



# Glimpse

HOTEL & RESTAURANT

## CAFE MENU

*Capture the Moment*

# DRINKS MENU

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<b>SODA(S)</b>	<b>2,000 RWF</b>	<b>MANGO JUICE</b>	<b>8,000 RWF</b>
<b>VITAL'O</b>	<b>2,000 RWF</b>	<b>COCKTAIL JUICE</b>	<b>7,000 RWF</b>
<b>KREST TONIC</b>	<b>2,000 RWF</b>	<b>WATERMELON JUICE</b>	<b>6,000 RWF</b>
<b>MINERAL WATER</b>	<b>2,000 RWF</b>	<b>PINEAPPLE JUICE</b>	<b>7,000 RWF</b>
<b>PANACHE</b>	<b>2,500 RWF</b>	<b>FRESH ORANGE JUICE</b>	<b>9,000 RWF</b>
<b>PASSION JUICE</b>	<b>9,000 RWF</b>	<b>RED BULL</b>	<b>6,000 RWF</b>

# SIGNATURE SMOOTHIES

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<b>BERRY BURST</b>	<b>10,000 RWF</b>
Mix of strawberries, blueberries, and banana with yogurt	
<b>MANGO PINUTS</b>	<b>10,000 RWF</b>
Mango, pinuts butter, banana, yogurt and milk	
<b>GLIMPSE SPECIAL</b>	<b>10,000 RWF</b>
Strawberry, Banana, Mango, Pineapple, Yorgut and Milk	

# CLASSIC MILKSHAKES

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<b>VANILLA CREAM</b>	<b>8,000 RWF</b>
Creamy vanilla ice cream with a hint of vanilla extract	
<b>CHOCOLATE</b>	<b>8,000 RWF</b>
Rich chocolate ice cream blended with chocolate fudge	
<b>STRAWBERRY</b>	<b>8,000 RWF</b>
Fresh strawberries combined with strawberry ice cream	

# BOOSTER

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<b>BEETROOT DETOX</b>	<b>10,000 RWF</b>	<b>GREEN DETOX</b>	<b>10,000 RWF</b>
<b>HOMEMADE</b>		<b>CARROT DETOX</b>	<b>10,000 RWF</b>
<b>LEMONADE</b>	<b>8,000 RWF</b>		



## TEA

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INDIAN MASALA CHAI	3,500 RWF	ENGLISH TEA	
AFRICAN TEA	3,500 RWF	/BLACK TEA	3,500 RWF
SPICED TEA	3,500 RWF	HERBAL TEA	3,000 RWF
ICED TEA	3,500 RWF		

## COFFEE

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IRISH COFFEE	12,000 RWF	HOT CHOCOLATE	4,000 RWF
CAPPUCCINO	3,500 RWF	ICED COFFEE	4,000 RWF
ESPRESSO	3,000 RWF	CLASSIC AMERICANO	3,500 RWF
DOUBLE ESPRESSO	3,500 RWF	DECAFFEINATED	
CAFE LATTE	3,500 RWF	COFFEE	3,500 RWF
CAFE MOCHA	4,000 RWF		

**ADD FLAVOUR 1,000 RWF**

## JAR & TWICE

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FIRE VELVET SLICE	5,000 RWF
CUP CAKES	2,000 RWF
OREO MAGIC JAR	6,000 RWF
NUTELLA JAR	8,000 RWF
RASPBERRY JAR	8,000 RWF
CHOCOLATE MOUSE	8,000 RWF
TIRAMISU SLICE	8,000 RWF
STRAWBERRY TART	5,000 RWF
LEMON TART	5,000 RWF
PAIN SUISSE	3,000 RWF
CHOCOLATE CROISSANT	3,000 RWF
PLAIN CROISSANT	2,500 RWF
APPLE PIE	5,000 RWF
MINI PIZZA	2,000 RWF



## CAKE & PASTRY

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BRITHDAY CHOCOLATE CAKE SLICE	10,000 RWF
NUTELLA BROWNIE	8,000 RWF
BUTTERSCOTCH PASTRY SLICE	5,000 RWF
ALMOND PASTRIE	5,000 RWF
VANILLA CAKE SLICE	2,000 RWF
RED VELVET CAKE SLICE	7,000 RWF
LEMON CAKE SLICE	7,000 RWF
CARROT CAKE SLICE	2,000 RWF
STRAWBERRY CAKE SLICE	7,000 RWF
BLACK FOREST CAKE SLICE	7,000 RWF
WHITE FOREST CAKE SLICE	7,000 RWF
SPECULOS CHEESE CAKE	8,000 RWF
MANGO PASSION MOUSSE JAR	8,000 RWF
SUISS ROLLS	5,000 RWF
CHOCOLATE CHIP COOKIES	2,000 RWF
VANILLA COOKIES	2,000 RWF
LEMON COOKIES	2,000 RWF
MARBLE BUTTER BISCUITS KG	10,000 RWF
VANILLA BUTTER BISCUITS KG	10,000 RWF
CHOCOLATE BUTTER BISCUITS KG	10,000 RWF
MILK BREAD	2,500 RWF
SANDWICH SWEET	2,000 RWF
SANDWICH SALT	2,000 RWF
BROWN BREAD	2,500 RWF
WHITE BREAD	2,500 RWF
BAGUETTES	1,500 RWF
CINNAMON ROLL	2,000 RWF
CUSTARD RAISIN ROLL	2,500 RWF
BRIOCHE	2,000 RWF





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DRINK MENU

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# RED WINE

GLASS

BOTTLE

## 1659 CLASSIC RED SPECIAL EDITION

15,000 RWF

55,000 RWF

Medium-bodied, fruit-driven wine with ripe dark fruit aromas, subtle spice, and vanilla undertones. Raspberry, plums, delicate spice with touch of sweetness.

