

# IN-ROOM DINING MENU

For those late-night, early morning,  
any time of the day cravings

CHAPTER *Two*  
*Restaurant*

## SOUP

(Served daily 12pm to 10pm unless otherwise noted)

### SOUP OF THE DAY UGX 35,000

Our chef's daily creation served with freshly baked homemade bread rolls and butter. Ask your server for today's special preparation.

## APPETIZER

### SOYA MARINATED CHICKEN WINGS UGX 42,000

African-spiced wings grilled to perfection, served with a zesty house-made sweet chili sauce and fresh garden salad (150g)

### CRISPY FISH GOUJONS UGX 50,000

Premium fish fillets in golden panko breadcrumbs, served with house-made tartar sauce and a crisp garden salad (150g)

### TENDER CHICKEN GOUJONS UGX 50,000

Succulent strips of chicken breast in crispy panko coating, served with sweet chili sauce and fresh garden salad (150g)

### ASIAN-STYLE BEEF SAMOSAS UGX 35,000

Crispy pastry filled with spiced minced beef, served with sweet chili sauce and fresh garden salad (4 pieces)

### GARDEN VEGETABLE SAMOSAS (V) UGX 32,000

Golden-fried pastry filled with seasoned peas and potatoes, served with sweet chili sauce and garden salad (4 pieces)

### ASIAN VEGETABLE SPRING ROLLS (V) UGX 35,000

Crispy rolls filled with julienned vegetables and Asian seasonings, served with sweet chili sauce and fresh salad (4 pieces)

### MOZZARELLA STICKS (V) UGX 40,000

Crumbed fried cheesy sticks served with house salad and sweet chili mayo (4 pieces)

## SALAD

(Served daily 12pm to 10pm)

### SHAVED CABBAGE AND APPLE (V)(GF) UGX 36,000

Crisp shaved cabbage, fresh apple, aged cheddar, and celery tossed in our house-made creamy dressing

### PROTEA CAESAR SALAD

Crisp romaine lettuce tossed in our light Caesar dressing, topped with shaved parmesan and garlic croutons

### Classic Vegetarian (V) UGX 36,000

### Grilled Chicken Breast UGX 50,000

### Crispy Bacon (P) UGX 55,000

### SMOKED SALMON & AVOCADO (GF) UGX 70,000

Premium smoked salmon layered with ripe avocado, topped with fresh mesclun greens and citrus dressing

### FRESH AVOCADO SALAD (V)(GF) UGX 35,000

Ripe avocado slices with mixed lettuce, dressed with fresh lemon vinaigrette

## PASTA

Choose between penne or spaghetti, all pasta dishes are served with freshly grated parmesan cheese

### ARRABIATA (V) UGX 42,000

A spicy tomato sauce with roasted vegetables and fresh basil

### AMERICANO UGX 45,000

Diced chicken in a creamy tomato sauce

### CHICKEN PESTO (N) UGX 55,000

Creamy basil pesto sauce with grilled chicken breast

### CARBONARA (P) UGX 60,000

Crispy bacon and egg in a creamy sauce, finished with parmesan cheese

### BOLOGNESE UGX 45,000

A rich meat sauce with fresh basil

To place your order, contact our Room Service team by dialing 155

Price inclusive of 18% vat and 5% service charge. All orders are charged in Uganda Shillings. Alcoholic beverages are not served to persons under the legal drinking age.

(P) Contains Pork

(V) Vegetarian

(N) Contains Nuts

(GF) Gluten Free

## BURGERS & SANDWICHES

All burgers and sandwiches are served with French fries and coleslaw. Include a choice of brown, white, toasted or plain bread.

### GRILLED VEGETABLE SUBMARINE (V)(N) UGX 40,000

Pesto tossed grilled vegetables with cheddar cheese served in footlong bread

### HAM AND CHEESE SANDWICH (P) UGX 50,000

Submarine sandwich filled with roasted ham, tomato, and melted cheddar cheese

### PHILLY CHEESE STEAK UGX 50,000

Tender beef, sautéed peppers and onions, melted cheddar cheese

### CHICKEN PESTO SANDWICH (N) UGX 50,000

pesto tossed chicken, tomato, onion, and lettuce

### SKYZ CLUB SANDWICH UGX 65,000

Fried egg, avocado, grilled chicken, tomato, onion, lettuce and melted cheddar cheese

### BEEF BURGER UGX 55,000

Beef patty (200g) with cheddar cheese, served in a sesame burger bun, accompanied with lettuce, onion, tomato, and gherkins

