

The Farmhouse Restaurant logo is centered within a light yellow rectangular box. It features a green icon of a plant with three leaves above the word 'FARMHOUSE' in a bold, black, sans-serif font. Below 'FARMHOUSE' is a thin horizontal line with a small decorative flourish in the center, followed by the word 'RESTAURANT' in a bold, orange, sans-serif font.

FARMHOUSE
RESTAURANT

A-LA-CARTE MENU

All prices are inclusive of government tax and service charge, and are payable in Kenya Shilling, payment in other accepted currency will be at the prevailing hotel rate.

BREAKFAST

FROM 6:00AM - 10:30AM



VEGETABLE OMELETTE 650 /-

Bell Pepper / Mushroom / Tomato / Spinach

PLAIN OMELETTE 500 /-

SCRAMBLE EGG 500 /-

EGG BENEDICTINE 750 /-

Consisting Of Two Halves of an English Muffin, Each Topped with Bacon, a Poached Egg and Hollandaise Sauce

FARMHOUSE FULL BREAKFAST 1,800 /-

2Eggs / 2 Sausages / Bacon / Baked beans / Mushrooms / Hush Brown Potato / Toast / Jam / Butter.

Juice: Mixed Fruit Juice / Orange Juice / Pineapple Juice

Tea & Coffee: Tea / Coffee / Decaffeinated Coffee / Hot Chocolate

FARMHOUSE BAKERY 1,000 /-

Create your own bakery basket (1 piece each from the selection)

Croissant plain or Chocolate / Danish / Muffin/ Doughnut / white or whole multigrain Toast served with Butter / Jam / Honey / Preserves

FRENCH TOAST 650 /-

Two slices with Honey, Milk marinated serving with Caramel Sauce and Berry Fruits

FRUIT SALAD 650 /-

Water Melon / Papaya / Mango / Strawberry / wild Honey & Plain Yoghurt

ADD ONS

Bacon:	250 /-	Beef or Chicken Sausage:	200 /-
Cheese:	250 /-	4 slices of Toast:	150 /-
Boiled Egg:	100 /-		

LUNCH / DINNER

SERVED BETWEEN 11:30AM - 10:30PM



SALADS

HEARTY HEALTHY GARDEN SALAD

700 /-

Fresh garden Cucumber, Tomatoes, Mango, Avocado, soft and hard Lettuce, Green Beans and Onion tossed in Lemon and Lime Vinaigrette, topped with Black Olives

CHICKEN SALAD

1,000 /-

Grilled Tandoori marinated supreme of Chicken, Leafy Lettuce, Avocado wedge with garden Greens complimented with Cocktail dressing and Lime Vinaigrette

SMOKED SALMON & PRAWNS SALAD

1,250 /-

Slivers of smoked Salmon, grilled Prawns and scrambled Eggs buttered brown Toast drizzled with Vinaigrette

GREEK STYLE FISH SALAD

1,000 /-

This is often Imagined as a farmer's Breakfast, topped with Fillet of Tilapia (skin on) set on Cucumber, Tomatoes, Onion black Olives, Cheese and Olive Oil

MANGO AVOCADO

700 /-

Diced Cucumber, Mango, Avocado, Tomato and Onions, black Olives complimented with Marie Rose dressing

CHILI PRAWNS SALAD

1,000 /-

Sautéed Prawns with fresh Chilies with a light Soy Sauce resting on a bed of fried Noodles (served warm)



SOUPS

FRENCH ONION SOUP

500 /-

Warm, Cozy and Flavorful. Prepared With Beef Stock, Caramelized Onions Topped with Melted Cheese Croutons

BEEF BROTH

500 /-

Slow Simmered Roasted Beef Bones with Vegetables and Herbs Finished With Shredded Beef, Chives and Potato Cubes

THAI COCONUT CHICKEN SOUP

550 /-

This Tom kha gai recipe is rich and lightly creamy with Coconut very flavorful and tangy, with flaked Chicken, Mushroom and Chives

BUTTERNUT SQUASH SOUP

550 /-

Honey Roasted, Pureed and Finished with Vegetable Stock with a hint of Nutmeg served with Golden Cippets

CLEAR CHICKEN SOUP

500 /-

Simmered Chicken bones, consist Chicken Broth with Mirepoix, Seasoning, served with chunks of Chicken and Spring Onion

PRAWNS & CALAMARI SOUP

700 /-

Sauteed with Fresh Green Chili, served with warm Garlic Bread

SNACKING

BURGER CORNER

VEGETABLE BURGER

650 /-

Mixed Vegetables (Mushrooms, Broccoli, Carrots, Onions and Cauliflower) on Burger Bun

GOURMET BURGER

1,100 /-

Beef Pate, Grilled Bacon, Cheese and Topped with fried Eggs served with home cut Fries with Cornichons and Burger Buns

BEEF BURGER

1,000 /-

Ground beef, caramelized Onion, Tomato, spicy Mayonnaise, Lettuce, smoked Cheddar grilled to your perfection, served with French Fries

