

**Kigali's finest authentic Indian restaurant**  
**a rare culinary experience**

At "Delhi Darbar" we aspire to offer the most original and true renditions of the timeless Indian cuisine that has cheered the soul and Spirits of Maharajas and Nawabs with obsession for food over the centuries.

These recipes are exceptional and each one is a heavenly delight. We are proud to bring this extravagant experience to our beloved Delhi so that we may all enjoy the fine cuisines of the Indian Royalty.

Authentic Indian Curries & cuisine are famous for their rich spicy flavor appetizing color & delicious taste & texture.

They are slow cooked in sealed clay pot called "HANDI". At "Delhi Darbar" these are skillfully prepared in limited volumes with classical care and integrity.

We have included some of the most celebrated Indian Vegetarian and

Non—Vegetarian Kababs, Kormas and Curries from across the length and breadth of the country. As a mark of our respect to Delhi, We have faithfully included the proverbial "MURGH MAKHANI" and "DAL MAKHANI" to avoid last minute displeasure.

We believe that our guests are passionate about celebrating life and its bounty of good food.

Do settle down now to explore the authentic "Indian Handee Cuisine "in all its glory you've come home.!

Let us brighten your world with some distinctive tastes and full bodied aromas our gastronomic legacy that will compel you to you've your culinary desires right here at "Delhi Darbar "in the Bellagio Confluence.

We welcome you to Delhi Darbar Indian Restaurant.

Bon Appétit!

PLEASE INFORM WHETHER YOU WOULD LIKE YOUR FOOD MILD,

MEDIUM OR SPICY HOT AT THE TIME OF PLACING THE ODER,

PREPARATION TIME STARTER & PLATTER: - 30 TO 40 MINUTES & MAIN COURSE:- 15 TO 20 MINUTE

## **PAPADAMS**

(01) ROASTED PAPAD	1,200
(02) FRIED PAPAD	1,300
(03) MASALA PAPAD	1,500

## **LASSI-CHHASH**

(04) SALT LASSI	3,000
(05) SWEET LASSI	3,500
(06) MANGO LASSI	4,000
(07) MANGO SMOOTHIE	4,000
(08) BANANA SMOOTHIE	4,000
(09) DRYFRUIT LASSI	4,500
(10) JEERA CHHASH	3,000
(11) MASALA CHHASH	3,400

## **RAITA-YOGHURT**

(12) PLAIN RAITA	3,000
(13) MIX RAITA	3,800
(14) BOONDI RAITA	4,200

## **HOT DRINKS**

(15) INDIAN COFFEE	4,000
(16) AFRICAN COFFEE	4,000
(17) INDIAN MASALA TEA	4,000
(18) AFRICAN BLACK TEA	4,000
(19) GREEN TEA	4,000
(20) TEA WITH HONEY	4,500

## VEGETARIAN STARTER

### TIKKAS & KABABS (Grilled in Tandoor)

(21) BHARWAN PANEER SHOLA-----9,200

Homemade cottage cheese marinated with kevda water, cardamon masala stuffed with cottage cheese, cashewnut, raisin served with pepper, carrot & tomatoes cooking in charcoal.

(22) HARIYALI PANEER TIKKA -----7,800

Homemade cottage cheese flavoured with nint and coriander grilled in tanoor, served with pepper, carrot & tomatoes cooking in charcoal.

(23) PANEER PATAKA TANDOORI-----7,500

Cottage cheese cubs marinated in indian masala flavoured & chopped salari leaves, mint, whole chilli, dry fruit & cooked in tandoor.

(24) PANEER MALAI SHASHLIK-----7,800

Cottage cheese cubs marinated in creamy cashewnut & indian spices served with onion & capsicum cooked in tandoor.

(25) PANEER TIKKA KALIMIRCH-----7,800

Cottage cheese cubs marinated in creamy cashewnut paste & cheese flavoure with crushed peppercorn & cooked in tandoor.

(26) PANEER TIKKA CHATPATA-----7,500

Cottage cheese cubs marinated in cashewnut cheese flavoure with indian spices grilled in tandoor.

(27) BHARWAN ALOO FIRDAUSHI-----8,900

Stuffed potatoes with cottage cheese, green peas, green chillies & dry fruit grilled in tandoor.

(28) MALAI BROCCOLI-----8,900

Broccoli marinated in cheese, cashewnut paste & flavoures masala grilled in tandoor.

(29) NARGISHI SEEKH KABAB-----8,200

Kabab made of cottage cheese, mash potatoes & chopped onion, capsicum, sesame seed, methi leaves skewered & grilled in tandoor.

(30) HARA-BHARA MAKAI KABAB-----8,000

Kabab made of cottage cheese, mash potatoes coriander, spinach, corn & green herbs marinated in creamy before exotic grilling in charcoal oven.

(31) SUBZ-E-SEEKH KABAB-----8,200

Seekh kabab made of spices cottage cheese, mash potatoes, green herbs spicy skewered & grilled in tandoor.