## JACOB'S MERLOT

13,000 RWF

49,500 RWF

Jacob's Creek Merlot is a medium-bodied wine with ripe cherry, fresh plum and blueberry fruit flavours enhanced by subtle oak.

## JACOB'S CLASSIC SHIRAZ

13,000 RWF

49,500 RWF

Jacob's Creek Classic Shiraz red wine from Australia has flavors of spicy red berry with subtle mocha and vanilla oak influence

## PINTA NEGRA SWEET RED

13,000 RWF

49,500 RWF

Pinta Negra Sweet Red Wine is a smooth Portuguese red with rich, sweet berry flavors and a velvety finish

## CALVET VARIETALS, CABERNET SAUVIGNON

13,000 RWF

49,500 RWF

Deep garnet red with red fruits, blackcurrants, spice, green pepper, oak

## WELMOED CABERNET SAUVIGNON

15,000 RWF

55,000 RWF

Full-bodied with blackcurrant, cassis, spice, mint. Elegant, well-structured with ripe tannins.

## STAR OF AFRICA MERLOT

15,000 RWF

55,000 RWF

Smooth and velvety with ripe plum, black cherry, hint of spice

## L'ESCHENAUER, MERLOT

15,000 RWF

55,000 RWF

Round, powerful, full-bodied with red fruits, black currant and strawberry notes.

## L'ESCHENAUER, CABERNET SAUVIGNON

15,000 RWF

55,000 RWF

Powerful, well-structured, interesting tannic structure and steady colour, red fruits, notes of spices and hay Mouth: fine tannic body with notes of liquor ice and long taste

## FRANSCHHOEK CELLAR CABERNET SAUVIGNON

15,000 RWF

60,000 RWF

Deep crimson with blackcurrants and violets. Concentrated currants and mulberry with savory oak spice.

## FRANSCHHOEK CELLAR MERLOT

15,000 RWF

60,000 RWF

Bright ruby red with plum, black cherry, herbal tea, liquor ice, oak spice. Soft and juicy palate with summer berry flavours.

## SPIER SIGNATURE CABERNET SAUVIGNON

15,000 RWF

60,000 RWF

Juicy black fruit flavors dominate, intermingling with layers of plum and blackberry

## LEOPARDS LEAP SHIRAZ

18,000 RWF

72,000 RWF

Medium-bodied Rhône-style with red berry fruit, spice, floral notes, white pepper

## HOLDEN MANZ VERNISSAGE

18,000 RWF

72,000 RWF

Mulberry and blackberry aromas extending to palate. Smooth tannins.

## NERO MARONE, PRIMITIVO DI SALENTO

75,000 RWF

Full-bodied with ripe red fruits, vanilla, spices. Smooth tannins.



<b>LOS VASCOS, CABERNET SAUVIGNON</b>	<b>98,000 RWF</b>
Bright ruby red color. Intense notes of red fruits such as strawberries, cherries, fresh figs, and especially ripe raspberries with layers of herbal notes of mint, basil, and spices, such as pepper	
<b>LES PETITS BOIS BORDEAUX SUPÉRIEUR</b>	<b>75,000 RWF</b>
Black fruit, earthy notes, cedar, spice.	
<b>DOMAINE SAINTE CECILE MERLOT</b>	<b>85,000 RWF</b>
Fruit flavours with oak, cocoa, dark chocolate	
<b>DOMAINE SAINTE CECILE CABERNET SAUVIGNON</b>	<b>85,000 RWF</b>
Fresh dark fruit, blackcurrant leaf, structured tannins.	
<b>BOSCHENDAL NICHOLAS</b>	<b>130,000 RWF</b>
Blend with red cherries, plums, mulberries, cassis, pencil shavings, dark chocolate, cigar box flavours. Smooth tannins and timeless elegance	
<b>CHATEAU MARCADIS, LALANDE DE POMEROL</b>	<b>150,000 RWF</b>
Intense red with aromas of red fruits and raspberries. On the palate the wine is powerful and well-balanced.	
<b>BOSS MAN SHIRAZ</b>	<b>25,000 RWF 120,000 RWF</b>
An inky black wine, opening with intense aromatic oak derived spice, black fruits and cassis	