CHICKEN BURGER

1,100 /-

Grilled Chicken Breast, Iceberg Lettuce, Onions, Tomatoes and Avocado on Burger Bun

CHEESE BURGER

1,050 /-

Beef Pattie, Lettuce, Tomato, Onions, Pickles, Bacon, Mayonnaise, Mustard, Cheese, served with hand cut Fries



SNACKING

SANDWICHES

GRILLED VEGETABLE SANDWICH

600 /-

Grilled marinated Carrots courgette, Capsicum, Onions and Coriander with pesto Toasted and served with Fries

CHICKEN MAYONNAISE

750 /-

Toasted spicy Chicken chunks, hard Lettuce with Mayonnaise, on Brown or White Toast, served with Fries

SMOKED SALMON SANDWICH

1,000 /-

On Brown Toast with Cream Cheese, Guacamole, Tomato slices, served with chunky Potatoes

STEAK SANDWICH

950 /-

125grms Beef Steak, toasted with glazed Red Onions, Bell Peppers, Mushrooms and Mustard on Brown Bread, served with Potato wedges

CLUB SANDWICH

1,100 /-

With grilled Chicken, bacon, fried Eggs and Lettuce on white or brown Toast served with Crispy hand cut Fries

HAM, CHEESE AND TOMATO SANDWICH

600 /-

Grilled and served with a side Salad and Fries

FISH AND SEAFOOD

PRAWNS CURRY

1,600 /-

King prawns cooked in curry sauce
served with steamed Rice and Poppadum

THREE CONTINENTS TILAPIA FILLET

1,200 /-

Pan seared fillet of Tilapia, set on Saffron crushed Potatoes
with Kalamata Olives, Spring Onion, topped with Guacamole,
served with brown fish Sauce

GRILLED DARNE OF KING FISH

1,300 /-

Served with Managu, boiled Potatoes, Lemon Parsley Butter

FRESH SALMON

2,400 /-

180 grms, Hoisin, Honey Oyster and Soy Glazed
Fillet of Fresh Salmon served with sautéed Spinach
with Spring Onion, Mashed Potatoes

WHOLE TILAPIA

1,500 /-

Fried whole Fish served with Ugali, Managu and Kachumbari

SEAFOOD NOODLES

1,500 /-

Calamari, Prawns and Salmon Sautéed
with spicy Noodles with Spring Onions

FROM THE POULTRY FARM

CHILI CHICKEN

1,300 /-

Shredded Chicken sautéed with Onion, Capsicum, fresh Chili, Vegetables and Turmeric served with Paprika Potato wedges

ENVELOPE

1,500/-

Battered Chicken breast stuffed with Sautéed Leek and Bacon bits, topped with melted Mozzarella Cheese served with Mushroom Sauce and Pomme Puree

FAT GIRLS DILEMA

1,500 /-

Boiled Chicken (Kienyeji) with seasonal Vegetables, served with steamed Rice and Chapatti

GAVESTON

1,300 /-

Grilled Chicken breast served with sautéed Managu, mashed sweet Potatoes Mild Pepper Sauce, topped with Guacamole and sweet Basil

IN A BASKET

1,350 /-

Pane half spring Chicken, served with home cut Fries and Kachumbari Salad

KORMA

1,200 /-

Small chunks of Chicken cooked in a light Curry Sauce, served with Rice, Chapattis and Raita Poppadum

CHOW MEIN

1,100 /-

Shredded Chicken sautéed with Honey, Soy, Hoisin, Oyster Sauces and Sesame Oil, with spring Onion fried Noodles

THE GRAZE

BEEF RIBS

1,200 /-

Fried Ribs with Vegetables served with Ugali and Kenyan greens

SEVEN OLD WIVES STEAK

1,300 /-

200grms Herb, marinated chuck Steak, grilled and served with sautéed Spinach, Paprika Potato wedges, mild Peeper Sauce

BEEF TENDERLOIN

1,400 /-

200grms grilled beef tender loin, set on a bed of sautéed bunch and vegetable bundle, served with chateau potatoes

LAMB SHANK

1,400 /-

Slow braised shank with Vegetables and Herbs, Pomme Lyonnaise, Spinach and Mint Sauce

GOAT RIBS

1,400 /-

Roasted Goat Ribs served with Spinach, Ugali and Kachumbari

SLOW GRILLED RACK OF MOLO LAMB

1,400/-

Served with Ugali, Sukuma Wiki and Kachumbari set on a blend of Mint & Pan Juices

BEEF NOODLES

1,200 /-

Glass Noodles with shredded Beef and spring Onions

STIR FRIED BEEF

1,100 /-

Shredded Beef with seasonal Vegetables and Capsicum, fried with Onion served with Egg fried Rice and Spring Onions



PORK

STIR FRIED

1,200 /-

Crispy stir-fried shredded Pork with Onions, Garlic and Ginger tossed with stir-fried Vegetables served with Onion fried Rice