## NON-VEGETARIAN STARTER

### TIKKAS & KABABS (Grilled in Tandoor) SPECIALITIES CHICKEN

(32) MURGH-E-TANDOORI LAHORI (FULL & HALF)-----18,500/10,500

A resplendent chicken marinated in tandoori masala with creamy yoghurt, ginger, garlic & shahi jeera & grilled in tandoor.

(33) MURGH AFGHANI (FULL & HALF)-----19,500/11,000

A resplendent chicken marinated with fresh & creamy cashew nut & royal cumin masala.

(34) MURGH PATANGA-----8,900

Chicken wings & shoulder marinated with fresh & creamy cashew nut & royal cumin masala.

(35) CHICKEN LOLLIPOP-----8,900

Chicken wings marinated with fresh & creamy cashew nut, cardamom masala & skewered over charcoal & grilled in tandoor.

(36) MURGH COCONUT TIKKA-----9,200

Boneless pieces of chicken flavored with coconut powder & cashew nut paste grilled in tandoor.

(37) MURGH LASOONI TIKKA-----9,200

Morsels of chicken flavored with garlic, creamy cashew nut & yellow chillies skewered & grilled in tandoor.

(38) MURGH MALAI TIKKA-----9,500

A cubes of chicken marinated with cashew nut paste traditional masala skewered & grilled in oven.

(40) SURKH LAL MURGH TIKKA-----9,500

A chunks of chicken marinated in spicy tandoori traditional red masala skewered & grilled In clay oven.

(41) MURGH SAUNFIYA TIKKA-----9,200

Boneless pieces of chicken marinated in creamy cashew nut ginger, garlic, aniseed powder & grilled in tandoor

(42) MURGH TOOFANI TIKKA-----9,200

Boneless pieces of chicken marinated mustard & cashew nut paste chopped garlic, curry leaves & grilled in tandoor.

(43) MURGH ANMOL MOTI TIKKA-----9,200

Cubes of tender chicken marinated in ginger, garlic, cashew nut paste, sesame seeds, rose water & grilled in tandoor oven charcoal.

- (44) MURGH MIRCH TIKKA-----9,200**  
 Boneless pieces of chicken flavored with basil & chilli creamy souce cashew nut paste skewered & grilled in tandoor.
- (45)MURGH KASHMIRI TIKKA-----9,200**  
 Thigh boneless chicken marinated with cashew nut paste, ginger, garlic, kevda water, rose water & grilled in tandoor over charcoal.
- (46) MURGH RESHMI TIKKA-----9,200**  
 Boneless chicken coated with cashew nuts & egg yolk. A Chef's Special
- (47) MURGH BANJARA TIKKA-----9,200**  
 Boneless pieces marinated in ginger, garlic, groundnut & cashew nut paste with khada garam masala & grilled in tandoor.
- (48) MURGH HARIYALI PAHADI TIKKA-----9,200**  
 Chicken delicately marinated with ginger garlic paste & fresh mint, coriander leaves, spinach flavored masala & grilled in tandoor.
- (49) BHARWAN MURGH SEENA-----10,500**  
 Chest pieces marinated with ginger, garlic, saffron with kevda water & suffing with cashewnuts, raisin, process cheese grilled in tandoor.
- (50) MURGH RESHMI SEEKH KABAB-----10,200**  
 Juicy chicken minced kabab flavoured with processed cheese, cardamom skewered & grilled in tandoor.
- (51) MURGH KALONJI SEEKH KABAB-----10,200**  
 Tender rolls of succulent chicken minced mixes with garlic, coriander ginger, spice with royal nigella & saffron skewered over charcoal grilled in tandoor.
- (52) MURGH SANGAM SEEKH KABAB-----10,200**  
 Juicy chicken mince kabab flavoured with curry leaves, ginger, garlic, onion, processed cheese, saffron & kevda water grilled in tandoor.
- (53) MURGH METHI SEEKH KABAB-----10,200**  
 Juicy chicken minced kababs flavoured with ginger, garlic, onion, processed cheese & grilled with layer kastoori, cashewenuts & skewered over charcoal & grilled in tandoor.
- (54) MURGH GILAFI KABAB-----10,200**  
 Minced chicken rolls mixed with chopped tomatoes, capsicum, coriander & green chillies cooked in tandoor, coated with whipped egg.