## WHITE WINE

GLASS

BOTTLE

<b>1659 SAUVIGNON BLANC</b>	<b>15,000 RWF</b>	<b>55,000 RWF</b>
Crisp, Tropical Fruit, Lime, Green Apple, Refreshing Acidity.		
<b>PINTA NEGRA SWEET</b>	<b>13,000 RWF</b>	<b>49,500 RWF</b>
Pinta Negra Reserve White Wine is a Portuguese white wine known for its fresh citrus aromas and balanced acidity		
<b>CALVET VARIETALS, SAUVIGNON BLANC</b>	<b>13,000 RWF</b>	<b>49,500 RWF</b>
Citrus, green apple, pineapple, passion fruit, gooseberry, mineral.		
<b>L`ESCHENAUER, CHARDONNAY</b>	<b>15,000 RWF</b>	<b>55,000 RWF</b>
Well Balanced, Powerful, Very Expressive, Fresh Butter, Arcacia Flower and Tropical Fruits.		
<b>L`ESCHENAUER, SAUVIGNON</b>	<b>15,000 RWF</b>	<b>55,000 RWF</b>
Elegant, very expressive, white flowers and tropical fruits with notes of lemon and grapefruit.		
<b>SPIER SIGNATURE CHENIN BLANC</b>	<b>15,000 RWF</b>	<b>60,000 RWF</b>
fresh flavours of guava, pear, apple and a hint of lychee, this delightfully versatile crowd-pleaser pairs well		
<b>WELMOED CHARDONNAY</b>	<b>15,000 RWF</b>	<b>55,000 RWF</b>
Citrus, Apple, Peach, Vanilla, Toasty Oak.		
<b>STAR OF AFRICA SAUVIGNON</b>	<b>15,000 RWF</b>	<b>55,000 RWF</b>
Tropical Hints, Honey, Pear, Floral, Fruity, Fresh Acidity.		



<b>FRANSHHOEK CELLAR, SAUVIGNON</b>	<b>15,000 RWF</b>	<b>60,000 RWF</b>
Unwooded, Citrus, Pear, Grapefruit, Lemon Zest, Biscuit Notes.		
<b>LEOPARDS LEAP CHARDONNAY</b>	<b>18,000 RWF</b>	<b>72,000 RWF</b>
Unwooded, Citrus, Pear, Grapefruit, Lemon Zest, Biscuit Notes.		
<b>HOLDEN MANZ CHENIN</b>	<b>18,000 RWF</b>	<b>72,000 RWF</b>
Jasmine, Citrus, White Peach, Quince, Pear, Melon, Lemon.		
<b>DOMAINE SAINTE CECILE VIOGNIER</b>		<b>85,000 RWF</b>
Apricot, Peach, Jasmine, Citrus, Spice.		
<b>DOMAINE SAINTE CECILE SAUVIGNON</b>		<b>85,000 RWF</b>
Citrus, Yellow Peach, Acacia Flower, Buttery Notes.		
<b>LOS VASCOS CHARDONNAY</b>		<b>98,000 RWF</b>
Crystalline and bright yellow with golden notes. On the nose, fruit aromas such as banana, papaya and pineapple stand out, joined by white flowers and grapefruit. Surprising balance between freshness and complexity		

## ROSE WINE

	GLASS	BOTTLE
<b>JACOB'S GREEK ROSE</b>	<b>18,000 RWF</b>	<b>72,000 RWF</b>
<b>GÉRARD BERTRAND</b>	<b>18,000 RWF</b>	<b>72,000 RWF</b>
<b>PINTA NEGRA</b>	<b>12,000 RWF</b>	<b>48,000 RWF</b>

## SPARKLING WINE

	GLASS	BOTTLE
<b>FREIXENET CORDON NEGRO BRUT</b>	<b>18,000 RWF</b>	<b>75,000 RWF</b>
<b>CANETELLI</b>	<b>18,000 RWF</b>	<b>75,000 RWF</b>
<b>PERLINO</b>	<b>18,000 RWF</b>	<b>75,000 RWF</b>
<b>MASOTENA</b>	<b>18,000 RWF</b>	<b>75,000 RWF</b>
<b>INDEPENDET PROSCO</b>		<b>120,000 RWF</b>



# CHAMPAGNE

BOTTLE

CHAMPAGNE MOET & CHANDON IMPERIAL BRUT BOX	250,000 RWF
CHAMPAGNE MOET & CHANDON ROSE IMPERIAL	280,000 RWF
CHAMPAGNE VEUVE CLICQUOT BRUT SIGN	365,000 RWF
CHAMPAGNE RUINART BLANC DE BLANC CHA NAKED	630,000 RWF
CHAMPAGNE DOM PERIGNON GIFT BOX	1,500,000 RWF

# CLASSIC COCKTAIL

NEGRONI	15,000 RWF
OLD FASHION	15,000 RWF
MARGARITA	15,000 RWF
ESPRESSO MARTIN	15,000 RWF
APEROL SPRITZ	18,000 RWF
LONG ISLAND	20,000 RWF
COSMOPOLITAN	15,000 RWF
MOJITO	15,000 RWF
WHISKEY SOUR	15,000 RWF

