

FOOD MENU BREAKFAST

Egg	7 500
Omelette / fried / boiled eggs, grilled tomato with toast Morning Booster	10 00
Fruit salad,Oat meal porrige, 2 eggs done to your style, potato and grilles tomato	
SALADS & STARTERS	
Healthy salad	9 00
cucumber / avocado <mark>/ as</mark> sorted Peppers / lettuce / feta cheese / beetroot / mango / & mayonnaise dress <mark>ing (</mark> v)	mustard
Chipotle bowl	9 50
Grilled chicken, corn <mark>, tom</mark> ato salsa, avocado, shredded lettuce with olive oil and lim dressing	е
Onomo salad	9 00
lettuce / string bean <mark>s / po</mark> tato / egg/ sambazas / red onion / balsamic <mark>/ m</mark> ustard & mayonnaise dressin <mark>g</mark>	
Sambaza bowl	8 00
Deep fried / garlic / onions / lemon butter / tartare sauce	
Nachos	8 00
Corn chips / guacamole / salsa / corn/ beans (v)	
Brochette's Trio of either (beef, chicken, fish) with a side salad and a BBQ dip	9 00
Samosa	6 00
Trio of beef samosa served with a dip	
Extra Chicken / Beef	3 00
BURGERS & SANDWICHES	
Chicken Panini HOTEL KIGALI Sautéed chicken and cheese Panini	9 00
Tuna sandwich Tuna salad with mayonnaise, diced onions and assorted peppers stuffed in mini cia	9 00
Avocado Caprese sandwich Avocado, lettuce, cheese and tomatoes stuffed in mini ciabatta	8 00
Best burger in town	10 00
Beef or chicken patty with mayonnaise, lettuce, onions, tomatoes in burger bun Add 5K more for a double stuck burger	











1/2 roasted chicken 18 500

Oven roasted chicken marinated in hebs and olive oil served sauteed végétales

Umuhore (Grilled Tilapia) 17 000

Pan-seared fillet served with coconut curry sauce and vegetables

Tikka masala curry 17 000

Option of chicken, Vegetable or fish tikka masala and coconut / poppadum and either basmati rice or chapati.

Moroccan lamb 17 000

Tender stewed lamb with, chickpeas, diced vegetables, sultanas complimented with couscous

Gishanda fish 20 000

Oven roasted and served with vegetables and a side of choice

GRILLS

Chateau briand 19 500

300 grammes grilled beef fillet served with rich crasked peppercorn sauce and sauteed végétales

Samaki 19 500

Grilled Nile perch fish fillet with Vegetables, and side of choice

T- bone steak

T. Bone steak served with sautéed vegetables and a rich cracked peppercorn sauce

BBQ ribs 17 000

Slow cooked Beef or pork ribs, seasoned with five spice seasoning served with fries and side salad

Grilled pork chops 17 000

Sweet and sour basted / chips / pineapple salsa

Chicken wings 12 000

Tossed in BBQ sauce / chillie / soy & ginger sauce

Chicken Supreme 17 500

Grilled Chicken breast with creamed mushrooms, complimented with roast potatoes and seasonal vegetables

Rib-eve 25 000

450 grammes of grilled ribeye steak with sautéed vegetables and a rich cracked peppercorn sauce







FOOD MENU

SHARING PLATTERS

Best brochette's 20 000

Beef / chicken / fish / plantain / chips / salad

Meat platter 30 000

BBQ beef ribs / 1/2 grilled chicken / pork ribs / chips / salad

PIZZA & PASTA

Onomo pizza 10 000

BBQ chicken / peppers / onions / mozzarella/ pineapple

Inyama Pizza 11 000

Tomato / onions / mozzarella / Beef / salami

Spaghetti pasta 10 500

In either carbonara, pesto or napolitana with parmesan cheese and garlic bread

KIN'S COROFR

Nuggets 8 500

Option of either fish or chicken nuggets served with coleslaw and fries

Mini Burger 8 500

Option of chicken or beef, served with lettuce, tomato and onion and a choice of side dish

