

SALADS

ASSORTED SMOKED FISH PLATTER

Smoked salmon, Nile perch, tuna with olives, crackers, fresh lettuce and fresh lemon

ASSORTED COLD MEAT PLATTER

Smoked beef, pork ham, chicken salami, fresh lettuce, crackers and olives with lemon dressing

ASSORTED CHEESE PLATTER

Assorted cheese with fresh lettuce, crackers, black and green olives

HOMEMADE SPROUT AND CHERRY TOMATO SALAD

Chef's special homemade beans sprout and fresh cherry tomato with fresh lettuce, lemon juice and olive oil

PAN ROASTED MUSHROOM AND SWEET CORN SALAD

Pan roasted fresh oyster mushroom with sweet corn, olive oil, fresh lettuce, onion, lemon juice and roasted garlic

SHRIMP AND AVOCADO SALAD

Poached shrimp, avocado, tomato, onion, cilantro, scallion and fresh lemon dressing

MUNYONYO SALAD

Chef's special recipe with smoked beef or roast chicken, fresh lettuce, onion, tomato, green pepper and mustard mayo

AVOCADO DELIGHTS

Cubes of avocado, fresh mango, fresh tomato with a touch of lemon dressing

GREEK SALAD

Iceberg lettuce, tomato, cucumber, onions, green olives, bell peppers and feta cheese with vinaigrette dressing

NYANJA CAESAR SALAD

Iceberg lettuce, roasted chicken, bread croutons, anchovies, parmesan cheese shavings and caesar dressing

IRISH POTATO AND BACON SALAD

Crispy pork bacon, dice potatoes, fresh lettuce, chopped parsley and Dijon mustard dressing

SOUPS

SOUP OF THE DAY

Chef's creation of soup made with fresh available ingredients and vegetables

VEGETABLE BROTH SOUP

Chef's creation of clear soup made with fresh organic vegetables

CHICKEN BROTH SOUP

Chef's creation of clear soup made with fresh vegetables and chicken cubes

APPETIZERS

VEGETABLE SAMOSA

Crispy deep fried pastry with mixed vegetable filling

BEEF SAMOSA

Crispy deep fried pastry with ground beef filling

VEGETABLE BRUSCHETTA

Antipasto consisting of grilled French bread, fresh cubes of tomato, fresh basil, olive oil and mozzarella cheese

TEMPURA VEGETABLES

Deep fried seasoning colour full vegetables coated with tempura batter

FISH FINGERS

Crumbed fried fish finger with tartar sauce and house salad

PAN FRIED FISH CAKE

Marinated fish minced with lemon leaf, chopped onion, fresh dill mustard paste served with house salad peanut butter sauce

THAI CHICKEN SATAY

Chicken supreme marinated with red Thai curry pest, lemon leaves and peanut butter and served with house salad

DRUMS OF HEAVEN

Batter fried chicken wings mix with sweet and sour sauce served with house salad

GOLDEN CREVETTES FRITES

Batter fried king prawns served with house salad, tartar sauce and fresh lemon

SIDE ORDERS

PLAIN CHIPS

POTATO WEDGES

MASH POTATOES

POSHO (UGALI)

GARLIC BREAD

PAPRIKA AND CHEESE BREAD

CHEESE AND GARLIC BREAD

PASTA

CHOICE OF PASTA AND SAUCE (*Penne/Macaroni/ Spaghetti/Fettuccini*)

AGLIO OLIO PEPERONCINO

Garlic, olive oil, white wine, parmesan cheese, chilli flakes and fresh parsley served with garlic bread

WHOLE WHEAT PASTA WITH SPRING VEGETABLES

Whole wheat brown pasta with fresh tomato sauce and spring vegetables served with whole wheat bread

CREAMY PESTO

Grounded fresh basil pesto, garlic, olive oil, parmesan cheese and creamy sauce served with garlic bread

