



KIGALI SERENA
HOTEL



BANQUET DINNER MENUS


ONE

PUREE OF BABY PUMPKIN

BAKED CHICKEN BREAST ON MUSHROOM
AND RED WINE REDUCTION, ROSEMARY
POTATOES

CINNAMON AND APPLE PIE WITH SAUCE
ANGLAISE

FRESHLY BREWED RWANDAN COFFEE OR
TEA
WITH PETTIT FOURS

RWF 20,000


TWO

TOWER OF BAKED VEGETABLES
COMPLIMENTED WITH AVOCADO AND
FRENCH DRESSING DRIZZLE

CREAM OF CHICKEN

CANON OF LAMB SERVED WITH WILLIAM
POTATOES, FRESH VEGETABLES

CHOCOLATE MOUSSE GATEAUX WITH FRUIT
COMPOTE

FRESHLY BREWED RWANDAN COFFEE OR TEA
WITH PETIT FOURS

RWF 22,500


THREE

SMOKED SALMON SUSHI WITH BABY ROOTS
COMPOSITION OF BEETROOTS AND TURNIPS ON
ROCKETS AND SERVED WITH PARSLEY OIL

CREAM OF YELLOW LENTIL

GRILLED HIGHLAND BEEF
MUSTARD GRAVY, MASHED POTATOES AND
SEASONAL VEGETABLES

PASSION BAVARIAN
WITH BUTTERSCOTCH SAUCE

FRESHLY BREWED RWANDAN COFFEE OR TEA
WITH PETIT FOURS

RWF 24,000


FOUR

PUREE OF BABY PUMPKIN

BAKED CHICKEN BREAST
ON MUSHROOM AND RED WINE REDUCTION,
ROSEMARY POTATOES

CINNAMON AND APPLE PIE
WITH SAUCE ANGLAISE

FRESHLY BREWED RWANDAN COFFEE OR TEA
WITH PETTIT FOURS

RWF 27,500



FIVE

CARPACCIO OF SMOKED BEEF
WITH GHERKINS AND MUSTARD EGGPLANT
GRILLED

WITH BALSAMIC VINAIGRETTE

CREAM OF GARDEN VEGETABLES

BAKED BONELESS SPRING CHICKEN
PEANUT BUTTER CREAM SAUCE AND OLIVETTI
POTATOES

SPICED CARROT GATEAUX WITH CREAM
FROSTING SERVED WITH TEA AND LIME SAUCE

FRESHLY BREWED RWANDAN COFFEE OR TEA
WITH PETIT FOURS

RWF 30,000



SEVEN

TARTAR OF GLEN ARM SMOKED SALMON
COMPLIMENTED WITH DUO OF STONE FRUITS
DRIZZLED WITH CORIANDER VINAIGRETTE

CREAM OF ROASTED TOMATOES

SCALLOPS AND ARTICHOKE RISOTTO
WITH CHAMPAGNE EMULSION

STUFFED CHICKEN BREAST
WITH ITS OWN DRUM STICK RED BERRY AND
CABERNETSAUVIGNON REDUCTION, MOUSSELINE
POTATOES AND MARKET SEASONAL VEGETABLES

ALMOND FRANGIPANE WITH RAISINS SAUCE

FRESHLY BREWED RWANDAN COFFEE OR TEA
WITH PETIT FOURS

RWF 37,500



SIX

TUNA MAYO WITH PEACHES AND FINE
VEGETABLES JULIENNE

CREAM OF CHEDDAR AND LEEKS

TOURNEDOS ROSSINI
WITH THYME SAUCE, POTATOES PUREE AND
SEASONAL VEGETABLE

PASSION MOUSSE IN A CHOCOLATE CASE
SERVED WITH GANACHE SAUCE

FRESHLY BREWED RWANDAN COFFEE OR TEA
WITH PETIT FOURS

RWF 25,500



EIGHT

SMOKED SAIL FISH ROSETTE WITH GARDEN
SALAD SERVED WITH PESTO DRESSING

PUREE OF OYSTER MUSHROOMS

FRESH SALMON AND KING PRAWN
CHEERY POTATOES, LEMON AND BUTTER SAUCE

TRIO OF MEAT CUTS SMOKED LAMB CHOP,
GRILLED BEEF MEDALLION, POACHED CHICKEN
BREAST, FONDANT POTATOES AND BABY
SPINACH

WHITE FOREST CREAM SLICE SERVED WITH
FRUIT COMPOTE

FRESHLY BREWED RWANDAN COFFEE OR TEA
WITH PETIT FOURS

RWF 40,000

VEGETARIAN OPTIONS

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

**** ALL SERVED WITH EITHER BUTTER NAN, CHAPATI OR STEAMED RICE**