

LARDER

— RESTAURANT & TERRACE —

MENU





Starters

Grav-lax open salmon roulade with smoked ricotta 1500
Onion mayonnaise, arugula and garlic ciabatta

Crisp Rift Valley field greens, Parma ham Asian pears Melon and mango 1500
Toasted walnuts and honey balsamic dressing

Hand crafted lamb kofta & baba ganoush 1200
TSumac spiced onions & warm flat bread

Zucchini & halloumi fritters 1200
Mixed leaf, pomegranate seeds with sweet basil & tomato Chutney

Cajun crusted garlic calamari 1500
From depth of fisheries, crispy crusted calamari, Rocket leaves, caper lemon aioli & tomato Chutney

Mombasa prawns with local avocado 1800
Parma ham, brandy flavored cocktail sauce, fresh mint, mango salsa & tomato Chutney

Soup

Roasted butternut soup 750
Infused with cinnamon and coconut cream

Wild mushroom soup 950
A blend of wild highland mushrooms & garlic croutons

Essence of light chicken broth (mild spicy) 950
Oriental minestrone & Chinese noodles

V Vegetarian **N** Nuts **P** Pork

Salads

950

Garden fresh salad assortment **V** 1200
Diced organic veggies, avocados, boiled egg, green asparagus Feta cheese and field mushrooms

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



Sea (Straight from the Grill) 1200

Salmon "Darne" (200g) 2500

Tilapia fillet (200g) 1200

Sea bass fillet (200g) 2500

Tilapia fillet (200g)

Land (Straight from the Grill) 1200

Beef sirloin or filet steak (250 g) 2500

Lamb chops (250g) 1200

Baby chicken (500 g) 2500

Pork chops (250 g) **P**



All items straight from the grill are served with your choice of:

Fat Fries / mashed potato / Jasmine rice / chapatti

Broccoli / creamy spinach / grilled veggies

steamed veggies or house salad

Sauces

Black pepper / sauce vierge (tomato) / mushroom

spicy piri-piri sauce / Red wine sauce





Mains

Ajwainee Jhinga (An Indian delight) 2800

Marinated Tiger prawns in tandoori-masala spices crisp
Poppadum, steamed rice and coriander-chili raita

Tandoori chicken masala 1950

Grilled tandoori chicken piece cooked in rich spiced
curry sauce

A bag of fish 'n' chips 2400

Golden battered cod, malt vinegar and pont neuf potatoes
Smoked caper & cured gherkin sauce

The upper-hill beef burger 1650

Chopped neck & shoulder, toasted sesame bun, truffle
mayo, Glazed onions, mushrooms, melted Gouda,
avocado & fries

Lamb Rogan josh (Indian style curry) 1700

A Persian slow cooked lamb curry, in Kashmiri spices, a rich
depth of true Indian heritage, with fragrant rice, crispy
Papadam & condiments

Mchuzi wa Nyama (A favorite local beef stew) 1700

Traditional spiced beef chunks, simmered in locally sourced
Ingredients with kachumbari, guacamole, Served with
Chapatti or Ugali

Garlic basil chicken 1950

Grilled chicken slow cooked in a rich tomato & butter
sauce Served on skillet with oven roasted baby potatoes
tossed in garlic & herbs

Lamb kebabs (boti ka kebab) 1600

Tender lamb cubes marinated in yoghurt with roasted
onions & Spices, served on cumin potato wedges and mint
chutney

Smoked beef lasagna 1750

Layers of wood smoked beef, ricotta cheese, and mozzarella
Spinach, Stir fry baby greens, curried fresh tomatoes

Char kwey-teow ^N 1600

Malaysian stir fried-rice noodles, Chinese sausage
Shrimps, bean sprouts and chili paste

Graze

Penne / spaghetti (tomato or carbonara) 1450

Grated parmesan, garlic bread & side salad

Dal makhani ^V 1200

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

Locally grown grilled asparagus ^V 1000

With a poached egg, hollandaise, caper berries and arugula
salad

The Greenland chicken quesadillas 1350

Avocado, light cottage cheese, mozzarella, chicken Basil
mayo and wrapped in a grilled flour tortilla

Heaven

Venetian tiramisu 850

Ladyfingers dipped in coffee, layered with a mixture of
Eggs, ugar and mascarpone flavored with cacao

Chocolate-a retrospective 950

Walnut-brownie with layers of dark & white chocolate
mousse

Kahlua crème brulee 950

Coffee flavored liqueur slowly poached in this classic
creamy dessert, caramelized sugar, fresh raspberry and
clotted cream

Freshly baked apple crumble 750

With home-made vanilla ice cream and green
apple jelly

Coastal Summer Berry Trifle 1100

Layers of vanilla sponge, berries, candied nuts, fresh
cream With a crisp almond twirl

Sliced fresh fruits 750

Topped with home-made lemon sherbet

Hand crafted Cheese Board 1650

Assorted cuts of fine cheese, rucola, hazel nuts, dates,
grapes Olive tapenade, pickles and lavash

Ice Cream (3 scoop) 750

(Vanilla, chocolate, strawberry, mango or pistachio)

^V Vegeterian

^N Nuts

^P Pork



Champagne & Sparkling

Taittinger Comte de Blanc de Blanc, France 93000
Bottle / Glass

Moet & Chandon Imperial Brut, France 33250
Try it with our classic strawberry tart chocolate
Bottle / Glass

Barton & Guestier Brut Sparkling, France 8000
Try it with our organic sliced fruit platter
Bottle / Glass