## **SPECIALITIES LAMB/GOSHT**

- (55) MUTTON SHASHLIK TANDOOR BOTI-----12,200  
Lamb cubs mixed with cubs tomatoes, capsicum, onion, skewered & cooked in tandoor.
- (56) MUTTON RAAN KABAB-----12,200  
Raan kabab marinated with boti chunks flavoured melange of spices cooked in tandoor to perfection.
- (57) MUTTON LAKHNAWI SEEKH KABAB-----12,200  
Tender rolls of succulent lamb minced mixed with ginger, garlic paste, green chillies, coriander spiced with royal cumin & saffron skewered charcoal & grilled tandoor.
- (58) MUTTON SEEKH GILAFI KABAB-----12,200  
Minced lamb rolls mixed with chooped tomatoes, onion red yellow capsicum & coriander skewered & cooked in tandoor
- (59) MUTTON NOORANI SEEKH KABAB-----12,200  
Minced lamb rolls flavoured with cumin, saffron & spices cooked over skewered charcoal & grilled in tandoor.

## **SPECIALITIES SEA FOOD**

- (60) FISH BAMBAYIYA TIKKA-----10,900  
Cubes of soles fish marinated with cream, yogurt, lemon juice, juice chicken minced kabab flavoured with processed cheese, cardamom skewered & grilled in tandoor.
- (61) FISH SARSOON TIKKA-----10,900  
Cubes of sole fish marinated with mustard paste, ginger, garlic & crushed mustard seeds grilled in moderate tandoor.
- (62) FISH AJWAINI MAHI TIKKA-----10,900  
Cubes of sole fish marinated with curd, ginger, garlic, cashewnut paste & caraway roasted in gram flour & grilled in tandoor.
- (63) FISH HARIYALI MAHI TIKKA-----10,900  
Cubes of fish flavoured with fresh mint, coriander and curry leaves grilled in tandoor
- (64) KASTOORI JHINGA PRAWNS-----18,000  
Fresh prawns marinated in curry leaves, coriander, mint leaves & mixed with Indian spices skewered and cooked in tandoor.
- (65) DARIYA KA RATAN-----18,000  
Fresh prawns marinated in tandoori masalas skewered & cooked in clay oven.

## VEGETARIAN MAIN COURSE KORMAS & CURRIES

- (66) KAJU BUTTER MASALA ( RED/WHITE )-----9,600  
Roasted cashew nuts cooked in a tomato, onion and Indian spices based rich and Punjabi style thick sauce.
- (67) KAJU CURRY ( RED/WHITE )-----9,600  
Roasted cashew nuts cooked in a tomato, onion and Indian spices based rich and Punjabi style liquid sauce.
- (68) PANEER PASANDA-----9,200  
A special Punjabi paneer dish stuffed with Indian spices & served with tomato creamy sauce.
- (69) PANEER BHURJI-----8,700  
Mince cottage cheese cooked in tomato, onion & Indian spices.
- (70) PANEER TIKKA MASALA-----8,700  
Paneer gets its name from the sound of spatula on the tawa which is used vertically to break the food and to turn paneer cubes with masala.
- (71) CHEESE BALL MASALA-----8,700  
Boiled mashed potatoes & mashed paneer roundels' mixed with corn flour, red gravy chef specials.
- (72) PANEER LABABEDAR MASALA-----8,400  
Paneer lababedar is a reach & creamy recipe cooked in aromatic spicy flavors, red gravy & garnished with lots of cream & shredded ginger.
- (73) PANEER BUTTER MASALA-----8,700  
Paneer butter masala is a proper mouth – watering side dish in India
- (74) PANEER MUTTER THINGRI-----8,400  
All time favorite dish of paneer and green peas in north Indian style gravy.
- (75) PANEER PUDINA MASALA-----8,700  
Cottage cheese cubes cooked in rich tomato gravy & mint gravy
- (76) PANEER MAKHMALI-----8,400  
Cottage cheese sliced cooked in rich tomato gravy & butter with shahi jeera
- (77) PALAK PANEER-----8,700  
The ever popular fresh green spinach cooked with cubes of cottage cheese.
- (78) PANEER HANDEE-----8,400  
Handee paneer has an irresistible flavor with the blend of green bell peppers, dried fenugreek leaves & the cardamom.

- (79) KADAI PANEER-----8,400**  
Diced cottage cheese fried in kadai, simmered in yoghurt cooked with onions, sweet peeper, dry coriander seeds & garam masala.
- (80) SHAHI PANEER-----8,400**  
Shahi paneer is preparation of paneer pieces in the thick, creamy & spicy gravy prepared with tomato, onion & cashew nuts paste.
- (81) PANEER KALIMIRCH-----8,400**  
Cottage cheese cooked in cashew based gravy with freshly crushed black peppercorns.
- (82) METHI PANEER-----8,400**  
A delightful mix cottage cheese & sundried fenugreek cooked on tawa with garam masala
- (83) PANEER DO PYAZA-----8,400**  
Panner cubes cooked with shallow fried onion, tomato puree and chopped with kasuri methi, Red chilly powder, turmeric powder, coriander powder with garam masala.
- (84) PALAK CORN-----8,700**  
Corn & spinach cooked in green herbs gravy also called palak corn.
- (85) CORN MASALA-----8,700**  
Corn cooked with masala gravy.
- (86) KANDHARI CHHOLE-----8,000**  
Kandhari chhole is an Indian food recipe that is prepared with Kabuli gram or chickpeas, spices like coriander.
- (87) KESARI MALAI KOFTA-----8,500**  
Roundels made of potatoes & cottage cheese simmered in shahi tomato & Cashew Nut gravy
- (88) HARIYALI PALAK KOFTA-----8,500**  
Roundels made of potatoes & cottage cheese simmered in shahi tomato & Cashew Nut gravy
- (89) NAVRATAN KORMA-----8,400**  
Vegetable korma is a delicious combination of several vegetable in a Cashew Nut creamy sauce
- (90) MUSHROOM MASALA-----8,800**  
White button mushroom in a spiced onion tomato gravy
- (91) VEG MILONI-----8,200**  
A great combination of different vegetables cooked in spinach & white gravy.
- (92) MIX VEGETABLES-----7,900**  
Every green mixture of vegetable made on tawa.