ARRABBIATA

Spicy tomato sauce served with garlic bread

BOLOGNAISE

Minced beef cooked in tomato sauce and fresh herbs served with garlic bread

PUTTANESCA

Striped chicken cooked in tomato sauce, fresh basil, onion, garlic, parmesan cheese, bell pepper and olives served with garlic bread

CARBONARA

Pork ham, onion, garlic, fresh cream and parmesan cheese served with garlic bread

BETWEEN THE BREADS

*Choice of breads: - (Sliced Brown bread/Sliced White bread/Olive Panini bread).
All sandwiches are served with house salad, chips or potato wedges.*

ASSORTED MINI SLIDERS PLATTER

Assortment of vegetables, chicken and lamb mini sliders accompanied with garden salad

VEGETARIAN SANDWICH

Garden fresh lettuce, cucumber, onion & tomato slice

CHICKEN / BEEF MAYO SANDWICH

Cubes of chicken or beef, onion, jalapeno, fresh chopped celery, English mustard and mayonnaise

TUNA FISH AND JALAPENO PEPPER

Tuna chunks, touch of mayonnaise, onion, jalapeno, English mustard and mayonnaise

MUNYONYO CLUB SANDWICH

Filling of chicken or beef, fried eggs, tomatoes, sliced cheese and lettuce

GUACAMOLE SANDWICH

Filling of sliced avocado, tomato, lettuce, onion and touch of lemon juice

CHICKEN BURGER

Toasted burger bun filling with grilled chicken patty, fresh lettuce, onion, tomato, gherkin and cucumber

HAM AND CHEESE SANDWICH

Filling of pork ham, creamy cheddar cheese and mayonnaise

CHEESE BURGER

Toasted Burger bun filling with grilled beef patty, fresh lettuce, onion, tomato, gherkin, cucumber and slice cheese

TORTILLA CHICKEN / BEEF / VEGETABLE WRAP

Choice of filling wrapped in tortilla bread served with tahina dip, house salad, mango salsa

RISOTTO ARBORIO

VEGETABLE RISOTTO

Mixed vegetable white wine risotto with parmesan

CHICKEN RISOTTO

Italian rice cooked with chicken, white wine served with parmesan cheese

MAIN COURSE DISHES

VEGETABLES KATOGO

Ugandan traditional raw banana stew cooked with local vegetables

STUFFED CHICKEN

Stuffed chicken breast with spinach, dry nuts and ricotta cheese served with house vegetables and mushroom sauce

BOILED CHICKEN BREAST

Boneless breast chicken cube boiled with vegetables served with boiled cassava

OVEN ROASTED CHICKEN LEG

Herb marinated roasted chicken leg served with vegetables and rosemary jus

MUNYONYO FRESH CATCH (Fried /Grilled /Stew)

Whole tilapia fish from Lake Victoria prepared to perfection, served with fresh house salad and tomato relish

STEAMED FISH FILLET WITH GARDEN FRESH GREEN

Lake fresh fish fillet steamed with green served with steamed gonja

GRILLED RED SNAPPER

Grilled fillet of red snapper marinated in lemon, olive oil, parsley, english mustard served with seasonal vegetables and crunchy tomato sauce

ENGLISH STYLE FISH

Bread coated deep fried tilapia fillet marinated in mustard, fresh lemon served with fresh house salad and tartar sauce

CHARMOLA TILAPIA FILLET

Pan seared tilapia marinated with homemade organic cumin and green herb pest served with house vegetable, and fresh lemon caper sauce

PAN FRIED PORK CHOP

Pan fried pork chop marinated with mustard past and organic herbs grilled served with vegetables and creamy cranberry sauce

BBQ PORK RIBS

Tender pork ribs roasted with chef's special combination of herb, cooked in BBQ sauce, capsicum, onion served with house salad

 Healthy Dishes

FILLETTO DI MANZO

Grilled tender mini steak with pepper or mushroom sauce served with vegetables

STROGANOFF (BEEF OR CHICKEN)

