



KIGALI SERENA
HOTEL

HOT & COLD BUFFET MENU



SOUP

Cream of Leek & Potato

COLD SALADS

Mesclum, Cherry Tomato, Cheese-Beef
Tomato, Mixed Olives, Grated Carrots,
Coleslaw

A variety of dressings

MAIN COURSE

Chicken Escalope on Tomato, Baked leg of
Lamb, Tilapia on Lemon Butter sauce, Tikka
Paneer, Potato wedges, Vegetable Pilau, Peas
with Carrots, Creamed Spinach, Penne in blue
Cheese sauce, Assorted Condiments, Papadum
and Chutneys

DESSERT

Chocolate Brownie, Pumpkin pie, Caramel
Éclairs, Cream Brulee, Fruit Tart, Mocha
Mousse, Sponge Truffle, Fresh Fruit slices

HOT DESSERT

Malva Pudding with Vanilla Sauce

Freshly Brewed Rwandan Coffee or Tea

Rwf. 34,000



SOUP

Puree of Carrot with Cinnamon

COLD SALADS

Tomato with Mint, Soft Lettuce, Apple &
Celery, Russian salad, Pasta Caprese,
Green Pepper salad

A variety of dressings

MAIN COURSE

Chicken Tikka Masala, Tilapia Fillet with
Chardonnay sauce, Fillet Mignon, Vegetable
Moussaka, Spinach, Mustard roasted Potatoes,
Nan, Jeera Rice, Matoke, Sauté Eggplant with
Onions

DESSERT

Cream Caramel, Chocolate Swiss roll, Fruits
Flan, Nut Profiteroles, Passion Cream slice,
Almond, Fresh Fruit slices

HOT DESSERT

Bread and Butter Pudding with Custard Sauce

Freshly Brewed Rwandan Coffee or Tea

Rwf. 36,000



KIGALI SERENA
HOTEL

HOT & COLD BUFFET MENU



SOUP

Puree of Pumpkin with own seeds

COLD SALADS

Beetroot & Apple, Prawns & Mango Slaw,
Oak-Leaf-Pears-Feta Cheese, Lettuce

A variety of dressings

MAIN COURSE

Seafood Makhanwara, Roast Pork loin with
Mustard Gravy, Herb Crusted Beef fillet,
Lamba Korma, seasonal Vegetables, Roast
Potatoes with Sweet Pepper & Onions, Nan,
Cauliflower Gratin, Fried Rice with Chicken

DESSERT

Strawberry cream slice, Mango Millefeuille,
Banana Pie, Panetonne, Fruit Charlotte,
Caramelized Nut Tarts

HOT DESSERT

Apple Strudel with Vanilla sauce

Freshly Brewed Rwandan Coffee or Tea

Rwf. 38,000



SOUP

Cream of Sun Dried Tomatoes

COLD SALADS

Bean Salad with Leeks, Tomato, Peas & Sweet
Corn, Greek Salad, Lettuce, Beetroot Diamond

A variety of dressings

MAIN COURSE

Seafood Ragout, Grilled Beef strip loin, Roast
Turkey, Coconut Crumbed Tilapia, Mutton
Masala, Chicken Lasagna, Dhal Masala,
Chapati, Mizuzu, Steamed Rice

DESSERT

Linzer Cake, Gateau Basque, Fruit Crumble,
St. Honore Gateaux, Vanilla slice, Chocolate
Pyramid, Pistachio Brulee

HOT DESSERT

Pumpkin Pudding with Mocha sauce

Freshly Brewed Rwandan Coffee or Tea

Rwf. 44,000