

Cold Appetizers

Clear chicken soup

Beef consommé

A clear chicken broth with vegetable julienne.

Kivu fresh crudités Salads Fresh vegetable including carrots, lettuce, sweet pepper, cucumber, tomatoes, avo	6,000 ocado,
Topped with black olives and onion rings served with French dressing. Chicken avocado - Avocado cubes, shredded chicken on a bed of soft lettuce topped with	5,500
Sim- 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 Salad	,
Assorted farm fresh vegetables roasted perfection served with basil vinaigrette Avocado &king prawns- Marinated prawns with avocado wedges, dressing with balsamic vinaigrette toma	9,000 to cheese
mozzarella	
All time chef salad - A colorful mix of fresh salad leaves, chicken, roast beef, cheese, ham, Tomatoes, cucumber, boiled eggs and avocado wedges with your choice of dressi	7,500 ing,
French dressing Italian vinaigrette or balsamic. Oriental spring vegetable &prawns-	9,000
Marinated spring vegetables and tiger prawns complimented with ginger &soya s	
Delicate smoked sailfish with citrus fruit compote	8,000
Thinly sliced with onion and capers on top	
Seafood salad	10,500
A composition of dices of tiger prawns, lobster medallion, squid, octopus& fish marinated in lemon juice, olive oil with coriander	z tilapia
Soups	
Soup of the day	6,000
A special soup for each day, please ask you host Chicken soup	6,000
Free range chicken soup thickened with farm fresh vegetable And a touch of double fresh cream	0,000
Traditional tomato soup A delicately fine blend of oven fresh roasted tomatoes and basil	6,000
Served with garlic bread. Cream of forest Mushroom Soup	6.000
Selected button mushrooms from Gisenyi farms simmered in chicken stock toppe touch of cream,	6,000 ed with a
Pea Soup -	6,000
Cream of peas and garnished with coriander.	<i>C</i> 000

A rich clear essence of beef oxtail with bone marrow and vegetable blend.

6,000

6,000

Hot Appetizers

110t 11ppetizers	
Sweet &sour chicken wings	7,000
Marinated chicken wing quick fried and dressed with our in-house sweet& sour	r sauce
Lobster & fresh salmon fricassee	9,000
Escallops of fresh salmon& lobster medallion served in crusty papadum with m	nango
chutney	
Coconut flavored deep fried prawns	9,000
Coconut crumbed prawns in a rich coconut spicy marinade fried to perfection s	erved
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 chees	e
sauce	

Serena Pasta Corner

Your own choice of pasta served with side flakes of parmesan cheese (Spaghetti, farfel, fettuccini, tangliatelle, penne and fussily)

(Spagnetti, Juljet, Jetticettii, tungitutette, petitie unu jussity)	
Bolognaise –10,000 Traditional of minced meat with onion, garlic, tomato and fresh basil. Pesto Peanut, olive oil, fresh basil and garlic	10,000
Chicken Flakes	10,500
Chicken pasta cooked al dente gently tossed with chicken flakes, Napolitaine fresh tomato, onion, garlic and basil sauce Pizzas	10,000
Margarita	10,000
Green peppers, mushroom, tomatoes and cheese Pizza Juliennes.	,
Tomato, onions, green pepper and herbs	10,000
Designer Pizza - Make your choice of a topping from; tuna and leeks, vegetable juliennes, Chicken sausages, all topped with cheese and tomato concasse. Seafood	10,000
Tomato, black olives tuna fish, spring onion and herbs Italian	10,000
Ham, Sweet pepper polony salami	
Pizza Caprice -	10,000
Pizza base topped with tomato, onions, garlic, basil and cheese.	,
Barbeque Chicken -	10,000
Pizza with chicken cubes and barbeque sauce	10.000
Chicken and mushroom pizza Chicken tubes with mushroom	10,000
Tikka Chicken	10,000
Chicken in Tikka marinate	10,000
Mexican	10,000
Green peppers, onion, chili & veggie &sweetcorn	