PORK CUTLET

1,500 /-

Grilled Pork cutlets marinated in Soy, brown Sugar, Mustard, Garlic, Pepper and Worcestershire served with mashed sweet Potatoes and seasonal Vegetables

GINGER GLAZED PORK

1,500 /-

Chunks of Pork glazed with Ginger, Garlic, Soy Sauce, Hoisin Sauce and Thai sweet Chili served with Spring Onion mashed Potatoes

ROMAN EMPIRE



FUSILI PASTA

800 /-

Fusili Pasta tossed with seasonal Vegetables, cooked in a creamy Paprika Sauce, topped with Cheese shavings

ALFREDO

900 /-

Penne Pasta cooked in white Sauce and Finished with parmesan Cheese shavings

PENNE ARRABIATTA

1,100 /-

Penne Pasta cooked in Tomato Sauce topped up with Parmesan Cheese

SPAGHETTI BOLOGNAISE

1,000 /-

Spaghetti Cooked Al-Dente served with Minced Meat

CHEESY MACARONI

1,200 /-

One of the most popular Pasta dishes, cooked with Mixed Vegetables Capsicums and Topped with Lots of Cheese

SPAGHETTI NAPOLITAN

850 /-

Onion Tomato and Green Pepper Flavored with Herbs, In A Tomato Sauce

CHOP SUEY PASTA

1,000 /-

Bounty of Vegetables, Chicken Slices, Onion and Mushroom



LITTLE INDIA

CHICKEN POUSSIN

800 /-

Chunky Chicken marinated in finely chopped Garlic, Cayenne Pepper, Sunflower Oil and unsalted Butter, served with Herb roasted Potatoes

CHILI GARLIC PRAWNS

1,450 /-

Cooked in Onion, Ginger, Capsicum, fresh Chili, a touch of Vinegar and Water, served with plain White Rice

MALAI KOFTA

800 /-

Mixed Vegetable dumplings, cooked in spicy creamy Sauce

MUTTON KHEEMA

950 /-

Minced Mutton cooked with Peas, superbly presented served with Butter Naan Bread

RESHMI PANEER

1,100 /-

Served with Onion fried Rice and Chapattis, Raita and Papadums

PALAK PANEER

900 /-

Served with Garlic Naan and Rice

PIZZA CORNER

HAWAIIAN Ham, Cheese and Pineapple, Salty, Sweet, Cheesy and Delicious	900 /-
MARGHERITA Garnished with Mozzarella, Tomato and Basil	600 /-
CHICKEN & MUSHROOM Topped with Chicken chunks, Mushrooms and Mozzarella Cheese	1,200 /-
MEAT DELUXE Topped with Bacon, Ham, Pepperoni, and Beef chunks, with Mozzarella and parmesan Cheese and Black Pepper	1,300 /-
FOUR SEASONS Hawaiian, Veggie, Margherita and Chicken and Mushroom	1,200 /-
BBQ CHICKEN Chicken Breast, Onions, Green Pepper, Barbeque Sauce and topped up with grated Mozzarella Cheese	1,250 /-
PERI PERI Chicken Breast, Periperi Sauce, Green Pepper, Red Onions and Mozzarella Cheese	1,200 /-
CHINESE SPICY Chinese Chicken, Green Pepper, Red Onions and Mozzarella Cheese	1,250 /-
CHICKEN TIKKA Chicken Cubes, Onions, Green Pepper, Tikka Sauce and Mozzarella Cheese	1,250 /-
VEGGIE FIESTA Red Onions, Green Pepper, Pineapples, Mushrooms and Mozzarella Cheese	750 /-
AMERICANO Red Onions, Green pepper, Pineapples, Mushrooms, Sweet Corn and Mozzarella Cheese.	750 /-

SWEETS COLLECTION



STICKY TOFFEE PUDDING

700 /-

The British version Dessert baked in Muffin for perfect portion, moist rich and densed Dessert with a Coffee, topped with Vanilla Ice Cream

MANGO CHEESE CAKE

700 /-

Baked Cheese Cake, smooth and creamy texture enriched with white Chocolate, served with a fantasy of Coulis

LEMON CHEESE CAKE

700 /-

Built from the bottom up, with a tasty Crust, made complete with a Cheese Cake filling

SPOTTED DICK PUDDING

900 /-

Set in a pool of Custard, a quintessentially Kenyan combination Sugar dusted Dessert

TREACLE TART

1,050 /-

A buttery Flaky Pastry crust filled with sweet and Gooley, Lemon infused filling

CHOCOLATE PUDDING

500 /-

One of the oldest recipes a true friend needs to try this, topped with a Chocolate Coulis

TRIO OF ICE CREAM

450 /-

Chocolate, Pistachio and Strawberry Ice Cream Bowl

FRESH FARMHOUSE FRUIT PLATTER

650 /-

Freshly carved Tropical Fruit slices, with a Fruit Yoghurt