<b>(93) VEG JALFREZI-----</b>	<b>7,900</b>
A delightful mix vegetables cooked in tomato gravy & Indian spices.	
<b>(94) VEG ROGANJOSH-----</b>	<b>7,900</b>
A delightful mix vegetables cooked in tomato gravy & Indian spices.	
<b>(95) JEERA ALOO-----</b>	<b>7,900</b>
Dices of potato cooked with royal cumin seed & spices.	
<b>(96) ALOO MUTTER MASALA-----</b>	<b>8,200</b>
Fresh green peas & potatoes simmered & cooked in spicy masala sauce.	
<b>(97) ALOO GOBHI MASALA-----</b>	<b>8,200</b>
A potatoes and cauliflower cooked in home style.	
<b>(98) KADAI ALOO LAHORI-----</b>	<b>7,900</b>
Diced potatoes fried in kadai simmered in yoghurt, cooked with onion, sweet pepper, dry coriander seeds & garam masala.	
<b>(99) GOBHI MUGHLAI-----</b>	<b>7,900</b>
Cauliflower cooked with Indian spices.	

## **NON-VEGETARIAN MAIN COURSE KORMAS & CURRIES**

### **SPECIALITIES CHICKEN**

<b>(100) CHICKEN TIKKA MASALA-----</b>	<b>10,900</b>
Boneless pieces of chicken cooked in tandoor, mixed with onions, tomatoes & rara masala.	
<b>(101) KADAI CHICKEN-----</b>	<b>10,600</b>
Kadai chicken has an irresistible flavour with the blend of green bell peppers, dried fenugreek leaves & the cardamom.	
<b>(102) MURGH DHANIYA ADRAKHI-----</b>	<b>10,600</b>
Boneless pieces of chicken cooked in tandoor with fresh coriander, ginger, garlic curry masala.	
<b>(103) MURGH KALIMIRCH-----</b>	<b>10,600</b>
Chicken marinated in yoghurt & roasted in kalimirch powder mixed with onion, kastoori masala with cashewnut creamy sauce cooked in tandoor.	
<b>(104) MURGH HANDEE-----</b>	<b>10,600</b>
A chicken marinated in yoghurt and kitchen king powder cooked in tandoor & mixed with onion, tomatoes, capsicum and Indian masala	

**(105) MURGH VINDALOO-----10,600**

A chicken marinated in yoghurt and kitchen king powder cooked in tandoor & mixed with onion, tomatoes, capsicum and Indian masala

**(106) MURGH MAKANI-----10,900**

Boneless pieces of chicken marinated & cooked in tandoor best in rich gravy of tomatoes & fresh ground spices.

**(107) METHI MURGH-----10,600**

Boneless pieces of chicken marinated in ginger, garlic cooked to preparation with fenugreek masala.

**(108) MURGH KOLHAPURI-----10,600**

Boneless pieces of chicken cooked with capsicum, tomatoes, onion, round chilli & Indian khada masala.

**(109) CHICKEN DO PYAZA-----10,600**

Chicken cubes cooked with shallow fried onion, tomato puree and chopped with Kasuri Methi, Red chilli powder, turmeric powder, coriander powder with garam masala.

**(110) MURGH KORMA-----10,900**

A local speciality of nawabs cooked in thin mildly spiced gravy.

## **SPECIALITIES LAMB / GOSHT**

**(111) MUTTON LABABEDAR-----11,900**

A rich and creamy recipe cooked in aromatic Indian flavours red gravy & then garnished with lots of cream & shredded gingers.

**(112) MUTTON KASHMIRI-----11,900**

An all-time favorite Kashmiri dish delicately spiced & flavoured.

**(113) MUTTON DO PYAZA-----11,900**

Mutton cubes cooked with shallow fried onion, tomato puree and chopped with kasuri methi, Red chilli powder, turmeric powder, coriander powder with garam masala.

**(114) MUTTON ROGANJOSH-----12,200**

Diced of mutton cooked in special Punjabi way & blended in thick sauce.

