



HEMINGWAYS
RETREAT KIGALI

FUSION RESTAURANT

SIX COURSE TASTING MENU WITH WINE PAIRING

Mushroom 'Cappuccino'
Mushroom soup, cumin froth, garlic crostini

Quinoa Cucumber Salad
Quinoa, cucumber, cherry tomato, fresh herbs, feta cheese, lemon-mustard dressing
Passion Mimosa

Seared Scallops
Sautéed mushrooms, swiss chard, grilled cherry tomato with carrot, pumpkin, beetroot salad
False Bay Slow Chenin Blanc 2022 - Dried herbaceous notes, fennel and aniseed creamy, lemon character

Granita
Chili spiked tree tomato & lemongrass

Herb Crusted Nile Perch
Nile perch fish fillet, garden pea purée, zucchini, Tanzanian rice, ginger coconut curry sauce
Stellenrust Chenin Blanc - Generous tropical and apricot fruitiness with a dash of savory oak

Grilled Beef Fillet
Watercress purée, glazed carrot, potato pancake, creamy Rwandan coffee sauce

Baked Eggplant Involtini
Maize polenta, zucchini, capsicum, white bean, creole tomato sauce, pesto, parmesan
Charmonix Rouge - Blackcurrant, cedar, with scents reminiscent of red berries, spices and vanilla

Callebaut Dark Chocolate Mousse
Belgian chocolate mousse, Amarula infusion
Slanghoek Creme De Chenin 2020 - light bodied expression dessert wine with peach and apricot flavor profile

Vegetarian menu upon request, please share allergies or dietary preferences in advance

USD 130 / RWF 160,000 PER PERSON