

STARTERS

Lake Kivu Sambaza Local sardines, marinated in lemongrass and ginger, deep fried with tamarind sauce, pickled cucumber and onion salad	14 000
Coconut Crusted Nile Perch Fish Cakes green papaya salad, passion fruit and chili dressing	14 000
Ginger Yam Croquette , spicy tomato sauce	11 000
Homemade Guacamole , plantain and taro chips	9 000

SALADS

Caesar Salad with Dukkah-spiced Grilled Chicken	15 000
Crispy Avocado Salad homemade tomato confit, feta cheese, olive and Rwandan macadamia tapenade	13 000
Banana Flower, Green Mango & Papaya Salad coriander, mint, gluten-free plantain fritters, peanuts, Asian dressing	12 000
Organic Garden Greens shaved cucumber, carrots and lemon mustard dressing	10 000

SOUP

Slow Cooked Chicken Soup , lemongrass, ginger, coconut cream	11 000
Roasted Butternut Squash & Peanut Soup (V)	10 000

HOME MADE PASTA & NOODLES

Stir Fried Egg Noodles bok choy, carrots, green chives, garlic, cabbage with Asian soy sauce	14 000
Kigali Farms' Mushroom Tortellini fennel, sautéed oyster and cremini mushrooms, nutmeg-mushroom wine sauce	18 000



AFRICAN RECIPES

Kuku Paka Swahili Coconut Chicken Curry raisin basmati rice, chapati, dhal and cucumber raita	19 000
Slow-Cooked Ethiopian Berbere Goat Stew chickpeas, cumin, cinnamon, raisin couscous	18 000
Traditional Rwandan Agatogo green peas, potatoes, mixed peppers, peanut and local spinach	15 000
*Add Beef or Chicken	4 000

MAIN COURSES

Roasted Whole Fresh Lakeside Fish Farm Tilapia Tanzanian coconut-cinnamon rice, sautéed wild spinach and dodo	30 000
Pan-Seared Rwandan Beef Filet rustic taro mash, sautéed green beans, Virunga beer brown butter sauce, cassava leaf chimichurri	21 000
Herb Crusted Pan-Seared Nile Perch mashed sweet potato, sautéed okra, dodo purée, spicy ginger Creole tomato sauce	21 000
Fish Tacos (Lakeside Fish Farm Tilapia) guacamole, chapatti, beans, pineapple chutney, pili -pili mayo (*Vegetarian on request)	18 000
Free Range Rwandan Cheese Burger cassava leaf chimichurri, urwagwa (local banana beer) battered onion rings, French fries, mixed salad and Dijon dressing	18 000
Eggplant Stack local spinach, coriander and mint pesto, curried tomato sauce, feta, chopped avocado and tomato salad	17 000
Tofu and Vegetable Thai Red Curry Stir Fry lemongrass and ginger, sticky rice	15 000
Grilled Chicken Brochette peanut and turmeric sauce, French fries, green salad	17 000
Beef Brochette Asian soy marinade, French fries, green salad	17 000



DESSERTS

Callebaut Dark Chocolate Brownie homemade ice cream, cardamom chocolate sauce	14 000
Rwandan Hibiscus and Vanilla Crème Brulée caramelized nuts	14 000
Baked Ikivuguto (Buttermilk) Cheese Cake Thai basil strawberry coulis	13 000
Warm Bread Pudding 5 spices, toffee and Rwandan 1000Hills rum sauce, vanilla ice cream	13 000
Trio of Homemade Ice Cream Chai masala, ikivuguto (buttermilk), Question coffee, Madagascar vanilla, Callebaut chocolate, wild Rwandan strawberry	11 000
Homemade Sorbet Chili & pineapple, passion & lemongrass, mango & turmeric, citrus, or tree tomato	9 000

LIQUEURS & BRANDIES

Amarula (60ml)	8 000
Baileys (60ml)	8 000
Camus Cognac VSOP	10 000
Martel VS	8 000
Hennessy	8 000
Hennessy VSOP	10 000
Hennessy X.O	21 000
Remy Martin VSOP	10 000
Remy Martin X.O	28 000
Triple Sec	8 000
Sandeman Port	6 500
Courvoisier	8 000
Bisquit X.O	28 000
Jägermeister	8 000

