LAKE VICTORIA SERENA GOLF RESORT & SPA

CITADEL RESTAURANT

A' LA CARTE BREAKFAST MENU

6. 30 AM TO 10. 00 AM

Choice of Freshly Squeezed Juices *Passion, Pineapple, Water melon, Carrot or Cucumber*

Fruit Extravaganza *A generous plate of fresh tropical fruits*

Selection of Cereals All bran, Corn flakes, Weetabix, Muesli, Rice krispies, with milk, natural or fruit yoghurt

Hot Cereals Oats meal or millet

Cheese Plate Soft, Hard Cheeses with Crackers and Crudities

Yoghurts Choose Natural or Assorted Fruit Flavours 200ml

EGGS, OMELETTES AND SPECIALS

Two Eggs Breakfast

Made to your taste, served with bacon, beef or pork sausages, mushrooms, baked beans and grilled tomatoes

Eggs Benedict

Gammon Ham, soft poached eggs, toasted English brioche and hollandaise sauce

Chef's Triple Omelette

Three egg omelette with your choice of three ingredients- ham, chicken, bacon, capsicums, onions, mushroom, tomatoes, spinach, cheddar or chillies served with beef or pork sausages, breakfast potatoes, grilled tomatoes and white or brown toast

Maisha Egg Omelette

Fluffy egg omelette white served with spinach, grilled tomatoes and oyster mushroom

Belgian Waffle

Served with maple syrup or chocolate sauce

Batter Milk Pancakes

Served with maple syrup or chocolate sauce

All Prices are in Uganda Shillings, Inclusive of Value Added Tax and Service Charge

Ushs.25,000

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Ushs.30,000

Ushs.20,000

Ushs.15,000

Ushs.15,000

HOT BEVERAGES

House Coffee	Ushs.15,00
Freshly brewed Ugandan coffee blend	
Decaffeinated Coffee	Ushs.15,00
Full flavouvered coffee free of caffeine	
Americano	Ushs.15,00
A shot of espresso with hot water	
Espresso	Ushs.15,00
(Double or single) Dark strong- tasting coffee made by passing steamed under	
pressure through finely ground coffee beans	
ESPRESSO & MILK	
Espresso Macchiato	Ushs.15,00
A shot of espresso with foam on top	
Espresso Con Panna	Ushs.15,00
A shot of espresso topped with whipped cream	
Café Latte	Ushs.15,00
A shot of espresso, steamed whole milk and froth	
Cappuccino	Ushs.15,00
(Large or R <mark>egular) A</mark> harmonious blend of one shot espresso and Equal	
amount of both steamed milk and froth	
Latte Macchiato	Ushs.15,00
Steamed milk, half a shot of espresso topped with froth	
House Specialties Coffee	Ushs.15,00
Freshly Brewed Tea	
Ice Tea	
Herbal & Fruit Infusions	
Masala Tea	
Hot Chocolate	
Hot or Cold Milk	
	Ushs.20,00
Dawa	Ushs.15,00
Dawa Café Mocha	,
Café Mocha	
Café Mocha A shot of espresso, chocolate, frothed milk and whipped cream	
Café Mocha A shot of espresso, chocolate, frothed milk and whipped cream Espresso Affogato	
Café Mocha A shot of espresso, chocolate, frothed milk and whipped cream Espresso Affogato A shot of espresso with a scoop of vanilla ice cream	Ushs.15,00 Ushs.25,00

CITADEL ALL DAY DINING

APPETIZERS

Batonnetes of Smoked Nile Perch

With Fresh Tomato, Cucumber and onions vinaigrette

King Prawns and Avocado Cocktail

Marinated in dill, olive oil and lemon, Complimented with avocado, mesclum And cocktail Sauce

Parmigiana Di Melanzane

A tower of grilled Aubergine, Pomodoro, fresh basil leaves and Mozzarella Topped with roasted pine nuts & cherry tomato

SALADS

Fresh Garden Salad

An assortment of fresh salad leaves combined with sliced tomatoes Crisp Carrot shivers, cucumber, bell pepper and avocado served with the dressing of your choice: Classic French dressing, Italian Vinaigrette, Mayonnaise or Thousand Island.

Traditional Greek Salad

A Colorful Mix of Fresh Salad Leaves, feta Cheese, cucumber Tomato, black olives, Black pepper corns, oregano drizzled with olive oil

Oriental Chicken in Pineapple Shell

Strips of Chicken with Sultanas, Chutney and Cashew Nut and Aromatic Spiced Mayonnaise.

