



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
+254 709 810 000

YOUR FESTIVE PLAYGROUND

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

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

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

ALFRESCO RESTAURANT

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



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



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 – Sautee 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

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)

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.



FESTIVE RADIANCE

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!

BOOK NOW
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Radisson **BLU**
NAIROBI UPPER HILL