

STARTERS

Lake Kivu Sambaza Local sardines (lake fish), marinated in lemongrass and ginger, deep fried with tamarind sauce, pickled cucumber and onion salad	\$14	15 000 Rwf
Coconut Crusted Nile Perch Fish Cakes Green papaya salad, passion fruit and chili dressing	\$14	15 000 Rwf
Ginger Yam Croquette , spicy tomato sauce (V)	\$10	11 000 Rwf
Homemade Guacamole, plantain and taro chips (V) ,Avocado, diced onion, tomato, chopped coriander, chili, lemon juice, cumin, served with plantain and taro chips	\$9	10 000 Rwf

SALADS

Caesar Salad with Dukkah-spiced Grilled Chicken Organic garden lettuce, chicken, croutons, bacon, parmesan, dill and anchovy (contains nuts)	\$14	15 000 Rwf
Crispy Avocado Salad (V) Fried avocado (cassava flour & parmesan crust), homemade tomato confit, lettuce, feta cheese, olive and Rwandan macadamia tapenade	\$12	13 000 Rwf
Banana Flower, Green Mango & Papaya Salad (V) Coriander, mint, gluten-free plantain fritters, peanuts, Asian soy dressing	\$12	13 000 Rwf
Organic Garden Greens (V) Shaved cucumber, carrots and lemon mustard dressing	\$10	11 000 Rwf

SOUP

Slow Cooked Chicken Soup , lemongrass, ginger, coconut cream	\$10	11 000 Rwf
Roasted Butternut Squash & Peanut Soup (V)	\$9	10 000 Rwf

HOME MADE PASTA & NOODLES

Stir Fried Homemade Egg Noodles (V) Bok choy, carrots, green chives, garlic, cabbage with Asian soy sauce	\$13	14 000 Rwf
Kigali Farms' Mushroom Tortellini (V) Fennel, sautéed oyster and cremini mushrooms, nutmeg-mushroom wine sauce	\$16	18 000 Rwf

AFRICAN STEWS

Kuku Paka Swahili Coconut Chicken Curry Raisin basmati rice, chapati, dhal and cucumber raita	\$18	20 000 Rwf
Slow-Cooked Ethiopian Berbere Goat Stew Chickpeas, cumin, cinnamon, raisin couscous	\$16	18 000 Rwf
Traditional Rwandan Agatogo (V) Green peas, potatoes, mixed peppers, peanut and local spinach	\$14	15 000 Rwf
*Add Beef or Chicken	\$4	4 000 Rwf
Isombe (V) Blended cassava leaves cooked in tomatoes, onions, garlic, sweet pepper corainder and ground peanut, served with rice and beans	\$14	15 000 Rwf

MAIN COURSES

Roasted Whole Fresh Lakeside Fish Farm Tilapia Tanzanian coconut-cinnamon rice, sautéed wild spinach and dodo	\$27	30 000 Rwf
Pan-Seared Rwandan Beef Filet Rustic taro mash, sautéed green beans, Virunga beer brown butter sauce, cassava leaf chimichurri	\$23	25 000 Rwf
Herb Crusted Pan-Seared Nile Perch Mashed sweet potato, sautéed okra, dodo purée, spicy ginger Creole tomato sauce	\$19	21 000 Rwf
Fish Tacos (Lakeside Fish Farm Tilapia) Guacamole, chapatti, beans, pineapple chutney, pili -pili mayo (*Vegetarian on request)	\$16	18 000 Rwf
Free Range Rwandan Cheese Burger Cassava leaf chimichurri, urwagwa (local banana beer) battered onion rings, French fries, mixed salad and Dijon dressing	\$16	18 000 Rwf
Eggplant Stack Local spinach, coriander and mint pesto, curried tomato sauce, feta, chopped avocado and tomato salad	\$15	17 000 Rwf
Tofu and Vegetable Thai Red Curry Stir Fry Lemongrass and ginger, sticky rice	\$14	15 000 Rwf
Grilled Chicken Brochette Peanut and turmeric sauce, French fries, green salad	\$15	17 000 Rwf
Beef Brochette Asian soy marinade, French fries, green salad	\$15	17 000 Rwf

DESSERTS

Callebaut Dark Chocolate Brownie Homemade ice cream, cardamom chocolate sauce	\$13	14 000 Rwf
Rwandan Hibiscus and Vanilla Crème Brulée Caramelized nuts	\$13	14 000 Rwf
Baked Ikivuguto (Buttermilk) Cheese Cake Tree tomato and mint coulis	\$12	13 000 Rwf
Warm Bread Pudding 5 spices, toffee and rum sauce, vanilla ice cream	\$12	13 000 Rwf
Trio of Homemade Ice Cream Chai masala, Ikivuguto (buttermilk), Question coffee, Madagascar vanilla, Callebaut chocolate	\$10	11 000 Rwf
Homemade Sorbet Pineapple & Chili, Passion & Lemongrass, Mango & Turmeric, Citrus, Tree Tomato	\$9	10 000 Rwf

LIQUEURS & BRANDIES

Amarula (60ml)	\$10	11 000
Baileys (60ml)	\$12	13 000
Camus Cognac VS/ VSOP	\$12/ \$16	13 000/18000
Martel VS	\$16	18 000
Hennessy	\$18	20 000
Hennessy VSOP	\$23	25 000
Hennessy X.O	\$45	50 000
Remy Martin VSOP	\$16	18 000
Remy Martin X.O	\$45	50 000
Triple Sec	\$7	8 000
Jagermeister	\$6	7 000
Sandeman Port	\$14	16 000
Courvosier	\$16	18 000