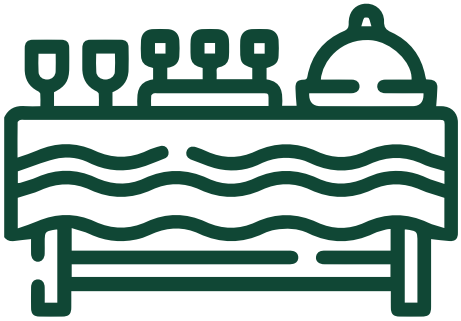

Buffet Menu

JACARANDA HOTELS

KENYA

JACARANDA

HOTEL NAIROBI

Jacaranda Hotels Kenya

JACARANDA HOTEL NAIROBI

BUFFET MENU

1

Simplified Kenyan Buffet

Starters & Salads

any array of simple and compound salad , Kachumbari, Russian salad, Sweetcorn, Coleslaw, Grated carrot and raisin salad, Potato and sweet peppers, Curried pineapple and rice

▪

Portabella cream of mushroom soup/lamb consommé.
Home baked assorted bread rolls with butter.

▪

Main Dishes

Traditional beef stroganoff
oven roasted moist goat ribs
Devilled leg of chicken with mild spices.

▪

Thunder in the stomach (musheye)
Sauter potatoes with soy sauce and coriander. Vegetable fried Rice tossed spinach with onions and garlic.

▪

Desserts

Fresh fruit cuts, assorted pastry, desserts to include homemade cheese cake, passion mousse, strawberry tarts, and sauce of chef's desire.

Ksh. 3,000
per person inclusive of a soft drink

2

Simplified Continental Buffet

Starters & Salads

Eye catching fresh salads including coleslaw ,tomato wedges, carrots with mixed peels, Italian Waldorf salad, local kachumbari, avocado with vinegar, minted cucumber and ice-burge, lettuces

▪

Cream of fresh sunshine soup /beef Celestine.
Home baked bread and butter

▪

Main Dishes

Roast chicken in soy and ginger glaze, boeuf bourguignon (mushroom and carrots),
Grilled fillet of red snapper fish with lemon and butter sauce

▪

Spinach tortillas
Vegetable fried rice/ steamed
Buttered Fine beans, carrots
And cauliflower florets
Mashed potatoes/rissole,

▪

Desserts

Well displayed dessert from the sweet corner including various variety of mousses, orange meringue, black forest, Linzer and sweet curved fresh fruits in season and fruit salad

Ksh. 3,000
per person inclusive of a soft drink

3

Simplified Timbale Buffet

Starters & Salads

Jacaranda farm fresh leafy salads which Include, ripe sliced tomatoes, minted Cucumber, ice-burge Kachumbari, beetroots, and Russian

▪

Salad accompanied with various Dressings and condiments.

▪

Cream of tomato yam soup
Freshly baked buns and garlic croutons..

▪

Main Dishes

Flamed grilled chicken with gravy.
Slow cooked lamb stew with oriental vegetables. South African beer battered snapper with lemon and butter sauce

▪

Steamed rice, herbed potatoes, tossed local vegetables, buttered Vicky carrots and cauliflower, eggplant and aloo curry, and ratoulle of vegetables.

▪

Desserts

Freshly fruit cuts, assorted pastries, desserts to include home-made cheese cake, passion mousse, strawberry tarts, and sauce of chef's desire.

Ksh. 3,000
per person inclusive of a soft drink

4

Chinese Buffet

Starters & Salads

A display of fresh garden salads including avocado,cucumber,greek salad coleslaw and garden leaves, beetroot with Waldorf, grilled fresh vegetables, marinated fresh mushrooms, condiments and dressings,

▪

Vegetable zuchinni and pea soup with freshly home-baked buns.

▪

Main Dishes

Coconut beef curry with preferred condiments,chicken with mushroom stew fresh herbs,grilled deep marks of white snapper fillet lemon cappers sauce.

▪

Columbine potatoes, stir-fried vegetable rice, Buttered stroganoff of spinach, braised Carrots, stewed black butter beans in coconut sauce, Thai green lentils curry.

▪

Desserts

In house cake selection black forest, baked cream caramel, chocolate and strawberry mousses,carrot cake, fresh fruit salad, and fruit cuts tea or coffee.

Ksh. 3,200
per person inclusive of a soft drink

5

Continental Buffet

Starters & Salads

An array of freshly cut design of salads include Cucumber, Grated Carrots with sultanas, poached Celery and leeks, assorted peppers, V Coleslaw salad, German Potato salad, Poached Beetroot, Curried Rice, Spicy beef flakes and Tomato salad,bean sprout and onion salad accompanied with various dressing and condiments.

