



24 DECEMBER 2025 | FROM 5 - 6 PM

CHRISTMAS EVE CAROLS

With a Festive Cocktail and Traditional Mince Pies

RWF 15,000 Per Person

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CHRISTMAS EVE SPECIALS

Chestnut Stuffed Roast Turkey Breast

RWF 30,000

Cranberry Compote, Rosemary Jus and roasted Root Vegetables

Pan Seared Nile Perch

RWF 20,000

Celeriac and Potato Puree, sautéed Spinach, Lemon Beurre Blanc Sauce

Braised Beef Short Ribs

RWF 25,000

Slow cooked in Redwine, served with Creamy Polenta Thyme and Root Vegetables,
Roasted carrots

Warm Christmas Pudding Souffle

RWF 15,000

Warm Brandy Anglaise



25 DECEMBER 2025 | 12 – 3.30 PM

CHRISTMAS DAY FAMILY LUNCH

WELCOME DRINK

Christmas egg nog

SALADS

Mixed bean salad with creamy lemon & herb dressing
Mediterranean quinoa salad with roasted vegetables
Prawn and avocado shooters
Traditional rwandan kachumbari salad
Festive waldorf salad with apples and celery
Assorted sauces, dips and dressings

SOUP

Roasted pumpkin soup with coconut milk and roasted pumpkin seeds

EGG, WAFFLE AND PANCAKE STATION

Eggs any style, pancakes, waffles and an array of artisanal pastries and breads
Served with house-made preserves

FROM THE CHAFING DISHES

Basmati rice
Cumin chapati
Roasted garlic mashed potatoes
Arrow root peanut stew
Chana masala
Lamb tagine with apricots and almonds
Pan-seared Nile perch “lemongrass provençale”
Butter chicken (murg makhani)
Honey-glazed parsnips and sweet potatoes
Buttered carrots and french beans

ACTIVE PASTA STATION

Choice of penne, tagliatelle, homemade noodles or gluten-free spaghetti
Sauces: tomato basil, asian sauce or alfredo
All topped up with parmesan, dry chilli flakes, fresh herbs

CARVING STATION

Apple and sage-stuffed turkey
Thyme jus and cranberry sauce

FESTIVE DESSERT

Yule Log (Chocolate Buche de Noël)
Gingerbread Cheesecake
Traditional Christmas Pudding with Brandy Sauce
Coconut Gateau with Strawberry Frosting
Mini Mince Pies
Eggnog Panna Cotta
Sugar-free Banana and Almond Cake
Seasonal Fresh Fruit Cuts
Selection of Homemade Tree Tomato, Mint and Salted Chocolate Sauces
Passion Whipped Cream

Adults RWF 45,000 | Kids (5-8YRS) RWF 20,000



31 DECEMBER 2025 | FROM 6PM TILL LATE

NEW YEAR'S EVE DINNER

WELCOME COCKTAIL

The golden countdown

STARTER

Quinoa salad

Chickpea quinoa salad with creamy lemon mustard dressing

Roasted pumpkin velouté

Truffle foam

MAIN COURSE

Braised lamb leg

Slow cooked in red wine and aromatic herbs, served with truffle mashe potatoes

Buttered seasonal vegetables

Spiced pan seared tilapia

Plantain mash, kachumbari salad, coconut cream sauce

Creamy tagliatelle

Pasta cooked in creamy tomato sauce and topped with parmesan shavings

DESSERTS

Eggnog crème brûlée

Fresh fruit salad

RWF 100,000

With a bottle of wine (red|white) for every 2 pax.



1 JANUARY 2026

NEW YEAR'S FAMILY FEAST

Crisp salmon supreme

RWF 35,000

Orange sweet potato purée, roasted vegetables, banana wine beurre blanc

Rwandan grilled beef fillet

RWF 28,000

Akabanga pepper sauce, plantain dauphinoise, sautéed french beans

Risotto 'ai funghi'

RWF 22,000

Kigali farm mushroom, shaved radish, parsley, parmesan cheese, lemon zest

DESSERT

New year's bread and butter pudding

RWF 15,000