



DINNER MENU

Amuse-Bouche

Smoked Aubergine, Coriander Cress, Cashew Cream, Sumac Profiterole

Bread Selection

Millet, Sweet Potato roll, Multigrain Bread, Smoked Chili & Garlic, Herbed, Salted Butters



Starters

40,000

Goat Cheese & Beetroot Terrine

Orange, Pumpkin, Balsamic

Butternut Squash & Roasted Peanut Soup

Toasted Pumpkin Seed, Chili Oil, Coconut, Naan

Perch Ceviche

Torched Marinated Perch, Yuzu, Mango, Avocado Mousse, Ginger Pickle



Cleanser

Mango- Lime Sorbet

Fresh mint



VEGETARIAN GLUTEN

DAIRY

EGG

NUTS

**Our meals may contain these and other allergens.
Please let us know incase you have any allergies.**



DINNER MENU

Mains

ugx 65,000

Coconut - Braised Goat Shank

Greens, Tamarind, Jeera Rice

Confit Chicken

Smoked Confit, Amaranth, Potato Galette

Prime Fillet

Bone Marrow, Truffled Mushroom, Creamed Potato, Balsamic

Grilled Nile Perch with Quinoa Salad

Cilantro lime Yoghurt sauce, Lime, Coriander, Avocado

Herb Crusted Salmon

Cherry Tomato and Olive Relish, Pesto Crust, Creamed Potatoes

Herbed Cauliflower Steak

Chickpea, Red Onion, Tahini-Lemon



Dessert

ugx 40,000

Grilled Mango & Coconut Tart

Kakira Rum Cream, Ginger Cookie Crumble

Vanilla Bean Panna Cotta

Passion fruit, Caramelized Pineapple



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