



AIRPORT VIEW
HOTEL

A La Carte

Menu

Courtesy, Comfort & Relaxation





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Starters

Samosas	Ugx12,000
Beef or vegetable	
A Pair of carefully seasoned mince of meat or vegetable cooked with onions	
Sausages	Ugx15,000
A pair of pork	
A pair of beef	
Spicy Chicken Wings	Ugx20,000
Marinated 5 pieces of chicken wings	
Pan-fried & prepared in a chef's special BBQ sauce	
Fish fingers	Ugx20,000
Fingers of marinated tilapia fillet crumbled and deep fried to perfection served with tarta sauce	
French fries	Ugx20,000
Salted sticks of irish potatoes, deep fried to a crispy texture	
Grilled Ox-Liver	Ugx20,000
Julliene of ox-liver grilled to finger liking with a julliene of mixed vegetables finished with chopped coriander	

Soups

All Soups are finely blended to a smooth texture to give you a touch of class

Pumpkin soup	Ugx15,000
Carrot & Cumin soup	Ugx15,000
Tomato soup	Ugx15,000
Chicken soup	Ugx20,000
Vegetable soup	Ugx15,000
Mushroom soup	Ugx15,000
Hot Onion & Pepper soup	Ugx20,000

Salads

Grilled Chicken Salad	Ugx30,000
Grilled fillet of chicken boneless breast assorted in mixed	
Grilled Steak Salad	Ugx30,000
Grilled steak mixed in green salads beautifully presented	
Greek Salad	Ugx30,000
Dices of cucumber, lettuce, onions, tomatoes, feta cheese finished with black olives and chopped parsley	



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Sandwiches, Wraps & Pittas

California B.L.T	Ugx30,000
Bacon, lettuce and tomatoes on an envelope of bread served with chips	
Steak 'n' Onion Bugget	Ugx35,000
Grilled fillet steak with caramelized onion in a bugget	
Club Sandwich	Ugx40,000
Traditional favorite of ham, beef fillet, steak, eggs & cheese in an envelope of bread served with French fries	
Chicken Tikka Wrap	Ugx40,000
Grilled chicken tikka mixed with Julienne of vegetables well dressed in a tortilla wrap served with crispy fries	
Bacon & Avocado Wrap	Ugx38,000
Grilled streaky of bacon with slices of avocado, lettuce, tomatoes and salad dressing in a tortilla wrap with chips	
Chicken Salad Pitta	Ugx38,000
Grilled chicken salad in a pitta bread served with chips and a thousand dressing	

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Burgers


- Beef Burger** Ugx35,000
Patty of mince, seasoned then grilled to your preference in a burger bun in a bed of lettuce served with chips
- Double beef burger** Ugx45,000
Two beef burgers in a burger ban with grilled onions and tomatoes served with
- Cheese Burger** Ugx45,000
Patty of beef burger with sliced cheese then melted in a bread served with chips

Main Course

All main course dishes are served with the choice of chips, rice, potatoes & chapatti or freshly steamed vegetables

- Grilled Steak** Ugx43,000
Grilled steak cooked to your preference with grilled onion rings
- Mushroom Steak** Ugx48,000
250 grams of fillet steak grilled to rare, medium or well done furnished with mushroom sauce and fresh cream and dry red wine
- Pepper Steak** Ugx48,000
250 grams of fillet steak grilled to your preference with pepper sauce and fresh cream served with French fries
- Farmer's Platter** Ugx60,000
This carnivore delight of platter with varieties of meats of steak, pork chops, chicken, beef sausages well laid in a platter with hot sauce.

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Pork Corner

Sweet & Sour Pork	Ugx48,000
Grilled pork cubes cooked in sweet & sour thick gravy finished with chopped coriander	
Pork Chops	Ugx45,000
Twin pork ribs grilled to perfection finished with caramelized onions	
Pork Escalope	Ugx53,000
3pcs of boneless pork chops blended and deep fried to a golden color	

Chicken Specialist

Chicken Cordon Bleu	Ugx48,000
Abreast of boneless chicken well marinated with bacon and grittedcheese bread crumbled then finally deep fried to a golden crust.	
Chicken Florentine	Ugx48,000
A boneless breast of chicken cooked in richly creamy spinach and mushroom sauce finished with freshly chopped basil	
Chicken in a Basket	Ugx46,000
A quarter piece of marinated & grilled chicken then bread crumbled finally deep fried to a golden texture served in our African basket	
Grilled Chicken	Ugx46,000
A quarter piece of marinated & grilled chicken to perfection served with chips and steamed vegetables	
Chilly Garlic Chicken	Ugx46,000

