OUR STORY

A CULINARY RETREAT WITH WHISPERS FROM THE PAST

Nestled at the foothills of the majestic Mount Kipipiri, Whispers by Red Ginger invites you to dine where history drifts through every breeze.

Located within the storied grounds of Kipipiri House, a century-old colonial homestead and one of the original residences of Kenya's famed Happy Valley era, Whispers offers more than just a meal; it offers a moment suspended in time.

Built in the early 1920s, Kipipiri House has stood as a quiet witness to a time of grandeur, intrigue and transformation. Its walls have heard the laughter of British aristocrats, the hush of mountain winds, and the rising heartbeat of a nation moving toward independence.

Today, these echoes inspire both our name and our spirit. Whispers is more than a name; it is a tribute to the land's layered legacy and the untold stories it holds. Our cuisine reflects this narrative: a modern expression of heritage and hospitality, blending farm-fresh ingredients with globally inspired flavours.

Whether you are enjoying a serene breakfast overlooking the fairways, a leisurely lunch after a round of golf, or an intimate sunset dinner, every dish is infused with a sense of place, served with heart, history and a touch of magic.

Dine with us where the mountain whispers, the past lingers, and the present tastes extraordinary.



Kipipiri House in its early years

vegetarian · vegan · d dairy · e egg · g gluten · n nuts · s soy · f fish · sf shellfish

Please let your server know of any allergies before ordering.

SERVED ALL DAY

BREAKFAST

BREAKFAST PLATTER

Everyday Breakfast — 1,500

Eggs as you like: scrambled, an omelette of your choice, fried or boiled, served with toast

With two sides of your choice: mushrooms, potato wedges, beans or two sausages

d · e · g

NIBBLES

Mandazi — 100

Swahili-style fried dough

two pieces

d · g

Pancakes — 300

d · e · g

Chicken Sausages — 800

Poussin, pepper, Schezwan or roasted

four pieces

d · g · s

Waffles — 300

d · e · g

Chive Pancakes — 300

d · g

Potato Wedges — 400

EGGS AS YOU LIKE

Two eggs, served with toasted bread, butter and jam

Boiled Eggs — 400

d · e · g

Sunny Side Up — 500

d · e · g

Fried Eggs — 500

d · e · g

Omelette — 500

Plain, masala or Spanish

d · e · g

SANDWICHES

Two pieces, made with our freshly baked bread

Coleslaw Sandwich — 400

d · e · g

Egg Sandwich — 500

d · e · g

Vegetable Sandwich — 400

d · g

Chicken Sandwich — 600

d · e · g

TO BEGIN

SOUPS & SALADS

SOUPS

Manchow

e · g · s

Vegetable	400
Chicken	600

Hot & Sour

g · s

Vegetable	400
Chicken	600

Sweetcorn

Vegetable	400
Chicken	600

SALADS

Classic Greek — 1,000

Cucumber, tomato, feta, peppers, onion and olives in a zesty lemon-herb dressing

d

Green Garden — 900

Lettuce, tomato and cucumber tossed in a fresh vinaigrette

Chicken Caesar — 1,000

Chopped lettuce, chicken and garlic croutons tossed in a creamy dressing

d · e · g · f

COMFORT BITES

PIZZA, PASTA & FRIES

PIZZA

Margherita 800
Classic tomato sauce, fresh mozzarella and basil
d · g

Ai Funghi 1,000
Mozzarella, mushrooms and garlic on a tomato base
d · g

Golf Special 1,000
A vegetable feast of peppers, basil, onion, mozzarella and mushrooms
d · g