### PANEER TIKKA PITA (V) UGX 44,000

Paneer tikka tossed with onion, tomato, and mayonnaise in pita bread and grilled

### CHICKEN TIKKA PITA UGX 50,000

Tandoori chicken tossed with onion, tomato, and mayonnaise in pita bread and grilled

### TUNA PITA UGX 60,000

Tuna with mayonnaise in pita and grilled

## PIZZA

All our pizzas are served on a homemade tomato base

### MARGHERITA (V) UGX 35,000

mozzarella, and basil

### PIZZA AL FUNGHI (V) UGX 40,000

mozzarella, mushroom, and parsley

### PIZZA SUPER GREEN (V) UGX 45,000

mozzarella, green vegetables, and avocado

### FILLET OF BEEF UGX 55,000

mozzarella, grilled strips beef with caramelized onion and feta

### DIAVOLA (P) UGX 55,000

mozzarella, pork salami, and chili

### CARIBBEAN (P) UGX 60,000

mozzarella, bacon, oregano, and avocado

### CHICKEN TIKKA UGX 52,000

mozzarella, chicken tikka, onion, and chili

### GRILLED CHICKEN PIZZA UGX 52,000

mozzarella, grilled chicken, cherry tomato, and basil

### EXTRA TOPPINGS UGX 15,000

Choice of: pineapple, sweetcorn, mushroom, bell pepper, cheese, broccoli or capers

## FROM THE GRILL

(Served daily 12pm to 10pm)

**ROSEMARY-SCENTED TENDERLOIN STEAK** UGX 68,000  
Prime beef tenderloin with fresh rosemary, served with seasonal steamed vegetables, creamy mashed potatoes, and mushroom sauce (300gm)

**SALMON FILLET (GF)** UGX 130,000  
(Allow to 35 to 40 minutes)  
Fresh salmon fillet grilled to perfection, served on mediterranean caponata with herb-infused lemon butter sauce (300gm)

**GRILLED TILAPIA FILLET** UGX 65,000  
Grilled tilapia fillet with vegetables and lemon butter sauce (250gm)

**CHICKEN PARMIGIANA** UGX 55,000  
Crispy panko-crusted chicken breast topped with tomato sauce, melted mozzarella and parmesan, served with buttered vegetables (250gm)

**DRUM GRILLED CHICKEN** UGX 60,000  
Two pieces of marinated drum grilled chicken with French fries, and tomato salsa (450gm)

**GRILLED CHICKEN BREAST** UGX 55,000  
Char-grilled chicken breast served with seasonal steamed vegetables and creamy mushroom sauce (250gm)

**BAKED PORK CHOP (P)** UGX 65,000  
Tender pork chop with mushroom cream sauce, served on a bed of sautéed vegetables (350gm)

**BBQ PORK RIBS (P)** UGX 65,000  
Slow-cooked pork ribs in our signature BBQ sauce, served with caramelized onions, French fries, and fresh salad (350gm)

## VEGETARIAN SPECIALTIES

**GARDEN VEGETABLE CURRY (V)** UGX 45,000  
Seasonal vegetables cooked in aromatic Indian spices, served with vegetable rice and fresh salad

## SIDES & EXTRAS

**EXTRA SIDES** UGX 15,000

French fries  
Boiled potatoes  
Creamy mashed potatoes  
Crispy potato wedges  
Steamed rice  
Seasonal steamed vegetables  
Grilled gonja (plantains)  
Sautéed greens  
Garlic chops  
Masala chips

**EXTRA SAUCES** UGX 10,000

Creamy mushroom  
Peppercorn  
Fresh tomato salsa  
Caper butter  
Lemon butter  
BBQ sauce

## DESSERTS

**TIRAMISU (V)** UGX 65,000  
Italian layered dessert of mascarpone cream, coffee-soaked sponge, and coffee liqueur

**PEANUT BUTTER BROWNIE (N)** UGX 35,000  
Rich chocolate brownie studded with hazelnuts, topped with peanut butter frosting

**ARABIAN HONEY CAKE (N)** UGX 40,000  
Traditional cake glazed with honey and garnished with blanched almonds

**OPERA CAKE (N)** UGX 40,000  
Elegant French layer cake with almond sponge, coffee syrup, buttercream, and chocolate ganache

