

The Lawns

FINE DINING AND TAPAS BAR

DINNER MENU



At The Lawns, we have created this menu to accommodate many different tastes and flavours from across the globe.

We have carefully selected our ingredients from the best available sources. Our wild game meat is sourced from the best ranches of South Africa and our other meat products from the best butcheries of Uganda. Our vegetables & herbs are all organically grown in Uganda.

Working with locally sourced products and introducing the vast knowledge of our chefs and international flavours, we have combined these to create a fusion of our culinary delights. We have tried to accommodate a wide range of dishes from all over the world however, if you would like to indulge in a dish that is not on our menu, do feel free to talk to one of our chefs, and we shall do our utmost to accommodate your request.

We strive to set our standards to the highest level whilst allowing you to relax, indulge and be pampered at The Lawns - a unique terraced restaurant with views overlooking the Golf Course and manicured gardens.

We would appreciate it if you can take some time and kindly leave your feedback on the food in general, and your overall experience at The Lawns with one of our service staff or drop us an email at meena@thelawns.co.ug.

You can also reach us on social media to get updates on the events at The Lawns on www.facebook.com/thelawns.kampala and if you so wish, leave a review at www.tripadvisor.com



starters

smoked crocodile salad mixed chopped lettuce peppery rocket brunoised tomato & cucumber shavings of smoked crocodile honey mustard dressing	34,000
smoked game samosas crisp cumin laced pastry tamarind chutney sauce	32,000
wild tandoori sizzler 180gr of assorted game meat fused with hand ground spices and cooked in tandoor oven; with naan, tandoori salad, yoghurt mint chutney & tamarind dip	56,000
kudu poppers mini skewers of: kudu pops juicy pineapple onion green pepper . served on a bed of onions on a sizzling plate	32,000
braised crocodile drummie fragrant organic lemongrass infused sticky sauce rice dumpling	32,000
"prawn to be wild" a classic..re invented prawns- 2 ways creamy haas avocado dressed rocket & micro cress marie rose sauce	38,000
salmon "couture" salmon 3 ways: mousseline soy & ginger salmon tartare smoked ribbons	52,000
"taste of india" incredible india on a plate: chicken tikka fish tikka sheesh kebab chicken & cheese kebab served with salad and naan	44,000
"moreish" bourbon glazed pork belly bites crisp & tender pork belly sticky sauce sour cream & chive dip	28,000
thai pork satays chilli garlic peanut (groundnut) sauce sesame toast vietnamese spring roll	28,000
signature caesar salad gem lettuce caesar dressing croutons grilled chicken parmesan shavings anchovy optional	28,000
chopped house salad organic haas avocado cabbage slaw julienned tomatoes red onion coriander toasted cashews sesame seeds house dressing: yoghurt & mint optional grilled pork or chicken or beef – add 6,000	24,000
tandoori sharing veg platter (v) shami kebab potato & cheese balls arancini sticks kathi kebab naan salad yogurt mint dip tamarind dip	38,000
gnocchi a la "parisienne" (v) artisan crafted gnocchi seasonal vegetable "buttons" beurre blanc	20,000
mixed fritters (v) sago & potato vegetable & cheese vegetable & herbs yogurt mint dip tomato salsa	26,000
stuffed funghi & tomato (v) feta stuffed funghi coltivati feta stuffed tomato garlic hummus crostini	28,000

please note that some meals may take longer than others due to the different preparation styles. Kindly ask your waiter or waitress for more information





mains

“hunters sabre”	65,000
3 game meats wrapped in bacon herbs & caramelised onion seasonal young vegetables choice of potato peppercorn & red wine jus	
mixed game chilli	44,000
Inspired by Mexican chilli con carne ... a mixed game meat spicy stew with beans herbed rice avocado & beans salad	
“the bok & the wok”	55,000
wok charred springbok medallions tamarind chutney “bunched” french beans butternut squash puree	
“serengeti plains”	66,000
assortment of four game meats crisp potato wedges young vegetable selection red wine jus	
springbok shank	48,000
cooked low & slow...	
whole crocodile tail	250,000
the perfect choice for game meat lovers...a whole crocodile tail marinated with ginger, garlic, lemongrass & a hint of chili. slowly roasted for 3 hours. served with oriental vegetables & 2 sauces kindly pre order & allow for a 24 hour notice to avoid disappointment.	
boneless crocodile in garlic white wine sauce	42,000
juicy boneless crocodile cubes in a creamy garlic wine sauce. served with spicy rice & a small side salad.	
smoked kudu steak	55,000
180gr kudu fillet fused with rosemary and smoked in pit barbeque; served with steamed vegetables, choice of potato and peppercorn or mushroom sauce	
ostrich kofta curry	42,000
grilled ostrich balls in mild kofta curry basmati rice naan salad	