Chicken 1,000
Spiced chicken, peppers, onion, mozzarella and mushrooms
d · g

PASTA

Spaghetti Pomodoro 700
Classic tomato sauce
d · g

Garlic & Parmesan Penne 700
Penne tossed with garlic and Parmesan
d · g

Penne Arrabbiata 700
Spicy tomato and chilli sauce
d · g

Penne Alfredo 700
Rich, creamy Parmesan sauce
d · g

FRIES

Plain Chips 400

Pepper Chips 600
d

Poussin Chips 600
d

Masala Chips 600
d

Garlic Chips 600
d

STARTERS

VEGETARIAN

BITES

Honey Chilli Potatoes — 700
d · g · s

Maru Bhajia — 700
Crispy, spiced potato fritters

Methi Bhajia — 700
Fenugreek fritters

Crispy Corn — 800
g · s

WARM-UPS

Plain Pappadum — 150
Roasted or fried

Masala Pappadum — 200
Roasted or fried

Vegetable Samosa — 600
four pieces
g

CLASSICS

Honey Chilli Tofu — 1,000
g · s

Schezwan Tofu — 1,000
g · s

Chilli Paneer — 1,000
d · g · s

Paneer Tikka — 1,000
d

Mushroom Tikka — 1,000
d

Chilli Garlic Mushroom — 1,000
e · g · s

STARTERS

NON-VEGETARIAN

WINGS

Ginger Wings 1,100
e · g · s

Pepper Wings 1,100
e · g · s

Schezwan Wings 1,100
e · g · s

Tandoori Wings 1,100
d

BITES

Chicken Samosa 800
four pieces
g

Mutton Samosa 800
four pieces
g

CLASSICS

Chicken 65 1,200
e · g

Chilli Chicken 1,200
e · g · s

Sweet & Sour Chicken 1,200
e · g · s

Chicken Tikka 1,200
six pieces
d

Chicken Malai Tikka 1,200
d · n

Chicken Hariyali Tikka 1,200
d

Tandoori Chicken
d
Half 1,200
Whole 2,200

Lamb Seekh Kebab 1,200
six pieces
d

Hyderabadi Seekh Kebab 1,200
six pieces
d

Fish Ajwaini Tikka 1,500
Carom-spiced fish from the tandoor
d · f

Fish 1,500
Nile perch
f

FROM NEAR & FAR

GLOBAL FAVOURITES

KENYAN PLATTER

Vegetarian Platter 1,000
Ugali, beans and sukuma wiki (collard greens)

Non-Vegetarian Platter 1,400
Rice, chicken stew and sukuma wiki (collard greens)

INDIAN PLATTER

Chole Bhature 800
Spiced chickpeas with fluffy fried bread
d · g

Puri Bhaji 800
Puffed fried bread with spiced potatoes
g

ORIENTAL

Vegetable Hakka Noodles 800
g · s

Vegetable American Chop Suey 800
g · s

Chicken Chow Mein 800
g · s

Stir-Fried Vegetables 800
s

CONTINENTAL

Tilapia Fish & Chips 1,500
g · s · f

SIGNATURE

CURRIES

VEGETARIAN

Palak Paneer 1,100
d

Paneer Butter Masala 1,100
d · n

Kadai Paneer 1,100
d · n

Shahi Paneer 1,100
d · n

Teen Mirch Ka Paneer 1,100
d

Paneer Tikka Masala 1,100
d

Vegetable Kolhapuri 1,100
d

Mixed Vegetable Fry 800
d

Chana Masala 900

Dal Makhani 900
d

Dal Tadka 900
d

CHICKEN

Kienyeji Chicken Dry Fry
Free-range Kenyan chicken
- Half 1,500
- Whole 3,000

Butter Chicken 1,200
d · n

Chicken Tikka Masala 1,200
d

Kadai Chicken 1,200
d

Palak Chicken 1,200
d

Dhania Jeera Chicken 1,200
d

Mari Methi Chicken 1,200
d

Chicken Korma 1,400
d · n

MUTTON & GOAT

Mbuzi Wet Fry
Kenyan goat, simmered in a rich gravy
- Half kilo 1,500
- One kilo 3,000

