

Lake Mulehe Gorilla Lodge



Food Menu

Breakfast

Pancakes:

French pancakes,
American banana fluffy pancakes

Eggs of choice:

Fried eggs, Boiled eggs,
Omelettes, Poached eggs.

Potatoes:

Lyonnais potatoes, sauté potatoes,
home fried potatoes

Bread:

Toasted bread, French toast,
fresh bread, bread rolls, croissants

Sausages:

Beef sausages, pork sausages,
chicken sausages.

Cereals:

Weetabix, rice flakes, corn flakes, Oats.

Fruits:

mangoes, pineapples, watermelon,
bananas, passion, tree tomatoes, apples.

Beverages

Coffee and Teas (Hot Beverage):

black coffee, English coffee, African
coffee, English tea, African tea,
Black tea, ginger spiced tea,
oats porridge and hot chocolate.

Juice:

Passion juice, mango Juice,
orange Juice, pineapple Juice
and mixed fruit juice.



Lunch



PACKED LUNCH

Classic Sandwiches:

cheese tomato sandwich,
avocado cheese tomato sandwich,
chicken salad sandwich,
bacon lettuce tomato sandwich,
peanut and jam sandwich

Classic Sandwiches:

ham cheese sandwich,
grilled chicken sandwich,
grilled cheese sandwich,
grilled vegetable sandwich,
bacon cheese sandwich

Accompaniments to Sandwiches:

packed juice, banana, apple, fried
chicken piece, cake slice, boiled egg,
roasted g/nuts, steamed vegetables
and French fries.

HOT LUNCH

Pizza:

chicken pizza, vegetable pizza.
Served with, French fries, steamed
vegetables and salads.

Burgers:

chicken burger, vegetable burger,
beef and cheese burger, pulled pork
burger. Served with, French fries,
steamed vegetables, salads.

Chicken:

chicken wings, roasted chicken,
chicken curry. Served with rice,
potatoes, French fries, steamed
vegetables, salads, spaghetti.

Liver:

served with rice, potatoes, salads,
steamed vegetables, French fries.

Meat Balls:

bolognaise sauce. Served with rice,
potatoes, pastas, chapatti and
salads.

Fish Fingers:

With tartar sauce served with
French fries, steamed vegetables,
chapatti, salads



Dinner

STARTERS:

Cold Starters:

- Mango avocado tomato salad dressed with olive oil, apple cider vinegar, salt, pepper, oregano and aromatics.
- Oriental garden salad dressed with honey and mustard.
- Chicken ceaser salad dressed with ceaser dressing/mayonnaise.
- Tomato cucumber onion salad dressed with olive oil, mixed herb, salt, pepper.
- Avocado stuffed with tuna salad.
- Greek salad dressed with vine grate.

Hot Starters:

Carrot and cinnamon soup
Roasted garlic and tomato soup
Clear chicken and noodle soup
Fresh pumpkin soup
Creamy mushroom soup
Vegetable soup
Clear beef soup
Clear fish soup

Main Course:

Vegetarian Dishes:

Vegetable curry.
Fresh green peas stew/curry mild.
Fresh beans stew/masala mild.
Stir fried vegetables.
Egg plants stew/curry mild.
Mixed vegetable stew.

Accompaniments:

Rice
Potatoes
Pastas
Steamed vegetables
Fried sweet potatoes
Cassava
Matooke
Chapatti
Plantains
Steamed Yams
Ugali(posho).

Main Course

Chicken:

Grilled chicken breast with the gravy/mushroom sauce.
Roasted chicken with mixed herbs sauce/mushroom sauce.
Stir fried chicken with mixed herbs sauce/chicken gravy.
Chicken in peanut butter sauce.

Fish:

Grilled fish fillet with lemon and butter sauce/tartar sauce.
English fish with tartar sauce/garlic sauce.
Fish curry/fish masala.

Pork:

Grilled pork chops with peanut sauce.
BBQ pork spare ribs with BBQ sauce.
Mexican pulled pork with garlic sauce.

Beef:

Grilled fillet steak with red wine sauce.
Mushroom fillet steak with mushroom sauce.
Pepper steak with pepper sauce/brown sauce.
Stir fried beef with brown sauce.
Meat balls in tomato sauce.

Lamb:

Lamb curry
Grilled lamb with brown sauce.



Desert

Pineapple/banana/mango flambé
Cream caramel
Chocolate cake
Calamarised Pineapple rings
Banana in chocolate sauce
Fried plantains in honey sauce
Crepe in chocolate sauce
Honey and yoghurt fruit salad
Banana filters with custard sauce/honey/chocolate sauce
Apple pie

