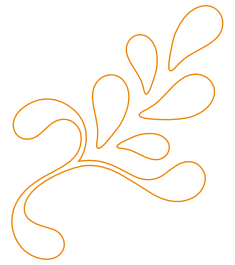


KIGALI SERENA
HOTEL



HOT & COLD BUFFETS


ONE

CREAM OF LEEK & POTATO

COLD SALADS

MESCLUM, CHERRY TOMATO, CHEESE-BEEFTOMATO,
MIXED OLIVES, GRATED CARROTS,
COLESLAW

A VARIETY OF DRESSINGS

COLD CUTS

SMOKED CHICKEN, AVOCADO, BEEF POLONY

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

RWF 18,000


TWO

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

COLD CUTS

SEAFOOD ROULADE, SMOKED BEEF,
VEGETABLE ANTIPASTI

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 20,000


THREE

PUREE OF PUMPKIN WITH OWN SEEDS

COLD SALADS

BEETROOT & APPLE, PRAWNS & MANGO SLAW,
OAK-LEAF-PEARS-FETA CHEESE, LETTUCE

—
A VARIETY OF DRESSINGS

COLD CUTS

CARPACCIO OF BEEF, SMOKED SALMON,
AVOCADO

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 23,500


FOUR

CREAM OF SUN DRIED TOMATOES

COLD SALADS

BEAN SALAD WITH LEEKS, TOMATO, PEAS &
SWEET CORN, GREEK SALAD, LETTUCE,
BEETROOT DIAMOND

—
A VARIETY OF DRESSINGS

COLD CUTS

SEAFOOD PLATTER, SMOKED BEEF, AVOCADO

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 27,000

AFRICAN BUFFET


ONE

CHICKEN MATOKE BROTH

COLD SALADS

HARD LETTUCE, TOMATO, MARINATED ONIONS,
COLESLAW, CUCUMBER DIAMONDS, AVOCADO
CITRUS

COLD CUTS

ROAST CHICKEN, AVOCADO, MUSHROOM TERRINE

MAIN COURSE

BAKED BONELESS CHICKEN, BEEF FILLET WITH
SPINACH, SPICY COCONUT FISH, STEAMED GOAT
RIBS 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

RWF 22,500


TWO

CREAM OF PUMPKIN

COLD SALADS

ROAST CARROTS, SOFT LETTUCE, TOMATO WEDGES,
COUS COUS RICE,
GREEN PAPAYA WITH GINGER, BEETROOT

COLD CUTS

TURKEY HAM, AVOCADO, OVEN BAKED VEGETABLES

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

FRESHLY BREWED RWANDAN COFFEE OR TEA

RWF 25,500