



# MENU



• MUTHAIGA •



## BEFORE YOU INDULGE

*This menu features dishes prepared with a variety of fresh ingredients. To help you identify key components, we've included helpful icons throughout.*

*Please note: Some dishes may contain nuts or other allergens. Kindly inform your server of any food allergies or dietary restrictions.*

*As part of The Manor's commitment to sustainable cuisine, we prioritize locally sourced and organic ingredients wherever possible. All meals are prepared using fresh, nutritionally balanced components.*



Egg



Dairy



Plant Based



Vegan



Gluten free



Nuts



Seafood



Pork

*(Prices are in Kenya Shillings (KES) and are inclusive of statutory government taxes and levies)*

# Breakfast

Good morning! Choose from our selection of mouthwatering à la carte dishes, and let one of our friendly team members assist you with your

**Sweet Harvest** ..... 1000/=  
A farm-fresh harvest of assorted seasonal tropical fruit cuts **VB**

**Granola Medley** ..... 1250/=  
A combination of fruity and nutty granola with natural yogurt, served with your choice of honey or maple syrup **VB AN D GF**

**Cereal Mix & Match** ..... 1000/=  
Gluten-free options available. Create your own mix of Weetabix, cornflakes, rice crisps, or oats with your choice of whole milk, low-fat milk, or almond milk **VB D GF**

**Classic English Breakfast** ..... 3999/=  
Served with freshly squeezed juice and a bowl of seasonal fruits, followed by a hearty plate of mushrooms, tomatoes, sausages, baked beans, crispy bacon, hash browns and your choice of fried eggs or omelet



**Egg Benedict** ..... 1350/=  
Poached eggs layered on an English muffin with your choice of pork bacon or ham slice, tarragon hollandaise sauce served with Lyonnaise Potatoes **E**  
Add-on: Smoked Salmon – KES 800

**58 Eggs Done with Flair** ..... 1100/=  
Two eggs cooked to your liking – sunny side up, omelet, poached, fried, scrambled, or boiled. Served with fresh organic leafy salad, potatoes, and grilled tomatoes **VB GF**

**Sausage** ..... 1,000/=  
Two grilled sausages of your choice, served with Lyonnaise potatoes and house-made Asian slaw

**Baker's Delights** ..... 1,200/=  
Freshly baked breads, croissants, muffins, and scones in assorted flavors. Served with a selection of jam, marmalade and honey

## Breakfast Specials



**Malted Waffle** ..... 1250/=  
Homemade waffle topped with vanilla bean whipped cream, strawberries, and maple syrup **E GF VB D**

**Banana Pancakes** ..... 1250/=  
Soft and fluffy ripe banana pancakes, topped with pancake syrup and Jamaican rum molasses sauce **E GF VB D**

**Strawberry French Toast** ..... 1250/=  
Brioche bread dipped in a cream and egg batter, toasted and topped with icing sugar, maple syrup, and berry compote **E GF VB D**







## À la Carte Appetizers

**Bruschetta Bread** ..... 1700/=  
Toasted crispy bread topped with wilted cherry tomatoes, mushrooms, spinach and Parmesan cheese  

**Lollipop BBQ Chicken Wings** ..... 1700/=  
Intensely marinated chicken wings glazed with chili jam and garnished with fried shallots



**Golden Swahili Samosas** ..... 1700/=  
Flaky filo pastry stuffed with your choice of vegetables or mutton. Served with salsa verde and pomodoro salsa

**Cheesy Guacamole Fries** ..... 1700/=  
Homemade crispy fries topped with melted mozzarella and creamy guacamole 


**Avocado and Smoked Salmon** ..... 2100/=  
Toasted multigrain bread layered with fresh seasonal avocado and smoked salmon, finished with a dollop of sour cream    




## Salads

**Burrata Salad** ..... 2100/=  
Creamy burrata cheese served with cherry tomatoes, fresh organic salad greens, figs, walnuts, and char-grilled onions, drizzled with a lemon verbena dressing  


**Deconstructed Chicken Salad** ..... 2100/=  
Grilled chicken served on a bed of mixed greens, with cucumber stuffed with sour cream cheese, tomatoes, and a light yogurt dressing


