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## SEAFOOD

### FRIED WHOLE TILAPIA

Shallow fried whole tilapia then tossed with creole sauce served with Ugali or parsley potatoes and seasonal vegetables

Kshs. 1,050

### PAN SEARED TILAPIA FILLET

200g of tilapia fillet seasoned with lime, sea salt served with steamed rice and meuniere sauce

Kshs. 1,100

### PRAWNS PILI PILI

3 Pieces of char grilled tiger prawns shell on basted with lemon, garlic, chili, butter and pommes chateaux

Kshs. 1,500

## VEGETERIAN

### CHEF ANDY'S FAMOUS TOFU

Delicate bean curd marinated in oyster sauce, soy, fresh ginger, spring onions, then sautéed with noodles and beans sprout

Kshs. 1,050

### KASHMIR DAL TADKA

Sautéed yellow lentils with fresh ginger, garlic, Kashmir spices, finished with coconut cream and buttered rice, chapatti, papadum and mixed pickles.

Kshs. 1,050

### AFRICAN TUBERS

A local delicacy of sauté arrow roots, Irish potatoes, sweet potatoes, garden peas, kidney beans in a mild chili cilantro marinara sauce accompanied by steamed rice

Kshs. 750

### NASI GORENG

Traditional Indonesian stir fried rice with ginger, garlic, shallots, soy sauce, sesame oil, topped with fried egg, peanut sauce and grilled vegetable kebabs

Kshs. 1,050

## ALL DAY BREAK FAST

Bacon, eggs, sausage, toast, croissant, baked beans, served with tea, coffee or chocolate

Kshs. 1,050

**"All happiness  
depends on a leisurely  
breakfast."  
-John Gunther**

## DESSERTS

### TROPICAL FRUIT PLATER

Freshly curved seasonal fruits cuts

Kshs. 480

### COUP DEN MARK

Tropical fruit salad topped with vanilla ice cream

Kshs. 500

### TIRAMISU ALA CAFÉ

Traditional Italian cheese cake comprising of finger biscuits dipped in liquored coffee, mascarpone cream cheese and dusted with cocoa powder

Kshs. 550

### ARTISAN CHEESE BOARD

Assorted soft cheese with grissini sticks, honey and dry fruits

Kshs. 650



**THE WHITE RHINO<sup>®</sup>  
HOTEL**

A Heritage of warm Hospitality



# MENU

## SOUPS

### OVEN ROASTED TOMATO BISQUE

Puree of sun ripened Roma tomatoes with celery, leeks, thyme, marjoram and garlic finished with a sprig of fresh basil

**Kshs. 400**

### VEGAN LENTIL & CHICK PEA SOUP

Healthy hot soup for Vegetarians

**Kshs. 400**

### TOM YUM SOUP

Traditional Thai spicy and sour soup with chicken broth, lemon grass, ginger, lime and king prawn

**Kshs. 450**

### SOUP OF THE DAY

Chef's creation depending on what is freshly available in the market

**Kshs. 400**

All soups are served with freshly baked bread rolls (whole wheat or white) and butter

**“There is no sincerer love than the love of food”**

-George Bernard Shaw

## SALADS

### HEARTY HEALTHY

Crunchy lettuce, tomato cubes, onion rings, cucumber, black olives, avocado, sweet corn, dressed with tangy lemon vinaigrette and classic Marie-rose sauce

**Kshs. 450**

### CHEF'S SALAD

Filling salad consisting of mixed organic micro greens, roasted prime beef, chicken strips, cheddar cheese, tomato wedges, boiled egg, bread croutons, melon cubes and lemon honey vinaigrette

**Kshs. 550**

### MARINATED TIGER PRAWNS

Grilled sea salt seasoned prawns with cilantro served with organic micro greens, lemon wedge, traditional tomato salsa and reduced aged balsamic vinegar

**Kshs. 750**

## LIGHT SNACKS

### MARURA CLASSIC CROQUE MADAME

Grilled ham and cheese sandwich topped with fried egg

**Kshs. 550**

### CURRIED CHICKEN BAGUETTE

Shredded chicken with curry, chopped onions, lettuce and raisins served in a French bread, Chef Andy's all-time favorite

**Kshs. 650**

### B.L.T

Crunchy low iodized bacon, organic lettuce and Tomato slices, sandwiched in ciabatta bread

**Kshs. 550**

### FISH AND CHIPS

Beer batter fried fish fingers served with French fries, tartar sauce and lemon wedge in a basket the classic British way recipe

**Kshs. 850**

### WRAPS

Freshly made wraps either, chicken, beef or sautéed spring vegetable with guacamole and aioli

**Kshs. 750**

The above items are served with either a side salad or pommes friuts

**“YOU don't need a SILVER fork to eat GOOD food”**  
-Paul Prudhomme

## A TASTE FROM ITALY

### PENNE PRIMAVERA

Sautéed spring vegetable ratatouille, sun dried tomatoes, fresh basil topped with grated parmesan cheese

**Kshs. 650**

### SPAGHETTI WITH MEAT BALLS

Mildly spiced meat balls in a rich tomato pesto marinara sauce

**Kshs. 650**

### FETTUCINI AL AFREDO

Flat Italian noodles in a delicate aioli béchamel sauce with garden pea

**Kshs. 550**

**“After a good dinner one can forgive anybody, even one's own relatives.”**

-Oscar Wilde

## BUTCHER'S CORNER

### NEW YORK STRIP

200g prime beef sirloin char grilled to your perfection topped with melted café de Paris butter and herb jus

**Kshs. 1,100**

### COW BOY

220g aged beef T-bone steak, marinated with juniper berries, garlic, lemon thyme, onion rings and mushroom gravy

**Kshs. 1,250**

### BEEF MEDALLION

200g of grilled succulent beef tenderloin, masked with Cajun herbs and mild green peppercorn sauce

**Kshs. 1,100**

### RACK OF MOLO LAMB

200g tender lamb chops, minted gravy

**Kshs. 1,250**

All the steaks are grilled to your perfection and served with seasonal vegetables and either French fries, roast potatoes, Lyonnaise potatoes Garlic mashed potatoes, ugali, mukimo or side salad

## HOUSE SPECIALITIES

### CHICKEN BREAST

Barbecued supreme of chicken nestling on a bed of spring vegetables served with french fries and rosemary jus

**Kshs. 950**

### HIGHLAND PORK CHOPS

Grilled cinnamon marinated tender pork chops, caramelized pineapple, seasonal vegetables and roast potatoes

**Kshs. 1,100**

### PORK SPARE RIBS

Finger licking spare ribs served in a sizzler with kachumbari salad

**Kshs. 950**

### GOURMET GROUND BEEF BURGER

Freshly ground beef pate grilled to your perfection, topped with caramelized onion jam, bacon, fried egg and Dijon mustard

**Kshs. 850**

### SZECHUAN STIR FRY

Shredded beef or chicken stir fried with spring vegetables, egg noodles, oyster sauce and sesame oil

**Kshs. 750**

### CHAKA MIX GRILL

A perfect meal for two comprising of chicken drum sticks, beef medallion, pork sausages, two fried eggs, kachumbari salad and mushroom sauce, served with either French fries, roast potatoes, mukimo, ugali or Lyonnaise potatoes

**Kshs. 3,850**

**“If you can't feed a hundred people, then feed just one”**  
-Mother Teresa

Please allow 25 to 30min for preparation of all main course dishes and 10 to 15 min for starter items