

SIGNATURE PLATE (Served with vegetables, and two accompaniments: *Plain rice, chips, potato wedges, banana*)

BEEF STEAK: Chargrilled beef steak with smoked salt and cracked black pepper **23 000**

FISH FILLET: Flash-seared Tilapia finished with lemon-garlic infusion **19 000**

BEEF STEW: Prime Beef infused in tomato, onion, garlic, and healthy herbs. **20 000**

CHICKEN STIR-FRY: Stir-fried chicken strips with onions, peppers, garlic, and carrots **21 000**

THE GRILL (Served with salad, and one accompaniment: *Plain rice, chips, potato wedges, banana*)

BROCHETTE (TWO): Goat, Fish, Chicken, Beef **14 000**

PORK (AKABENZI): Rwandan tribute dry-fried pork ribs in garlic-ginger barbecue mix. **17 000**

WHOLE CHICKEN: Marinated local chicken chargrilled to taste. **28 000**

HALF CHICKEN: Marinated local half chicken chargrilled to taste. **19 000**

LAKE KIVU FISH: Slow roasted lake Kivu fish chargrilled for a deeper savory **32 000**

SEA FOOD (PASTA): Premium pasta shrimps grilled with garlic-herb and butter **37 000**

SEA FOOD (RICE): Premium rice shrimps grilled with garlic-herb and butter **37 000**

GOAT LEG: Nyamacoma with kacumbali **26 000**

GOAT ARM: Nyamacoma with kacumbali **23 000**

GOAT CHEST (FULL): Nyamacoma with kacumbali **35 000**

GOAT CHEST (HALF): Nyamacoma with kacumbali **19 000**

FRIENDS & FAMILY

FISH SIZZLING: Tilapia fillet stir-fried with bell peppers, red cabbage, and onions **18 000**

CHICKEN SIZZLING: Stir-fried chicken strips with peppers, cabbage, garlic, onions **16 000**

MOSAIC POT: Hand-cut beef, green beans, tomatoes, white onions, and red peppers **26 000**

CHICKEN WOK-SEAR: Stir-fried chicken cuts with onions, peppers, garlic, and carrots **36 000**

BRAISED PORK: Hand-cut pork in ginger, onion, vinegar, soy sauce, pineapple, and sesame **32 000**

EGG FRIED RICE: Rice, eggs, onions **12 000**

VEGETABLE RICE: Rice, onion, peas, carrots **12 000**

CHICKEN RICE: Rice, chicken broth, chicken strips **14 000**

PLAIN RICE: Long grain steamed rice **10 000**

BROWN RICE: Healthy, whole grain rice **18 000**

EGG MACARONI POT: Maccaroni, eggs, onions **28 000**

AGATOGO: Plantains, greens, tomatoes, onions, Goat meat **12 000**

VEGETABLE PLATE

Cabbage & Eggs: cabbage, eggs, ginger, garlic, scallions, soy sauce, and chicken bouillon **8 000**

Hot Green beans: Fresh green beans, garlic, ginger, bird-eye chillies, soy sauce and sesame **7 000**

Spinach: Garden spinach in a bath of garlic and vegetable oil. **7 000**

Veg Mix: A colorful mix of carrots, onions, green beans, scallions, and fresh bell peppers **8 000**

SIDE ACCOMPANIMENTS

Chips, Plain rice, Banana, Potato wedges **5 000**

JUNGLE PLATTERS

SNACK PLATTER: Chicken wings, Fish fingers, Meat Sambusa, Fried Beef, and Vegetable spring rolls served with house sauces. **62 000**

CHICKEN BIRYANI: Basmati, spices, cardamom, cinnamon, and cloves simmered in a marinated chicken, topped with fried onions, fresh coriander, and boiled eggs. **48 000**

BEEF PILAU: Rice, Pilau masala, cloves, black pepper, cumin, and beef served with Kachumbari. **54 000**

JUNGLE GOAT CHEST: Goat chest, in garlic, ginger, and herbs, then char-grilled. Served with plantains and potatoes **140 000**

