

MENU



Farm to Plate

PHILOSOPHY



Our ingredients are derived from organic, natural herbs and produce grown on New Rain Farm.

Our livestock is organic, pasture raised in a caring and sustainable environment.



HERBS

The herbs grown on our farm have such a broad range of health benefits that include anti inflammatory properties, brain stimulation, diuretic and cleansing properties. Their pleasant fragrance is also highly therapeutic.

Chives	Pleasantly aromatic with a hint of onion taste
Tarragon	A perennial herb from the sunflower family, pleasantly bittersweet
Basil	An aromatic herb from the mint family
Mint	A fragrant and highly popular herb that has been used for decades
Thyme	Delightfully ornamental, culinary and medicinal
Rosemary	An evergreen and fragrant herb with so many benefits even outside the kitchen
Melissa	A lemon balm very pleasant in marinades
Marjoram	A versatile, distinctly aromatic herb with Egyptian origins
Oregano	A popular and rich staple in so many dishes
Sorrel	A perennial herb delightful in salads, sauces and stews
Sage	A fragrant and perennial woody herb

BREAKFAST

New Rain Main Breakfast	2,000
<i>Two eggs, vegetable salad, toast, handcut fries, two sausages, a choice of house coffee or African mixed tea.</i>	
Light Breakfast	500
<i>Two fried eggs, toast and vegetable salad</i>	
House French toast	450
Tropical fruit slices	400
Omelette	
<i>Made with two eggs, served with toast and handcut fries</i>	
Spanish omelette	1,500
Plain omelette	500
Signature Pancakes	
Herbal Pancakes	400
<i>(Chives, Sorrel / Thyme / Marjoram, Basil)</i>	

STARTERS

Fresh Vegetable Salad Served with Italian Dressing	600
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MAIN FOOD

Fish	
Herb Roasted Salmon	1,900
Grilled Red Snapper	1,700
Herbed Nile Perch	1,300
Whole Tilapia	1,500
Garlic Prawns	1,900
<i>*Kindly ask your server for the accompanying sides and sauces</i>	
Chicken	
Free Range Organic Chicken	
<i>Sage and Rosemary braised organic chicken with the choice of stewed or roasted with one accompaniment of your choice and New Rain farmed greens.</i>	
Full	3,500
Half	2,000
Rosemary roasted Chicken (non-organic) with one side	
Full	2,500
Half	1,600
Quarter	1,000
Chicken Wings with Buffalo Sauce	
	1,500
Beef	
Rib-eye with herbed sauce	1,700
Pan seared sirloin Steak	1,700
T-bone served with sauce of choice	1,700
Traditional beef and vegetable casserole	1,400
Lamb	
Grilled Lamb Chops	1,800
Whole Goat / Sheep (by order) with 10 sides	30,000
Lamb stew with select sides	1,500

VEGAN BREAKFAST	
Roasted herbed eggplant and zucchini cooked in tomato, garlic & chili sauce topped with turmeric tahini	800
Two Fried or Boiled eggs, Baked beans, Grilled tomato and cheddar cheese	1,200



SOUPS

Chicken noodle soup with fresh tarragon, thyme, rosemary and parsley	600
Creamy pumpkin and thyme soup	500
Tomato soup infused with fresh Basil and oregano	600
(Served with freshly baked bread rolls)	500

Pork	
BBQ Pork Spare Ribs	1,600
Grilled Pork Chops with Basil-Garlic Rub	1,700

Sides (one of your choice)	
<i>(All main meals are inclusive of one side)</i>	
Butternut Chapati, traditional Ugali, plain steamed rice, mùkimo, Hand Cut French Fries, New Rain Farm Seasonal vegetables	

Extra Sides	
Fried vegetable rice	200
Herb rich chapati	250
Pasta	250
Plain Rice	200
Ugali	200
Mashed Potatoes	250
Múkimo	250
Marinated potato wedges	500
Potato lyonnaise	450
Hand cut French fries	350
Masala chips	600

Vegetables	
Assorted Stir-Fry Vegetables	400
New Rain Farm Seasonal Greens	350

Pasta	
Penne Arabiata	800
<i>(Pasta Tossed In Tomato Sauce, Chili and Parmesan Cheese)</i>	
Spaghetti Bolognese	1,300
<i>(Pasta Tossed In Slow Cooked Meat With Tomato Sauce & Parmesan Cheese)</i>	
Spaghetti Carbonara	1,500
<i>(Spaghetti tossed in bechamel sauce with onions, mushroom and bacon)</i>	

New Rain Vegetable Salads

(Salads are also infused with select herbs from our farm)

Greek Salad	750
Caesar Salad	700
Pakistan Salad	600

VEGAN CUISINE

Caponata Pasta infused with fresh basil	900
Traditional Ratatouille infused with fresh basil, parsley and thyme	800
Bombay Potatoes topped with coriander	1,200

CHILDREN'S CORNER

Eggs, chipolatas and Toast	800
Pancakes	400
Hot Dog with Hand Cut French Fries	700
Fish Fingers with Hand Cut French Fries	800
Spaghetti, meatballs and baby salad	800
Grilled beef sausages and hand cut fries	600
Beef Sliders	1,000
Harvest Lasagna	1,500

**(Please ask your server for more vegan or vegetarian alternatives)*

SNACKS

Mandazi	50
Beef sausages	150
Beef samosa	250
Vegetable samosa	200

PASTRIES AND DESSERT

Doughnut	150
Fruitcake	400
Black Forest Cake	400
Lemon Cake	400
Carrot Cake	500
Ice cream (3 scoops)	450
One scoop	250
Banana Split	400
Tropical Fruit Salad with a scoop of ice cream	500

SEASONAL SPECIALS

New Rain farm fresh afternoon tea with an assortment of pastries and treats can be booked at any time. **KShs. 1,800** per person and **KShs. 2,500** per person with sparkling wine. Can be served on our farm or on our expansive gardens.

New Rain Meat Platters are subject to availability: **KShs. 7,500** and **KShs. 4,500**

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