



FLAME

20

26

CELEBRATION

MENU

WELCOME THE NEW YEAR IN STYLE WITH AN EXQUISITE DINING EXPERIENCE AT FLAME.

Enjoy a specially crafted gourmet menu featuring bold flavors, premium ingredients, and signature dishes designed to set the tone for a remarkable year ahead.

## STARTER

### **Spiral Ravioli with Holy Basil & Sage Butter**

Tender spiral ravioli stuffed with cream cheese and spinach, tossed in a fragrant basil and sage infused butter, finished with touch of Parmesan.

(Or)

### **Apricot & Feta Salad with Mead wine dressing**

Grilled Apricot, feta and fresh greens tossed together with crunchy nuts and a light mead wine dressing.

## MAIN COURSE

### **Chicken Roulade with Potato Pave**

Succulent con-fit chicken breast rolled with wild mushroom duxelles served with layered potato pave and a rich Pepper jus.

(Or)

### **Lamb Mansaf with Mint Yogurt & Roasted Vegetables**

Slow cooked lamb infuses with spice and herbs. Served mint yogurt with roasted vegetables.

## DESSERT

### **Oreo Cheese Cake**

Creamy cheese cake layered with Oreo cookies with crunchy Oreo crust and indulgent cookie crumble topping.

(Or)

### **Sticky Toffee Pudding**

A rich moist sponge cake made with finely chopped dates, smothered in a warm buttery toffee sauce, and served with a scoop of Vanilla ice cream.

Price Per Person - K850

RING IN 2026 WITH FLAVOR, ELEGANCE, AND CELEBRATION ONLY AT FLAME.

**VALID: 31<sup>th</sup> DEC 2025 to 1<sup>st</sup> JAN 2026**