Tuna Salad

Composition of potato cubes, French beans, tomato, eggs and chucks of tuna fish Served with olive oil

A Plate of Cold Cuts and Salads Your choice selected from the buffet counter

Ushs.30,000

Ushs.35,000

Ushs.30,000

Ushs.30,000

Ushs.35,000

Ushs.35,000

Ushs.40,000

Ushs.40,000

SOUPS

Cream of Mushroom *A thick soup made with fresh cream and Ugandan mushrooms.*

Puree of Tomato A delicately flavored puree of fresh tomatoes and basil

Beef Consommé *A rich, clear beef soup served with a julienne of fresh vegetables*

Traditional Chicken Soup Double boiled free range Chicken broth refreshed with Julienne of spring vegetables

Ushs.20,000

Ushs.20,000

Ushs.25,000

Ushs.25,000

BURGERS

Choose from the following selection of burgers, all of which are served in a toasted, sesame-topped bun, garnished with lettuce, tomato, onions rings and gherkins served with French Fries. All our burgers are also served with a selection of condiments to include: mayonnaise, tomato ketchup, hot chilli sauce and HP sauce

Classic Burger	Ushs.40,000
200-gramms of pure ground beef char-grilled to your specification.	
Cheese Burger	Ushs.40,000
200-gramms of pure ground beef char-grilled to your specification	
Topped with a slice of melted cheddar cheese	
Crispy Bacon Cheese Burger	Ushs.45,000
200-gramms of pure ground beef char-grilled to your specification	
Topped with a crispy bacon and sliced melted cheddar cheese	
Egg, Bacon and Cheese Burger	Ushs.45,000
200-gramms of pure ground beef char- grilled to your specification	
Topped with fried egg, crispy bacon and melted cheddar cheese	
Prime Chicken Burger	Ushs.40,000
200-gramms of minced bonless chicken char-grilled to perfection	
Topped with avocado, pineapples and chutney	
Vegetarian Burger (V)	Ushs.35,000
Bead crumbled Minced vegetables, Pan seared served with lettuce, tomato	,
Slices, onion rings and gherkins	

SANDWICHES

Freshly baked French bread stuffed with either of the following fillings Served with coleslaw salad and French Fries

Serena Club Sandwich

The classic triple-decker sandwich served on white or brown bread and filled with chicken, beef, boiled egg, tomatoes and lettuce. Served with coleslaw salad and French Fries

Serena's Traditional Sandwich Selection

Choose from a selection of fresh-cut sandwiches, served toasted or plain white or whole wheat or bread. Choose one of the following fillings: ham and Cheddar cheese or roast beef or chicken or tomato and cheddar cheese or Grilled vegetables Served with coleslaw salad and French Fries

THE GRILLS

Beef Fillet Steak 200 grammes of Highland Beef char broiled to your specification served with Pepper sauce	Ushs.45,000
Lamb Chops and Cutlets A 180 grammes selection of prime Ugandan lamb chops and cutlets, oven roasted to your specification served with mint gravy	Ushs.45,000
Grilled Pork Ribs Well marinated pork ribs with bbq sauce	UShs.45,000
A Pair of Pork Chops 180 grammes of prime farmer's choice chops, grilled to perfection served with sweet &sour Sauce	Ushs.45,000
Grilled Double Breast of Chicken A tender breast of boneless chicken marinated in fresh Garden Herbs and Olive oil grilled to perfection	Ushs.45,000

On oyster mushrooms compote

The above grills are served with either, French fries, buttered rice, steamed potatoes and fresh seasonal vegetables

THE WOK

Traditional Muchomo's

Choice of goat's meat on bone or bbq pork cubes. Fried with fresh ground spices, spring onions, coriander and swerved with fries.

Ushs. 50,000

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Ushs.45,000

Ushs.40,000

THE INDIAN DELIGHTS

Prawns Masala	Ushs.50,000
King Prawns cooked marinated with garlic lemon juice, cooked in Indian Spicyonions, Tomato,	
coriander finished with cream	
Murgh Masala	Ushs.45,000
Boneless chicken mildly spiced, cooked in a creamy sauce with fresh tomato, onion and coriander	
Lamb Korma	Ushs.45,000
Tender and soft pieces of mutton gently simmered In tomato, fried onion and cashew nut paste gravy	
Tandoori Chicken Joint	Ushs.45,000
Tandoori Chicken Joint Marinated in indian spices with yoghurt and cooked in tandoor oven	Ushs.45,000
	Ushs.45,000 Ushs.40,000
Marinated in indian spices with yoghurt and cooked in tandoor oven	
Marinated in indian spices with yoghurt and cooked in tandoor oven Mixed Vegetable Curry (V)	

All the above Indian dishes are served with either Naan, chapatti or steamed rice Complimented with papadum, chutneys and condiments