Strips of beef or chicken cooked with onion, capsicum, mushroom, gherkins, brown sauce and cream served with steamed rice

NORWEGIAN SALMON

Grilled salmon fish fillet served with garden fresh vegetables and creamy lemon dill sauce

Accompaniment of main course meal

(Steamed rice/potato chips/potato wedges/mashed potato)

PIZZA

MARGHERITA PIZZA

Fresh basil, house made tomatoes sauce and fresh mozzarella cheese

VERDURA E PIZZA

Sweet bell peppers, capers, onions, fresh coriander, chillies, mozzarella cheese and tomato sauce

FUNGI PIZZA

Grilled fresh mushroom, sweet corn, garlic, onion, fresh basil, tomato sauce and mozzarella cheese

VEGETABLE WHOLE WHEAT PIZZA

Farm fresh vegetables with fresh basil, house made tomato sauce, olive oil and mozzarella cheese

POLLO PIZZA

Roasted chicken, onion, tomato sauce, fresh basil, oregano and mozzarella cheese

ROMANA PIZZA

Crispy dice pork bacon, onion, sweet pepper, tomato sauce, fresh basil and mozzarella cheese

MANZO PIZZA

Oven cooked dice beef with sweet pepper, fresh basil, tomato sauce, and mozzarella cheese

DESSERT

CHOCOLATE MIKADO CAKE

Classic American dessert with almond powder, cashew nuts praline, Cointreau liqueur, orange tang and dark chocolate

CREPE SUZETTE GRAND MARNIER

Classic French dessert flamed with brandy and served with scoop of vanilla ice cream

BANOFFEE PIE

Classic English dessert pie served with caramelised banana, nuts and chocolate flakes

CREME BRULEE

Classic French dessert flavoured with fresh cream, milkmaid, and vanilla essence

TIRAMISU

Classic Italian dessert flavoured with cheese and french biscuits

RICH HONEY CAKE

Honey roasted nuts with a touch of caramel sauce served with scoop of vanilla ice cream

CHOCOLATE MARQUES

Classic Italian dessert with whisked chocolate, meringue and nuts served with scoop of vanilla ice cream

CARROT CAKE (Sugar free)

Pan roasted carrot mix with fresh coconut and raisin baked served with oven roasted apple slice

CHOCOLATE BROWNIE

American baked, hot chocolate walnut cake

ASSORTED ICE CREAM

Choice of mango/ vanilla/ chocolate/ strawberry/ pistachio

FRESH FRUIT CUTS

Assortment of tropical fresh fruits served with cardamom syrup

COUP JACQUES

Assortment of tropical fresh fruits with vanilla ice cream

SALADS

PEANUT KACHUMBARI SALAD

Julienne of tomato, onion and cucumber seasoned with roasted peanuts and lemon juice

MANGO AND POTATO CHAT SALAD

Boiled potato cubes, half ripened mango tossed with mint chutney and chat masala

GREEN SALAD

Slices of fresh carrots, cucumber, onion, fresh chillies and tomato

MIXED RAITA (VEGETABLE / PINEAPPLE)

Homemade yoghurt mixed with vegetable or pineapple

CHOICE OF BREADS

PLAIN NAAN

BUTTER NAAN

CHILLINAAN

GARLIC NAAN

METHI NAAN

TANDOORI ROTI

ROOMALI ROTI

ESHAWARI NAAN

CHEESE NAAN

PUDINA PARATHA

TANDOORI PARATHA

VEGETARIAN STARTER

MASALA PAPAD

Crispy lentil crackers with diced tomato and onion topping

VEGETABLE SEEK KEBAB

Minced of vegetables seasoned with Indian spiced cooked in a traditional clay oven

MAKAI METHI KEBAB

Minced sweet corn mixed with fenugreek seasoned with freshly ground spices deep fried

JAFFRANI PANEER TIKKA

Cottage cheese marinated in saffron yoghurt and cooked in a traditional clay oven