**(115) MUTTON VINDALOO-----11,900**

Diced of mutton cooked in special Punjabi way & blended in thick sauce.

**(116) MUTTON RAHRA-----12,200**

Mutton boneless cube cooked with minced mutton & thick onion gravy.

**(117) MUTTON KORMA-----11,900**

A local speciality nawabs cooked in thin mildly spiced gravy.

## **SPECIALITIES SEA FOOD**

**(118) FISH BETIGARA CURRY-----11,900**

Fish cooked in a special bengali style with onion, ginger, garlic based gravy skewered with khada garam masala.

**(119) FISH MAHI TIKKA MASALA-----11,900**

Fish cooked with onion, ginger, base gravy skewered with curry leaves & mustard seed with sauce.

**(120) FISH CURRY-----11,900**

Fish cooked in special Punjabi sauce.

**(121) COCONUT FISH CURRY-----11,900**

Diced fish delicately cooked in coconut sauce.

**(122) JHINGA MIRCH MASALA-----19,900**

Prawns cooked in a spicy tomato sauce

**(123) PRAWNS MASALENDAR-----19,900**

Prawns cooked in a spicy tomato sauce. A Chef's special.

## **SPECIALITIES EGG**

**(124) EGG CURRY-----9,200**

Fried egg cooked in special royal Punjabi

**(125) EGG BHURJI-----9,200**

Grated egg cooked in special royal Punjabi

## **PULSES~LENTILS**

**(126) DAL MAKHANI-----7,800**

Black urad dal simmered overnight cooked slowly on tandoor in clay pot flavored with tomatoes, garlic, onion & spices garnished with coriander leaves & finished with fresh cream.

**(127) DAL TADKA -----7,200**

Yellow arhar dal simmered overnight tempered slowly on tandoor in clay pot flavored with garlic, onion & spices, garnished with coriander leaves & making tadka.

**(128) DAL PUNJABI-----7,200**

Yellow arhar dal, black urad dal & lentil pulse tempered in clay pot with onion, tomatoes, cumin seed with coriander leaves.

**(129) DAL PALAK-----7,800**

Yellow arhar dal & lentil pulse overnight tempered slowly in clay pot with onion, tomatoes, coriander leaves with spinach.

**(130) DAL HANDEE-----7,200**

A chef secret's recipe.

## **RICE ~ PULAO & BIRYANI VEGETARIAN**

**(131) PLAIN RICE-----4,200**

Boiled steam white rice.

**(132) JEERA RICE-----4,900**

White rice cooked in cumin seed.

**(133) CURD RICE-----5,800**

Boiled white rice mixed with yoghurt.

**(134) VEGETABLE PULAO-----6,800**

Pulao rice cooked with vegetables.

**(135) MASALA TADKA RICE-----7,200**

Rice cooked in Indian masala with tadka.

**(136) VEGETABLE BIRYANI-----7,400**

Pulao rice traditionally cooked to perfection with vegetables and spices

## **RICE – PULAO & BIRYANI NON VEG**

**(137) EGG BIRYANI-----8,200**

Pulao rice cooked with eggs & garnished with onions & coriander.

**(138) CHICKEN BIRYANI-----9,500**

Pulao rice cooked with chicken & garnished with onions & coriander.

(139) MUTTON BIRYANI-----	10,500
Pulao rice cooked with mutton & garnished with onions & coriander.	
(140) HYDERABADI BIRYANI-----	10,900
Pulao rice cooked with chicken & mutton with Indian spices.	
(141) FISH BIRYANI-----	11,200
Pulao rice cooked with fish & garnished with onions & coriander	
(142) PRAWNS BIRYANI-----	18,900
Pulao rice cooked with prawns & garnished with onions & coriander.	

### **VARIETY OF BREADS SPECIALITIES ROTI**

(143) TANDOORI ROTI-----	1,200
(144) BUTTER ROTI-----	1,400

### **SPECIALITIES PARATA**

(145) LACHCHA PARATHA-----	2,500
(146) PUDINA PARATHA-----	2,800
(147) METHI PARATHA-----	2,800
(148) CHILLI PARATHA-----	2,800

### **SPECIALITIES KULCHA**

(149) ALOO KULCHA-----	3,500
(150) ONION KULCHA-----	3,500
(151) ALOO ONION KULCHA-----	3,900
(152) PANEER KULCHA-----	4,200

### **SPECIALITIES NAAN**

(153) PLAIN NAAN-----	1,400
(154) BUTTER NAAN-----	1,800
(155) CHILLI NAAN -----	2,200
(156) GARLIC NAAN-----	2,200
(157) CHILLI GARLIC NAAN-----	2,200

(158) PUDINA NAAN-----	2,200
(159) METHI NAAN-----	2,200
(160) STUFF NAAN-----	3,900
(161) PESHAWARI NAAN-----	4,200
(162) CHEESE NAAN -----	4,600
(163) PIZZA NAAN-----	4,600
(164) MASALA NAAN-----	4,300
(165) KEEMA NAAN -----	4,900
(166) TANDOOR BREAD BASKET-----	9,200

## DESSERTS

(167) GULAB JAMUN -----	4,000
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A sweet preparation made from fried khoya roundels dipped in sugar syrup overnight served hot.