**Niçoise Salad** ..... 2100/=  
A French classic with mixed greens, seared tuna, green beans, bliss potatoes, pickled olives and boiled scotch eggs 


**Mediterranean Quinoa Salad** ..... 2100/=  
A nutritious mix of quinoa, chickpeas, bell peppers, cucumber, red onions, and parsley, tossed in a lemon tahini dressing 

## Soups

**French Onion Soup** ..... 1500/=  
Caramelized onions in a rich beef broth, topped with a Gruyère cheese crouton

**Butternut Cappuccino Soup** ..... 1450/=  
Creamy roasted butternut squash with soy milk foam, garnished with chopped parsley and served with garlic crostini 

**Creamy Mushroom Soup** ..... 1650/=  
A rich, velvety mushroom soup infused with Hungarian spices and a dash of truffle oil 

**Seafood Bisque** ..... 1950/=  
A lightly creamy and flavorful bisque with a touch of heat, flambéed with cognac 

## Popular Choices/Chef's Special

**Norwegian Salmon Fillet** ..... 4999/=  
Pan-seared marinated salmon, served with grilled asparagus and beurre blanc sauce

**Butter Chicken** ..... 3100/=  
Tender pieces of chicken simmered in a creamy tomato sauce. Served with fragrant basmati rice and crispy papadam

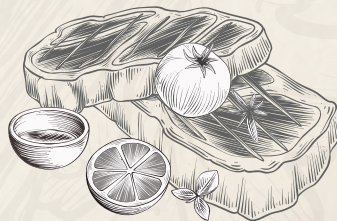
## Steak Selection – We Age Our Beef Steaks

**Rib-Eye Steak** ..... 5999/=

**T-Bone Steak** ..... 5999/=  
Aged to perfection and grilled to your preference Served with house sauces and sides

## To Share

**Tomahawk Steak** ..... 12,000/=  
Seasoned with roasted peppercorn and sea salt, grilled to your liking. Served with bone marrow, cowboy butter, two sauces of your choice, sautéed spinach and potato wedges



## From The Ocean

### Grilled Smoked Octopus ..... 3150/=

Grilled and flash-fried octopus glazed with smoked paprika, white wine, and roasted garlic. Served on a bed of hummus and beetroot purée with fresh herbs **Sf**

### Grilled Sicilian Red Snapper ..... 3150/=

Seared red snapper fillet accompanied by cherry tomatoes zucchini, baby carrots, and a creamy Creole sauce **Sf**

### Fried Tilapia Fillet (Skin-On) ..... 3150/=

Lemon and dill marinated fresh tilapia fillet, served with wilted spinach and a mildly spicy tomato-cilantro sauce **Sf**



## Pasta

### Seafood Risotto ..... 2500/=

Creamy Arborio rice with Portobello mushrooms, prawns, calamari, and finished with Parmesan gremolata

### Linguine al Pesto ..... 2500/=

Linguine pasta tossed in homemade pesto sauce and topped with Parmesan shavings **Vg**

### Lasagna Bolognese ..... 2500/=

Layered homemade pasta with slow-cooked Bolognese sauce, béchamel, mozzarella, and grated Parmesan cheese

### Pollo alla Parmigiana ..... 2500/=

Breaded chicken breast topped with marinara sauce and mozzarella cheese. Served with a side of spaghetti

### Chicken & Mushroom Alfredo ... 2500/=

Penne pasta in a rich, creamy cheese sauce with seasonal wild mushrooms. Topped with Parmesan



## Classic Touch

### Braised Lamb Shank ..... 3150/=

Slow-cooked lamb shank infused with aromatic herbs and tomatoes. Served with pinach, buttery mashed potatoes and mint jus

### Cantonese Pork ..... 3150/=

Crispy sous vide pork belly seasoned with Chinese five-spice rub. Served with Kenyan greens and a ginger soy glaze reduction **P**

### Bouillabaisse ..... 3150/=

A traditional French seafood stew with fish, mussels, and shrimp in a fragrant saffron broth

### Matter Paneer ..... 3150/=

Indian cottage cheese simmered in a creamy cashew sauce. Served with basmati rice