# SIGNATURE COCKTAIL

<b>WHITE NUN</b> Tequila, Triple Sec, Tree Tomato, Sugar Syrup, Lemon Juice	20,000 RWF
<b>CHAMP DRIVER</b> Martel Vs. Captain Morgan Gold, Lemon Juice, Pineapple Ginger Cordial, Sparkling Wine	30,000 RWF
<b>TROPIACAL GLIMPSE</b> Captain Morgan Gold, Pineapple Ginger Cordial, Lemon Juice, Mango Juice	18,000 RWF
<b>BLUE BERRY COLADA</b> Rum, Coconut Milk, Blueberry Syrup, Lime Juice, Pineapple Juice	18,000 RWF



<b>APEROL TEQUILA SOUR</b> Tequila, Aperol, Lemon Juice, Egg White	20,000 RWF
<b>GLIMPSE DAWA</b> Vodka, Ginger, Cinnamon Syrup, Lemon, Honey	20,000 RWF
<b>SPICED KIWI</b> Gin, Tequila, Kiwi Juice, Sugar Syrup, Soda Water	20,000 RWF
<b>LAVIE EST BELLE</b> Gin, Strawberry, Lemon and Sugar Syrup	18,000 RWF
<b>SMASH GLIMPSE</b> Group Cocktail Of 9 Glasses Based on Gin, Rum, Tequila, Strawberry, Mint, Pineapple, Orange, Lemon, Passion, Sugar	80,000 RWF

## GIN

SHOT (30 ML)

<b>BEEFEATER</b>	5,000 RWF
<b>BEEFEATER 24</b>	7,000 RWF
<b>GORDON'S</b>	5,000 RWF
<b>BOMBAY SAPPHIRE</b>	8,000 RWF
<b>HENDRICKS</b>	13,000 RWF

## VODKA

SHOT (30 ML)

<b>ABSOLUTE BLUE</b>	5,000 RWF
<b>ABSOLUTE CITRON</b>	5,000 RWF
<b>SMIRNOFF</b>	4,000 RWF
<b>BELVEDERE PURE V1</b>	8,000 RWF
<b>GREY GOOSE ORIGINAL VODKA</b>	10,000 RWF
<b>GREY GOOSE LE CITRON VODKA</b>	10,000 RWF
<b>CIROC</b>	12,000 RWF



## TEQUILLA

SHOT (30 ML)

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JOSE CUERVO GOLD	6,000 RWF
JOSE CUERVO SILVER	6,000 RWF
OLMECA GOLD	7,000 RWF
OLMECA SILVER	7,000 RWF
OLMECA CHOCOLATE	7,000 RWF
PATRON SILVER	13,000 RWF
PATRON CAFÉ	13,000 RWF
DON JULIO	20,000 RWF

## RUM

SHOT (30 ML)

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BACARDI RUM CARTA BLANCA	5,000 RWF
BACARDI CARTA NEGRA	5,000 RWF
BACARDI CARTA ORO	5,000 RWF
BACARDI LEMON	5,000 RWF
CAPTAIN MORGAN GOLD	5,000 RWF
CAPTAIN MORGAN DARK	5,000 RWF
MALIBU	6,500 RWF

## VERMOUTH

SHOT (30 ML)

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MARTINI EXTRA DRY VERMOUTH	12,000 RWF
MARTINI BIANCO VERMOUTH	12,000 RWF
MARTINI ROSSO VERMOUTH	12,000 RWF
SINZANO ROSSO	12,000 RWF
SINZANO BIANCO	12,000 RWF
APEROL	6,000 RWF
CAMPARI	6,000 RWF



# WHISKEY

SHOT (30 ML)

JACK DANIEL'S NO 7 BOURBON	6,000 RWF
JACK DANIEL'S FIRE	6,000 RWF
JACK DANIEL TENNESSY HONEY	6,000 RWF
GLENMORANGIE MALT SCOTCH 40%, 10Y	7,000 RWF
GLENMORANGIE QUINTA MALT SCOTCH 12Y	8,000 RWF
GLENMORANGIE ORIGINAL MALT SCOTCH 10Y	6,000 RWF
GLENMORANGIE MALT SCOTCH 15Y	12,000 RWF
GLENMORANGIE MALT SCOTCH 18Y	18,000 RWF
JAMESON	5,000 RWF
JAMESON BLACK BARREL	7,000 RWF
BLACK LABEL	7,000 RWF
DOUBLE BLACK	8,000 RWF
GOLD LABEL	9,000 RWF
GREEN LABEL	10,000 RWF
CHIVAS 12	6,500 RWF
CHIVAS 15	8,000 RWF
CHIVAS 18	15,000 RWF
GLENFIDDICH 12 YRS	8,000 RWF
GLENFIDDICH 15 YRS	12,000 RWF
GLENFIDDICH 18 YRS	18,000 RWF
GLENFIDDICH SWEET	6,000 RWF
GLENFIDDICH FIRE	6,000 RWF
FAMOUS GROUSE	8,000 RWF
THE BALVENIE	6,000 RWF
MONKEY SHOULDER	7,000 RWF



## BRANDY

SHOT (30 ML)