VEGETABLE KEBAB PLATTER

Assortment of vegetables marinated with Indian spices and cooked in a traditional clay oven

NON VEGETARIAN STARTER

PUNJABI CHICKEN TIKKA

Mildly spiced chicken cubes marinated with homemade hanged curd, cooked in clay oven

KASTURI KEBAB

Chicken cubes delicately marinated in fenugreek and cooked in traditional clay oven

ACHARI FISH TIKKA

Fish Cubes, marinated with homemade pickle flavor, spices & cooked in traditional clay oven

TANGDI KEBAB

Chicken drumsticks marinated in Indian spices and cooked in traditional clay oven

GEELAFI SHEEKH KEBAB

Minced goat meat mixed with Indian spices and coated with bell pepper cooked in traditional clay oven

NON VEGETARIAN KEBAB PLATTER

Assortment of different meats (Fish, chicken, Goat) seasoned with Indian spices, skewered and cooked in traditional clay oven

TANDOORI CHICKEN

Chicken marinated in traditional Indian style with hanged yoghurt and Indian spices and char grilled in traditional clay oven

TIL TANDOORI JHINGA

Prawns infused with sesame and Indian spices, glazed in traditional clay oven

RICE DISHES

STEAMED BASMATI RICE

VEGETABLE RICE

JEERA RICE

KASHMIRI PULAO

VEGETABLE DUM BIRYANI

Basmati rice cooked with aromatic spices and mix vegetable

CHICKEN /MUTTON/ FISH BIRYANI

Choice of chicken, mutton or fish cooked in basmati rice, dried fruits and sweet onions

PRAWNS BIRYANI

Queen prawns cooked in basmati rice with Asian aroma herbs and dried fruits

(All biryanis will served with raita, papad, and chutney)

VEGETARIAN MAIN COURSE

PANEER TIKKA MASALA

Traditional clay oven roasted Cottage cheese cooked in tomato onion gravy

PALAK PANEER

North Indian delicacy cottage cheese cooked in classic spinach gravy

VEGETABLE JALFREZI

Mix vegetable cooked in onion, tomato green pepper

SUBZ DIWANI HANDI

Seasonal vegetables and spinach in freshly grounded Indian spices

ALOO GOBI ADRAKI

Potato and cauliflower cooked in Indian spices and ginger

CORN AND MUSHROOM MASALA

Mushroom and baby corn cooked in tomato and onions gravy

BAINGAN KA BHARTA

Clay oven roasted eggplant cooked with chopped tomato, onion & fresh coriander

MALAI KOFTA

Deep fried vegetable and cottage cheese dumplings cooked in cashew nut gravy

DAL MAKHANI

Black lentils cooked in overnight & finished with butter, cream and kasoori methi

DAL TADKA

Yellow lentils tempered with cumin, onion & tomato

NON VEGETARIAN MAIN COURSE

CHICKEN TIKKA MASALA

Boneless clay oven roasted chicken cubes cooked in rich tomato gravy

SHAHI MURGH KORMA

Boneless chicken cooked with cashew nut and cream

TAWA CHICKEN

Boneless chicken cooked on griddle with onion and tomato gravy

CHICKEN CURRY

Boneless chicken cubes prepared in North Indian spices

BUTTER CHICKEN

Boneless chicken marinated with tandoori masala and cooked in makhani gravy

CHICKEN SAAG

Chicken cubes cooked with spinach and Indian spices

TANDOORI WHOLE FISH

Fresh Tilapia marinated in Indian spices cooked in traditional clay oven

GOAN FISH CURRY

Tilapia fish cubes cooked in tomato, onion, coconut and Goan spices

FISH MASALA

Boneless Tilapia fillets cooked with homemade aromatic fresh spices

MUTTON ROGAN JOSH

Goat stewed in its own juicy gravy with north Indian spices

BHUNA GOSHT

Cubes of goat cooked with yoghurt, garam masala and ginger garlic paste

KEEMA MUTTER

Goat mince & green peas cooked in fresh tomato, onion and Indian spices

BEEF CURRY

Beef cubes cooked with Indian spices and tomato onion gravy

KADHAI JHINGA

Jumbo prawns cooked in its own gravy with onion, capsicum and tomato

DESSERT

GULAB JAMUN

Indian traditional sweet served with cardamom and saffron syrup

KESARI KULFI

Homemade saffron flavour kulfi served with dry nuts

SPARKLING WINES

Villiera Traditions Brut (Blanc)

