

STARTERS

Seared Scallops, sautéed mushrooms, Swiss chard, grilled cherry tomato, carrot, pumpkin, beetroot salad	\$27	30k
Falafel, parsley tabbouleh, homemade hummus (V)	\$16	18k
Goat Kofta Kebab, Moroccan spices, chapatti, hummus, tabbouleh	\$19	21k
Fresh Spicy Prawn Bok Choy Wrap, mango, cucumber, avocado, green chili, mint and coriander, barley, citron mustard dressing	\$21	23k
Shaved Salad, beetroot, pumpkin, fennel, zucchini, passion-balsamic vinaigrette, parmesan (V)	\$14	15k
Soup of the Day (V)	\$12	13k

FISH & SEAFOOD

Pan-Seared Norwegian Salmon, roasted caramelized carrots, broccoli-potato puree, garden salad	\$41	45k
Prawn Saffron Risotto, roasted grappa tomatoes, parmesan	\$36	40k
Mauritian Style Nile Perch Stew, mustard, turmeric, rice, smoked eggplant chutney, watercress salad	\$29	32k

MEAT & POULTRY

Slow Cooked Pork Belly, 5 spiced rub, balsamic & beetroot relish, bok choy caramelized white onion	\$27	30k
Rwandan Beef Filet, mushroom chutney, watercress purée, braised carrot, potato pancake, red wine coffee sauce	\$31	35k
Grilled Chicken, creamy mashed Rwandan plantain, grilled zucchini, dodo purée, tomatoes & black olives sauce	\$25	27k
Lamb Burger, charred tomato salsa, capsicum, sautéed Rwandan mushrooms, roasted baby potatoes, salad	\$25	28k
Duck Breast, tamarind sauce, butternut squash, oyster mushroom, bok choy, baby potato fondant	\$36	40k

HOMEMADE PASTA

Sweet Potato Tortelli, brown butter and sage, parmesan (V)	\$19	21k
Ravioli with chard, ikivuguto (buttermilk), homemade ricotta, tomato and parmesan	\$19	21k

VEGETARIAN

Kigali Farm’s Mushroom Risotto, shaved radish and mushroom, parsley, parmesan, lemon zest (V)	\$25	28k
Baked Eggplant Involтини, maize polenta, zucchini, capsicum, white bean, Creole tomato sauce, pesto, parmesan (V)	\$24	26k

BITES

Crispy Pork Belly Skewers, honey, soy, sesame, chili glaze	\$19	21k
Fresh Spring Rolls, rice paper, cabbage, carrot, cucumber, avocado, lettuce, ginger, soy, sesame, coriander (V)	\$17	19k
Chicken Gyoza Dumpling, sesame, soy	\$19	21k
Local Beer Braised Meatballs (pork, beef, lamb, coriander, parsley), barbecue sauce	\$16	18k
Lemongrass & Ginger Grilled Beef Satay, cassava leaf chimichurri	\$16	18k

DESSERT

Rwandan Macadamia Torta della Nonna (Grandmother's Tart), homemade whipped cream	\$16	18k
Callebeaut Dark Chocolate Mousse, Amarula Infusion	\$18	20k
Salted Chocolate Affogato Ice Cream, espresso, homemade biscotti	\$18	20k
Lemongrass Panna Cotta (sweetened set cream), passion fruit glaze,tropical fruit, tea masala spiced sable biscuit	\$16	18k
Trio of Homemade Ice Cream: Coffee-Caramel, Mint-Chocolate, Lemongrass	\$18	20k
Trio of Homemade Sorbet: Tree Tomato, Mango, Pineapple-Ginger	\$16	18k

COGNAC & LIQUEURS

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