



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 Triffle, Fresh Fruit slices

### HOT DESSERT

Malva Pudding with Vanilla Sauce

\*\*\*\*

Freshly Brewed Rwandan Coffee or Tea



#### 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

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Freshly Brewed Rwandan Coffee or Tea

Rwf. 34,000

Rwf. 36,000









HOTEL

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### 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 Millefeulle, Banana Pie, Panetonne, Fruit Charlotte, Caramelized Nut Tarts

### HOT DESSERT

Apple Strudel with Vanilla sauce

\*\*\*\*

Freshly Brewed Rwandan Coffee or Tea



### 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. 38,000

Rwf. 44,000









HOTEL

# AFRICAN BUFFET MENU





### SOUP

Chicken Matoke Broth

### COLD SALADS

Hard Lettuce, Tomato, Marinated Onions, Coleslaw, Cucumber Diamonds, Avocado, Citrus

\*\*\*\*

A variety of dressings

### MAIN COURSE

Baked Boneless Chicken, Beef Fillet with Spinach, Spicy Coconut Fish, Steamed Goat with Dhania, Steamed Banana with Skin, Mushenye, Creamed Dodo, Boiled Cassava & Beans, Boiled Maize, Brown Rice

### DESSERT

Pineapple Surprise, Kaimati, Pumpkin Pie, Apple Fritters, Banana in Chocolate Sauce, Stuffed Mahamri

### HOT DESSERT

Date Pudding with Custard sauce

\*\*\*\*

Freshly Brewed Rwandan Coffee or Tea



### SOUP

Cream of Pumpkin

### COLD SALADS

Roast Carrots, Soft Lettuce, Tomato Wedges, Cous Cous Rice, Green Papaya with Ginger, Beetroot

\*\*\*\*

A variety of dressings

### MAIN COURSE

Steamed Beef Ribs, Local Chicken flavoured with Dhania, Baked Baby Tilapia on Tomato, Chicken Luombo, Baked Fish, Ugali, Mashed Matoke with Peanut Sauce, Mukimo, Brown Ugali, New Potatoes, Spinach Rice, Dodo with Coconut Rice

### DESSERT

Creamy Pancakes, Tende Tartlets, Coconut Tartlets, Cassava Strudel, Visheti, Bakoza Arrow Root Pie

### HOT DESSERT

Banana Pudding with Tea and Lime sauce

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Freshly Brewed Rwandan Coffee or Tea

Rwf. 40,000

Rwf. 45,000













### CONTINENTAL

### CEREALS

Rice Crispies, Cornflakes, Weetabix, Muesli in Yoghurt, Popcorns, Nuts and Milk

### DAIRY

Assorted Yoghurt (Flavoured) and Plain Yoghurt

### ASSORTED COLD CUTS

3 Types of Spain Salami, Chorizo Grain, Doblin, Chorizo Pamplona, Assorted Cheese & Crackers

### ASSORTED BAKERIES

Croissants, Muffins, Danish Pastries, Grain Bread, French Bqts, and Marble Cake

### FRESH FRUIT JUICES

Carrot, Watermelon, Passion, Apple, Tree Tomato and Beetroot Juice

### ASSORTED FRUIT PLATTERS

Watermelon, Pineapple, Papaw, Fruit Salad, Tree Tomato in Syrup

\*\*\*\*

Freshly Brewed Rwandan Coffee or Tea

Rwf. 30,000

### ANGLO - AMERICAN

### CEREALS

Rice Crisps, Cornflakes, Weetabix, Muesli in Yoghurt, Popcorns, Mints and Milk

### DAIRY

Assorted Yoghurt (Flavoured) and Plain Yoghurt

### ASSORTED COLD CUTS

3 Types of Spain Salami, Chorizo Grain, Doblin, Chorizo Pamplona, Assorted Cheese & Crackers

### ASSORTED BAKERIES

Croissants, Muffins, Danish Pastries, Grain Bread, French Bqts, and Marble Cake

### FRESH FRUIT JUICES

Carrot, Watermelon, Passion, Apple, Tree Tomato and Beetroot Juice

### ASSORTED FRUIT PLATTERS

Watermelon, Pineapple, Papaw, Fruit Salad, Tree Tomato in Syrup

### HOT DISHES

Beef Sausage, Parsley Potatoes, Grilled Tomato, Bacon, Doughnut, Chicken Wings, Baked Vegetables

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Freshly Brewed Rwandan Coffee or Tea

Rwf. 40,000









HOTEL

# COCKTAIL SNACK MENU





### COLD CANAPES

Sail Fish Tartar on Brown Bread Olive-Tomato-Scooped Avocado with Pesto, Roast Beef with Mustard & Gherkin on Toasted Bread Mini Tartlet with Seasonal Fruits

### HOT HORS D'OEUVRE

Beef Skewers with Black Olives, Spicy Goat Meat Tandoori, Coriander Chicken Wings, Vegetables Tempura Skewers, Mutton Samosa, Vegetables Vol-en Vent

