## Lake Kivu Serena <br> HOTEL

## Cold Appetizers

Kivu fresh crudités Salads ..... 6,000Fresh vegetable including carrots, lettuce, sweet pepper, cucumber, tomatoes, avocado,Topped with black olives and onion rings served with French dressing.Chicken avocado -5,500Avocado cubes, shredded chicken on a bed of soft lettuce topped withSim- sim seeds served with oyster sauce
Ceasar salad ..... 6,000
Composition of crispy soft lettuce, bacon, cheese, bread croutons, grated eggs, Cucumber \&king prawns - ..... 9,000
Chilled steamed prawns with cucumber topped with mango \&dill dressing,Roast vegetable, avocado and tiger prawns SaladAssorted farm fresh vegetables roasted perfection served with basil vinaigretteAvocado \&king prawns-9,000
Marinated prawns with avocado wedges, dressing with balsamic vinaigrette tomato cheesemozzarellaAll time chef salad -7,500A colorful mix of fresh salad leaves, chicken, roast beef, cheese, ham,Tomatoes, cucumber, boiled eggs and avocado wedges with your choice of dressing,French dressing Italian vinaigrette or balsamic.
Oriental spring vegetable \&prawns- ..... 9,000
Marinated spring vegetables and tiger prawns complimented with ginger \&soya sauceDelicate smoked sailfish with citrus fruit compote8,000Thinly sliced with onion and capers on topSeafood salad10,500
A composition of dices of tiger prawns, lobster medallion, squid, octopus\& tilapiafish marinated in lemon juice, olive oil with coriander
Soups
Soup of the day ..... 6,000
A special soup for each day, please ask you host Chicken soup ..... 6,000Free range chicken soup thickened with farm fresh vegetableAnd a touch of double fresh creamTraditional tomato soup6,000
A delicately fine blend of oven fresh roasted tomatoes and basilServed with garlic bread.Cream of forest Mushroom Soup6,000
Selected button mushrooms from Gisenyi farms simmered in chicken stock topped with atouch of cream,
Pea Soup - ..... 6,000
Cream of peas and garnished with coriander.Clear chicken soup6,000
A clear chicken broth with vegetable julienne.
Beef consommé6,000
A rich clear essence of beef oxtail with bone marrow and vegetable blend.

## Hot Appetizers

Sweet \&sour chicken wings
7,000
Marinated chicken wing quick fried and dressed with our in-house sweet\& sour sauce
Lobster \& fresh salmon fricassee $\quad \mathbf{9 , 0 0 0}$
Escallops of fresh salmon\& lobster medallion served in crusty papadum with mango chutney
Coconut flavored deep fried prawns $\quad \mathbf{9 , 0 0 0}$
Coconut crumbed prawns in a rich coconut spicy marinade fried to perfection served on a bed of lettuce topped with Thai chili sauce
Florentine auburigine
7,000
Baked eggplant and spinach topped with cheese
The forest mushroom grape [seasonal]
5,500
Freshly sautéed mushroom filled in a whole wheat pancake Set on a blue cheese sauce

## Serena Pasta Corner

Your own choice of pasta served with side flakes of parmesan cheese
(Spaghetti, farfel, fettuccini, tangliatelle, penne and fussily)
Bolognaise $\mathbf{- 1 0 , 0 0 0}$
Traditional of minced meat with onion, garlic, tomato and fresh basil.
Pesto
10,000
Peanut, olive oil, fresh basil and garlic
Chicken Flakes
Chicken pasta cooked al dente gently tossed with chicken flakes,
Napolitaine fresh tomato, onion, garlic and basil sauce
Pizzas
Margarita
10,000
Green peppers, mushroom, tomatoes and cheese
Pizza Juliennes.
Tomato, onions, green pepper and herbs 10,000
Designer Pizza - $\quad \mathbf{1 0 , 0 0 0}$
Make your choice of a topping from; tuna and leeks, vegetable juliennes,
Chicken sausages, all topped with cheese and tomato concasse.
Seafood
Tomato, black olives tuna fish, spring onion and herbs 10,000
Italian
Ham, Sweet pepper polony salami
Pizza Caprice -
Pizza base topped with tomato, onions, garlic, basil and cheese.
Barbeque Chicken - $\quad 10,000$
Pizza with chicken cubes and barbeque sauce
Chicken and mushroom pizza
10,000
Chicken tubes with mushroom
Tikka Chicken
Chicken in Tikka marinate
Mexican
10,000
Green peppers, onion, chili \& veggie \&sweetcorn

