

A Journey Through Uganda

A nine-course Uganda-inspired tasting menu

Chilled Hibiscus tea

Crispy wings with eshabwe sauce

Fried chicken wings coated in a honey and chili sauce, paired with the prized ghee sauce from Southwest Uganda, served with sweet potato fries

Malewa salad

Smoked bamboo shoots from Mount Elgon, chopped carrots, onions and mushrooms, mixed in a rich peanut dressing

Firinda soup

Creamy peeled bean soup, usually prepared for weddings in Western Uganda

Rolex Deluxe

Uganda's famous street food. Eggs, avocado and cabbage rolled up in a soft chapati, topped with sriracha and sweet soy sauce

Katogo

Matoke stewed in tomato and miso

Angara

Dried salted fish hailing from the West Nile, served with anyoya and butter cassava

Luwombo Chicken Pilau

Chicken and pilau rice steamed together with spices in banana leaves

Molokoni

Cow leg braised for six hours in a richly spiced soup

Dessert: Fried Banana with Bongo

Crispy fried sweet bananas with local yoghurt

Sipi Falls Red Honey Coffee/Cascara Tea

Please allow 2.5 hours to fully enjoy this experience

Available in Muyenga **12:00** and **17:00**

By appointment only. Book **two days in advance**: +256784423887. 30% deposit required

Vegetarian/Pescatarian options available. Drinks available upon purchase

165,000 UGX