MEAT PLATTER: A mountain of Goat brochettes, Chicken wings, Pork chops, Fried Fish fillet, and Stir-fried Beef **160 000**

SNACKS & BITES

Choice of Chicken wings, Fish fingers, Meat sambusa, or Vegetable Spring Rolls **12 000**

SANDWICH GALLERY

PARK CLUB: Sandwich, grilled chicken, Beef macon, eggs, tomatoes, and garden greens served with chip **19 000**

SPICY AKABENZI: Sandwich, dry-fried pork, pickled red onions, and cucumber-mint mix served with chips. **18 000**

GARDEN MELT: Sandwich, roasted red peppers, onions, spinach, and bird-eye chili served with chips. **15 000**

BEEF BAGUETTE: Beef strips with sautéed peppers and onions, served in a baguette and chips **19 000**

STARTERS

CHICKEN SALAD: Grilled chicken, avocado, lettuce, vegetables, and mango infusion. **11 000**

AVOCADO SALAD: Avocado, tomatoes, cucumber, prawns or lake Kivu sambaza **16 000**

EGG SALAD: Pineapple, greens, eggs tossed, bread and red onion slivers. **9 000**

HAM-CHEESE: Ham, cheese, avocado, beef sausage, lettuce, greens, and sliced chicken **13 000**

BREAKFAST IN THE JUNGLE

FRUITS PLATE: A mix of fresh, carefully selected seasonal fruits **15 000**

JUNGLE SUNRISE: Eggs any style, toasted bread, seasonal fruits, tea or coffee, and fresh juice. **12 000**

ENGLISH BREAKFAST: Eggs, beef sausage, baked beans, grilled tomato, sautéed vegetables, toast, and tea or coffee. **18 000**

TROPICAL BREAKFAST: Oatmeal, Fresh fruit platter, Chia seeds, omelette with sesame, fresh juice, and tea or coffee. **12 000**

BOILO (GOAT): Large goat cuts slow-braised in plantains and vegetables, Tea or Coffee, and fresh juice. **16 000**

DESSERTS

FRUITS: Three-course fruits cuts or macedoine **5 000**

KIDS CORNER

EXPLORER PLATE: Mini chicken strips with chips and fresh fruit **8 000**

KIDS' BURGER: Small beef or chicken burger served with potato wedges **8 000**

KIDS' PASTA: Creamy or tomato pasta with grilled chicken pieces and a little cheese **8 000**

FRUITS JUICES

FRUITS JUICE: Choice of Watermelon, Pineapple, Mango, Passion fruit, or Sweet Orange **8 000**

FRUITS COCKTAIL: A mix of three fruits **10 000**

MILKSHAKES & SMOOTHIES

MILKSHAKES: Vanilla, Strawberry, Chocolate, or Mixed **9 000**

SMOOTHIES: Banana, Mango, or Mixed **9 000**

CHOCOLATE MILK SHAKE: Smooth vanilla milkshake topped with whipped cream **9 000**

MOCKTAILS

CANOPY COOLER: Cucumber, fresh mint, and lime, ginger juice and crushed ice **9 000**

MANGO SMASH: Hand-pressed mango puree, lemon, sparkling water, and thyme **9 000**

HIBISCUS FIZZ: Infusion of cold-brewed hibiscus flowers, lightly sweetened and finished with fresh citrus and soda **9 000**

COFFEE IN THE JUNGLE

Espresso, Macchiato, Cafe Latte, Iced Vanilla Latte, White chocolate mocha, Cappuccino, French press, Spanish café, Black coffee, Americano, Café au lait **5 000**

TEA & HERBAL INFUSIONS

AFRICAN TEA: Black Tea, Ginger, Milk, Tea masala **5 000**

SPICY TEA: lemon, Ginger, Honey **5 000**

BLACK TEA, GREEN TEA **5 000**

HOT CHOCOLATE: Warm chocolate drink finished with steamed milk **7 000**

HERBAL INFUSION: Cinnamon, Chamomile, Peppermint, or Hibiscus **5 000**

WINES**GLASS BOTTLE****RED WINES**

Isabelle De France	8 000	32 000
Lord Somerset Smooth (Red sweet)	12 000	48 000
Four Cousins (Red Sweet)	13 000	52 000
Drostdy-Hof	12 000	48 000
SW Winery Founders Shiraz		60 000
Primasole Primitivo		84 000
Cielo Cabernet Sauvignon		60 000
Cielo Merlot		60 000
Lavina Red		48 000
DC The Stamp Shiraz		48 000
Masia La Sala (Tempranillo, Cabernet Sauvignon, Garnacha)		56 000
SW Contours Cabernet Merlot		60 000
Isabelle De France (Sweet Red)		32 000

