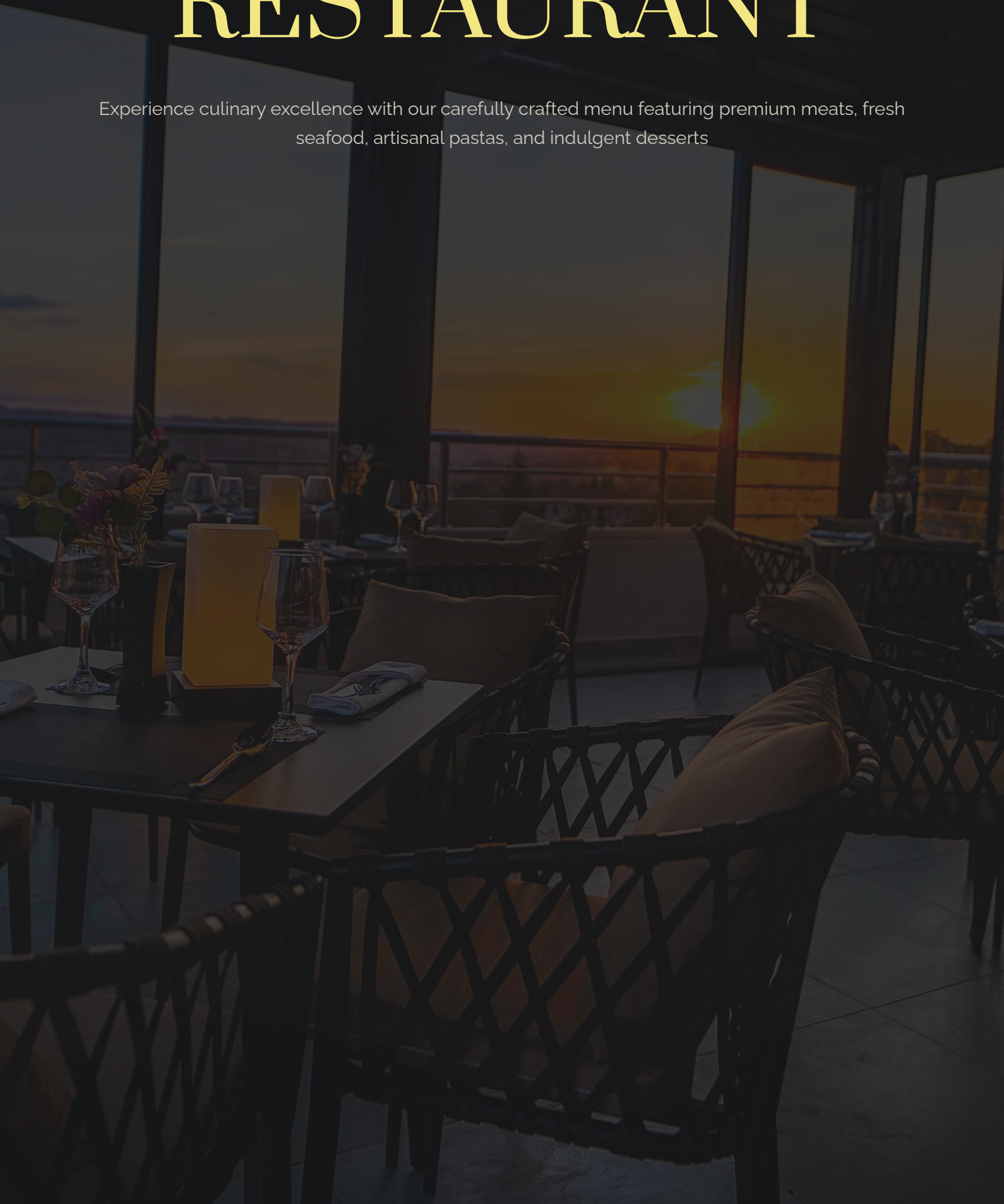


SOLARI RESTAURANT

Experience culinary excellence with our carefully crafted menu featuring premium meats, fresh seafood, artisanal pastas, and indulgent desserts