(168) GAJARA HALWA-----	4,000
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(169) ICE CREAM & (TWO SCOOP) -----	4,000
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Vanilla/ Chocolate / Strawberry.

## CHINISE MENU

### SOUP-BROTH

(170) MANCHOUW SOUP-----	VEG/CHICEKEN-----	3,700 / 4,500
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(171) LEMON CORIANDER SOUP-----	VEG/CHICEKEN-----	3,700 / 4,500
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(172) SWEET CORN SOUP-----	VEG/CHICEKEN-----	3,700 / 4,500
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(173) BURNT GARLIC SOUP-----	VEG/CHICEKEN-----	3,700 / 4,500
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(174) HOT & SOUR SOUP-----	VEG/CHICEKEN-----	3,700 / 4,500
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(175) TALUMEIN SOUP-----	VEG/CHICEKEN-----	3,700 / 4,500
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(176) TOMATO SOUP-----	VEG-----	4,200
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## VEG STARTER

(177) CRISPY VE SALT & PAPER-----	7,200
(178) CRISPY VEG 99-----	7,900
(179) VEG SPRING ROLL-----	8,200
(180) ALOO TIKKI-----	7,800
(181) CRISPY VEG SWEET CHILLI SAUCE-----	7,200
(182) VEG MANCHOURIAN (DRY OR SEMI GRAVY)-----	7,800
(183) CHILLI PANEER (DRY OR SEMI GRAVY)-----	7,800
(184) GOBHI MANCHOURIN (DRY OR SEMI GRAVY)-----	7,800
(185) PLAIN CHIPS-----	4,400
(186) MASALA CHIPS-----	4,900
(187) CRISPY HONEY CHILLI CHIPS-----	7,400
(188) CHINISE BHEL-----	7,400
(189) KURKURE PANEER FRIED-----	7,800
(190) PAPAD ROLL-----	7,800
(191) SEASONAL VEGETABLE IN SCHEZWAN SAUCE-----	7,900

## NON VEG STARTER

(192) KURKURE CHICKEN-----	9,200
(193) CHICKEN 65-----	8,900
(194) CHICKEN SPRING ROLL-----	9,200
(195) CHICKEN MANCHOURIAN-----	8,400
(196) LEMON CHICKEN-----	8,200
(197) GARLIC CHICKEN-----	8,400
(198) CHICKEN SALT & PAPER-----	8,400
(199) CHICKEN LOLIPOP FRIED-----	8,000
(200) CHICKEN CHILLI-----	9,200
(201) CRISPY CHICKEN HONEY CHILLI-----	8,900
(202) BEIJING CHICKEN-----	9,200
(203) STIR FRIED MINT & BASIL LAMB-----	9,200
(204) CRISPY CHILLI FISH-----	9,900
(205) FISH MANCHOURIAN DRY-----	10,200
(206) PRAWNS SALT & PEPPER-----	19,900

(207) PRAWNS CHILLI-----19,900

## **DIM SUM**

(208) DUMPLING (MOMOS)-----VEG / CHICKEN-----8,200 / 9,200

(209) KURKURE (MOMOS) -----VEG / CHICKEN-----8,500 / 9,500

## **CHOP SUEY**

(210) AMERICAN CHOP SUEY-----VEG/CHICKEN-----8,500 / 9,500

(211) CHINESE CHOP SUEY-----VEG/CHICKEN-----8,500 / 9,500

(212) EGG CHOP SUEY-----8,900

## **NON VEG MAIN COURSE**

(213) CRISPY LEMON CHICKEN CHINISE STYLE-----9,200

(214) CRISPY CHICKEN HONEY CHILLI SAUCE-----9,200

(215) SLICED CHICKEN BLACK PAPPER-----9,200

(216) SHREDDED LAMB IN HOT GARLIC SAUCE-----9,200

(217) SLICED LAMB WITH FRESH RED CHILLI & BASIL-----9,200

(218) STIR FRIED CHICKEN WITH BASI & CASHEW-----9,200

(219) STEAMED FISH FILLET-----9,900

(220) FRIED PRAWNS WITH VEGETABLE-----18,900

(221) PRAWNS GINGER BASIL-----18,900

## **VEG RICE**

(222) VEG FRIED RICE-----7,200

(223) VEG BASIL RICE-----7,200

(224) GINGER CHILLI GARLIC FRIED RICE-----7,200

## **NON VEG RICE**

(225) EGG FRIED RICE-----7,800

(226) CHICKEN FRIED RICE-----8,700

(227) CHICKEN SCHEZWAN FRIED RICE-----	8,900
(228) CHICKEN GARLIC FRIED RICE-----	8,900
(229) CHICKEN BASIL RICE-----	8,900
(230) MIX FRIED RICE WITH PRAWNS-----	18,500
(231) PRAWNS BASIL RICE-----	18,500

