



KIGALI SERENA
HOTEL

BANQUET DINNER MENU

ONE (Max 400 Pax)

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
Compote with Pettit Fours

R w f . 40,000

THREE (Max 100 Pax)

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
Compote with Pettit Fours

R w f . 50,000

TWO (Max 400 Pax)

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
Compote with Pettit Fours

R w f . 45,000

FOUR

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
Compote with Pettit Fours

R w f . 55,000



KIGALI SERENA
HOTEL

BANQUET DINNER MENU

FIVE (Max 50 Pax)

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

Cream of Roasted Tomatoes

Scallops and Artichokes Risotto with
Champagne Emulsion

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

Almond Frangipane with Raisins Sauce

Freshly Brewed Rwandan Coffee or Tea
Compote with Pettit Fours

R w f . 6 0 , 0 0 0

SIX (Max 50 Pax)

Smoked Sail Fish Rosette with Garden Salad
Served with Pesto Dressing

Fresh Salmon and King Prawn

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
Compote with Pettit Fours

R w f . 6 5 , 0 0 0

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*