### Chicken/Veg in Thai Green

### Curry Sauce ..... 3150/=

Chicken or veg cooked in thai green curry sauce served with basmati rice

### Lamb Rogan Josh ..... 3150/=

Aromatic lamb curry cooked to perfection, served with basmati rice and crispy papadum rice

### Surf & Turf ..... 4650/=

Grilled beef fillet steak prepared to your preference, topped with grilled shrimp and finished with bisque sauce

## From the Grill

### Our Grill Experience

**Jumbo Prawns (3 Pieces)** ..... 4800/=

Grilled to perfection with a smoky finish, served with accompaniments of your choice

**Beef Short Ribs** ..... 4000/=

Slow-cooked and flame-grilled for tenderness and flavor

**Limuru Pork Chops** ..... 4000/=

Juicy and well-seasoned chops grilled to your liking

**Grilled Lobster (Seasonal)** ..... 6550/=

Succulent lobster tail grilled and served with fresh lemon and herb butter

**Lamb Loin Chops** ..... 4000/=

Delicately seasoned and grilled (availability depends on the season)

#### Choice of Sauces:

Truffle Mushroom sauce, Green corn pepper sauce, Sage Chimichurri sauce, Cabernet Sauvignon reduction, BBQ sauce, Lemon burre blanc

All steaks are served with homemade fries or mashed potatoes and fresh market vegetables.




## Sides

Choose from a variety of flavorful accompaniments ..... 950/= Each

French Fries  
Mashed Potatoes  
Sweet & Chili Plantain  
Sweet Potato Mash  
Market Vegetables  
Coconut Rice  
Creamy Spinach  
Ugali

## Pizza

**Neapolitan** ..... 2450/=

Classic marinara sauce, mozzarella, olive oil, and fresh shredded basil 


**Chicken BBQ and Mushroom** ..... 2450/=

Baby spinach, tomato, mozzarella, grilled onions, chicken, and mushrooms

**PAX Meat Deluxe** ..... 2450/=

Topped with beef or chicken, salami, pork bacon, mushrooms, crispy arugula, and fresh cilantro

**Fungi** ..... 2450/=

Fresh Button mushrooms, buffalo mozzarella, and fresh rucola 

**Quadro Pizza** ..... 2450/=

Gorgonzola, cheddar, provolone and mozzarella

**Extra Toppings:** Olives, mushrooms, bacon, salami, mozzarella cheese ..... 400/= Each



## Wraps, Sandwiches & Burgers

**Grilled Prime Beef Burger / Chicken & Avocado Burger** ..... 3000/=

Juicy grilled patty with streaky bacon, balsamic onion, artisan organic cheddar and a fried egg

**Blue Fin Tuna Sandwich on Brioche Bread** ..... 3000/=

Pan-seared tuna with Asian slaw, pickled ginger, bean sprouts, and wasabi mayo

**Grilled Paneer and Capsicum** ..... 2100/=

Served on cheesy onion bread with deep-fried yogurt-marinated paneer steak, chili dip, and crispy onion rings 

## Dessert

**Exotic Sliced Fruit Plate** ..... 1400/=

*A refreshing assortment of seasonal fruits (Sugar-free)*

**Molten Lava Cake with Vanilla Ice Cream** ..... 1450/=

*Warm chocolate cake with a gooey center, served with a scoop of vanilla ice cream* **E**

**Blueberry Cheesecake: The Cure for a Bad Day** ..... 1450/=

*A delightful mix of chilled and baked cheesecake on graham cracker crumbles*

**Tiramisu Nostrano: The Ultimate Dessert** ..... 1450/=

*Classic Italian mascarpone tiramisu layered with coffee gelée*

**Sticky Toffee Pudding** ..... 1450/=

*Rich toffee pudding served with your choice of ice cream*

**Selection of Ice Creams** ..... 450/=

*Available flavors: (A Scoop) Vanilla, chocolate, salted caramel, and fruit. Sugar-free option available – ask your server.*



# Kids Menu

All items at KES 1200

## Fish Goujons

Crispy fish fillets coated in a flavorful herb marinade and panko crumbs. Served with fries and tartare sauce