## **VEG NOODLE**

(232) VEG SINGAPURI NOODLE-----	7,000
(233) VEG HAKKA NOODLE-----	7,000
(234) VEG CHILLI GARLIC NOODLE-----	7,000

## **NON VEG NOODLE**

(235) EGG NOODLE-----	7,500
(236) CHICKEN SINGAPURI NOODLE-----	8,200
(237) CHICKEN SCHEZWAN NOODLE-----	8,200
(238) CHICKEN CHILLI GARLIC NOODLE-----	8,200
(239) CHICKEN HAKKA NOODLE-----	8,200
(240) MIX HAKKA NOODLE WITH PRAWNS-----	16,500
(241) PRAWNS SINGAPURI NOODLES-----	17,500
(242) PRAWNS HAKKA NOODLES-----	17,500
(243) PRAWNS CHILLI GARLIC NOODLE-----	17,500

## **DRINKS MENU**

JW GOLD LABLE-----	10,000
JW DOUBLE BLACK-----	8,000
JW BLACK LABEL-----	7,500
JW RED LABEL-----	5,500
JACK DANIEL'S (OLD N. 7)-----	7,500
JACK DANIEL'S (GENTLEMAN JACK)-----	7,500
JACK DANIEL'S (HONEY)-----	7,500
CHIVAS REGAL (12YEARS)-----	6,500
CHIVAS REGAL (18 YEARS)-----	8,000

GLENFIDDICH (12YEARS)	8,000
GLENFIDDICH (15 YEARS)	10,000
GLENFIDDICH (18 YEARS)	10,500
THE FAMOUS GROUSE	4,500
GRANTS	4,000
TEACHERS	4,000
J & B	4,000
BELLS	4,000
VAT 69	4,500
JAMESON	5,000
BALLANTINE'S	5,000
PASSPORT SCOTCH	4,500
SIGNATURE	4,500
BOSS	3,000
8 PM	3,000

### **GIN (BY TOT)**

GORDON'S GIN	4,500
BOMBAY SAPHIRE GIN	4,500
BRANDY (BY TOT)	
NAPOLEON	3,000
VICEROY	4,000

### **CHAMPAIGNE**

MOET CHANDON, IMPERIAL N.V	125,000
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### **VODKA (BY TOT)**

ABSOLUTE VODKA	4,000
ABSOLUTE APEACH VODKA	4,000
ABSOLUTE MANGO VODKA	4,000
ABSOLUTE MANDRINE VODKA	4,000
ABSOLUTE CITRON VODKA	4,000

ABSOLUTE VANNILA VODKA-----	4,000
ABSOLUTE 100 VODKA-----	4,000
SMINOF BLACK VODKA-----	4,000
SMINOF RED VODKA-----	4,000
SMINOF ORANGE VODKA-----	4,000
SMINOF TRIPPLE DISTRILLED VODKA-----	4,000
SKY VODKA (USA)-----	4,000
WHITE MISCHIEF VODKA-----	4,000

## **RUM BY (TOT)**

CAPTAIN MORGAN BLACK RUM-----	4,500
CAPTAIN MORGAN SPICED GOLD-----	4,500
BACARDI GOLD RUM-----	4,500
BACARDI CARTA NEGRA SUPERIOR BLACK RUM-----	4,500
BACARDI BLACK RUM-----	4,500
BACARDI WHITE RUM-----	4,500

## **TEQUILA (BY TOT)**

TEQUILA CAMINO-----	5,000
TEQUILA SIERRA SILVER-----	5,000
TEQUILA SIERRA REPOSADO-----	5,000
TEQUILA JOSE CUERVO ESPECIAL SILVER-----	5,000
TEQUILA JOSE CUERVO ESPECIAL REPOSADO-----	5,000

## **LIQUEUR (CREAM)-(BY GLASS)**

BAILEYS CREAM-----	12,000
AMARULA CREAM-----	9,500
AMARULA GOLD-----	10,500
WILD AFRICA-----	8,500
KHALUA-----	8,500
TIA MARIA-----	8,500

## **COGNAC (BY TOT)**

REMMY MARTIN (V.S.O.P)	11,000
REMMY MARTIN (V.S)	10,000
COURVOISIER (V.S.O.P)	11,000
COURVOISIER (V.S)	10,000
HENNESSY (V.S.O.P)	9,000
HENNESSY (V.S)	7,500
MARTELL (V.S.O.P)	9,000
MARTELL (V.S)	7,500
CAMUS (V.S.O.P)	8,500
CAMUS (V.S)	7,500

