



**Radisson** BLU  
NAIROBI UPPER HILL

# FESTIVE SPLENDOUR

THE CITY'S MOST ANTICIPATED  
FESTIVE EXPERIENCE



# YOUR HOLIDAY STORY BEGINS HERE.

Whether you're joining us for a grand Christmas Day brunch, a family barbecue, or a lively New Year's Eve party, we promise elevated experiences, culinary brilliance, and memories to last a lifetime.

BOOK NOW

[reservations.nairobi@radissonblu.com](mailto:reservations.nairobi@radissonblu.com)

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**Radisson** BLU  
NAIROBI UPPER HILL

# YOUR FESTIVE PLAYGROUND

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## LARDER RESTAURANT

Daily breakfast, lunch, and dinner buffets.  
December highlight: Sunday Barbecue, on selected Sundays.

### OPENING HOURS

Breakfast 6:30 AM – 10:30 AM  
Lunch 12:30 PM – 3:00 PM  
Dinner 6:00 PM – 10:00 PM

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## CHOPHOUSE RESTAURANT

Nairobi's leading steakhouse.  
Serving lunch & dinner Monday–Friday, and Saturday dinner only (Dec 1st – Dec 20th).

### OPENING HOURS

Lunch 12:30 PM – 3:00 PM  
Dinner 6:30 PM – 10:30 PM

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## HUMIDOR BAR & LOUNGE

Stylish cocktails, bites, and sports.  
Daily 2-for-1 Happy Hour on selected drinks, 5:00 PM – 7:00 PM.

### OPENING HOURS

11:00 AM – Late

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## ALFRESCO RESTAURANT

Open 24 hours for relaxed, outdoor dining.  
Featuring our new 2-for-1 Burgers and Nyama Choma Platter.

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# FINE DINING

AT NAIROBI'S LEADING STEAKHOUSE



Indulge in an extraordinary festive dining experience at Chophouse, where artistry meets flavour. From premium cuts to perfectly paired wines, every dish is crafted to impress.

Serving lunch and dinner Monday to Friday, and Saturday dinner only.  
Open from 1st to 20th December.

Opening Hours  
Lunch: 12:30 PM – 3:00 PM  
Dinner: 6:30 PM – 10:30 PM



# SUNDAY BARBECUE

A FAMILY TRADITION



Selected Sundays in December | 12:30 PM – 4:00 PM  
**From KES 5,500 per adult (includes soft drinks & juices)**  
Kids 6-11: Half price | Kids under 5: Free

Kids' supervised play area so parents can relax.

Live cooking stations, endless barbecue delights,  
free-flowing drinks, and kids' entertainment  
—all set to live music.

The perfect way to spend your  
Sunday afternoons with family and friends.

(Note: The barbecue will run on 7th, 14th, and 21st December,  
and close thereafter, resuming on 25th January.)

TERMS AND CONDITIONS APPLY

**Radisson** BLU  
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**LARDER**  
RESTAURANT & TERRACE



# CHRISTMAS EVE DINNER

A NIGHT OF MAGIC



24th December | 6:00 PM – 10:00 PM  
**KES 5,500 per adult (includes soft drinks & juices)**  
Kids 6-11: Half price | Kids under 5: Free

An enchanting evening of festive flavours and Christmas carols, set to the gentle sound of carols playing softly in the background.

Enjoy a rich buffet featuring traditional holiday favourites alongside global specialties — the perfect way to celebrate Christmas Eve with family and friends.

*RESERVATIONS ARE ENCOURAGED.*



# CHRISTMAS DAY BRUNCH

## THE GRAND NOËL BRUNCH



“Where Festivity Meets Flavour”

25th December | 12:30 PM – 4:00 PM

**KES 9,000 per adult**

Kids 6–11: Half price | Kids under 5: Free

This is the brunch Nairobi will be talking about.

A lavish buffet and live cooking stations featuring turkey, roasts, seafood, and gourmet delicacies.

Bottomless festive drinks.

Live band blending holiday classics with Kenyan favourites.

A special gift for every family.

Kids' corner with games, crafts, and a Santa meet-and-greet.

*RESERVATIONS ARE ENCOURAGED.*

# CHRISTMAS DAY BBQ LUNCH MENU

## COLD MASTERS SALADS & APPETIZERS

*Selection of salads, condiments and dressing | vegetarian and non-vegetarian sushi | cold cuts, cheeses and preserves | assorted verrines | antipasti, dips and sauces*

## HOT KETTLE

### **Lamb broth with veggies & lamb meat**

*Sides – fresh chili | parmesan grated | chopped coriander*

### **Creamy roasted butternut squash soup**

*Sides – roasted pumpkin seeds*

### **Bakery section 'treat yo'elf'**

*Inhouse fresh oven baked breads | white and brown bread rolls | gluten free bread | Rye bread | sour dough bread | cheese bread | Focaccia*

