



SERENA SALAD)	PASTA 💈	Ż
CAESAR SALAD Classic Caesar salad with crisp homemade garlic croutor and light Caesar dressing	16,000/- ns	PENNE WITH VEGETABLES Simmered in tomato, olives, vegetables and crushed chilli with cheese	20,000
GARDEN SALAD ② ③ ③ Composition of lettuce, tomatoes, cucumber, bell peppers carrots avocado and feta cheese with dressing of your	16,000/- ,	PENNE BROCCOLI $\otimes \otimes \otimes$ Tossed in onion, garlic, broccoli and white sauce	20,000
choice: thousand island, French dressing or vinaigrette SMOKED SALMON SALAD Slices of Atlantic salmon, complimented with creamed horseradish and capers	27,000/-	SPAGHETTI NAPOLITAINE/ BOLOGNAISE/CARBONARA With flakes of parmesan cheese	20,000
PINEAPPLE CHICKEN Chicken flakes, cashew nuts, and sultanas bound in aromatic spiced mayonnaise	18,000/-	SANDWICHES	
SOKONI SALAD 🛇 🌣 🗞 Lettuce, carrot, cherry tomato, cucumber, avocado, red cabbage, drizzled with Balsamic vinaigrette	16,000/-	All our Sandwiches are served with French fries or fresh garde THE SERENA CLUB \odot \odot \odot Classic toasted triple decker sandwich served on brown	en sala 25,00
AVOCADO SALAD Avocado, cherry tomato, cucumber and mesclum with vinaigrette	16,000/-	or white bread, filled with chicken, ham, cheese, fried egg tomato and lettuce SMOKED SALMON BAGUETTE	g, 27,00
CAPRESE SALAD Fresh mozzarella cheese, tomato confit, basil leaves laced with Balsamic vinaigrette	18,000/- d	French bread, spread with black peppercorn cream with salmon slices DESIGNER SANDWICH © © ©	22,00
Roasted beetroot and carrot with apple Laced with lime vinaigrette	16,000/-	Served on white or brown bread with your choice of filling Choose from: ham, cheese, beef, chicken or tomato	g.
Avocado, cucumber, walnut, tomato and broccoli salad with carrot ginger dressing	16,000/-	BURGERS All our Burgers are served with French fries or fresh garden VEGETABLE BURGER	n salad 18,00
Chicken Clear Soup with Parmesan & Cinnamon Creepers Chicken, garden vegetables – carrot, onion, potato, cele	12,000/- ry	A Selection of seasonal vegetables bound in fresh herbs BEEF BURGER Pure ground beef on a bun topped with choice of bacon, fried egg or cheese	24,00
Ginger Carrot & Cinnamon Soup Carrot, ginger, garlic, onion and vegetable stock Diced Minestrone Al soffritto Mix of vegetables, olive oil and garlic	12,000/-	CHICKEN BURGER S S Ground spring chicken on bun with or without bacon, frie egg or cheese	24,00 ed
Puree of Mushroom Fresh puree of Kigali mushroom	12,000/-		A
APPETIZERS/STARTE	RS	VEGAN DISHES (2) (2) (2) (2) (2) (2) (2) (2) (2) (2)	22,00
CHICKEN WINGS S S Pan fried in garlic, ginger and coriander	14,000/-	VEGAN SHEPHERD'S PIE <i>Beetroot, sweet potato and baby marrow</i>	22,00
SAMBAZA \odot \odot \odot Sardines like Fresh Water fish from Lake Kivu, coated in batter, deep fried served with tartar sauce	14,000/-	RISOTTO PARMIGIANO (6) <i>Mushroom truffle oil and parmesan</i>	22,00
SHARING PLATTER (2 - 4 pax)	30,000/-		
Prawns skewer/coconut crumbed prawns, spicy wings			

Prawns skewer/coconut crumbed prawns, spicy wings drumlets, squid rings, beef satay, mutton samosas/ vegetable spring rolls