HENNESSY VS	12,000 RWF
HENNESSY VSOP	18,000 RWF
REMY MARTIN COGNAC VSOP	18,000 RWF
COGNAC REMY MARTIN XO	40,000 RWF
HENNESSY XO	65,000 RWF
MARTEL VS	12,000 RWF
MARTEL VSOP	12,000 RWF
MARTEL BLUE SWIFT	12,000 RWF
MARTEL XO	65,000 RWF
COURVOISIER VS	12,000 RWF
COURVOISIER VSOP	12,000 RWF

## LIQUOR

SHOT (30 ML)

JARDINS SECRETS CREME DE CASSIS	3,000 RWF
TRIPLE SEC	4,000 RWF
BLUE CARCAO	3,000 RWF
AMARULA CREAM LIQUEUR	15,000 RWF
LIMONCELLO	5,000 RWF
JAGERMEISTER	8,000 RWF
LIQUER COINTREAU	8,000 RWF
GRAND MARNIER	10,000 RWF
BAILEYS	12,000 RWF
KALHUA	6,000 RWF
TIA MARIA	8,000 RWF



## LOCAL BEERS

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DESPERADOS	5,000 RWF
HEINEKEN	4,000 RWF
HEINEKEN 0.0	4,000 RWF
AMSTEL	3,500 RWF
MÜTZIG	3,500 RWF
MÜTZIG DRAUGHT	5500 RWF
AMSTEL DRAUGHT	6,000 RWF
SKOL LAGER	3,500 RWF
SKOL MALT	3,500 RWF
VIRUNGA MIST	3,500 RWF
VIRUNGA GOLD	3,500 RWF
BEER TOWER 3L	25,000 RWF

## IMPORTED BEERS

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LEFFE	6,000 RWF
GUINNESS	5,000 RWF
TUSKER MALT	5,000 RWF
CARLSBERG	5,000 RWF
CORONA	6,000 RWF
SAVANNA	6,000 RWF

## SHOOTERS

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B-52	10,000 RWF
JAGER BOMB	12,500 RWF
KAMIKAZI	10,000 RWF





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FOOD MENU

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## SALADS

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<b>Mix Green Garden Salad</b>	<b>6,000 RWF</b>
Lettuce, Tomato, Cucumber, Avocado, Green Pepper with Vinaigrette Dressing.	
<b>Caesar Salad</b>	<b>7,500 RWF</b>
Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing.	
<b>Avocado Salad</b>	<b>8,000 RWF</b>
A large portion of Avocado, Tomato, Bedded on Crispy Lettuce and Splashed with French dressing sauce.	
<b>Chicken Caesar Salad</b>	<b>13,000 RWF</b>
Romaine lettuce, grilled chicken, Parmesan cheese, garlic croutons, Caesar dressing.	

## SOUP

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<b>Sweet Corn Soup</b>	<b>4,500 RWF</b>
<b>Manchow Soup</b>	<b>4,500 RWF</b>
<b>Lemon Coriander Soup</b>	<b>4,500 RWF</b>
<b>Hot &amp; Sour Soup</b>	<b>4,500 RWF</b>
<b>Add On Chicken</b>	<b>1,000 RWF</b>

## APPETIZERS (VEG)

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<b>Plain Chips Salted</b>	<b>5,000 RWF</b>
<b>Pomme Sauté</b>	<b>5,000 RWF</b>
<b>Pesto Cheese Garlic Bread</b>	<b>5,500 RWF</b>



<b>Bruschetta a La Fungi</b> Mushroom Alfredo Herb and Cheese.	<b>6,000 RWF</b>
<b>Peri - Peri Paneer skewers</b> Marinated Paneer skewers with Peri-Peri seasoning and spices served with French fries and Peri-Peri Dip.	<b>13,500 RWF</b>
<b>Nacho with Salsa</b>	<b>10,000 RWF</b>
<b>Cheese Nacho Loaded Combo</b> with extra cheese & vegetables + fresh lime soda.	<b>17,500 RWF</b>

## APPETIZERS (NON-VEG)

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<b>Crispy Chicken Strips</b>	<b>10,000 RWF</b>
<b>Chicken Bullets</b>	<b>10,500 RWF</b>
<b>Fish &amp; Chips with Tartar sauce</b>	<b>17,500 RWF</b>
<b>Chicken Cheese Nacho Loaded Combo</b> With extra cheese & chicken + fresh lime soda.	<b>18,500 RWF</b>

## QUESADILLA

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<b>Quesadillas (Veg)</b> Tortillas shaped bread stuffed with zucchini, mushrooms, carrots, beans, and served with salsa.	<b>8,500 RWF</b>
<b>Tacos (Veg)</b> Tacos filled with Pico de Gallo, English creamy veggies, lettuce, beans, and cheese served with salsa.	<b>9,500 RWF</b>



**Burrito (Veg)** 8,500 RWF

**Quesadillas (Non-Veg)**

10,000 RWF

Tortillas shaped like bread stuffed with chicken, zucchini, mushrooms, carrots, beans, and served with salsa.