CATCH OF THE DAY

Nile Perch Fillets Marinated in garlic, dill, lemon juice & olive oil, oven baked set on		Ushs.45,000
vegetables stir- fried Tilapia Fillets Marinated in garlic, dill, lemon juice & olive oil, pan seared served with lemon butter sauce		Ushs.45,000
	STANDARD	FAMILY
Oven Baked Whole Tilapia Oven baked whole fish Seasoned with ground pepper, fresh herbs, cayenne, and lime served with lemon butter sauce	Ushs.55,000	Ushs.60,000
Fried Whole Tilapia Simply fried, crispy whole fish busting with flavors served	Ushs.55,000	Ushs.60,000
Whole tilapia (Achoki Style) Gently Simmered in coconut milk, cream and tomato with a hint of chilies	Ushs.60,000	Ushs.65,000
Tilapia – Tikka Masala A dish of Royalty, Boneless fish Marinated overnight in aromatic spices Cooked in a creamy sauce with fresh tomatoes		Ushs.40,000

All the above fish dishes are served with either, French fries, buttered rice, steamed, Potatoes or creamed matooke and fresh seasonal vegetables

HOUSE PASTAS

PIZZAS "8" "12"

Margherita (V)	Ushs. 35,000	Ushs. 40,000	
Tomato base, fresh mozzarella, fresh tomatoes, fresh basil with oliv	e oil		
Paradiso	Ushs. 40,000	Ushs. 45,000	
Grilled chicken, olives, red onions, mushrooms, mozzarella cheese			
with basil pesto sauce			
Vegetariana (V)	Ushs. 35,000	Ushs. 40,000	
Aubergine, zucchini, mushrooms, onions, mozzarella cheese			
with tomato sauce			
Hot and Spicy	Ushs. 40,000	Ushs. 45,000	
Beef, hot chilies, onions, diced tomatoes, tomato sauce			
and mozzarella cheese			
Hawaii pizza	Ush <mark>s. 40</mark> ,000	Ushs. 45,000	
Tomato base, fresh mozzarella, pineapple, ham chicken and olive or	il		

HOME MADE PASTA

Penne Napolitano (V)	Ushs. 35,000
Pasta tubes simmered in tomato sauce with onions, garlic and fresh basil	
Spaghetti Carbonara	Ushs. 40,000
Fine noodles with Bacon, onions, garlic, herbs, pepper corns and fresh cream	
Spaghetti Ala Bolognese	Ushs. 40,000
Spaghetti with rich meat and tomato sauce topped with sprinkling	
of parmesan cheese	
Pasta Primavera (V)	Ushs. 35,000
Broccoli, carrots, mushrooms & bell peppers over Spinach Fettuccini	
with your choice of red or cream sauce	
Beef Lasagna	Ushs. 40,000
Layers of pasta and beef with marinara sauce and a mix of ricotta	25115. 10,000
and mozzarella cheeses	

All our pastas are served with fresh garlic bread.

Green Salad (V)	Ushs.20,000
Lettuces, Cucumber, Green Peppers, Green Apple, Green Olives	0.5115.20,000
Dressed with Olive oil Lemon and Apple Cider Vinaigrette	
Dressed with Onve on Lemon and Apple Chief Findigrene	
Traditional Chicken Soup	Ushs.20,000
Double boiled free range Chicken broth refreshed with Julienne of spring vegetables	
Light Vegetables Soup (V)	Ushs.20,000
Puree of garden vegetables refreshed with garlic and sweet onions	
Steamed Whole Tilapia	Ushs.55,000
Gently simmered with vegetables julienne, potatoes and coriander	
Steamed Lemon Chicken	Ushs.40,000
Chunks of boneless chicken Steamed with lemon juice, vegetables, Potatoes and herbs	
Vagatorian Blattar (V)	Haba 20.000
Vegetarian Platter (V) A generous platter of Steamed and Grilled vegetables with Boiled Potatoes	Ushs.30,000
In generous planer of bleamea and of nieu vegelables with bonea i olaioes	
DESSERTS AND ICE CREAMS	
SPLITS	
Banana Split	Ush. 30,000
Three generous scoops of rich creamy ice cream (Vanilla, strawberry, and mango) with chocolate sauce	
CONES	
The Triple decker	Ush.35,000
Three scoops of your choice of vanilla, chocolate, Strawberry ice creams neatly decked in crispy cone	
Tutti Frutti	Ush.35,000
Three scoops of mango, strawberry and blueberry ice creams topped with pineapple and banana slices.	
Your Choice	Ushs.30,000
Three scoops of ice cream in a bowl	
Traditional Apple Pie	Ushs.40,000
A slice of warm apple pie topped with vanilla ice cream and traditional custard sauce	
Classic Tiramisu	Ushs.35,000
Mascarpone cream, Italian sponge finger and espresso	
Double Chocolate Gateau	Ushs.35,000
An extravagant dark and white chocolate cake Served with orange and Grand Marnier sauce	
Baked Cheese Cake	Ushs.35,000
A delicious baked cheese cake served with red cherry couli	

Ushs.30,000

Ushs.35,000

Tropical Fruit Salad or Platter A generous bowl/plate of freshly cut tropical fruits

A selection of Local Cheeses A platter of Ugandan cheeses served with biscuits and relishes