SIDES TO A HEAD

Onion rings / Plantain

Mash / rice / chips /sweet potato fries

END WITH

Cheesecake7 000Opera slice cake7 000

Fresh platter 6 000 Ice cream (Vanilla / chocolate) 6 000

FOLLOW ON





3 000

BEVERAGE MENU

MOTEN	
WHIEK	Bottle
Inyange 50cl	1,000
Virunga 50cl	1,000
FRESH JUICE	Bottle
Fresh Pineapple, Passion	6,000
Fresh Orange Juice	10,000
Mocktail	8,000
SOFT DRIDKS	Bottle
Coca Cola, Coke Zero	1,500
Sprite	1,500
Tonic Water, Soda water	1,500
Fanta Orange, Citron, Fiesta, Pineapple	1,500
Virunga Sparkling 33cl	1,500
Red Bull	6,000
HOT DEHEROOF	
HUI BEVEKHGE	Cup/Pot
Black Tea	2,500
African Tea	3,000
Lemon & Ginger Tea	3,000
Mint tea	3,000
Green Tea	3,000
Americano	3,000
Decaffeinated Coffee	4,000
Hot Chocolate	3,500
Espresso Single	3,000
Espresso Double HOTEL KIGALI	4,000
Cappuccino	4,000
Café Macchiato	3,500
Café Latte	4,000
Cinnamon Latte	6000
Hazelnut Latee	6000
Hazeiliut Latee	
Coffee Vanila Flappe	6000

BEVERAGE MENU

DCCD		
ULLN		Bottle
Heineken 33cl		4,000
Heineken 0.0		3,000
Amstel Draught (50cl) Amstel Malt 33cl		5,000 3,000
Mutzig Draught (33cl)		3,000
Mutzig Draught (50cl)		5,000
Mutzig 33cl		3,000
Primus 50cl (National Heritage)		3,000
Skol Lager 33cl		3,000
Skol Malt 33cl		3,000
Virunga Mist/Gold 33 <mark>cl</mark>		3,000
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COOLER & CIDER		Bottle/Tin
Panache Lemon		2,000
Smirnoff Guarana		6,000
Savana		6,000
Red Bull		6,000
APERITIF APERITIF		Tot
Martini Bianco		4,000
Martini Rosso		4,000
Martini Extra Dry		4,000
Campari		4,000
IINIIND		
LIŲUUII	Tot	Bottle
Amarula	4,000	110,000
Cointreau	6,000	165,000
Baileys	6,000	130,000
Kahlua	4,500	
Grand Marnier	6,000	170,000
Jagemeister III G I E E KIG A I	5,000	160,000
Amaretto Dissarono	5,000	
COGNAC	Tot	Bottle
Hennessy VS	9,000	300,000
Hennessy VSOP	12,000	350,000
Martel VSOP	8,000	250,000
	0 000	250,000
Courvoisier VSOP	8,000	230,000





BEVERAGE MENU 🛸

HODHO		
VUUNH	Tot	Bottle
Absolute Citron	4,000	110,000
Absolut	4,000	110,000
Smirnoff Red	4,000	110,000
Greygoose	6,000	170,000
Sky	4,000	90,000
Ciroc	6,000	180,000
TEQUILA	Tot	Bottle
Camino	4,000	100,000
Olmeca Silver/Gold	5,000	130,000
Jose Guervo Silver/Gold	5,000	130,000
Patron Silver/Café	12,000	300,000
RIU	7.4	D-M-
Cardon's	Tot	Bottle
Gordon's	5,000	120,000
Beefeater Rembay Campbins	5,000	120,000
Bombay Sapphire	6,000	150,000
Hendricks	9,000	300,000
RUM	Tot	Bottle
Bacardi White	4,000	100,000
Bacardi Black	4,000	100,000
Havana Club Gold	3,000	70,000
Captain Morgan Dark	4,000	100,000
Captain Morgan Spiced	4,000	100,000
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JW Red Label	5,000	100,000
JW Black Label	6,000	170,000
JW Double Black	8,000	230,000
Jameson – O T E	K G A L 5,000	120,000
Jameson Black	6,000	150,000
Jack Daniels	6,000	180,000
Jim Beam	4,000	120,000
Jim Beam Black aged	5,000	120,000
Chivas Regal 12Yrs	6,000	180,000
Chivas Regal 18Yrs	10,000	300,000
Glenmorangie 1L	9,000	250,000
Glenfiddich 12Yrs	10,000	270,000
Glenfiddich 15Yrs	12,000	350,000
Glenfiddich 18Yrs	15,000	380,000







