

NTANGAZA RESTAURANT

A culinary journey celebrating the finest flavours from Uganda and around the world



Breakfast

Hotel Noesis Breakfast

Your choice of eggs, served with artisanal pork, beef, or chicken sausage, chicken or beef slices, sautéed mushrooms, baked beans, grilled tomatoes, cucumber, white cheddar cheese and filter coffee, tea, hot milk, hot chocolate or with fruit juice.

American Breakfast

Eggs (sunny side/fried/poached/scrambled), bacon or sausage, pancakes, Lyonnaise potatoes, served with coffee or juice. Side serving of toast with butter or jam, and fresh fruit cup with lime caramel syrup.

English Breakfast

Eggs, bacon, meaty back bacon, pork sausages or black pudding, grilled tomatoes and mushrooms, baked beans, hash browns and mini chocolate croissants served with English tea or coffee.

Continental Breakfast Array

- Assorted bread: croissants, Danish/cinnamon rolls, scones
- Slice cakes: flavour slice cakes, fruit cakes, light sponges, muffins
- Cheeses: Gouda, cheddar, camembert, cottage, mozzarella
- Cured meats: salami, turkey ham, pork ham, pastrami, mortadella
- Fresh fruits: mango, pineapple, kiwi, assorted berries, melons, apples, plums



Breakfast Burrito

A soft flour tortilla filled with creamy avocado, tomato salsa, fluffy scrambled eggs, and your choice of crispy chicken sausage or bacon. Finished with fresh coriander and a dusting of aged Parmesan.

Salmon Benedict

Buttery toasted English muffins topped with silky poached eggs, house-smoked salmon, crispy bacon, and rich hollandaise sauce.

Vegetarian Sunrise

A nourishing start featuring fluffy scrambled egg whites, garlic and cheese bread, brûléed bananas, tender broccoli, potato wedges, grilled tomatoes, and sautéed mushrooms.

Create-Your-Own Omelette

Customise your omelette with options of crispy bacon, earthy mushrooms, fresh spinach, or melty cheese. Served with toast, tomato, paprika, onion and a drizzle of Roquefort sauce.

Fruit Fiesta

A vibrant medley of fresh fruits layered with creamy plain yoghurt, crunchy muesli, toasted nuts, and a drizzle of wild honey.

Soups & Starters



Soups

- **Soup of the Day** - An inspired daily creation, thoughtfully crafted with the finest seasonal ingredients
- **Silken Cream of Wild Mushroom Velouté** - A luxurious mushroom soup slow-simmered with garlic and herbs, blended with cream and finished with a swirl of truffle oil
- **Foamy Carrot Cream with Sea Fruits** - A sea-inspired carrot broth infused with ratatouille, mushrooms, grilled calamari, mussels & succulent prawns
- **Tomato Basil and Ginger** - A silky smooth tomato and herb base soup with fresh coriander and basil
- **Chicken Consommé** - Fragrant herb base broth infused with celery, garlic and tender chicken strips

Appetisers



Mushroom Risotto

A rich, wine-infused risotto with wild mushrooms and creamy parmesan – earthy, elegant, and comforting.



Crispy Teriyaki Chicken Wings

Japanese style chicken wings in a mirin and sake sauce finished with sesame and oriental salad.



Cheesy Tuna Tartare

Fresh tuna diced & marinated in pomegranate vinaigrette, with crumbled feta and served with guacamole and garlic croutons.



Beef Carpaccio

Thinly sliced beef tenderloin, topped with red onions, tangy capers, arugula and a sesame vinaigrette.

Salads

Classic Salads

- **Greek Salad** - Blend of fresh capsicums with onions, feta olives, cherry tomatoes and cucumber, lemon and olive oil
- **Caesar Salad** - Crisp romaine lettuce, tomato, onion, croutons, a choice of chicken or prosciutto, creamy & tangy Caesar dressing
- **Al Caprese** - Fresh heirloom tomatoes, fresh mozzarella, fragrant basil, a drizzle of olive oil, a dash of balsamic glaze



House Salads

- **King Prawn Salad** - Fresh king prawns doused in an orange & dill marinade pan seared served on crunchy romaine lettuce, pink radish, cucumber, red onions, cherry tomatoes, and a garlic aioli dressing
- **Potato Niçoise** - Herb poached potatoes glazed in coriander and mayo with green beans, iceberg lettuce, mozzarella, cherry tomatoes, soft or hard boiled eggs, red onions and a spicy cocktail dressing aside
- **Chicken Corn Salad** - Juicy grilled chicken strips with iceberg lettuce, cucumber, avocado slices, sweet corn, heirloom tomatoes, caramelised onions, topped with crispy onion rings and a honey and mustard dressing

Main Courses

Pearl of Africa - Ugandan Specialities



Kampala Chicken Rolex Royale

Uganda's beloved street food reimagined — soft, handmade chapatti wraps a fluffy omelette layered with juicy, spiced grilled chicken, fresh tomatoes, red onions, and a touch of chilli.



Herb Crusted Cassava

Fresh out of the farm cassava cutlets fried to golden, crunchy and flaky served with fresh coleslaw and parsley salad, grilled tomatoes, avocado slices and lime wedges.