**Tacos (Non-Veg)**

11,500 RWF

Tacos filled with Pico de Gallo Chicken, English creamy veggies, lettuce, beans, and cheese served with salsa.

**Burrito (Non-Veg)**

10,000 RWF

## BURGER AND SANDWICH

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**Grill Vegetable Sandwich**

7,500 RWF

**The Garden Burger**

9,500 RWF

Vegetable patty stuffed in a bun, served with French fries, coleslaw, and a side salad.

**Chicken Burger**

11,000 RWF

Minced chicken patty stuffed in a bun with tomato, onion, and lettuce. Served with French fries, coleslaw, and a side salad.

**Mutton Burger**

12,000 RWF

Juicy minced lamb patty stuffed in a bun, served with French fries, coleslaw, and a side salad.

**Tomato & Cucumber Sandwich**

6,500 RWF

Bread slice stuffed with sliced tomatoes and cucumbers, spread with mint mayo sauce, served with chips.

**Chicken Tikka Sandwich**

9,000 RWF

Bread slice stuffed with marinated boneless chicken chunks, layered with spread mint chutney topped with chopped raw onion, tomato, green coriander, and chillies. Steak served with chips.



## PASTA

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### **Penne & Spaghetti**

**8,500 RWF**

Alferdo (White Sauce)

Arrabiata (Red Sauce)

Mix sauce

Pesto sauce

### **Add On Chicken**

**2,500 RWF**

## STEAK

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### **Grilled Vegetables**

**12,500 RWF**

Grilled Broccoli, Bell Peppers, Zucchini, Mushrooms

Alfredo sauce served with Veg Pattie Potato Chips.

### **Grilled Cottage Cheese Steak**

**14,500 RWF**

Cottage Cheese Steak, Demi Glaze Sauce served

with potato chips and butter-tossed vegetables.

### **Grilled Lamb Chops**

**25,000 RWF**

Lamb Chops, Garlic, Tomatoes, Herbs (Rosemary, Thyme)

### **Grilled Chicken Steak**

**16,000 RWF**

Chicken steak served with potato chips and butter.

Tossed vegetables.

### **Grilled Fish with Lemon Butter Sauce**

**19,000 RWF**

Marinated grilled fish served with butter veggies,

mashed potatoes, and lemon butter sauce.



## STARTER CHINESE VEG

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<b>Honey Chill Potato</b>		<b>6,500 RWF</b>
<b>Masala Chips</b>		<b>6,000 RWF</b>
<b>Veg Spring Roll</b>		<b>9,000 RWF</b>
<b>Crispy Corn</b>		<b>8,000 RWF</b>
<b>Veg Salt &amp; Pepper</b>		<b>9,500 RWF</b>
<b>Crispy Veg Sweet Chill Sauce</b>		<b>8,500 RWF</b>
<b>Chinese Bhel</b>		<b>9,000 RWF</b>
<b>Kurkure Paneer</b>		<b>9,500 RWF</b>
<b>Veg Manchurian</b>	<b>Dry/Gravy</b>	<b>9,000 / 9,500 RWF</b>
<b>Chill Paneer</b>	<b>Dry/Gravy</b>	<b>9,500 / 10,000 RWF</b>
<b>Chill Mushroom</b>	<b>Dry/ Gravy</b>	<b>9,500 / 10,000 RWF</b>

## STARTER CHINESE NON-VEG

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<b>Chicken Spring roll</b>		<b>10,500 RWF</b>
<b>Crispy Honey Chicken</b>		<b>10,500 RWF</b>
<b>Chicken Lollipop</b>		<b>11,000 RWF</b>
<b>Chicken Salt and pepper</b>		<b>10,500 RWF</b>
<b>Chicken Wings Fry (4pc)</b>		<b>10,500 RWF</b>
<b>Kurkure Chicken Boneless</b>		<b>10,500 RWF</b>



<b>Chicken 65</b>	<b>Dry / Gravy</b>	<b>12,000 / 12,500 RWF</b>
<b>Chill Chicken</b>	<b>Dry / Gravy</b>	<b>12,000 / 12,500 RWF</b>
<b>Chicken Manchurian</b>	<b>Dry / Gravy</b>	<b>12,000 / 12,500 RWF</b>
<b>Chill Mutton</b>	<b>Dry / Gravy</b>	<b>13,500 / 14,000 RWF</b>

## DIM SUM (MOMOS)

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<b>Veg Momos Steam</b>	<b>8,500 RWF</b>
<b>Veg Masala Momos</b>	<b>9,500 RWF</b>
<b>Veg Momos Kurkure</b>	<b>9,500 RWF</b>

## NON-VEG

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<b>Chicken Momos Steam</b>	<b>10,000 RWF</b>
<b>Chicken Masala Momos</b>	<b>10,500 RWF</b>
<b>Chicken Momos Kurkure</b>	<b>10,500 RWF</b>

## NOODLE

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<b>Veg Noodle</b>	<b>9,500 RWF</b>
<b>Hakka Noodle</b>	<b>9,500 RWF</b>
<b>Veg Singapore Noodle</b>	<b>9,500 RWF</b>
<b>Veg Garlic Noodle</b>	<b>9,500 RWF</b>
<b>Veg Schezwan Noodle</b>	<b>9,500 RWF</b>



