



**FUSION**  
RESTAURANT

## STARTERS

Searred Scallops, corn purée, barley, white beans, green apple cherry tomato salsa	27,000 Rwf
Falafel, parsley tabbouleh, homemade hummus (V)	16,000 Rwf
Goat Kofta Kebab, Moroccan spices, chapatti, hummus, tabbouleh	19,000 Rwf
Fresh Spicy Prawn Bok Choy Wrap, mango, cucumber, avocado, green chili, mint and coriander, barley, citron mustard dressing	20,500 Rwf
Shaved Salad, beetroot, pumpkin, fennel, zucchini, passion-balsamic vinaigrette, parmesan (V)	12,000 Rwf
Soup of the Day (V)	11,000 Rwf

## HOMEMADE PASTA

Sweet Potato Tortelli, brown butter and sage, parmesan (V)	21,000 Rwf
Ravioli with chard, ikivuguto (buttermilk), homemade ricotta, tomato and parmesan (V)	21,000 Rwf
Rwandan Smoked Tilapia Ravioli, Swiss chard sauce	24,000 Rwf

## MEAT & POULTRY

Slow Cooked Pork Belly, 5 spiced rub, balsamic & beetroot relish, bok choy caramelized parsnips	28,000 Rwf
Rwandan Beef Filet, mushroom chutney, watercress purée, braised carrot, potato pancake, red wine coffee sauce	32,000 Rwf
Grilled Chicken, creamy mashed Rwandan plantain, grilled zucchini, dodo purée, tomatoes & black olives sauce	25,000 Rwf
Lamb Burger, charred tomato salsa, capsicum, sautéed Rwandan mushrooms, roasted baby potatoes, salad	26,000 Rwf
Duck Breast, tamarind sauce, butternut squash, oyster mushroom, bok choy, baby potato fondant	35,000 Rwf

## FISH & SEAFOOD

Pan-seared Norwegian Salmon, roasted caramelized carrot, pea-potato purée, garden salad	42,500 Rwf
Prawn Saffron Risotto, roasted grappa tomatoes, parmesan	35,000 Rwf
Mauritian Style Nile Perch Stew, mustard, turmeric, rice, smoked eggplant chutney, watercress salad	32,000 Rwf

## VEGETARIAN

Kigali Farm's Mushroom Risotto, shaved radish and mushroom, parsley, parmesan, lemon zest (V)	26,000 Rwf
Baked Eggplant Involtni, maize polenta, zucchini, capsicum, white bean, Creole tomato sauce, pesto, parmesan (V)	24,000 Rwf

## BITES

Crispy Pork Belly Skewers, honey, soy, sesame, chili glaze	21,000 Rwf
Fresh Spring Rolls, rice paper, cabbage, carrot, cucumber, avocado, lettuce, ginger, soy, sesame, coriander (V)	19,000 Rwf
Chicken Gyoza Dumpling, sesame, soy	21,000 Rwf
Local Beer Braised Meatballs (pork, beef, lamb, coriander, parsley), barbecue sauce	16,000 Rwf
Lemongrass & Ginger Grilled Beef Satay, cassava leaf chimichurri	16,000 Rwf





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## DESSERT

Rwandan Macadamia Torta della Nonna (Grandmother's Tart), homemade whipped cream	18,000 Rwf
Callebeaut Dark Chocolate Mousse, Amarula Infusion	19,000 Rwf
Salted Chocolate Affogato Ice Cream, decaf espresso, homemade biscotti	19,000 Rwf
Lemongrass Panna Cotta (sweetened set cream), passion fruit glaze, tropical fruit, tea masala spiced sable biscuit	18 000 Rwf
Trio of Homemade Ice Cream: Coffee-Caramel, Mint-Chocolate, Lemongrass	18,000 Rwf
Trio of Homemade Sorbet: Tree Tomato, Strawberry-Chili, Pineapple-Ginger	16,000 Rwf

## COGNAC & LIQUEURS

Amarula (60ml)	12,000 Rwf
Baileys (60ml)	13,000 Rwf
Camus Cognac VS/ VSOP /XO	15,000 / 18,000 / 50,000 Rwf
Martel VSOP	20,000 Rwf
Hennessy	18,000 Rwf
Hennessy VSOP	24,000 Rwf
Hennessy X.O	55,000 Rwf
Remy Martin VSOP	18,000 Rwf
Remy Martin X.O	50,000 Rwf
Triple Sec (60ml)	10,000 Rwf
Sandeman Port (60ml)	17,000 Rwf
Courvoisier	18,000 Rwf
Bisquit X.O	45,000 Rwf
Tokara XO	20,000 Rwf
L'Omarins SAGNAC	25,000 Rwf
Grand Marnier	10,000 Rwf