Blend of chardonnay, piont noir & pinotage, light, dry and a long finish

Villiera Tradition Brut (ROSE)

Rich pink colour, ripe strawberry flavour with cascading bubbles and full rich flavour and a long finish.

HOUSE WINES

Down To Earth

And explosion of spice and dark berry flavours with soft Tannins caressing the palate.

Four Cousins

Wine is a fragrant, flame-colored wine with a gentle floral Bouquet. Luscious flavours of tropical fruits, peaches and Raisins followed by a lingering, silky finish.

RED WINES

Lambrusco

Lambrusco has a fairly simple taste, much sweeter than most red wines with weak tannins and flavours of cherry, berry and perhaps a little plum.

KWV CLASSIC, Cabernet Sauvignon, S.A

This vibrant cabernet sauvignon exudes aromas of black currant, mulberry and fynbos with hints of cigar box, herbs and cedery oak. The well balanced tannin ensures a full and lingering finish.

KWV CLASSIC, Merlot, S.A

This generous and vibrant merlot shows upfront plum, red berry and herry flavours with nuances of cinnamon. The palate is accessible with ell integrated, powdery tannins and s seamless and lingering finish.

TERRA AREGENTA, Malbec, Argentina.

An inky, medium-bodied, dry red wine. Strong impressions of dark fruits On the nose and the palate has a touch of vanilla. A very pleasing and easy To drink varietal.

Monro Red

Indicative blend: Merlot, Cabernet Sauvignon and Cabernet Franc Bold and structured Red Wines.

Villiera Cabernet Sauvignon

Well balanced wine having berry fruit flavour with rich and soft tannis.

Villiera Merlot

Rich and full with juicy soft tannins and good acidity with hint of wood spice.

Villiera Shiraz

Loads of ripe fruit and spice on the nose. Layers of flavour.

Villiera Pinotage 75,000

Rich plummy flavour with soft palate.

HOUSE WINES

Down to Earth

Villiera down to earth white, coastal region stellenbosch.

Four Cousins

Wine is a fragrant, flame-colored wine with a gentle floral bouquet. Luscious flavours of tropical fruits, peaches and raisins followed by a lingering, silky finish.

WHITE WINES

VILLIERA, Sauvignon Blanc, 2006

And intensely flavoured sauvignon blanc with hints of figs, green pepper tropical fruit.

VILLIERA, Chenin Blanc 2006

The wine has intense fruit with a hint of wood spice on the nose, including pineapple, guava and citrus. On the palate it is rich and full bodied with a good balance and long finish.

BUSH WINE, Sauvignon Blanc, 2012

An intensely flavoured sauvignon blanc with a hints of green pepper, ig and flint on the nose. The palate is fresh and lively with a long finish and good balance.

VILLIERA, Jasmine, 2017

A floral, slightly spicy white wine which is fresh, light and slightly Sweet but complex enough to drink with food.

VILLIERA RESERVE, Barrel Fermented, Chenin Blanc, 2010

The wine display tropical fruit with a hint of pineapple, citrus, vanilla and honey. The oak plays a supporting role with subtle spice. The wine is full bodied with creamy balance and good maturation potential.