## NON-VEG

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<b>Egg Noodle</b>	<b>10,000 RWF</b>
<b>Chicken Garlic Noodle</b>	<b>11,000 RWF</b>
<b>Chicken Singapore Noodle</b>	<b>11,000 RWF</b>
<b>Chicken Schezwan Noodle</b>	<b>11,000 RWF</b>
<b>Chicken Hakka Noodle</b>	<b>11,000 RWF</b>
<b>Mix Noodle with Egg &amp; Chicken</b>	<b>12,000 RWF</b>

## RICE

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<b>Veg Fried Rice</b>	<b>7,500 RWF</b>
<b>Veg Hakka Rice</b>	<b>7,500 RWF</b>
<b>Garlic Rice</b>	<b>7,500 RWF</b>
<b>Singapori Rice</b>	<b>7,500 RWF</b>
<b>Schezwan Rice</b>	<b>7,500 RWF</b>

## NON-VEG

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<b>Egg Fried Rice</b>	<b>8,500 RWF</b>
<b>Chicken Fried Rice</b>	<b>9,500 RWF</b>
<b>Chicken Hakka Rice</b>	<b>9,500 RWF</b>



<b>Chicken Singapori Rice</b>	<b>9,500 RWF</b>
<b>Chicken Schezwan Rice</b>	<b>9,500 RWF</b>
<b>Mix Fried Rice with Egg &amp; Chicken</b>	<b>10,000 RWF</b>

## OVEN / BBQ / TANDOOR

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<b>Paneer Tikka Malai</b> Cottage cheese marinated in creamy masala and Indian flavors.	<b>10,500 RWF</b>
<b>Tandoori Paneer Tikka</b> Cottage cheese marinated in cashew nut & red masala & Indian flavors, served with green pepper, carrot, onion, and tomatoes.	<b>105,00 RWF</b>
<b>Tandoori Malai Broccoli</b> Florets of broccoli wrapped in cream cheese, marinated and cooked in a clay oven.	<b>10,500 RWF</b>
<b>Hara Bhara Seekh Kebab</b> Kebab made in cottage cheese, potato, coriander, corn, spinach marinated in creamy roasted in charcoal tandoor.	<b>9,500 RWF</b>

## NON-VEG

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<b>Tandoori Chicken Half / Full</b> A whole chicken marinated in yogurt and selected spices, roasted to perfection in a clay oven.	<b>12,000 / 22,000 RWF</b>
<b>Tandoori Chicken Tikka</b> Succulent pieces of boneless chicken marinated in ginger, garlic, and aromatic spices, roasted in a tandoor.	<b>12,000 RWF</b>
<b>Murgh Malai Tikka</b> Made from boneless chicken pieces flavoured with cashew nut creamy sauce & Indian herbs, cooked in a charcoal grill.	<b>12,000 RWF</b>



**Lushuni Chicken Tikka** **12,000 RWF**  
Chicken pieces marinated with spices, garlic paste, and yogurt, grilled over charcoal.

**Murgh Laal Surkh Tikka** **12,000 RWF**  
Chicken breast chunks, marinated with aromatic spices and yogurt, grilled in the oven, and served with tandoori sauce.

**Mutton Seekh Kebab** **13,500 RWF**  
Minced mutton mixed with onion and spices, grilled over a charcoal clay oven.

**Masala Fish Tikka** **14,500 RWF**  
Carom and herb-marinated fish, clay-grilled with rare Indian spices.

## INDIAN CUISINE (MAIN COURSE)

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**Paneer Bhurji** **10,500 RWF**  
Mince cottage cheese cooked in onion, tomato, and Indian spices.

**Paneer Tikka Masala** **10,500 RWF**  
Paneer tikka cooked in spiced tomato gravy.

**Paneer Lababdar** **11,000 RWF**  
Indian cottage cheese cooked in creamy, mildly tangy, and faintly sweet gravy.

**Paneer Butter Masala** **11,000 RWF**  
Our trademark gravy, very distinctive of its tomato flavour blended with butter.

**Kadai Paneer** **11,000 RWF**  
Cottage cheese with onion, capsicum, bell pepper, ginger, and garlic cooked traditionally.



<b>Shahi Paneer</b>	<b>11,000 RWF</b>
Paneer pieces in the thick, creamy, and spicy gravy.	
<b>Paneer Do Pyaza</b>	<b>11,000 RWF</b>
Paneer cooked with lightly caramelized onion, tomato, and ground spices.	
<b>Kesari Malai Kofta</b>	<b>10,500 RWF</b>
Flavorful & cottage cheese ball in shahi tomato and cashew nut gravy.	
<b>Mushroom Masala</b>	<b>11,000 RWF</b>
Mushroom in spicy onion tomato gravy.	
<b>Mix Vegetable</b>	<b>10,000 RWF</b>
Every green mixture of vegetables made on Indian flavors.	
<b>Jeera Aloo</b>	<b>10,000 RWF</b>
Diced potatoes cooked with royal cumin seeds and spices.	
<b>Aloo Mutter Masala</b>	<b>8,500 RWF</b>
Green peas and potatoes cooked in spicy masala sauce.	
<b>Dal Makhani</b>	<b>9,000 RWF</b>
Creamy, rich, and flavorful lentil dish made using whole black lentils and mild spices.	
<b>Yellow Dal Punjabi</b>	<b>8,500 RWF</b>
Yellow Dal, in a clay pot with onions, tomatoes, cumin seeds, and coriander leaves.	



