

LARDER

— RESTAURANT & TERRACE —

To start with

Charcoal grilled salmon tortilla

With guacamole, red onions, cilantro, cheese, Kenyan piripiri

KSH 1,450

Mombasa prawns with local avocado

Parma ham, brandy flavoured cocktail sauce, fresh mint, mango salsa, mesclun leaves

KSH 1,600

Organic garden greens

Crispy leafy greens, rocket leaves, sweetcorn, cucumber, tomato, beetroot
Avocado, roasted bell peppers, aged balsamic dressing

KSH 850

Classic Caesar Salad

Grilled strips of marinated chicken, romaine lettuce, croutons
Parmesan, Caesar dressing & garlic crostini

KSH 1,300

Mezze (V)

Selection of hummus, tabbouleh, baba ganoush, Kalamata
Olives, labneh, fatoush salad & pita bread

KSH 1,000

Laikipia beef carpaccio

Thin tenderloin beef, crispy scotch hen's egg, parmesan flakes,
bouquet of rocket with old Balsamic vinegar & truffle oil

KSH 1,500

Albacore Tuna

Crusted tuna with Limuru Tea, oyster sauce, chilli makhani curry with
fresh coconut shavings, borage flowers

KSH 2,000

Grilled Asparagus (V)

Wild micro herbs and shoots, warm hollandaise, blue stilton
and port Wine, toasted nuts with charred lemon

KSH 1,000

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Please ask your server for allergen details and for children's menu

N- With nuts ; V- vegetarian ; P- Pork

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Lake

Roasted pumpkin & coconut cream soup

Infused with cinnamon and served with crispy aloo samosa

KSH 750

Cream of wild mushroom

Forest mushroom, mascarpone cheese, herb oil

KSH 1,000

Kienyeji Chicken Broth

Traditionally brewed chicken soup, coriander, spring onion, mild spiced

KSH 950

Sea

Herb crusted sea bass fillet

With sweet potato mash, glazed peas, bouillabaisse & creamed spinach

KSH 1,650

Grilled salmon

Wild rocket leaves, creamy lemon & herb sauce,
Creamy garlic mash

KSH 2,800

Swahili seafood curry

Served with steamed rice, coconut emulsion & condiments

KSH 2,500

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Grill

Prime Dry aged

Rib eye steak	350gr	(21 day aged)	KSH 4,000
Fillet tenderloin	250gr	(21 day aged)	KSH 3,300
Lamb chops	350gr	(21- day aged)	KSH 3,600
Pork loin chops	300gr	(21 day-aged)	KSH 3,800

Sides

Starch

Sweet potato puree with crème fraiche

Garlicky roast mash

Rosemary buttered baby potatoes

Thin fries

Steamed rice

Veggies

Creamed spinach

Sautéed traditional kales

Market vegetables

Terrace salad

Sauces

Creamed peppercorn sauce

Rosemary jus

Lemon & herb butter sauce

Mustard cream sauce

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Vegetarian

Thai green vegetable curry KSH 1,800

Green coconut curry, pok choy, tofu, bamboo shoots, ginger, broccoli
With jasmine rice

Dal makhani KSH 1,200

Organic lentils stewed in a spiced curry sauce, yoghurt, dhania,
Steamed rice, poppadum, naan bread, and condiments

Spaghetti / penne KSH 1,500

Choice of pasta with sauce carbonara or Napolitano

Plated

Roasted whole baby chicken KSH 3,000

With organic garden vegetables, fried potatoes, garlic jus

Lamb shank KSH 3,750

Braised lamb shank in Moroccan style with dates, apricot, almonds
With couscous a dash of rose water

Upper Hill beef burger KSH 1,650

With truffle mayonnaise, beer glazed onions, sautéed mushrooms,
Cheddar cheese, local avocado

Lamb korma KSH 1,700

With fragrant rice, crispy papad, fatoush salad, naan bread
And pickles

Beef short ribs KSH 3,500

24 hours slow cooked rib of beef, 5 baies seasoning, wild forest mushrooms
with house port Wine, butternut squash and basil oil

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Heaven

Passion fruit Passion fruit crème brulee with hazelnut biscotti	KSH 850
Jack Daniel Warm chocolate fondant, butterscotch sauce with vanilla crème glacee	KSH 1,250
Oreo cheese cake Oreo and blue berry cheese cake	KSH 1,200
Panacotta Crispy feuilletine panacotta, strawberry consommé with orange flavour	KSH 850
Organic sliced fresh fruit Seasonal fruit cuts with sorbet	KSH 750
Ice cream & sherbet (3 scoop) Selection of house crafted ice cream & sherbets	KSH 750

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