



Buffet Menu



JACARANDA HOTELS
KENYA



JACARANDA
HOTEL NAIROBI



Jacaranda Hotels Kenya

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 zucchini 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, soft 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. 38,000
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