## **SPIRIT**

### **APERITIF & DIGESTIF / VERMOUTH (BY TOT)**

MARTIN ROSSO	8,000
MARTIN BIANCO	8,000
CINZANNO ROSSO	8,000
CINZANNO BIANCO	8,000
COINTREAU	8,000

## **(RED/ROUGE) WINE BY BOTTLE**

CARBINET SAUVIGNON	32,000
MERLOT	32,000
SHIRAZ	32,000
MOUTON CADET	32,000
COTES DU RHONE	32,000
BEAUJOLAIS	32,000
PINOTAGE	32,000

## WHITE/BLANC WINE BY BOTTLE

CHARDONNAY	32,000
RIESLING	32,000
CHABLIS	32,000
CHENIN BLANC	32,000
SOAVE	32,000
SAUVIGNON BLANC	32,000
SPARKLING WINE	32,000
ROSE WINE	32,000

## LIQUEUR (BY TOT)

IRISH MIST	4,500
DRAMBUE	4,500
DISARONNO (ITALY)	4,500
ZAPPA SAMBUCA RED	4,500
ZAPPA SAMBUCA BLUE	4,500
ZAPPA SAMBUCA GREEN	4,500

## BEEER

TUSKER LAGER	3,500
TUSKER MALT	3,500
SMIRN OFF ICE	3,500
SMIRAN OFF GUARANA TIN	3,800
SKOL MALT	1,800
SKOL LAGER	1,800
VIRUNGA GOLD	2,000
VIRUNGA MIST	2,000
MUTZING	1,800
AMSTEL	2,200
PRIMUS (M)	2,000
TURBO KING (M)	2,000

HEINKEN-----	3,000
BAVARIA TIN (NON ALCH)-----	3,800
BAVARIA (ALCH)-----	4,300

## **CIGARETTE**

DUNHILL-----	5,000
INTORE-----	4,000

## **DRY WINE (BY GLASS)**

RED/ROUGE-----	5,500
WHITE/ BLANC-----	5,500

## **SWEET WINE (BY GLASS)**

RED/ROUGE-----	5,500
WHITE/BLANC-----	5,500

## **BEVERAGES**

WATER-----	1,200
SOFT DRINK-----	1,300
ENERGY DRINK REDBULL-----	3,800
COKE ZERO-----	1,500

## **FRESH JUICES**

MANGO-----	4,900
ORANGE-----	4,900
PINEAPPLE-----	4,900
PASSION-----	4,900
BEETROOT-----	4,900
TREE TOMATO-----	4,900
AVACADO-----	4,900

LEMON-----	3,500
WATERMELON-----	4,900
COCKTAIL-----	5,400
MIX FRUIT JUICE (PACKET)-----	6,500

## LEMON SODA

SALT LEMON SODA-----	3,500
SWEET LEMON SODA-----	3,500
JALJEERA LEMON SODA-----	3,500

## COCKTAIL MENU

LONG ISLAND-----	15000
Tequira,rum,gin,vodka,wisky,lemon,coca	
MOJITO ALCHOL-----	
Bacardi,lemon,mint,sugar syrup	
MARGARITA-----	3,500
Countreau,tequira,lemon	
SEX IN THE HILLS-----	3,500
Tequira,lemon,vodka	
PINA COLADA-----	3,500
Malibu,pineapple,coconut milk,lemon	
DAIQUIRI-----	3,500
White rum,lemon,sugar syrup,ice	
DRY MARTINI-----	3,500
Dry vernounth,gin	
NEGRONI-----	3,500
Campari,gin,grenadine,sparkring water	
MOSCOW MULE-----	3,500
Vodka,ginger,lime	
GIN TONIC-----	3,500
Gin,tonic	
TEQUIRA SUNRISE-----	3,500
Tequira,orange juicye,lemon,grenadine	

HOT DOT-----	3,500
Hot water,whisky,honey	
DAWA-----	3,500
Honey,vodka,lemon	
PORNSTAR MARTINI-----	3,500
Vodka,passion juice,lemon,simple syrup	
TOM COLLINS-----	3,500
Gin,lemon,sparkring water	
EL DIABLO-----	3,500
Tequira,lime,ginger,crème de cesmis	
BLUE GEO-----	3,500
Tequira, vodka,white rum,blua curucaao,sparkring water	
BOB MARLEY DRINK-----	3,500
Grenadine,pineapple juice,maribu,blue curucaao	
AFTER SEX-----	3,500
Vodka, orange juice,grenadine,banana beer	
PINK PUSSY-----	3,500
Grenadine,vodka, grapes juice	

**FRESH JUICE ORDERS SUBJECT TO ACCEPT ON FRUIT AVAILABILITY**

**TAKE AWAY - BOX CHARGE – 500 RWF**

**Opening Time**

**11:00 A.M**

**Closing Time**

**10:30 P.M**

**Marcie Beaucoup**

**THANK YOU**