From The Lake & Oceans	
Grilled lobster	28,000
Grilled lobster served with rice, French fries, or mizuzu	20,000
Small Whole Fish	13,000
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	
Sambaza stew with dodo Cooked with tomato garlic, onion, coriander served with rice or kaunga	8,500
Grilled fillet of red snapper fish	15,000
Fresh Indian Ocean red snapper grilled &served with lemon &butter saud	
Malindi king prawns	20,000
Tossed in fresh coconut milk & chili	
Jumbo prawns	26,000
Grilled with garlic& lemon butter sauce	
Grilled fresh salmon fish	20.000
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	15.000
Grilled king fish Marinted Medallian of king fish sarryed with transical saves	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 che	
Ecoster tain orasin in rich erealing states stated in its shell topped with one	daar cheese,
Kiyaga Corner	
Whole fish Tilapia	18,500
Fried whole tilapia fish served peanut sauce, kachumbari & kaunga cassa	*
Beef stew Rwandan style	12,000
Tender chunks of beef stew in tomato coriander sauce served with an acc	companiment
of your choice, rice, ugali, and chapatti	
Chicken Brochette	13.000
Grilled chicken skewers	
Fried mizuzu	5,000
Fried mizuzu served with local salad [kachumbari]	11.500
Nuts Chicken	11,500
Flakes of local chicken gently simmered in ground nut sauce with boiled	matoke or
kaunga [cassava]. Spicy chicken burger	11,000
Grilled marinated and served on toasted bun with tomato, lettuce cucumb	
ring& gherkins	, omon
Honey glazed pork spare ribs	15,000
Juicy pork spare ribs seasoned with our in house spice &herbs mixed coa	
hanay & gingan samuad with Enamah fuing & galad gaide	

From the grill

Barbequed sirloin steak

A prime beef steak marinated and grilled to your preference. Served

A prime beef steak marinated and grilled to your preference. Served With tropical sauce& French fries or rice

honey & ginger served with French fries & salad aside

The beef fillet Steak (250gms) 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	14,500
mushrooms. Grilled Lamb Chops & Cutlets Marinated and Grilled to your preference and served with garlic glaze on mint A pair of pork chops Prime Rugerero farmer's chops, grilled and topped with glazed pineapple Double chicken, breast	15,000 t sauce. 14,000
Tender boneless breast marinated with olive oil and lemon The Chinese Work A Crispy stir-fry, Hot from the Wok, combining of fresh Vegetables & your c Either tenderloin of goat, pork, Beef or strips of Chicken breast served with Service or French fried	10,000 hoice of
(All our grilled items are served with a choice of either French fries, steamed steamed potatoes, or baked potatoes fresh vegetables of the day, garden side spicy kachumbari salad). Seafood in Basket	
Deep fried tilapia fingers, tiger prawns, squid and sambaza served with French with tartar sauce	
BURGERS Chicken Burger Grilled chicken burger served on a toasted bun with tomato, lettuce, onion rings, and gherkin slices Beef Burger 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 generated spicy chicken Burger Grilled chicken burger served on a bun with tomatoes, lettuce, gherkins, served with French fried The Kivu Mix Grill A hearty selection of grilled: lamb chop, pork cutlet, Beef medallion, chicken escalope and beef sausage with baked potatoes served with barbecue saut Chicken picatta Escalope of chicken coated with parmesan cheese on mustard prune sauce and pasta noodles Served with French fried potatoes or steamed rice.	9,500 l 7,500 gherkins. 9,500 potatoes 17,000
Indian Corner Specialties SPICY POR MEDALLION Marinated in a sweet mild chili marinade served on pineapples and sweet pepper salsa Aloo tikka Chicken or lamb kofta	12,000
Meat balls with mild spicy sauce The oriental vegetable Stir fried spring vegetables with mushrooms in soya sauce served with rice Khoya matter Garden peas, fresh mushroom and paneer	10,000 12,000
JHINGA MASALA-three pairs of pick prawns with spiced masala sauce Coconut chili prawns 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	12,000

Chicken Curry	8,500
Trio 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,	Í
All served with condiments, chapatti pilaf rice	
Fish korma Mombasa style	12,000
Marinated tilapia fillet cooked in masala sauce	
Served with pilaf rice, condiments and chapatti	
Dhal	9,000
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 & co	ndiments
Murg tikka 12,000	
Baked duo of chicken breast marinated in tikka spices, accompanied with pilaf rice papadums	spicy
vegetables and chapatti	
Batrani macch	20,000
Red snapper fish filled coconut chantey baked in banana leaf parcel	•
All Dishes from Indian corner are served with Pilau rice grilled papadums, chapattis and	
Selections of Indian condiments and laita served to your taste	

Desserts

Cheese Cake	8,500
Baked sprinkled with chocolate flakes and served with sour mango compote	0,500
Black forest gateaux	6,500
Black forest cake served with strawberry sauce	0,000
Banana Split	6,000
Fresh banana with Vanilla, ice cream, chocolate sauce with Whipped cream and grilled almonds	,
Apple Pie	7,500
Served warm with vanilla sauce	7,500
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	ŕ
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	8,000
A platter of assorted tropical fruits in season	
Cream Caramel	6,000
Home baked cream caramel with whipped cream	
Chai tea panacotta	6,000
Tea leaves mixed with mascarpone cheese, cream and sugar Served With tomato tree coulis	,
Calamari zed Banana with Mahamri Selection of ice cream on a bed mahamri	6,000
Chocolate Sunday	6,000
Layered 0f Dark &white chocolate with vanilla ice cream	0,000
Layered of Dark & white Chocolate with valuid ice cream	