## From The Lake \& Oceans

Grilled lobster ..... 28,000Grilled lobster served with rice, French fries, or mizuzuSmall Whole Fish13,000
Grilled marinated served with French fries or cassava kaunga or rice Fillet of Tilapia fish ..... 11,000
Grilled or pan fried seared with french-fries potatoes or steamed rice Sambaza in basket ..... 7,000
A basket of fried crispy Sambaza Fish served with Mayonnaise or Tartar sauce
Sambaza stew with dodo ..... 8,500
Cooked with tomato garlic, onion, coriander served with rice or kaunga Grilled fillet of red snapper fish ..... 15,000
Fresh Indian Ocean red snapper grilled \&served with lemon \&butter sauce Malindi king prawns ..... 20,000
Tossed in fresh coconut milk \& chili
Jumbo prawns ..... 26,000
Grilled with garlic\& lemon butter sauceGrilled fresh salmon fish20.000
Grilled with garlic \&lemon served with rice or French fried potatoes Lake Kivu banana \&fish chuku chuku ..... 11,000
Steamed dices of tilapia fish and banana with lemon \&coriander Grilled king fish ..... 15,000
Marinated Medallion of king fish served with tropical sauce
Lobster Thermidor ..... 28,000
Lobster tail crush in rich creamy sauce baked in its shell topped with cheddar cheese,
Kiyaga CornerWhole fish Tilapia18,500Fried whole tilapia fish served peanut sauce, kachumbari \& kaunga cassava or mizuzuBeef stew Rwandan style12,000Tender chunks of beef stew in tomato coriander sauce served with an accompanimentof your choice, rice, ugali, and chapatti13.000Grilled chicken skewersFried mizuzu5,000
Fried mizuzu served with local salad [kachumbari]11,500
Flakes of local chicken gently simmered in ground nut sauce with boiled matoke orkaunga [cassava].
Spicy chicken burger ..... 11,000Grilled marinated and served on toasted bun with tomato, lettuce cucumber, onionring\& gherkinsHoney glazed pork spare ribs15,000Juicy pork spare ribs seasoned with our in house spice \&herbs mixed coated withhoney \& ginger served with French fries\& salad aside
From the grill

The beef fillet Steak ( 250 gms )
14,500
Finely highland Beef tenderloin on crushed pepper corn sauce, Beef rib -eye steak)

20,000
Prime Highland beef, Grilled to your specification served with tossed button mushrooms.
Grilled Lamb Chops \&Cutlets
Marinated and Grilled to your preference and served with garlic glaze on mint sauce.
A pair of pork chops
14,000
Prime Rugerero farmer's chops, grilled and topped with glazed pineapple Double chicken, breast
Tender boneless breast marinated with olive oil and lemon
The Chinese Work 10,000
A Crispy stir-fry, Hot from the Wok, combining of fresh Vegetables \& your choice of Either tenderloin of goat, pork, Beef or strips of Chicken breast served with Steamed Rice or French fried
(All our grilled items are served with a choice of either French fries, steamed rice, steamed potatoes, or baked potatoes fresh vegetables of the day, garden side salad or spicy kachumbari salad).
Seafood in Basket 12,000
Deep fried tilapia fingers, tiger prawns, squid and sambaza served with French fried with tartar sauce