COLD BEVERAGES

Bottled Sodas
Mineral Water
Diet Coke
Red Bull
Fresh Juice
Choice of Pineapple, Watermelon,
Mango, Passion and Cocktail
Packed Juice
Choice of Orange, Apple and Mango

SHAKES AND SMOOTHIES

Banana/Mango/Vanilla/Strawberry

HOT BEVERAGES

Cold Coffee /Irish Coffee
Cappuccino/Cafe Latte
Espresso
Hot Chocolate
Tea
Coffee

BEERS

Local Beers
Heineken
Smirnoff Ice Black/Red

TOBBACCO

Dunhill
Sportsman
Rex

CRISPS

Crisps Packet

GIN

Tenquery Ten
Bombay Sapphire
Gordon
Beefeater London Dry Gin
Gilbey's
Uganda Waragi

VODKA

Ciroc Vodka
Absolute Vodka
Stolichnaya
Smirnoff Red /Black

RUM

Bacardi
Myers
Captain Morgan
Malibu

VERMOUTH

Martini Bianco/Rosso
Martini Extra Dry
Pernord
Campari

SHERRY

High Life
V&A Imperial Cream

TEQUILA

Tequila Gold
Tequila Silver

WHISKY

JW Platinum Label
JW Gold label
JW Double black
Chivas Regal
Dimple
Jack Daniels
JW Black label
JW Red Label
Jameson
VAT 69
Black & White
Grants
J&B Rare
Jim Beam
Famous Grouse
Teachers
Bond 7

SINGLE MALT WHISKY

Lagavulin
Talisker
Singleton
Glenfiddich

LIQUEUR

Baileys
Drambuie
Tia Maria
Cointreau
Grand Marnier
Kalhua
Zappa Red Sambuca
Zappa Blue Sambuca
Zappa Green Sambuca
Southern Comfort
Amarula

CHAMPAGNE

Dom Perignon
Moet & Chandon
Villiera Traditional Brut
Refreshing zestiness on the palate
Villiera Traditional Rose Brut
Hint of strawberry on the nose

WINE BY GLASS

Villiera down to earth, White
Villiera down to earth, Red
Four cousins, sweet white
Four cousins, sweet Red

RED WINES

KWV Classic Merlot
KWV Classic Cabernet Sauvignon
Terra Argenta, Argentina, Malbec
Villiera Moro Red (2003-2006)
Lambrusco
Villiera Cabernet Sauvignon
Fruit flavour with rich tannins
Villiera Merlot
Hint of wood spice with juicy tannins
Villiera Shiraz
Loads of fruit and spice, layers of flavours
Villiera Pinotage
Rich plummy flavour with soft palate
House Wine

WHITE WINES

Barrel fermented, Chenin Blanc 2010
Bush Vine Sauvignon Blanc 2012
Villiera Jasmine 2017
Villiera Sauvignon Blanc 2006
Villiera Chenin Blanc 2006
House Wine



Speke Resort
Munyonyo



Speke Resort
Munyonyo



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COCKTAIL MENU

COCKTAILS

Old Fashioned

Whisky, Bitter, Sugar Syrup

Cucumber Tom Collins

*Lemon Juice, Syrup, Gin, Sliced Cucumber,
Club Soda*

Watermelon Martini

Watermelon juice, vodka, syrup, lemon juice

Passion Fruit Mojito

*Passion fruit pulp, mint leaves, sugar,
white rum, club soda*

Mojito Tangawuzi

*White rum, ginger, ginger ale,
sugar syrup and mint leaves*

Long Island

*Gin, vodka, light rum, tequila, cointreau,
cola served with lemon wedges*

MOCKTAILS

Virgin Mojito

Mint leaves, sugar syrup, club soda & fresh lime

Passion Fruit Mojito

*Passion fruit pulp, mint leaves,
sugar and soda water*

Mojito Tangawuzi

Ginger, ginger ale, sugar syrup and mint leaves

Watermelon & Basil Cooler

*Basil leaves, watermelon juice,
syrup and soda water*

SHOOTERS

DOO DOO SHOTS

Vodka, lemon juice, tabasco, olives

THE VIKING

*White rum, vodka, gold tequila &
dash of syrup and lime*