Mutton Curry 1,200

Mutton Rogan Josh 1,200
d

Mutton Pepper Fry 1,200

Palak Mutton 1,200
d

Mutton Keema Masala 1,400
d

Keema Matar 1,400
d

ACCOMPANIMENTS

RICE & BREADS

RICE & STAPLES

Plain Rice — 500

Jeera Rice — 600
Cumin-scented basmati
d

Lemon Rice — 700
d · n

Vegetable Fried Rice — 700
s

Vegetable Pulao — 700
d · n

Vegetable Biryani — 800
d · n

Hyderabadi Biryani — 1,100
d · n

Chicken Biryani — 1,100
d · n

Mutton Biryani — 1,100
d · n

Ugali — 200

BREADS

Tandoori Roti — 100
g

Butter Naan — 150
d · e · g

Garlic Naan — 180
d · e · g

Methi Naan — 180
d · e · g

Turbo Naan — 180
d · e · g

African Chapati — 180
g

Laccha Paratha — 200
d · g

STUFFED BREADS

Served with pickle and yoghurt

Aloo Paratha — 600
d · g

Gobi Paratha — 600
d · g

Paneer Paratha — 700
d · g

Chicken Paratha — 800
d · g

Keema Paratha — 800
d · g

THE CONTINENTAL KITCHEN

SOUPS, SALADS & PASTA

SOUPS

Served with bread

Tomato Basil Soup — 600
d · g

Broccoli & Almond Soup — 800
d · g · n

LIGHT PLATES

Ensalada de Pollo — 1,000
Chicken salad

e

Quesadilla
Toasted filled tortilla with tomato salsa

d · g

- Vegetable — 600
- Chicken — 800

PASTA & BAKES

Pesto Spaghetti
Spaghetti in basil pesto

d · g · n

- Vegetable — 1,000
- Chicken — 1,200

Fusilli al Pomodoro
Fusilli in tomato and basil sauce

d · g

- Vegetable — 800
- Chicken — 1,000

Pappardelle Caporetto — 1,200
Wide ribbon pasta

d · g

Ragù di Agnello — 900
Slow-cooked lamb ragout

d · g

Vegetable au Gratin — 800
Vegetables baked under a golden cheese crust

d · g

THE CONTINENTAL KITCHEN

MAINS

CHICKEN

Pollo Arrosto ai Funghi — 1,200
Roast chicken in a creamy mushroom sauce
With blanched broccoli
d

Demi-Poulet Grillé — 1,200
Grilled half chicken
With chips and salad

Chicken Cordon Bleu — 1,000
Breaded chicken with béchamel (creamy white) sauce
With salad and fries
d · e · g

Cajun Chicken Fried Rice — 1,000
Fried rice with Cajun-spiced chicken
e · s

Pollo Arrosto BBQ — 1,200
Roast chicken in barbecue sauce
With vegetable rice and blanched broccoli
d

Chicken Piccata — 1,200
Chicken in a lemon butter sauce
With mashed potato and sautéed vegetables
d · g

Roulade di Pollo — 1,000
Rolled chicken in tomato basil sauce
With chips and salad
d

LAMB & SEAFOOD

Lamb Chops — 1,300
In a pepper sauce
With sautéed vegetables
d

Lemon Butter Garlic Prawns — 1,400
With cocktail salad
d · sf

Grilled Fish — 1,200
In a lemon butter garlic sauce
With mashed potato and sautéed vegetables
d · f

TO FINISH

DESSERTS

Apple Crumble Tart

With vanilla ice cream

d · e · g

700

Warm Chocolate Brownie

With vanilla ice cream

d · e · g

700

Salted Caramel Slice

d · e · g

600

Pineapple Upside-Down Cake

d · e · g

600

Gulab Jamun

two pieces

d · g · n

400

Ice Cream

Per scoop

Vanilla, chocolate or strawberry

d

200

All prices are in Kenya Shillings