Traditional Stew

Your take on beef/chicken or goat, simmered in a rich tomato, potato and herb base sauce served with Matooke, steamed rice, kalo and doodo or nakati.



Ugandan Roast Onion Pilau

Brown rice done with your choice on chicken/beef/goat cubes served with kacumbali, avocado fan and a side sauce.

International Cuisine

Chicken

- **Pistachio-Crusted Chicken Breast** - Golden pistachio-coated chicken glazed with honey, pea purée with gnocchi, broccoli, carrots, wild mushroom sauce
- **Lemon & Honey Chicken** - Grilled drumsticks and thighs marinated in lemon and honey, paired with avocado cream, grilled peppers, and orange reduction
- **Roquefort Chicken Deck** - Grilled chicken breast topped with mozzarella, served on baby spinach and carrot purée, finished with potato crisps and rich Roquefort sauce

Beef

- **Braised Beef Barcarole Al la Rosso** - Beef steak rolled with smoky bacon, spinach, and capers, braised in a tomato and red wine sauce or cherry jus
- **Steak and Quail Egg** - Fillet medallion seared to perfection, served with crispy aubergine, root purée, potato fondant, and a red wine jus or cherry jus, topped with a poached quail egg

Pork

- **Chimichurri Pork Loin** - Seared pork loin on parsnip cream with roasted carrots, grilled corn rice, and red wine-poached pear, finished with bold chimichurri

Seafood

- **Cajun Tilapia Fillet** - Grilled tilapia fillet with zesty Cajun-spice, paired with green beans, carrot purée, and a coconut-ginger sauce
- **Grilled Norwegian Salmon** - Premium grilled salmon, carrot purée, served over silky spinach with a classic beurre blanc sauce
- **Battered Surf & Turf** - Coconut-battered fish served with mushrooms, carrot purée, herb mash, asparagus bacon rolls, avocado slices, and coconut cream sauce

Vegetarian

- **Paneer Curry** - Rich Indian paneer curry spiced to perfection, served with garlic-coriander naan, raisin-studded rice, and toasted cashews
- **Falafel** - Ground vegetarian puffs deep-fried to golden brown served with capsicum and chickpea hummus, garlic sauce, fresh chilli and homemade pita bread

From the Grill, Pasta & Desserts

Off the Grill



Pork Specialities

- **Rancher's Pork Chops** - Juicy pork chops flame-grilled in a white wine glaze with a slow-reduced honey mustard glaze
- **Apple & Fennel Pork Ribs** - Charcoal-roasted pork ribs glazed in a tangy apple-fennel BBQ sauce, served with mango salsa and caramelised apple slices



Beef, Lamb & Goat

- **T-Bone and Peppers** - Tender on bone fillet lava grilled to perfection with carrot purée, green beans, herb-butter & a silky cream pepper sauce
- **Grilled Lamb Chops** - Flame-kissed lamb cutlets served with tender baby cabbage, glazed carrots, and a rich port wine reduction
- **Jumbo Goat Skewers** - Charcoal grilled goat cubes with bell peppers and onions, served with kale-red cabbage salad, cocktail sauce, and chilli oil



Seafood & Chicken

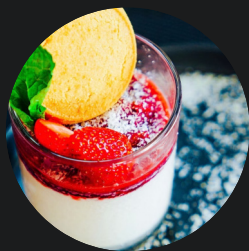
- **Horseshoe Salmon** - Fresh salmon cutlets grilled with a dill avocado sour cream, spring onions served with roast herb wedges and kale salad
- **Lava-Grilled Octopus Royale** - Chargrilled octopus with red wine reduction, fondant potatoes and bacon-wrapped green beans
- **Spicy Spring Chicken** - Butterflied roasted half chicken glazed in chilli flake sauce, paired with grilled mushrooms, mango salsa, avocado slices

Pasta

- **Prawn & Calamari Tagliatelle** - Tagliatelle in creamy Alfredo sauce with sea prawns and calamari rings, parmesan shavings and crusty garlic bread
- **Penne Al Pesto** - Homemade penne pasta with chicken strips in a basil and cashew-nut base sauce with grana padano
- **Spaghetti Bolognese** - Spaghetti pasta in rich tomato base sauce with meatballs, grated mozzarella and parmesan
- **Pasta Al Funghi** - Our vegetarian choice with sautéed mushrooms, in alfredo sauce, Grana Padano, and garlic bread
- **Pasta Al Arrabbiata** - Beef or chicken strips, tagliatelle ribbons cooked in hot or sweet Napolitano sauce with parmesan and cheese rolls



Desserts



Passionfruit Panna Cotta

Silky vanilla panna cotta infused with passion fruit, topped with fresh kiwi, strawberry compote, and a touch of mint.



Mango Mousse

Decadent mango mousse laced with liqueur, chocolate shavings, a dusting of caster sugar, and served with mango lemon curd.



Pistachio Tiramisu

Layered ladyfingers soaked in a coffee-vanilla syrup, creamy pistachio mascarpone filling, garnished with pistachio nuts.



Ice Cream Brownie

Chocolate flavoured brownie topped with vanilla ice sprinkles, walnut and syrup.

Choice Sides: French fries, herb wedges, potato gratin, mash cream, steamed/brown rice, grilled/steamed vegetables or fresh salad.