



PAX MANOR

ROYAL 58 AFRICAN SIGNATURES

Celebrating the Richness of African Cuisine



MORNING TRADITIONS

Wholesome African breakfast favourites inspired by generations of culinary heritage.

Arrowroot (Nduma) - KES 800/-

Boiled or steamed arrowroot served tender, offering a wholesome and naturally earthy flavour.

Sweet Potatoes - KES 800/-

Tender sweet potatoes prepared to a soft, wholesome finish, naturally rich in flavour.

Uji Power - KES 1,500/-

A nourishing traditional porridge prepared from fermented whole grains, blended with arrowroots, cassava, sweet potatoes, milk, and nuts.

Uji wa Wimbi - KES 1,500/-

A nutritious finger millet porridge, slow cooked to a rich and comforting consistency.

Mahamri (4 Pieces) - KES 900/-

Soft, fluffy coastal pastries delicately flavored with coconut milk and cardamom.

Kenyan Tea/Masala Tea - KES 800/-

Traditional Kenyan tea brewed with rich local tea leaves and served warm.

THE GRAND AFRICAN TABLE

Kuku Kienyeji Dry Fry (Half Serving) - KES 4,800/-

Farm fresh indigenous chicken slowly cooked with onions, tomatoes, garlic, and traditional spices for a rich authentic flavour.

Kuku Kienyeji Wet Fry (Half Serving) - KES 4,800/-

Tender indigenous chicken simmered in a rich savory sauce with tomatoes, onions, and aromatic spices.

Slow Cooked Kenyan Beef Stew - KES 3500/-

Tender beef slowly simmered in tomatoes, onions, garlic, and traditional spices, finished with garden peas, carrot and potatoes.

Beef Dry Fry -KES 3,100/-

Succulent beef cooked with onions, tomatoes, richly caramelized finished with spring onion, sweet peppers and dhania,



Chicken biryani - KES 4,800/-

Chicken cooked slow in richly tomato sauce with a touch of zanzibar spices finished with yoghurt and fried onion served with safron rice.

Beef pilau - KES 4,800/-

Tender beef cubes calamarized with onion ,garlic ,ginger and pilau masala spices. Cooked slowly with basmati rice, served with kachumbari and ripe banana.

Whole Tilapia - KES 3,500/-

Crispy fried tilapia toasted in rich tomato sauce infused with coconut milk and dhania. Served mild or Hot and kachumbari.

Tilapia Fillet in Seychellois Sauce - KES 3,100/-

Pan seared tilapia fillet finished in a vibrant Seychellois inspired coconut sauce with garlic, ginger, lime, and delicate spices.

Lamb Wet Fry or Dry Fry - KES 3,800/-

Succulent lamb prepared with onions,tomatoes,garlic,andtraditional spices for a rich deeply flavored finish.

Savory Ground Beef Meat Custard - KES 2,950/-

A Cape Malay inspired dish of delicately spiced minced beef baked beneath a creamy egg custard and infused with subtle curry flavors.

Efo Riro Matumbo - KES 3,500/-

Tender beef cooked with tripe (matumbo) simmered in a richly spiced West African stew prepared with sweet red peppers and traditional seasonings.

TRADITIONAL ACCOMPANIMENTS

TRADITIONAL ACCOMPANIMENTS | SERVED FAMILY STYLE

Sautéed Potatoes - KES 850

Golden sautéed potatoes gently seasoned and prepared to perfection.

Cassava - KES 800

Slow steamed cassava finished with sea salt flakes.

Boiled Maize - KES 800

Sweet Kenyan maize, gently boiled and served warm.

Chapati brown/white - KES 600

Soft, freshly prepared traditional flatbread, perfectly paired with African dishes.

Minji Stew - KES 800

Vegetable stew with garden peas carrot and potatoes tossed in tomato sauce with coconut cream.



Mukimo - KES 850/-

A traditional Kenyan blend of potatoes, maize, green peas, and pumpkin leaves, mashed to a smooth hearty finish.

Matoke - KES 950.

Green banana cooked with onion garlic and fresh dhanian.

Kenyan Bhajia - KES 890

Crispy deep fried potato slices coated in a lightly spiced gram flour batter, served golden and crunchy.

Sweet & Sour Plantain - KES 950

Lightly fried ripe plantains tossed in a balanced sweet and tangy glaze for a rich caramelized finish.

Steamed Veg Rice - KES 800

Perfectly steamed fragrant rice.

Potato Samosa (4pcs) – KES 900

Githeri-KES 890

A hearty Kenyan classic prepared from slow cooked maize and beans, rich in flavour and tradition.

White or Brown Ugali - KES 800/-

Authentic Kenyan style,

Kachumbari- KES 700.

Avocado-KES 700

A Kenyan staple prepared from white maize flour or whole grain flour, perfectly paired with traditional dishes.

Local greens - KES 950/-

Traditional Kenyan indigenous greens with a rich earthy flavour.

(Terere/Managu/Sagaa)

Spinach-KES 950.

Saute spinach with onion garlic and fresh cream

SWEET AFRICAN FINISHES

Seasonal Fruit Bowl - KES 950/-

A refreshing bowl of carefully selected seasonal fruits, freshly prepared and beautifully presented.