

2024/2025

FESTIVE PROGRAMME



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NEW YEAR'S DAY

WEDNESDAY, 1ST JANUARY 2025

6:30AM-8:30AM

Early morning game drives

8:30AM-9:30AM

Chef's special "pick-me-up" breakfast by Kifaru & main deck

10:00AM-11:30AM

Leisure time

12:30PM-2:30PM

Lunch at the Boma with entertainment by cultural dancers

3:30PM-6:30PM

Afternoon game drives

7:00PM-7:30PM

Entertainment by Maasai Morans

8:00PM-10:00PM

Buffet dinner at Kifaru Restaurant & Deck

*Please note that some outdoor events are dependent on prevailing weather where alternative venues will be used.



A top-down view of a roasted lamb on a decorative plate. The lamb is the central focus, golden-brown and garnished with fresh green herbs and red peppercorns. It is surrounded by vibrant green Brussels sprouts, fresh lettuce leaves, and whole carrots. The plate has an intricate blue and white floral pattern. A silver serving knife is visible on the right side of the plate. The background is dark and moody.

DELIGHT YOUR TASTEBUDS WITH OUR
FESTIVE MENUS

NEW YEAR'S BARBEQUE LUNCH AT THE BOMA

SALADS

Fresh Garden Salad

Mixed leaves, cucumber, asparagus spears, cherry tomatoes, onions, fresh basil leaves, radishes, honey orange vinaigrette

Greek Salad

Persian feta, tomatoes, cucumber, bell peppers, olives, fresh herbs, olive oil dressing

BBQ CHARCOAL GRILL

Marinated Maasai Goat, Lemon Scented Chicken Joints, Herb Marinated Beef Fillet, Mint Marinated Lamb ribs, Pork Kebabs

Corn on the cob, plantains, sweet potatoes, githeri, grilled vegetables skewers

LIVE DESSERT STATION

Caramelised bananas, apples, strawberries, honey & cream

DESSERT

Pineapple Tart
Local Passion Mousse
Sticky Date Pudding
English Trifle
Caramelised Mango Pie
Watermelon
Grapes
Papaya
Pineapple

All our meals are ethically and sustainably sourced,
ensuring a responsible and unforgettable dining experience.

FESTIVE KIDS MENU

Fish Fingers

Chicken Nuggets

Bangers & Mash

Penne Pasta with Butter

Hand-Cut Fries

Mini Beef Sliders

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