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Fish Corner

Breaded Fish Fillet	Ugx48,000
Fish fillet marinated with salt & pepper, bread crumbled then deep fried to a golden color served with tarta sauce	
Buttered Fish Fillet	Ugx48,000
Fish fillet well-seasoned in our own house recipe then grilled using butter to a golden texture served with lemon butter sauce	
Poached Fish Fillet	Ugx50,000
Cutlet of marinated fish fillet grilled half done then furnished in vegetable white creamy sauce	
Grilled Whole Fish	Ugx60,000
Whole tilapia fish well-seasoned & grilled to perfection finished with garlic butter	
Deep Fried Whole Fish	Ugx55,000
A well marinated fish from Lake Victoria deep fried to perfection	

Indian Specials

This special cuisine is cooked carefully using our Punjabi road recipe well studied by our chefs. They are served with a choice of steamed rice, chapatti & potatoes. All finished with chopped coriander and yoghurt to give a guest a great taste.

Vegetable Curry	Ugx38,000
Chicken Curry	Ugx43,000
Chicken Coconut Curry	Ugx46,000
Fish Curry	Ugx43,000
Aloo Matte (peas & potatoes)	Ugx38,000
Fish Coconut Curry	Ugx46,000





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Pasta Factory

Spaghetti Carbonara	Ugx40,000
Spaghetti pasta cooked with bacon in a white creamy sauce finished with basil	
Spaghetti Bolognese	Ugx38,000
Cooked spaghetti topped with rich creamy cooked minced meat finished with grated cheese and herbs	
Pasta Napolitane	Ugx36,000
Pasta cooked with homemade tomato concassed & finished with herbs	

Italian Specials (PIZZERIA) - thick base

These Italian pies with our house made pizza sauce finished with grated mozzarella cheese and herbs for example basil, oregano or mixed herbs

Margarita Pizza (tomatoes, cheese & herbs)	Ugx38,000
Mixed Vegetable Pizza (mixed vegetables, herbs & cheese)	Ugx40,000
Chicken Pizza (cubes of grilled chicken and vegetables)	Ugx43,000
Hawaii Pizza (slices of pineapple & pork ham)	Ugx46,000
Campione Pizza (minced beef & onions)	Ugx43,000
Proscutto Pizza (bacon & tomatoes)	Ugx46,000
Fughi Pizza (mushrooms & onions)	Ugx38,000
Build your Own Pizza (your choice of two fillings)	Ugx50,000
Extra toppings (cheese or meats)	Ugx18,000

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Spaghetti pasta cooked with bacon in a white creamy sauce finished with basil

Spahgetti Bolognaise

Ugx38,000

Cooked spaghetti topped with rich creamy cooked minced meat finished with grated cheese and herbs

Pasta Napolitane

Ugx36,000

Pasta cooked with homemade tomato concassed & finished with herbs

African Stews

All of our stews either fried or boiled to cater to your health status (please advise waiter or waitress) are cooked with onions, tomatoes, green pepper, carrots finished with darnia.

Whole Fish Stew

Ugx38,000

Chicken Stew

Ugx40,000

Beef Steak Stew

Ugx43,000

All served with steamed rice, chapatti, potatoes, ugali.

Plain Rice

Ugx10,000

Vegetable Rice

Ugx15,000

Egg Rice

Ugx15,000

Jeera Rice

Ugx15,000

Chicken Biriyani

Ugx40,000

Vegetable Biriyani

Ugx30,000

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Dessert Factory

Fruit Platter (an assortment of tropical fruits)	Ugx30,000
Fruit Salads (mixed varieties of fruits in cubes)	Ugx28,000
Coupe Jacques (fruit salads topped with ice-cream)	Ugx38,000
Banana Split (split yellow banana topped with vanilla ice-cream finished with orange caramel sauce)	Ugx38,000
Ice-Cream (3 scoops of vanilla ice-cream)	Ugx30,000

Juices, Smoothies & Teas

Juice (well-presented blended layers of pineapple, watermelon & passion juice)	Ugx20,000
Pineapple Juice	Ugx10,000
Watermelon Juice	Ugx10,000
Passion Fruit Juice	Ugx15,000
Smooth blended fruits with plain or flavored vanilla yoghurt	
Mango Smoothie	Ugx25,000
Banana Smoothie	Ugx25,000
Pineapple Smoothie	Ugx25,000
African Tea Spiced	Ugx20,000
African Coffee	Ugx20,000
Black Tea	Ugx15,000
Black Coffee	Ugx15,000

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