## Chicken Nuggets

Crunchy fried chicken bites in a panko and Parmesan herb coating. Served with fries and ranch mayo

## Spaghetti Bolognese

Classic slow-cooked meat sauce over spaghetti, topped with grated Parmesan cheese

## Mac & Cheese

Creamy baked macaroni and cheese – a comforting classic kids love

## Fruity Smiley Plate

A fun plate of homemade strawberry jam, fresh strawberries, ripe banana and maple syrup



## Mini Sandwich

Filled with tomato, cheese, mixed lettuce, and mayo spread.



# Lounge Menu

**Mixed Olives Nuts & Crackers** ..... 1000/=

Mixed olives, nuts and crackers

**Spicy Buffalo Wings** ..... 2000/=

Crispy, tender wings tossed in Buffalo sauce and sweet tangy BBQ glaze

**BBQ Pork Spare Ribs** ..... 2600/=

Sous vide pork ribs glazed with homemade BBQ sauce, garnished with fried shallots. Served with Asian coleslaw

**Mediterranean Chicken**

**Souvlaki** ..... 2300/=

Grilled chicken skewers served with pita bread, tzatziki and a fresh Greek salad



## Sliders & Sandwiches


**Beef / Chicken Sliders** ..... 3000/=

Ground beef or chicken patties with lettuce, tomato, gherkins, caramelized onions, coleslaw, red cheddar, bacon and cocktail sauce

**Halloumi** ..... 3000/=

Crispy Fried halloumi steak with Kalamata olives and hummus, topped with fried mushrooms, arugula, and jalapeños

**PAX Clubhouse Sandwich** ..... 3000/=

Layered sandwich with crispy bacon, fresh lettuce, avocado, tomato, chicken slices, fried egg, and aged gouda 





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# THE MANOR STORY

*The Manor stands as a timeless sentinel amidst the lush greenery of Karura Forest, an enduring echo of grace and grandeur. Within its storied walls, our cherished old clock – crafted from aged brass and said to have once belonged to a forgotten royal workshop – has faithfully marked the passage of time for over a century.*

*In the 1920s, when Muthaiga was still a verdant frontier, The Manor emerged quietly from the forest's embrace. Legend has it that during its early years, whispers of visits by members of the British royal family stirred curiosity among colonial settlers. Some say a young princess herself sipped tea on the veranda before she ever ascended the throne, though no record confirms it – only the silent knowing of the clock.*

*Over the decades, The Manor became a retreat for writers, dignitaries, and explorers – names that flicker through time without the weight of documentation. The scent of mahogany and cigar smoke once mingled with spirited debates between wartime correspondents and postcolonial poets under its eaves. Some recall a Nobel laureate taking quiet refuge here in the 1970s, but the guestbooks, mysteriously misplaced, offer no proof.*

*In the post-independence era of the 1960s, The Manor stood in quiet remembrance, a vestige of a fading era. Yet, it never truly slumbered. Stories of secret meetings and whispered diplomacy continued to swirl within its drawing rooms, adding to its mystique – as the clock ticked on, a silent witness to it all.*

*Today, The Manor breathes anew. What was once still and solemn now brims with life. Children's laughter echoes through restored gardens, where trees mirror the majesty of Karura. Weddings and celebrations now grace the very halls that once hosted kings, scholars, and rebels alike.*

*Each room carries a name inspired by the wonders of nature – homages to Kenya's protected forests. From the stately Manor Chancellor Suite to the serene Meru Oak Tent in our Msitu area, each name is a tribute to heritage, both natural and storied.*

*At The Royal 58, flavors dance on plates where fine cuisine once charmed visiting aristocracy. Our Spa offers serenity and quiet introspection. The Hermes Gym hums with energy, and the Esquire Whiskey & Cigar Lounge invites you to linger – as perhaps an early Commonwealth envoy once did, lost in thought beneath the steady rhythm of the clock.*

*Join us on this safari through time, where the old world stirs just beneath the surface of the new, and every stone, name, and whisper carries a tale.*

**Asante sana for being part of our unfolding story.**



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