## MEET THE MASTER ON BBQ LIVE STREET

### **Meet the dough master**

*Soft carrot n butternut chapati*

*Side - Rajma masala | vegetable stew*

### **Chicken Shawarma**

*Condiments - Red onion slices | tomato slices | fresh pita bread | lettuce | plain yoghurt | hummus | garlic cream sauce*

### **Grill Charcoal flame (Nyama choma base)**

*Beef mini steaks | lamb sausages | beef sausages | lamb leg | T-bone steak | Chicken joints | Sides – Sauthee potato | Ugali |kachumbari| green chilies |Mbuzi koroga on TAWA  
Sauces - | BBQ sauce | mushroom sauce | rosemary sauce |*

# CHRISTMAS DAY BBQ LUNCH MENU

## Tandoori Oven

*Tandoori chicken thighs|*

*Sides - Chicken tikka masala |Naan bread | chili paneer | basmati rice*

## Asian Wok

### Live station (Stir fry)

*Beef strips | chicken strips | shrimps |Spaghetti | Chinese Egg noodles | rice noodles*

*Sauces - Hoisin sauce | oyster sauce | chinese sesame sauce | light and dark soy sauce | merin sauce | sesame oil | red and green thai curry paste | coconut cream and milk*

*Veggies - Red, yellow and green pepper | carrots | chinese cabbage| red cabbage | pokchoy | courgette | bean sprout |fresh chili |fresh ginger and garlic| sugar snaps |tender stems*

## Connect with nature

### Live station

*Grill green banana plantain | grilled pineapple with cinnamon sugar | sweet potato| corn on cob |*

*Sides - fried arrow roots with crispy shallots*

## From the ocean waters

### Seafood TAWA

*Sauce - Bisque*

*Lobster | prawns | calamari—garlic chili olive oil n lemon corn*

*Side - Red light salmon fillet | red snapper or mackerel whole fish*

*Sauces - marie rose sauce | beurre blanc |*

## KIDS (CORNER ONLY)

### Live station

*Chicken wings | sauce -- Bbq sauce | sweet and chili sauce*

*Sides --French fries \_*

*Sauce- ketchup | mayonnaise*

*Hot dog section*

## Flame grill pork corner

### Live station

*Whole suckling pig – sweet peppers | sautéed red cabbage |Pork ribs | pork sausages | pork chops |*

*grilled apples | grilled pears*

*Sauce - Bbq sauce | apple sauce*

# CHRISTMAS DAY BBQ LUNCH MENU

## Traditional clay pot

*This enhances flavors while promoting slow and even cooking, healthier and more sustainability cooking.*

*Creamy traditional vegetables | yellow beans stew with coconut | kienyeji chicken stew | irio | stir fry tripe | beef ossobuco or beef shins*

## Festive roasted whole turkey

*Turkey trimmings | brussels sprout | roasted baby beet | smashed herb baby potato | Sauce - ranberry sauce*

## PASTRY

### INTERNATIONAL SELECTION OF VARIOUS PASTRIES

**Doughnut board** – medium size doughnut| plain |dark and white chocolate |pistachio

## Live station

**Waffles** - whipped cream |caramel sauce | honey | chocolate sauce | strawberry sauce |

**Chocolate fondue** - fresh strawberries | vegan marshmallows | vanilla cake small piece |

## Assortment of ice cream

*Vanilla | strawberry | blue berry | sorbet | mango | raspberry | pistachio | chocolate | gelato*





# BOXING DAY LUNCH

RELAX & INDULGE



26th December | From 12:30 PM | Alfresco Restaurant

Ease into the day after Christmas with a relaxed à la carte festive experience at Alfresco Restaurant.

**Festive Savoury Platter (serves two) – KES 4,800**

- Roast turkey slices with stuffing & cranberry sauce
- Grilled lamb chops with rosemary & lime
- Beef medallions
- Crushed baby potatoes
- Roasted seasonal vegetables
- Honey-glazed carrots
- Yorkshire pudding

Perfect for sharing — a hearty, flavourful feast that keeps the festivities alive.

TERMS AND CONDITIONS APPLY.



# NEW YEAR'S EVE DINNER

“WHERE FIRE MEETS FLAVOUR”



31st December | 7:00 PM – Midnight

**KES 8,500 per adult**

Kids 6-11: Half price | Kids under 5: Free

*This is the New Year's Eve everyone has been waiting for.*

Live barbecue & butchers' cuts sizzling on the grill.

Premium seafood corner with lobster, king prawns & whole salmon.

Asian, local Kenyan & carving stations rich with festive favourites.

Lavish salad bar, sushi selections & a 36-piece dessert spread.

Bottomless festive drinks all night.

Live music & a high-energy countdown to 2026.