WHITE WINES

Isabelle De France	8 000	32 000
Four Cousins (White Sweet)	12 000	48 000
Lavina White	12 000	48 000
Drostdy-Hof (White dry)	12 000	48 000
Cielo Sauvignon Blanc		60 000

ROSE

DC Cellar Road	10 000	40 000
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SPAKLING

Cielo Cuvée Blanc	18 000	72 000
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SPIRITS**TOT BOTTLE**

Martell VS (Cognac)	13 000	315 000
Gordon's Gin	4 000	81 000
Jack Daniel's Tennessee (Whisky)	8 000	204 000
Smirnoff Red Vodka	2 000	45 000
Bacardi White (Rum)	5 000	105 000
Olmeca Silver (Tequilla)	6 000	150 000
Amarula (Liqueur)	5 000	120 000
Martini Rosso (Aperitif)	4 000	90 000

COGNAC

Remy Martin VSOP	420 000
Hennessy VSOP	495 000
Hennessy VS	360 000
Martell VSOP	480 000

GIN

Beefeater Gin	
Hendrick's Gin	105 000
Bombay Sapphire	300 000
	180 000

WHISKY**BOTTLE**

Jack Daniel's Honey	210 000
Johnnie Walker Black Label	180 000
Johnnie Walker Double Black	234 000
Chivas Regal 12 Years	234 000
Chivas Regal 18 Years	480 000
Glenfiddich 12 Years	390 000
Glenfiddich 15 Years	510 000
Glenfiddich 18 Years	570 000
Johnnie Walker Gold	315 000
Johnnie Walker Red	90 000
J&B	90 000

VODKA

Grey Goose	330 000
Belvedere	330 000
Absolut Vodka	105 000
Absolut Citron	120 000

RUM/RHUM

Captain Morgan	90 000
Spiced Havana Club	126 000

TEQUILA

Olmeca Gold	180 000
Jose Cuervo Gold	150 000
Jose Cuervo Silver	150 000

LIQUEURS

Baileys	114 000
Cointreau	810 000
Grand Marnier	225 000
Jägermeister	135 000

APERITIFS

Martini Bianco	90 000
Campari	150 000
Aperol	144 000

SOFT BEVERAGES AND BEERS

Fanta, Water, Vitalo, Sparkling water, Panache	2 000
Amstel, Mutzig, Legeng, Turbo, Primus, Skol, Goldsberg, Skol Lager	4 000
Heineken, Tusker Malt, Tusker lager, Guinness, Smirnoff ICE, Heineken 0.0	5 000
Smirnoff Guarana, Redbull, Exo, Budweiser, Stella Artois, Corona Extra	7 000
Leffe Blonde, Savana, Bavaria 8.5, Bavaria 0.0, Desperados	9 000

COCKTAILS

CLASSIC MARGARITA: Tequila blanco, triple sec, fresh lime. **17 000**

MOJITO: White rum, lime, mint, sugar, sparkling water. **15 000**

OLD FASHIONED: Bourbon or rye whiskey, bitters, sugar, orange peel. **15 000**

TEQUILA SUNRISE: Tequila, orange juice, grenadine. **17 000**

ESPRESSO MARTINI: Vodka, coffee liqueur, espresso, sugar syrup. **20 000**

DAIQUIRI: White rum, fresh lime, sugar syrup. **16 000**

JUNGLE SUNSET: Vodka, passion fruit, orange juice, grenadine. **26 000**

TROPICAL JUNGLE: White rum, pineapple juice, mango juice, lime. **26 000**