Clear beef consommé Celestine with paysanne of vegetables
Freshly Baked Bread Rolls served with Butter

▪

Main Dishes

A mixture of lamb leg sliced and ribs with herb marinates, lemon and herb roasted chicken, Darne of Mombasa barracuda fish tossed creamed leeks and brunoises of tomatoes.

▪

Vegetable biryani/steamed, tossed unskinned potato wedges, Vegetable lasagna, tossed carrots and French beans, central Kenyan irio,chana(chick peas)masala, greens with roasted nuts.

▪

Desserts

Fresh fruit cuts, Apple pie, Sacher cake, and Passion mousse line, Cream Caramel, fresh fruit cuts and fruit salad, Poached Pear Compote
Coffee & Tea.

Ksh. 3,200
per person inclusive of a soft drink

6

International Buffet

Starters & Salads

Freshly harvested salads of the day, which include sliced Cucumber, sliced beetroots with olive oil ,sot and hard Lettuces,monbasa coleslaw salad Potato Russian salad, Grated carrots with pineapples, French beans and beef salad, Oriental Rice salad, assorted pasta salad, condiments and various dressings of chefs desire.

▪

Cream of leek and potato soup. Home baked assorted bread rolls with butter.

▪

Main Dishes

Marinated chicken tikha, sliced oven roasted goat legs, seared red snapper fillets enhanced with saffron lemon beurre blanc sauce, Fillet of Beef stroganoff with gherkins and mushrooms.

▪

Steamed mater rice, paprika potato wedges, pasta Napolitano, bhaighan masala, chapati, matter paneer, Chinese fried noodles, battonate of carrots and cauliflower florets .

▪

Desserts

Fresh Fruit Salad, Swiss Chocolate Mousse, Cream Caramel, Baked Cheese cake and Sherry Truffle
Coffee & Tea

Ksh. 3,400
per person inclusive of a soft drink

7

Chinese Buffet

Starters & Salads
Well displayed salads of the season Kachumbari, Red bean salad, Sweetcorn nuts and pineapple salad, Mombasa coselaw salad Grated carrot and raisin salad, Potato and sweet peppers, Curried pineapple and rice

▪

Savory butternut squash and home made crutons and Freshly baked buns.

▪

Main Dishes

Pot beef stew with potato and carrot, Portuguese chicken,and chorizo stew With root vegetables, oven faced Roasted lamb ribs, whole fried tilapia
Fish with tomato brunoise.

▪

Vegetable pilau rice/steamed rice, creamed terere and managu,ugali,boiled maize on cob, central irio, stewed yellow beans in coconut sauce,green lentils curry and chapatti,

▪

Desserts

Any array of of sweets and cakes from our pastry corner, variety of fresh fruit cuts in season accompanied with fresh sauces.

Ksh. 3,700
per person inclusive of a soft drink

8

Continental Buffet

Starters & Salads

Cianda farm fresh tomatoes cucumber in Mint Yoghurt, Beetroot in Wine Vinegar, Grated carrot and Raisins, Potato salad, Pasta salad, Fresh garden Greens, Waldorf salad, Humous, tabbouleh, fattoush, Croutons, diced Pineapple, Green and Black Olives, Cocktail sauce, French dressing, Vinaigrette

▪

Chicken and broccoli soup enhanced with fresh cream and baked buns brown and white.

▪

From our smoked charcoal grill we offer
Grilled beef mshikaki
Goat ribs with kachumbari
Baked jacket roast potatoes

▪

Metallic glittering chaffing dish , chicken chasseur. Panseared king fish cutlet saffron volute sauce, buttered spinach and kales, rosemary potatoes tossed carrot cubes with peas, mushenye,

▪

Desserts

Variety of dessert including Black forest cake, Linzer, carrot, crème caramel, Fresh fruit cuts, Sherry trifle, Orange and chocolate Mousse, Lemon Tart

Barbecue Menus can be prepared at the following venues: - Pool kitchenette or pizza garden area but alterations may be dictated by climatic conditions

Ksh. 3,800
per person inclusive of a soft drink

9

International Buffet

Barbequed/Roast Whole Goat on a charcoal grill with kachumbari

Accompaniments:

Fries, Irio & Ugali with one type of green vegetable
(Serves 20pax)

Ksh. 3,800
per person exclusive of a soft drink

6

Meals To Share Customize Your Own Menu

Customize your own menu from our À la carte menus that have a range of Pizzas and Mixed Grill Platters.

Click / Tap on each menu to view / download:

POOL BAR MENU

PIZZA GARDEN MENU