## BURGERS

| Chicken Burger | 9,500 |
| :--- | :---: |
| Grilled chicken burger served on a toasted bun with tomato, lettuce, onion rings, and gherkin slices |  |
| Beef Burger | 9,500 |
| 200gm of pure ground beef grilled to your specification served with fresh fried and coleslaw salad |  |
| Vegetarian Burger |  |
| Topped with grilled antipasti vegetables served with fresh fried and Cole slaw salad, onion rings gherkins. |  |
| Spicy chicken Burger | 9,500 |
| Grilled chicken burger served on a bun with tomatoes, lettuce, gherkins, served with French fried potatoes |  |
| The Kivu Mix Grill | $\mathbf{1 7 , 0 0 0}$ |
| A hearty selection of grilled: lamb chop, pork cutlet, |  |
| Beef medallion, chicken escalope and beef sausage with baked potatoes served with barbecue sauce. |  |
| Chicken picatta | $\mathbf{1 0 , 0 0 0}$ |
| Escalope of chicken coated with parmesan cheese on mustard prune sauce and pasta noodles |  |
| Served with French fried potatoes or steamed rice. |  |

## Indian Corner Specialties

SPICY POR MEDALLION
12,000
Marinated in a sweet mild chili marinade served on pineapples and sweet pepper salsa
Aloo tikka
Chicken or lamb kofta
Meat balls with mild spicy sauce
The oriental vegetable
10,000
Stir fried spring vegetables with mushrooms in soya sauce served with rice
Khoya matter
12,000
Garden peas, fresh mushroom and paneer
JHINGA MASALA-three pairs of pick prawns with spiced masala sauce
Coconut chili prawns
12,000
Mild spiced jumbo prawns cooked in Indian spices and coconut milk
KOSH MAHARAJA=mutton in a rich tomato sauce with ginger garlic essence served with rice
Chicken Curry ..... 8,500Trio of chicken drumsticks and joints cooked in creamy curry sauce
Aloo Ghobi ..... 8,000
A combination of potatoes, tomatoes and cauliflowers cook in creamy spiced sauce,All served with condiments, chapatti pilaf rice
Fish korma Mombasa style12,000
Marinated tilapia fillet cooked in masala sauce
Served with pilaf rice, condiments and chapattiDhal9,000
Yellow or green lentil cooked with fresh ginger, garlic, coriander,
Mixed Zanzibar spices and lemon juice served with pilaf, chapatti and condiments MAKAI MATAR ..... 9,000
Sweet corn \&green peas curry
Chicken Masala ..... 10,000
Boneless chicken cubes cooked in masala sauce
Ghost Korma Masala ..... 12,000
Mild spiced mutton stew with cashew nuts served with chapatti and pilaf rice, papadums \& condiments
Murg tikka 12,000
Baked duo of chicken breast marinated in tikka spices, accompanied with pilaf rice papadums spicy
vegetables and chapatti
Batrani macch20,000
Red snapper fish filled coconut chantey baked in banana leaf parcel
All Dishes from Indian corner are served with Pilau rice grilled papadums, chapattis andSelections of Indian condiments and laita served to your taste
Desserts
Cheese Cake ..... 8,500
Black forest gateaux ..... 6,500
Black forest cake served with strawberry sauce
Banana Split ..... 6,000
Fresh banana with Vanilla, ice crean
Whipped cream and grilled almonds
Served warm with vanilla sauce
Chocolate Mousse ..... 8,500
Light mousse made with the best Belgian chocolate Ngalawa ..... 9,000
Baked giant banana complimented with ice cream of your choice
Vanilla, mango, chocolate, with chocolate fudge \&cashew nut
Assorted Cheese Plate ..... 7,000
Assorted cheese plate with crackers \&relishes, cheddar, Gouda, brie, blue camembert,] 3 scoops Ice Cream ..... 6,000
Choice of 3 scoops of ice cream from your choice vanilla, chocolate, strawberry, banana and mango
Fruit Extravaganza
A platter of assorted tropical fruits in season Cream Caramel ..... 8,000 ..... 6,000
Home baked cream caramel with whipped cream ..... 6,000
Tea leaves mixed with mascarpone cheese, cream and sugar
Served With tomato tree coulis
Calamari zed Banana with Mahamri ..... 6,000
Selection of ice cream on a bed mahamri
Chocolate Sunday ..... 6,000
Layered Of Dark \&white chocolate with vanilla ice cream