## INDIAN CUISINE (NON-VEG)

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<b>Egg Curry</b> Fried egg cooked in special royal Punjabi style.	<b>11,000 RWF</b>
<b>Chicken Curry</b> A Punjabi classic chicken delicacy in thick gravy infused with dry spices.	<b>13,500 RWF</b>
<b>Kadhai Chicken</b> Chicken with bone, onion, ginger, and garlic cooked traditionally.	<b>13,500 RWF</b>
<b>Murgh Makhani</b> Roasted chicken cooked in tomato gravy, finished with creamy butter.	<b>13,500 RWF</b>
<b>Chicken Tikka Masala</b> Chicken tikka cooked in spiced tomato gravy.	<b>13,500 RWF</b>
<b>Murgh Vindaloo</b> Marinated chicken, kitchen king & yogurt cooked in tandoor & mixed with onion, tomato, potatoes & Punjabi Masala.	<b>13,500 RWF</b>
<b>Chicken Do Pyaza</b> Chicken cooked with lightly caramelized onion, tomato, and ground spices.	<b>13,500 RWF</b>
<b>Mutton Lababdar</b> Boneless mutton cooked in creamy, mildly tangy, and faintly sweet gravy.	<b>15,500 RWF</b>
<b>Mutton Curry</b> Punjabi style mutton curry.	<b>15,500 RWF</b>
<b>Mutton Do Pyaza</b> Mutton cooked with lightly caramelized onion, tomato, and ground spices.	<b>15,500 RWF</b>
<b>Mutton Rogan Josh</b> Spiced mutton curry cooked with aromatic herbs.	<b>15,500 RWF</b>
<b>Fish Curry</b> Fish Cooked in special Punjabi sauce.	<b>16,500 RWF</b>



## RICE / BIRIYANI / PULAO

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<b>Steam Rice</b>	<b>5,000 RWF</b>
<b>Jeera Rice</b>	<b>5,500 RWF</b>
<b>Masala Tadaka Rice</b>	<b>5,500 RWF</b>
<b>Veg Pulao</b>	<b>6,000 RWF</b>
<b>Veg Biryani</b>	<b>9,000 RWF</b>
<b>Egg Biryani</b>	<b>9,500 RWF</b>
<b>Chicken Biryani</b>	<b>12,500 RWF</b>
<b>Mutton Biryani</b>	<b>14,500 RWF</b>

## SIDE

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<b>Plain Curd</b>	<b>3,500 RWF</b>
<b>Mix Raita</b>	<b>4,500 RWF</b>
<b>Pineapple Raita</b>	<b>4,500 RWF</b>
<b>Amritsari Papad (1pcs)</b>	<b>1,500 RWF</b>
<b>Fried Papad (1pcs)</b>	<b>1,500 RWF</b>
<b>Masala Papad (1pcs)</b>	<b>2,000 RWF</b>
<b>Roasted Peanut</b>	<b>3,000 RWF</b>
<b>Roasted Peanut Masala</b>	<b>5,000 RWF</b>



## INDIAN BREAD

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<b>Tandoori Roti</b>	<b>1,500 RWF</b>
<b>Butter Roti</b>	<b>1,600 RWF</b>
<b>Plain Naan</b>	<b>1,800 RWF</b>
<b>Butter Naan</b>	<b>2,000 RWF</b>
<b>Garlic Naan</b>	<b>2,200 RWF</b>
<b>Chill Garlic Naan</b>	<b>2,500 RWF</b>
<b>Lachha Paratha</b>	<b>3,000 RWF</b>
<b>Green Chill Paratha</b>	<b>2,800 RWF</b>
<b>Cheese Naan</b>	<b>5,800 RWF</b>
<b>Pudina Naan</b>	<b>2,500 RWF</b>
<b>Aloo Onion Kulcha</b>	<b>3,000 RWF</b>
<b>Paneer Kulcha</b>	<b>3,800 RWF</b>
<b>Bread Basket</b> (Butter Roti, Butter Naan, Lachha Paratha)	<b>6,200 RWF</b>

## DESSERTS

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<b>Gulab Jamun</b>	<b>4,500 RWF</b>
<b>Gajar Halwa</b>	<b>4,500 RWF</b>
<b>Choice of Ice – Cream (Per scoop)</b> Vanilla, Strawberry, Mango & Chocolate	<b>4,500 RWF</b>
<b>Choice of Ice cream (Combo)</b> Mango, Chocolate, Strawberry, Vanilla	<b>8,000 RWF</b>






# Glimpse

HOTEL & RESTAURANT

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