Premium Meats & Poultry

Beef, Lamb & Goat

Peppercorn Crusted Prime Steak

Premium sirloin encrusted with crushed peppercorns, accompanied by rosemary-poached young onions

Ugandan Barrel-Smoked Beef Ribs

Slow-smoked beef ribs marinated in native spices, brushed with a sweet and smoky house BBQ glaze

T-Bones and Peppers

750gms tender on bone fillet lava grilled to your liking with carrot purée, green beans, sautéed peppers, herb butter and a silky cream pepper wine sauce

Grilled Lamb Chops

Flame-kissed lamb cutlets served with tender baby cabbage, glazed carrots, and a rich port wine reduction

Jumbo Goat Skewers

Char grilled goat cubes with bell peppers and onions, served with kale-red cabbage salad, cocktail sauce, and chilli oil



Pork

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

Chicken

Spicy Spring Chicken

Butterflied roasted spring chicken glazed in chilli flake sauce, paired with grilled mushrooms, mango salsa, avocado slices, and crispy bacon with spicy peri-peri

Accompaniments

Choice of Fries, Gratin Dauphinoise, Baked Potato, Rice or Salad

Sauces

Pepper Sauce, Red Wine Reduction, Chasseur Sauce, Roquefort Sauce, Béarnaise

Fresh Seafood & Artisanal Pastas

Seafood Specialities

Lava-Grilled Octopus Royale

Chargrilled octopus with red wine reduction, fondant potatoes and bacon-wrapped green beans, served with pea and carrot purée

Pine Prawn Skewers

Lava-grilled jumbo prawns and caramelised pineapple with chilli garlic sauce and avocado cream

Prawn Mignon

Prime beef fillet medallion pan seared, with a butter basting of rosemary, thyme and garlic topped with succulent king prawns and micro herbs with parsnip purée, grid mushrooms and a red wine balsamic reduction

Whole Grilled Tilapia

Fresh Lake Victoria tilapia cooked whole, either oven grilled or deep fried, served with red slaw salad, fried gonja, chips or wedges, onion rings, tartar sauce and fresh chilli

Handcrafted Pastas

Prawn & Calamari Tagliatelle

Tagliatelle in spiced parmesan sauce with button mushrooms, herb oil, and crusty garlic bread

Pasta Prima Vera

Spicy Arrabbiata sauce with sautéed mushrooms, Grana Padano, and garlic bread

Lasagna

Layered minced beef bake with creamy béchamel, parmesan, and tomato sauce

Spinach Ravioli

Pasta pockets with sautéed spinach, ricotta, sage butter sauce, and Grana Padano



Sharing Platters & Sweet Endings



Seafood Platter

Tempura prawns, calamari rings, teriyaki tuna, crispy perch, tilapia nuggets, smoked salmon, olives, feta, capers, cherry tomatoes, and onions. Served with a bottle of white wine



Mixed Nyama Platter

Pork skewers, beef samosas, chilli sausages, beef short ribs, chimichurri goat skewers, BBQ wings, and chicken livers. Served with mango salsa, red slaw, and a bottle of red wine



Ploughman's Platter

Mozzarella sticks, feta, Brie, Camembert, cheddar, prosciutto, salami, and turkey ham. With grapes, berries, kiwi, olives, lemon and apple slices, baguettes, and wine

Desserts

Passionfruit Panna Cotta

Silky vanilla panna cotta infused with passionfruit, topped with fresh kiwi, strawberry compote, and a hint of mint

Chocolate Mousse

Rich chocolate mousse braised in liqueur, dusted with caster sugar and chocolate shavings, served with coffee cookies

Coconut Brûlée

Creamy coconut custard with a caramelised top, served with torched bananas, toasted coconut, and berry compote

St. Sebastian Cheese Cake

Hotel Noesis style on a cheesy classic, topped with chocolate or framboise sauce

Pistachio Tiramisu

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

Ice Cream Brownie

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