

STARTERS

Searched Scallops, sautéed mushrooms, Swiss chard, grilled cherry tomato, carrot, pumpkin, beetroot salad	\$25	27,000 Rwf
Falafel, parsley tabbouleh, homemade hummus (V)	\$15	16,000 Rwf
Goat Kofta Kebab, Moroccan spices, chapatti, hummus, tabbouleh	\$17	19,000 Rwf
Fresh Spicy Prawn Bok Choy Wrap, mango, cucumber, avocado, green chili, mint and coriander, barley, citron mustard dressing	\$21	23,000 Rwf
Shaved Salad, beetroot, pumpkin, fennel, zucchini, passion-balsamic vinaigrette, parmesan (V)	\$11	12,000 Rwf
Soup of the Day (V)	\$10	11,000 Rwf

HOMEMADE PASTA

Sweet Potato Tortelli, brown butter and sage, parmesan (V)	\$19	21,000 Rwf
Ravioli with chard, ikivuguto (buttermilk), homemade ricotta, tomato and parmesan (V)	\$19	21,000 Rwf
Rwandan Smoked Tilapia Ravioli, Swiss chard sauce	\$22	24,000 Rwf

MEAT & POULTRY

Slow Cooked Pork Belly, 5 spiced rub, balsamic & beetroot relish, bok choy caramelized parsnips	\$25	28,000 Rwf
Rwandan Beef Filet, mushroom chutney, watercress purée, braised carrot, potato pancake, red wine coffee sauce	\$31	35,000 Rwf
Grilled Chicken, creamy mashed Rwandan plantain, grilled zucchini, dodo purée, tomatoes & black olives sauce	\$23	25,000 Rwf
Lamb Burger, charred tomato salsa, capsicum, sautéed Rwandan mushrooms, roasted baby potatoes, salad	\$24	26,000 Rwf
Duck Breast, tamarind sauce, butternut squash, oyster mushroom, bok choy, baby potato fondant	\$34	37,000 Rwf



FISH & SEAFOOD

Pan-seared Norwegian Salmon, roasted caramelized carrot, pea-potato purée, garden salad	\$39	43,000 Rwf
Prawn Saffron Risotto, roasted grappa tomatoes, parmesan	\$34	37,000 Rwf
Mauritian Style Nile Perch Stew, mustard, turmeric, rice, smoked eggplant chutney, watercress salad	\$29	32,000 Rwf

VEGETARIAN

Kigali Farm's Mushroom Risotto, shaved radish and mushroom, parsley, parmesan, lemon zest (V)	\$24	26,000 Rwf
Baked Eggplant Involtini, maize polenta, zucchini, capsicum, white bean, Creole tomato sauce, pesto, parmesan (V)	\$22	24,000 Rwf

BITES

Crispy Pork Belly Skewers, honey, soy, sesame, chili glaze	\$19	21,000 Rwf
Fresh Spring Rolls, rice paper, cabbage, carrot, cucumber, avocado, lettuce, ginger, soy, sesame, coriander (V)	\$17	19,000 Rwf
Chicken Gyoza Dumpling, sesame, soy	\$19	21,000 Rwf
Local Beer Braised Meatballs (pork, beef, lamb, coriander, parsley), barbecue sauce	\$15	16,000 Rwf
Lemongrass & Ginger Grilled Beef Satay, cassava leaf chimichurri	\$15	16,000 Rwf

DESSERT

Rwandan Macadamia Torta della Nonna (Grandmother's Tart), homemade whipped cream	\$16	18,000 Rwf
Callebeaut Dark Chocolate Mousse, Amarula Infusion	\$17	19,000 Rwf
Salted Chocolate Affogato Ice Cream, decaf espresso, homemade biscotti	\$17	19,000 Rwf
Lemongrass Panna Cotta (sweetened set cream), passion fruit glaze, tropical fruit, tea masala spiced sable biscuit	\$16	18,000 Rwf
Trio of Homemade Ice Cream: Coffee-Caramel, Mint-Chocolate, Lemongrass	\$16	18,000 Rwf
Trio of Homemade Sorbet: Tree Tomato, Strawberry-Chili, Pineapple-Ginger	\$15	16,000 Rwf

COGNAC & LIQUEURS

Amarula (60ml)	\$11	12,000 Rwf
Baileys (60ml)	\$12	13,000 Rwf
Camus Cognac VS/ VSOP /XO	\$14/\$16/\$45	15,000/18,000/50,000 Rwf
Martel VSOP	\$18	20,000 Rwf
Hennessy	\$16	18,000 Rwf
Hennessy VSOP	\$22	24,000 Rwf
Hennessy X.O	\$50	55,000 Rwf
Remy Martin VSOP	\$16	18,000 Rwf
Remy Martin X.O	\$45	50,000 Rwf
Triple Sec (60ml)	\$9	10,000 Rwf
Sandeman Port (60ml)	\$15	17,000 Rwf
Courvoisier	\$16	18,000 Rwf
Bisquit X.O	\$41	45,000 Rwf
Tokara XO	\$18	20,000 Rwf
L'Omarins SAGNAC	\$23	25,000 Rwf
Grand Marnier	\$9	10,000 Rwf