Item	Glass In Rwf	Bottle In Rw
Sparkling wines		
Baron d'Arignac Brut		50,00
Baron d'Arignac Sem <mark>i Sw</mark> eet		50,00
Prosecco Brut		50,00
Prosecco Extra Dry		50,00
Charles Roux Cuvee Rosee		50,00
Champagne		
Moët & Chandon Bru <mark>t</mark>		260,00
Laurent Perrier		300,00
Veuve Cliquot		280,00
Ruinart		350,000
Lamborghini		220,000
Vollereau Reserve B <mark>rut</mark>		180,00
Vollereau Brut Rose <mark>e de</mark> saignee		180,000
White wine		
Riesling		40,000
Boschendal 1685, Chardonnay		85,000
Simonsig Sauvigno <mark>n</mark> Blanc		40,00
Simonsig Chenin Blanc		40,000
Chateau Allegret White 750ml	10,000	40,000
Douglas Green Chardonnay 750ml		40,000
MontMeyrac Moelleux (Sweet)		36,000
CH Valac (Medium sweet)		36,000
Obikwa Chardonnay		36,000
Obikwa Sauvignon Blanc		36,000
Cape Atlantic Sauvignon Blanc		40,00
Rose wine		
Mont Meyrac		36,000
Chateau Allegret, Bordeau	10,000	40,000
Cape Aunction Natural (Sweet)		36,000
Baron d'Arignac Rosee		









Red wine

Chateau Leydet Valentin Crue, Bordeau		100,000
Boschendal, Syrah		100,000
Bordeau Jules Lebegue Elegance Red 2019		70,000
Simonsig Pinotage		50,000
Domaine de la Beaume, Shiraz		40,000
Cuvee Kiwi, Cabernet Sauvignon		40,000
Cuvee Kiwi, Malbec		40,000
Simonsig C/Merlot		40,000
Simonsig C/Shiraz		40,000
Prestigium Moeleux	10,000	36,000
Prestigium Dry	10,000	36,000
CH Valac Dry	10,000	36,000
CH Valac Medium S <mark>weet</mark>	10,000	36,000
Obikwa Merlot		36,000
Obikwa Cabernet Sa <mark>uvig</mark> non		36,000
Obikwa Shiraz		36,000
Cape Atlantic Merlot		40,000

CORKAGE FEE

RWF 20,000 for a bottle of wine.

RWF 30,000 for a bottle of Champagne or any cognac Brandy.

RESTAURANT & LOUNGE
ONOMO
HOTEL KIGALI





*So Passion @12,000Frws

(Tequila, Fresh Passion Syrup, Sugar Syrup, Sweet & Sour, Egg white)



*Classic Mojito @12,000Frws

(White Rum, Fresh Lime, Fresh Mint leaves, Simple Syrup, Sparkling water)



*Strawberry Mojito @12,000Frws

(White Rum,Fresh Lime,Fresh Mint leaves,Strwberry puree,Simple syrup,Sparkling water)



*Irish Coffee @ 12,000Frws

(Irish whiskey, Espresso, Simple syrup, Fresh cream)



*Berry Blossom @10,000Frws

(Strawberry puree, Passion Fruit syrup, Fresh cream, Grenadine, Soda water, Butterfly Pea tea)



*Onomo Vitamin @10,000Frws

(Fresh mango puree, Sweet & Sour, Fresh tree tomato Puree)



*Pina colada @12,000Frws

(Agricole Rum, Coconut Cream, Fresh pineapple juice)



*The Blue Nile @15,000Frws

(Bourbon Whiskey, Barley, Amaretto, Pinneaple Juice, Butterfly pea tea, Sweet & Sour, Egg white)



*Punch Passion @15,000Frws

(Agricole Rum, Fresh Passion Fruit, Simple Syrup, Sweet and Sour)

FOLLOW ON





IJURU COCKTAIL MENU



*Chocolate Mojito @15,000Frws

(Agricole Rum, Fresh Lime, Fresh Mint, Chocolate sauce, Simple Syrup, Sparkling water)



*Butterfly Pea Mojito @15,000Frws

(White Rum, Fresh Lime, Fresh Mint, Simple Syrup, Sparkling water, Butterfly Pea tea)



*Passionfruit Mojito @15,000Frws

(White Rum, Fresh Lime, Fresh Mint, Passion fruit Puree, Simple Syrup, Sparkling water)



*Frozen Mango Margarita @15,000Frws

(Tequila, Triple sec, Fresh mango fruit, Mango puree, Sweet & Sour, Simple Syrup)



*Frozen Rosemary Margarita @15,000Frws

(Tequila, Triple sec, Rosemary puree, Sweet & Sour)



*Coffee Cinnamon Flappe @12,000Frws

(Coffee, Cinnamon Syrup, Hazelnut Syrup, Cold milk, Fresh Cream)



*Cinnamon Latee @10,000Frws

(Coffee, Cinnamon Syrup, Hot milk)



*Hazelnut Latte @8,000Frws

(Coffee, Hazelnut Syrup, Hot milk)



*Coffee Vanilla Flappe @8,000Frws

(Coffee, Chocolate Syrup, Hazelnut Syrup, Vanilla Flappe powder, Fresh Cream)