All Prices in Rwfs

Vegetarian Chef's Che Spicy

Vegan



All Main courses are served with a choice of Steamed rice, par potatoes/French fries and medley of seasonal market vegetab	
AYEWKAN CHICKEN (2) (2) Delicately spiced chicken drumsticks served sizzling hot from the grill	22,000/-
PRIME ENTRE COTE STEAK 250g Grilled to your perfection	27,000/-
T-BONE STEAK © © © 500g Char-broiled T-bone steak with herb butter sauce	35,000/-
PEPPER STEAK 250g Beef tenderloin, pan fried and coated with black pepper corn sauce	27,000/-
LAMB CHOPS & CUTLETS 220g Oven roasted lamb complimented with mint reduction	27,000/-
JIKONI PLATTER Chef's composition of mini steak, chicken drumstick, spring roll, samosas (meat/chicken), lamb chops	35,000/-
PORK CHOP & CUTLETS Pan seared marinated and herb dusted pork cutlet and chop with mustard sauce	27,000/-
CHINESE WOK S S Crisp stir-fried mix of fresh vegetables and your choice of either: flakes of chicken, beef or pork, served with fried rice	,22,000/-
SOKONI PLATTER (2pax) C C Crispy chicken drumstick/tandoori chicken, grilled strip loin, lamb chop and lamb cutlet / pork spare ribs, tilapia fish fillet	35,000/-
With side salad, sauces accompaniment	
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	S. Maria
SEA FOOD	

JUMBO PRAWNS & & Grilled with garlic, fresh herbs and served with butter/ chilli sauce or spicy Swahili style. Simmered in coconut and mild island spices

ATLANTIC FRESH SALMON
Pan seared fillet with lemon butter sauce

MUHAZI TILAPIA 😣 😣 😣

Marinated with fresh herbs and baked complimented with side salad

GRILLED FISH FILLET 🛚 🛠 🛠

Choice of Tilapia or Nile Perch Marinated to perfection Served with coconut sauce

SEAFOOD GRILL PLATTER

Grilled tiger prawns, calamari, lobster tail and mussels With chilli lime sauce and wasabi sauce



 INDIAN SPECIALTIES

 All Indian dishes are served with steamed rice, chapati, papadum and condiments

 CHICKEN TIKKA MASALA Image: Chicken Cubes, cooked in masala sauce

 MUSHROOM & PEAS MASALA

 Fresh mushroom and garden peas reduced in masala and onion gravy

CHICKEN CURRY C C C Mildly spiced chicken cooked in light curry sauce

SEK TAK TAK 2 2 Ground meat (goat) cooked in clay oven, reduced in masala and curry gravy

DAL TADKA Black/yellow lentil cooked with fresh ginger; fried garlic, coriander, mixed spices, cumin seeds and lemon juice 20,000/-

22,000/-

22.000/-

DESSERTS

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Pear Crumble served with				
Vanilla Ice-cream 🗘 🗘 😳	12,000/-			
Sweet dish of stewed pears with a crumble mixture of flou and butter	r			
Gluten Free Chocolate Cake Served with				
Cream Chantilly	16,000/-			
Chocolate cake made without wheat flour	10,000			
Black Forest Cake served with				
Fruit Compote 😒 😒 😳	14,000/-			
Dark chocolate sponge with cherry filling sandwiched with cream				
Strawberry Cheese Cake Served with				
Tree Tomato Compote	14,000/-			
Soft cream cheese with a base of crushed cookies	,			
Cafe Gourmand 😒 😒 😒	14,000/-			
Espresso coffee served with a selection of home-made medley petit fours				
Seasonal Fruit Slices	15,000/-			
Platter of assorted fresh tropical fruit slices				

Dial +250 788 184 500 to place your order

All Prices in Rwfs

50.000/-

24.000/-

24.000/-

60,000/-

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