prawns “thermidor”	72,000
butterflied tiger prawns thermidor sauce spicy saffron rice	
crispy skin salmon teriyaki	62,000
sticky teriyaki sauce baby pak choy sesame noodles pea puree	
fillet of tilapia	35,000
perfectly grilled tilapia citrusy lemon butter fluffy creamed potato young vegetables of the day	

samaki wa nyazi an east african curry made with fragrant coconut milk, freshly grated coconut & coriander served with basmati rice, naan & salad	38,000
prime cut of beef fillet forest mushrooms wilted arrow leaf spinach bean purée “twiggy” kettle sticks	38,000
the lawns super steak mustard, black peppercorns, garlic butter filled super steak seasonal veg of the day garlic sauce your choice of potato	44,000
lazy aged t-bone 600gr prime cut young vegetables creamed spinach sexy fries	52,000
pit bbq smoked pepper steak whole black peppercorns & rosemary smoked potato wedges creamed spinach seasonal vegetables	38,000
apricot glazed pork grilled pork chops grilled apricots red pepper & apricot coulis maris piper potato puree	40,000
stir fry pork crispy fried pork broccoli ginger & honey sauce egg fried rice	38,000
stuffed chicken breast chicken breast bacon creamed spinach choice of potato - stuffing options: feta & spinach tomato, mozzarella & basil	44,000
tandoori chicken succulent perfectly marinated chicken char grilled. served with naan rice & salad	38,000
chicken tikka masala yoghurt, garlic & ginger marinated chicken cooked in the tandoor. served in a creamy tomato & onion based curry sauce. served with basmati rice, naan and salad mild option available	38,000
grilled chicken breast char grilled seasonal vegetables choice of potato. flavor options: classic sticky bbq harissa sauce	38,000
risotto of lamb & artichoke ragu of lamb shoulder artichoke hearts feta chunks crispy onions	36,000
moroccan harissa lamb jewelled cous cous cumin carrots harissa yoghurt sauce	38,000
vijay’s lamb chop curry a rich aromatic lamb curry.... served with basmati rice, naan & salad	38,000
daal makhani (v) black daal cooked overnight in the tandoor oven with cream & butter. served with basmati rice, naan & salad	32,000
corn & mushroom masala (v) a hearty, light vegetarian curry. served with basmati rice, naan & salad	32,000
vegetable kofta curry (v) mix vegetable balls in mild kofta curry basmati rice naan salad	32,000

Allergens:

We do not use artificial colours in any of our menu items.
If you have an allergy of any kind, please talk to our service staff or chef before placing your order.

Kindly Note:

Although great care is taken to ensure we execute allergies & intolerances with great attention, there will be traces of all allergens in our food.
Wheat (Gluten), tree nuts, sesame, soy, eggs, fish, peanuts, crustaceans, milk, mustard, celery, lupin, Sulphur dioxide.

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side orders

naan bread: plain butter dhania & chilli garlic	6,000
latcha paratha	8,000
creamy mash	6,000
crispy potato wedges	6,000
french fries	9,000
seasonal vegetables	8,000
basmati rice	8,000
fried rice vegetable egg	14,000
sauces: peppercorn mushroom sticky sweet bbq lemon butter white wine sauce yoghurt mint tamarind harissa red wine jus	6,000
creamed spinach	8,000

Offerings and Facilities

Conference Room with Private Catering: (seats up to 30 pax)

Perfect for business meetings and small trainings/ team-building sessions

Events & Banqueting:

We have a rooftop terrace that can accommodate events up to 400pax.

We work closely with the client and create bespoke menus to accommodate all budgets.

We are able to offer cocktail events, buffet style options for larger events and plated menus for up to 200pax.

Happy Hour

Our Happy Hour promotions & discounts change weekly.

Kindly enquire within or ask your server for more details.

Live Music

Although we do not have a dedicated day for live music, we do support local artists and music and are always eager to promote a promising artist or band.

Watch this space for further details.

Private Catering

We have a talented group of chefs from all over the world that can offer traditional, classic and contemporary cuisines in the comfort of your home.

We will take the stress out of your entertaining at home, the office or any outside venue.

Please forward all your enquiries to:

reservations@thelawns.co.ug

Dear **Guests**,

Welcome to The Lawns

We are very pleased to offer 3 new menu concepts:

Tapas

Monday - Saturday 16:00 - 02:00

Sunday 11.00 - 22.00

Al Fresco Lunch

Monday - Sunday 11.00 - 17.00

Fine Dining Dinner

Monday - Saturday 17.00 - 24.00

Sunday 17.00 - 22.00

Email: reservations@thelawns.co.ug

Website: www.thelawns.co.ug

OR Call:

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