\*\*\*\*

Variety of Roasted Nuts and Dry Snacks, Vegetable Crudities

Rwf. 25,000



### COLD CANAPES

Smoked Salmon Sushi, Cottage Cheese with Gherkins, Roast Beef with Asparagus on Toast, Tuna Tartlets, Seasonal Fruit Kebab

### HOT HORS D'OEUVRE

Marinated Prawns Satay, Tandoori Meat Balls, Chicken Samosas, Vegetable Spring Rolls, Mini Pizza, Beef Brochette, Pork Satay

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Variety of Roasted Nuts and Dry Snacks, Vegetable Crudities



### COLD CANAPES

Chicken Roulade with Orange segments, Salmon Rosettes on Toast, Gouda Cheese with Cooked Ham, Vegetable Terrine

### HOT HORS D'OEUVRE

Chicken Satay, Spicy Seafood Samosas, Pork Spare Ribs, Cheese & Spinach Samosas, Beef Satay, Chicken Chipolata, Choma Sausage Strudel

Variety of Roasted Nuts and Dry Snacks, Vegetable Crudities

Rwf. 30,000



### COLD CANAPES

Fish Terrine with Grapes, Roulade of Grilled Eggplant and Cheese, Fruits Tartlets, Salmon Tartare, Ham on Cream Cheese Toast

### HOT HORS D'OEUVRE

Beef Satay, Mushroom Vol-en Vent, Vegetable Samosas, Mini Chicken Drum Sticks, Seafood Skewers, Tandoori Marinated Fish Brochette, Spicy Mutton Samosas

Variety of Roasted Nuts and Dry Snacks, Vegetable Crudities



Rwf. 38,000

Rwf. 34,000







HOTEL



### BANQUET DINNER MENU



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Puree of Baby Pumpkin

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Baked Chicken Breast on Mushroom and Red Wine Reduction, Rosemary Potatoes

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Cinnamon and Apple Pie with Sauce Anglaise

\*\*\*\*\*

Freshly Brewed Rwandan Coffee or Tea Compote with Pettit Fours

Rwf. 40,000

### THREE (Max 100 Pax)

Smoked Salmon Sushi with Baby Roots Composition of Beetroots and Turnips on Rockets and Served with Parsley Oil

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Cream of Yellow Lentil

\*\*\*\*

Grilled Highland Beef, Mustard Gravy, Mashed Potatoes and Seasonal Vegetables

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Passion Bavarian with Butterscotch Sauce

\*\*\*\*

Freshly Brewed Rwandan Coffee or Tea Compote with Pettit Fours TWO (Max 400 Pax)

Tower of Baked Vegetables, complimented with Avocado and French Dressing Drizzle

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Cream of Chicken

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Canon of Lamb Served with William Potatoes, Fresh Vegetables

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Chocolate Mousse Gateaux with Fruit Compote

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Freshly Brewed Rwandan Coffee or Tea Compote with Pettit Fours

Rwf. 45,000



Carpaccio of Smoked Beef with Gherkins and Mustard Eggplant grilled with Balsamic Vinaigrette

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Cream of Garden Vegetables

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Baked Boneless Spring Chicken, Peanut Butter Cream Sauce and Olivetti Potatoes

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Spiced Carrot Gateaux with Cream, Frosting Served with Tea and Lime Sauce

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Freshly Brewed Rwandan Coffee or Tea Compote with Pettit Fours

Rwf. 55,000



Rwf. 50,000







HOTEL



### BANQUET DINNER MENU



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### FIVE (Max 50 Pax)

Tartar of Glen Arm Smoked Salmon, Complimented with Duo of Stone Fruits, Drizzled with Coriander Vinaigrette

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Cream of Roasted Tomatoes

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Scallops and Artichokes Risotto with Champagne Emulsion

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Stuffed Chicken Breast with its own Drum Stick Red Berry and Cabernet Sauvignon Reduction, Mousseline, Potatoes and Market Seasonal Vegetables

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Almond Frangipane with Raisins Sauce

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Freshly Brewed Rwandan Coffee or Tea Compote with Pettit Fours

Rwf. 60,000

### SIX (Max 50 Pax)

Smoked Sail Fish Rosette with Garden Salad Served with Pesto Dressing

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Fresh Salmon and King Prawn

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Fresh Salmon and King Prawn, Cheery Potatoes, Lemon and Butter Sauce

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Trio of Meat Cuts Smoked Lamb Chop, Grilled Beef Medallion, Poached Chicken Breast, Fondant Potatoes and Baby Spinach

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White Forest Cream Slice Served with Fruit Compote

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Freshly Brewed Rwandan Coffee or Tea Compote with Pettit Fours

Rwf. 65,000



Vegetable Ratatouille in Whole Wheat Crepe OR

Wild Mushroom Pancake Served with Blue Cheese Sauce OR

Vegetable and Lentil Sambar Flavoured with Tamarind OR

Cauliflower, Peas and Potato Bhajia Reduced in Ghee Coconut Mildly Spiced **OR**Spinach and Pumpkins Curry



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