



PRIDEINN
**EUPHORIA
FEAST** 20
26

19TH SEPTEMBER 2026



TEMBO INTERNATIONAL
CONVENTION CENTRE

GATES OPEN
7:00PM

DINNER SERVED
8:00PM - 11:00PM

 **prideinn**
HOTELS • RESORTS • CAMPS
KENYA

UVA


TEBO
INTERNATIONAL CONVENTION CENTRE
BY PRIDEINN

SOUPS

Chicken
Manchow Soup

Tomatar
Ka Shorba

Classic Indo-Chinese chicken
soup with vegetables and noodles

Aromatic Indian-
style tomato soup

THE GARDEN & CHAAT SALADS

An assortment of fresh salads, chaats and accompaniments:

Fresh Garden Salad with Lettuce, Corn Chaat Salad, Beetroot Raita,
Aloo Chaat Salad, Mixed Sprouts Chaat, Radish Salad, Kachumbari Salad,
Chicken Tikka Salad. (Assorted Condiments, Chutneys & Dressings)

EUPHORIA STARTERS

Served fresh to guests throughout the dining experience:

Poussin Wings, Mutton Samosa, Hara Bara Kebab,
Chilli Paneer

LIVE BOMBAY CHAAT BAR

A vibrant, interactive Indian street-food experience prepared fresh:

Pani Puri / Golgappa, Dahi Puri, Bhel Puri, Papdi Chaat,
Aloo Tikki Chaat, Sev Puri, Sweet Tamarind Chutney,
Mint & Coriander Chutney, Spiced Yoghurt,
Fresh Coriander, Sev & Chaat Masala

LIVE STREET FOOD & TAWA STATIONS

Masala Fries Station, Classic Fries, Indian Seasoning & Accompaniments

LIVE TAWA

Vegetable Tawa
Chicken 65

FROM THE FLAMES LIVE TANDOOR & BBQ

PRIDEINN SIGNATURE MUTTON CHOPS MASALA

Chargrilled mutton chops with a bold Indian masala rub

SEEKH KEBABS

Minced lamb skewers seasoned with ginger, garlic and garam masala

MALAI CHICKEN TIKKA

Creamy, delicately spiced chicken tikka with a silky finish

TANDOORI PRAWNS

Yoghurt-marinated prawns seasoned with aromatic Indian spices and grilled in the tandoor

PANEER TIKKA

Marinated paneer cubes with peppers and onions, seasoned with aromatic spices

BHUTTA – INDIAN-STYLE CHARRED CORN

Fire-roasted corn finished with lime, chilli and chaat masala

ASSORTED NAANS

Fresh from the tandoor and lightly brushed with ghee or butter

THE GRAND INDIAN TABLE

PRIDEINN SIGNATURE BUTTER CHICKEN

Classic rich and creamy tomato-based chicken curry

MUTTON ROGAN JOSH

Slow-cooked mutton in an aromatic Kashmiri-style gravy

MALAI KOFTA

Soft potato and paneer dumplings, creamy tomato-cashew sauce, finished with aromatic spices.

DAL TADKA

Traditional lentils finished with tempered Indian spices

JEERA ALOO

Potatoes tossed with cumin and aromatic spices

MUTTON DUM BIRYANI

Fragrant basmati rice layered with aromatic spices and slow-cooked using the traditional dum method

VEGETABLE DUM BIRYANI

Fragrant basmati rice layered with spiced vegetables, herbs, and saffron, slow-cooked using the traditional dum method

STEAMED BASMATI RICE

ASSORTED FRESH NAANS

THE EUPHORIA MITHAI & DESSERT EXPERIENCE

A grand finale of traditional Indian favourites and tropical flavours:

Warm Gulab Jamun, Rasmalai, Kheer, Fresh Hot Jalebi,
Assorted Barfi, Assorted Ladoo, Gajar Ka Halwa,
Caramelised Grilled Pineapple, Tropical Fresh Fruit Display

MASALA CHAI & COFFEE

Traditional Masala Chai
Freshly Brewed Coffee