU 2 – SIGNATURE GRILL EXPERIENCE

SAUCE & FINISHING BAR

Smoky Hot Barbecue Sauce

Classic Béarnaise Sauce

Warm Garlic Butter

DESSERT INDULGENCE

A delightful finale of classic and contemporary sweets:

Fresh Tropical Fruit Salad

Warm Apple Tart

Traditional Linzer Torte

Classic Red Velvet Cake

Mocha Mousse

BEVERAGES

Freshly Brewed Kenyan Tea or Premium Kenyan Coffee



BARBEQUE MENU 3 – SIGNATURE BARBECUE & TANDOOR EXPERIENCE

A celebration of fire-grilled flavours, handcrafted salads and indulgent accompaniments

GARDEN SALADS & DELI BAR

Classic Kenyan Kachumbari – vine-ripened tomatoes, red onion, coriander & fresh lime

Creamy Herb Potato Salad – baby potatoes, whole-grain mustard & chives

Cool Cucumber & Dill Salad – refreshing yoghurt infusion

Mixed Garden Lettuce – baby leaves, cucumber ribbons & cherry tomatoes

Traditional Creamy Coleslaw

Waldorf Salad – apples, celery & toasted walnuts

Carrot & Raisin Sunshine Salad – citrus zest with honey vinaigrette

Marinated Beetroot Salad – balsamic glaze

CONDIMENTS & CRUNCH:

Onion rings | Gherkins | Herbed croutons | Smoked bacon bits | Olives | Capers

ARTISAN DRESSINGS:

French vinaigrette | Italian herb dressing | Thousand Island | Classic vinaigrette | Tartar sauce |

Extra virgin olive oil

SOUP SELECTION

Served with freshly baked artisan bread rolls & whipped butter

Cream Soup Mombasa – rich and aromatic

Classic French Onion Soup – slowly caramelised onions in a rich beef broth

LIVE BARBECUE FROM THE GRILL

Char-grilled mini beef sirloin steaks – garlic & rosemary marinade

Sizzling mini beef burgers – freshly grilled and juicy

Traditional choma sausages – slow-roasted over charcoal

Herb-marinated lamb chops – tender and bold

Garlic & cracked pepper pork chops

Grilled vegetable burger patty

Indian-spiced paneer kebabs

Seafood brochette

SIGNATURE SAUCES

Smoky hot barbecue sauce | Classic béarnaise | Warm garlic butter

BARBEQUE MENU 3 – SIGNATURE BARBECUE & TANDOOR EXPERIENCE

TANDOOR OVEN SPECIALTIES

Chicken tandoor – smoky and aromatic

Lamb tandoor – slow-roasted with fragrant spices

Assorted freshly baked naan breads

HEARTY ACCOMPANIMENTS

Beef stroganoff

Tilapia fish fillets in creamy coconut sauce

Matter Rignya Shak – spiced vegetable curry

Palak paneer, Oven-baked potatoes, Steamed rice

Fresh seasonal vegetables

DESSERT INDULGENCE

Fresh fruit salad

Blueberry cheesecake

Traditional Linzer torte

Classic tiramisu

Banana banoffee

Freshly brewed Kenyan tea or premium coffee