**WARM APPLE PIE (N)** UGX 35,000  
Cinnamon-spiced apples with brown sugar and lemon zest in a buttery crust

**CRÈME CARMEL** UGX 35,000  
Silky smooth baked custard with golden caramel sauce

**BAKED CHEESECAKE** UGX 65,000  
Classic vanilla cheesecake topped with fresh strawberry compote

**ICE CREAM** UGX 10,000 per scoop  
Ask your server for available flavours

**FRESH FRUIT PLATTER (V)** UGX 30,000  
Selection of seasonal fresh fruits

## CHILDREN'S MENU

**FISH FINGERS** UGX 50,000  
Crispy fish fingers served with French fries and tartar sauce (100g)

**BEEF SAUSAGES** UGX 45,000  
Grilled beef sausages served with French fries and fresh salad (3 pieces)

**CHEESY FRIES** UGX 30,000  
French fries topped with melted cheese, served with sweet chili sauce (100g)

**CHILDREN'S FRUIT PLATTER** UGX 30,000  
Selection of fresh seasonal fruits

## MINERAL WATER

Still Water 1Ltr	10,000
Sparkling Water 500ml	8,000
Still Water 500ml	5,000

## FRESH JUICES

Orange	20,000
Passion Fruit	15,000
Pineapple	15,000
Watermelon	15,000
Fruit Cocktail	15,000

## SOFT DRINKS

Red Bull	15,000
Diet Coke	8,000
Sodas	5,000

## VODKA

Cîroc	16,000
Absolute Blue	10,000
Stolichnaya	8,000
Smirnoff	8,000

## GIN

Tanqueray Ten	20,000
Tanqueray	15,000
Bombay Sapphire	12,000
Beefeater Dry	8,000
Beefeater Pink	8,000
Gordon's	10,000
Gilbey's	5,000
Uganda Waragi	5,000

## RUM

Malibu	11,000
Bacardi Black	10,000
Bacardi White	10,000
Captain Morgan Rum	10,000
Captain Morgan Spiced Rum	10,000
Havana Club	10,000

## TEQUILA

Gold	12,000
Silver	12,000
El Jimador	12,000

## COGNAC & BRANDY

Hennessey VSOP	40,000
Hennessey VS	30,000
Remy Martin VSOP	30,000
Martell VS	25,000
Viceroy	12,500
KWV 3yrs	8,000

## WHISKEY

Johnnie Walker Blue	125,000
Johnnie Walker Platinum	45,000
Johnnie Walker Gold	35,000
Lagavulin 16yrs	35,000
Glenfiddich 12yrs	30,000
Johnnie Walker Double Black	22,000
Glenlivet	20,000
Glenmorangie	20,000
Jack Daniels	20,000
Talisker	19,000
Singleton 12yrs	25,000
Chivas Regal 12yrs	15,000
Glenkinchie 12yrs	15,000
Johnnie Walker Black	18,000
Jameson	10,000
J&B Rare	10,000
Johnnie Walker Red	10,000
Ballantine's	10,000

## BEERS

Heineken 330ml	15,000
Smirnoff Ice Red 335ml	12,000
Smirnoff Ice Black 335ml	12,000
Tusker Cider	12,000
Bell Lager 500ml	10,000
Club Blue 500ml	10,000
Nile Special 500ml	10,000
Nile Special Stout	10,000
Tusker Lager 500ml	10,000
Tusker Malt 350ml	10,000
Tusker Lite 350ml	10,000
Castle Lite 350ml	10,000
Guinness Stout 300ml	10,000
Guinness Smooth 300ml	10,000

## DRY WHITE AND BLENDS

Robertson Chapel	120,000
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## OFF-DRY AND SEMI-SWEET

Balance Chenin Blanc	133,000
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## ROSÉ

Robertson	100,000
Balance	135,000

## RED WINES

### CABERNET SAUVIGNON

KWV	150,000
Robertson	150,000
Pederberg	128,000
Nederburg	158,000

### SHIRAZ

Balance	135,000
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### MERLOT

Nederburg	158,000
Perderberg	128,000
Balance	133,000

### PINOTAGE

Robertson	150,000
Balance	130,000

### RED BLENDS

Robertson Chapel	120,000
Robertson Natural Sweet	105,000

## MÉTHODE CAP CLASSIQUE

Moët & Chandon 950,000

## SPARKLING WINES

### SEMI-SWEET WHITE

Fragolino 162,000

## WHITE WINES

### SAUVIGNON BLANC

Balance 120,000  
Robertson 152,000  
Nederburg 158,000  
Pederberg 110,000

### CHARDONNAY

KWV 130,000  
Hardys Australia 140,000  
Robertson 150,000

## WINE BY THE GLASS

Robertson Chapel Dry White 35,000  
Robertson Natural Sweet White 35,000  
Robertson Natural Sweet Rosé 25,000  
Robertson Chapel Dry Red 30,000  
Robertson Natural Sweet Red 25,000

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### IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colorants, flavourings and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halal and non-Kosher foods are also prepared and served on the premises.