Barton & Guestier Rose Sparkling, France 6500
Bottle / Glass

Prosecco, Italy 5000
Bottle / Glass 500

White Wine

Nederburg Ingenuity White Blend, S.A. 17000
Bottle / Glass 3000

Marques de Casa Concha Chardonnay, Chile 14000
Bottle

Paul Cluver Gewurztraminer, South Africa 11500
Try it with our green mango, shrimp & paw paw salad
Bottle

The Naked Grape Moscato, South Africa 5500
Try it with our asparagus & poached egg starter
Bottle

Leleshwa Cabernet Sauvignon, Kenya 2500
Bottle / Glass 500

Red Wine

Delegate's Oyster Bay Pinot Noir, New Zealand 15000
Bottle

Fetzer Zinfadel, USA 7000
Try it with our chicken tikka Caesar salad
Bottle

Nederburg Duet, South Africa 6000
Bottle

Yellow Tail Shiraz Cabernet, Australia 6000
Bottle

Leleshwa Sweet Red, Kenya 2500
Bottle / Glass 550

Rose Wine

De Grendel, South Africa 6000
Bottle

Franschhoek Cellar Club House, South Africa 5000
Bottle

Swartland Blanc de Noir, South Africa 4250
Bottle

Carlo Rossi Rose, USA 3000
Bottle / Glass 650

Leleshwa Sweet Red, Kenya 2500
Bottle / Glass 550



Cocktails

Lanesborough 3500
A fruity cocktail with Grand Marnier, champagne, cranberry juice

French 75 2500
A sharp twist of gin, champagne, sugar syrup, lemon juice & peel

Manhattan 2000
A bittersweet cocktail made of whiskey, Martini, Angostura bitters, and Maraschino cherries

Pineapple Margarita 2000
A festive & fiery combination of tequila, orange juice, lime juice, passion fruit puree and Tabasco

Bloody Mary 1250
A classic pick me up of vodka, tomato juice, Worcestershire sauce, Tabasco, pepper and a pickle

Cosmopolitan 1000
A sweet blend of Cointreau, vodka, lime juice and cranberry juice

Cucumber, basil & lime gimlet 1000
A refreshing combination of cucumber, fresh basil, lemonade, lime and vodka

Strawberry & cucumber Caipirinha 1000
A refreshing blend of Cachaca with lemon, strawberries and cucumber

Pimm's Cup 1000
A traditional cocktail made of Pimms, cucumber, lemonade and lemon

Pina Colada 1000
A smooth blend of rum, coconut cream & pineapple juice

Watermelon Daiquiri 1000
A cooling mix of rum, watermelon, lime juice, fresh basil & sugar syrup

Beers (300 cl bottle)

Corona beer 800

Carlsberg 650

Tusker/Pilsner/White Cap 550

Spirits

Chivas Regal 12YO, France, 2cl 1250

Captain Morgan (spiced), Jamaica, 4cl 1000

Don Julio Anejo, Mexico, 2cl 950

Tanqueray gin, UK, 4c 800

Havana Club Anejo 3YO, Cuba, 4cl 700

Grey Goose vodka, France, 2cl 550

Johnnie Walker Black Label, UK, 2cl 550

Amarula, South Africa, 4cl 450

Aperol, Italy, 4cl 450

Campari, Italy, 4cl 450

Bailey's, Ireland, 4cl 350

Martini, Italy, 4cl 350

Pimm's, United Kingdom, 4cl 350

Ricard, France, 4cl 350



Smoothies & Milkshakes

Avocado Ranchero 700
fresh avocado, orange juice

Acapulco Gold 700
pineapple juice, grapefruit juice, coconut cream

Banana bonkers 700
bananas, crushed ice, lemon sorbet, grapefruit juice

Ginger mango smoothie 700
yogurt, mango, honey, banana, ginger

Banana, Chocolate, strawberry, mango or vanilla milkshake 700

Juices

Fresh seasonal juice 400

Chilled juices (apple, guava, mango, orange, pineapple) 250

Iced coffee 550

Iced tea 450

Soft drinks & Water

San Pellegrino / Aqua Panna (30cl) 800

Aquamist / Keringet 30cl/70cl 250
750

Soft drinks (Fanta, Sprite, Coca Cola) 30cl 350

About 70% of Kenyan coffee is produced by small- scale holders. There are about 700,000 coffee farmers in Kenya on 160'000 hectares of land; and six million Kenyans are employed (in) directly in the coffee industry. The major coffee-growing regions in Kenya are the high plateaus around Mt. Kenya, the Aberdare Range, Kisii, Nyanza, Bungoma, Nakuru, Kericho. Coffee from Kenya is of the 'Colombia mild' type, and is well known for its intense flavor, full body, and pleasant aroma with notes of cocoa. High grade coffee from Kenya is one of the most sought-after coffees in the world. Kenyan Arabica is grown between 1400 to 2000 meters above sea level.



Tea & Coffee

Cappuccino, Café Latte, Café Mocha, Latte Macchiato 1250

Café bonbon 500

Double espresso, hot chocolate Tea 450

American, Decaffeinated coffee, Ristretto, Espresso 300

Cafe Royal – with cognac 1000

Seville coffee – with Cointreau 900

Calyпсо coffee – with rum 850

French coffee – with Grand Marnier 850

Irish coffee – with whiskey 850

Italian coffee – with Amaretto 850

Prince Charles – with Drambuie 850



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

