



HEMINGWAYS  
RETREAT KIGALI

FUSION RESTAURANT

A LA CARTE

PRICES RWF

STARTERS

Soup of the Day	9,000
Mushroom Cappuccino (V), Rwandan mushrooms, garlic crostini, truffle drizzle	12,000
Classic Caesar salad (D,G), lettuce, boiled egg, garlic croutons, crispy bacon, Anchovies parmesan, caesar dressing	13,000
Add: Chicken	RWF 5,000
Spicy prawns	RWF 8,000
Heart and Healthy Quinoa Salad (V), parsley, tomatoes, avocado, cucumber, feta thai basil, Passion mustard dressing	13,000
Fresh Garden Salad (V), crispy garden leaves, cucumber, carrot, beetroot, shaved pumpkin, Zucchini, balsamic vinaigrette	14,000
Rice Noodles Salad with Beef, chilled rice noodles tossed with crispy garden vegetables, Aromatic herbs and zesty lime fish sauce dressing	18,000
Crispy Prawn Tempura, pineapple slaw, passion mayo	22,000
Seared Scallops, with sweetcorn pure and cherry tomato confit	25,000

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MAINS

FISH & SEAFOOD

Nile Perch Curry, simmered in coconut curry sauce served with basmati rice	24,000
Fresh "Lake Kivu" Whole Tilapia Fish, served with sautéed local spinach "dodo", posho "Kawunga" spicy tomato coriander sauce	25,000
Pan Roasted Salmon, served with broccoli and potato puree, long beans and carrots "Aromatique oil"	40,000

MEAT & POULTRY

Lamb Burger (G,D), with minted chimichurri, crumbled feta, arugula, caramelized onions Sweet potato fries	22,000
Crispy Pork Belly (G), tamarind and soy glaze, plantain fries	23,000
Fusion Burger (G,D), grilled beef patty, onion jam, lettuce, tomatoes, gherkins, egg, Bacon cheese, pomme frites	24,000
Seared Chicken Breast, steamed mixed vegetable, creamy mashed potatoes Grainy mustard sauce	26,000
Grilled Beef Fillet Steak, watercress purée, herbed potato pancakes, glazed carrots, Madagascar sauce   béarnaise sauce	32,000
Sizzling Duck Breast (G), soy and ginger glaze sautéed bok choy, fried rice	38,000

ALLERGENS: G-Gluten | D-Dairy | N-Nuts | A-Alcohol | V-Vegetarian

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MAINS

PASTA AND RISSOTTO

SUGO (V), rich, fragrant tomato sauce gently cooked with onions, garlic and fresh herbs	18,000
Alfredo (D), pasta tossed in rich sauce of parmigiano, butter and cream with a hint of nutmeg	18,000
Spinach and Ricotta Ravioli (G,D) served with tomato sauce	18,000
Bolognese (A), slow cooked ground beef, gently simmered with tomatoes, vegetables, red wine	20,000
Mushroom and Barley Risotto (V), shaved parmesan, basil oil	23,000
Prawn Risotto, roasted grappa tomatoes, parmesan	25,000
Choice of fusilli or penne (gluten free pasta available upon request)	

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SIDES

Steamed rice   French fries   sautéed mixed vegetables   mizuzu (plantain)	5,000
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BITES

Beef Sliders (G), juicy beef patties, served on soft brioche buns, onion jam with melted cheese	15,000
Buffalo Chicken Wings, golden fried with house dipping sauce, fresh tomato onion relish	16,000
Crispy Fried Calamari, lightly dusted, fried golden, sriracha mayo	17,000
Fresh Spring Rolls (V), rice paper, cabbage, carrot, cucumber, avocado, lettuce, Ginger soy, sesame, coriander	18,000
Crispy Pork Belly Skewers (G), honey, soy, sesame, chili glaze, pineapple salsa	18,000
Tuna Fish Tacos (D), tuna fish, tortilla, purple cabbage, avocado, diced tomato, cilantro Crumbled feta cheese	18,000
Sharing Platter (Shareables), mini beef slider, goat kofta kebob, chicken satay	20,000
Mezze Platter (Shareables), hummus, babaganoush, tabbouleh and warm pita bread "Falafel or goat kebab"	20,000

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DESSERT

Fruits Platter	9,000
Trio of Homemade Sorbet green apple and basil, tree tomato, pineapple mango and ginger	10,000
Trio of Ice Cream (D) cappuccino chocolate strawberry vanilla	12,000
Rwandan Macadamia Torta della Nonna "Grandmother's Tart" (G,N) Vanilla ice cream, berry compote	15,000
Artisan Cheese Selection, served with fruit compote, nuts and crackers	15,000
Opera Cake (D), classic French layered almond sponge with coffee butter cream, and chocolate ganache.	18,000
Orange Crème Brulee (N), caramelized nuts	18,000
Cheesecake (D), with tree tomato coulis	20,000

LIQUEURS | APÉRITIFS (30ml)

Martini Bianco, Rosso, Extra dry	3,500
Blue Curacao	3,500
Triple Sec	4,000
Campari Bitter	5,000
Aperol	5,000
Drambuie	5,000
Jagermeister	5,000
Cointreau	6,000
Kahlua	6,000
Midori	7,000
Bailey	7,500
Amarula	8,000
Grand Marnier	9,000
Amareto Disaronno	9,000

COGNAC/BRANDY (30ml)

L'Omarins SAGNAC	10,000
Courvoisier Extravagance	13,000
Courvoisier VSOP	16,000
Hennessy VS	16,000
Remy Martin VSOP	17,000
Martel VSOP	17,000
Camus Cognac VS	21,000
Camus Cognac VSOP	20,000
Hennessy VSOP	23,000
Camus Cognac XO	48,500
Hennessy XO	53,000
Bisquit XO	61,000
Tokara XO	89,500
Remy Martin XO	113,000

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