**RESERVATIONS ARE ENCOURAGED.**

# NEW YEAR'S EVE MENU

## SOUP

Truffled Cream of Asparagus Soup with parmesan croutons  
Traditional Muteta Soup

## BREAD STATION

Sesame and poppy seed grissini stick  
Garlic bread, Rye bread  
Onion, cheese and rosemary focaccia  
Cheddar cheese straw  
Homemade sour dough bread  
Olive bread  
Bread rolls (brown and white)  
Artisanal bread with oils, dips and spreads

## GARDEN SALAD

Seasonal Fresh Salad Bar (rucola, iceberg lettuce, green lettuce, red lettuce, grated carrot, pumpkin grated, red and white cabbage Julien, radish slices, cucumber, tomato & onion salad, cherry tomato, onion, cashew nut, peanuts, feta cheese, black and green olives, dressings, mixed peppers, lemon wedges,

Thai beef, green mango & papaya, cured Chinese cabbage & onion marmalade  
Calamari, marinated in lime, mirin & capers, sweet basil & jalapeno chutney on martini glass  
Traditional caprese salad, cherry grape confit tomatoes on sprig, buffalo mozzarella, fresh basil & pesto

Brown butter Poached scampi, lemon aioli, artichokes & confit cherry tomatoes & garlic  
Avocado salad with red peppers, corn, green beans, langoustines, mini Bok choy leaves, chili lime dressing  
Greek salad Chick peas avocado salad  
Assorted condiments, oils and dressings

## SUSHI STATION

Selection of Sushi with traditional condiments, Pickled ginger, wasabi  
Steamed Malindi crab  
Smoked whole salmon

# NEW YEAR'S EVE MENU

## ACTIVE COOKING STATIONS

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### FISH & SEAFOOD CORNER

Sardines marinated in lime & Olive oil  
Grilled Lobster glazed in clarified butter  
Baked Whole Salmon  
Grilled king prawn, lemon butter

### BUTCHERS CUTS

Grilled rib eye, Beef T-Bone  
Tender Beef fillet, cooked to perfection with oyster mushrooms, cognac & cherry sauce  
Rosemary and garlic marinated lamb chops,  
Sauces-BBQ sauce, peppercorn sauce, minted gravy  
Ugali  
Pommes Pont neuf

### PORK STATION

Chili glazed pork spare ribs  
Grilled Pork loin, grainy mustard & honey sauce  
Pork sausages

### ASIAN STATION

Chili Paneer  
Dal Makhani  
Authentic Tandoori Chicken Tikka  
Seafood Masala  
Lamb Biryani, fried cashew nuts & dhania  
Live Coriander naan/ roti  
(Assorted pickles, raita, chilies & poppadum)

### LOCAL CUISINE.

Kienyenji Chicken stew on tawa  
Active--Whole fried tilapia fish  
Roast tender Goat legs on Ouzi  
Fried Ox-liver with red onion Marmalade  
Potato Bhajia  
Traditional Mukimo  
Sautee Muchicha

# NEW YEAR'S EVE MENU

## CURVING

Traditional roast Turkey with Cranberry sauce

Tossed Brussel sprout

Roast young beet

## DESSERT

An extensive lay of local and international desserts (36 Desserts)

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Coffee /Tea station with accompaniments



# NEW YEAR'S DAY WELCOME 2026 WITH FLAVOUR & CHEER



1st January | Alfresco Restaurant

Start the year your way — with a leisurely extended breakfast at Larder Restaurant, served until 2:00 PM, followed by a delightful Festive Savoury Platter for lunch at Alfresco.

**Festive Savoury Platter (serves two) – KES 4,800**

- Roast turkey slices with stuffing & cranberry sauce
- Grilled lamb chops with rosemary & lime
- Beef medallions
- Crushed baby potatoes
- Roasted seasonal vegetables
- Honey-glazed carrots
- Yorkshire pudding

Celebrate the first day of 2026 surrounded by good food, great company, and the city's finest hospitality.

TERMS AND CONDITIONS APPLY.

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**Al Fresco**  
POOL BAR & GRILL

**LARDER**  
RESTAURANT & TERRACE



# FESTIVE RADIANC

9,900/= (1Hr 30Mins)



This Christmas, unwind with a rejuvenating spa escape designed to melt away festive stress and leave you glowing. The Pure Merry Bliss Package combines gentle exfoliation and deep relaxation for the ultimate self-care indulgence.

#### YOUR EXPERIENCE INCLUDES:

**Silkening Body Polish** - Gently exfoliates and revives tired skin, revealing a radiant, silky-smooth glow.  
**Re-energising Aromatherapy Massage** - A deeply soothing massage using essential oils to restore balance and bring calm.

#### CHOOSE YOUR BLISSFUL FINISH:

A bubbly soak in the Jacuzzi  
A detoxifying Steam Bath & Sauna session  
Tranquil Poolside Chill Time



# FESTIVE STAYCATION

YOUR FESTIVE ESCAPE STARTS HERE



Unwind in 5-star comfort at Radisson Blu Hotel Nairobi Upper Hill with our special festive rate offer that starts from KES 18,000 per night (single or double).

**YOUR STAY INCLUDES:**

Early check-in at 10 AM & late check-out at 3 PM subject to availability

Buffet breakfast at Larder Restaurant

Access to heated pool, steam room, jacuzzi & gym

Exclusive to East African residents

This is your perfect festive escape.



Merry Christmas & Happy 2026!

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