



méstil

HOTEL & RESIDENCES

**AMBER RESTAURANT
& TERRACE MENU**

STARTERS

Falafel

Combination of chick peas, herbs and spices blended and fried served on a humus topped with fresh garden greens

UGX 35,000**Melange of Warm Mushroom**

Variety of mushrooms sauteed in garlic butter finished with heavy cream and nestled in crispy dough

UGX 40,000**Deep Fried Camembert**

Camembert wrapped in phyllo pastry accompanied by tomato compote

UGX 50,000**Pan Fried Chicken with Cheese Cassava Balls**

Pan fried chicken cubes, deep fried cassava balls tossed in a creamy coriander sauce topped with wilted greens and parmesan cheese

UGX 35,000**Beef Carpaccio**

Wooden herb marinated raw beef fillet, thinly sliced topped with parmesan cheese, cracked black pepper and olive oil

UGX 35,000**Sautéed Prawns**

Garlic and herb sauteed prawns accompanied by roasted squash and coriander sauce

UGX 55,000**Duo of Salmon & Prawn**

Smoked Salmon layered with salmon mousse, steamed prawns and chili lime dressing

UGX 55,000**Calamari**

Calamari strips coated in turmeric batter, fried accompanied by trio of sauces

UGX 40,000**Citrus Avocado Salad**

Avocado dressed with citrus tossed with mixed leaves, carrots, onions, bell peppers, orange segments

UGX 35,000**Greek Salad**

Mixed lettuce, tomato, olives, rainbow bell peppers, onions, feta, cucumber topped with honey and whole grain mustard

UGX 35,000**Tabbouleh Salad**

Boiled crushed wheat tossed with cucumber, rocket leaves, garlic, onions, peppers, tomatoes and olive oil

UGX 30,000**Caesar Salad**

Shredded romaine lettuce, boiled egg, anchovies, parmesan cheese, garlic croutons, tossed in a creamy Caesar dressing

UGX 30,000

Please alert your server if you have any allergies • Prices inclusive of government tax

Chicken Salad

Grilled chicken strips tossed with garden greens, onions, cucumber, bell peppers, boiled eggs and topped with coriander dressing

UGX 40,000**Goat Salad**

Boiled goat pieces tossed with sesame crusted avocado, garden greens, onions, carrots, cucumber, bell pepper and tomato

UGX 40,000**Beef and Blue Cheese Salad**

Beef pieces tossed with blue cheese, poached pear, garden greens, onions, cucumber and red wine reduction

UGX 40,000**Salad Niçoise**

Garden greens tossed with French beans, onions, cucumber, olives, boiled egg topped with tuna

UGX 40,000**Cream Of Mushroom Soup**

Variety of mushrooms simmered in vegetable stock, pureed and finished with vegetable cream

UGX 35,000**Minestrone Soup**

Slow cooked vegetable soup finished with fresh herb

UGX 30,000**Pumpkin Soup**

Slow roasted pumpkin, braised in vegetable stock and finished with heavy cream

UGX 30,000**Chicken Consommé**

Clear chicken soup, garnished with finely chopped chicken cubes and assorted vegetables

UGX 30,000**Beef Consommé**

Clear beef soup, garnished with finely chopped beef cubes and assorted vegetables

UGX 30,000**Seafood And Noodle Soup**

Simmered slightly spiced shellfish, calamari with noodles and fresh vegetables

UGX 45,000

PASTA

Pasta Alla Norma

Boiled conchiglie pasta tossed with cubed eggplant, braised with tomato finished with parmesan cheese

UGX 45,000**Vegetable Lasagna**

Mélange of vegetables layered with lasagna sheets, cheese sauce, homemade tomato sauce topped with mozzarella and cheddar

UGX 45,000**Chicken Lasagna**

Shredded pieces of chicken, mushrooms and white sauce, layered with lasagna sheets, topped with mozzarella cheese

UGX 50,000**Beef Lasagna**

Braised ground beef layered with creamy white sauce and lasagna sheets topped with mozzarella cheese

UGX 50,000**Chicken Alfredo**

Pan-fried chicken cubes, tossed with penne pasta, mushrooms, cherry tomato, rocket leaves, heavy cream and parmesan cheese

UGX 50,000**Seafood Pasta**

Fettuccini pasta tossed in calamari, salmon, queen prawns in a creamy light coriander sauce

UGX 70,000**Spaghetti Bolognese**

Boiled spaghetti topped with braised ground beef in tomato concasse finished with grated parmesan cheese

UGX 45,000**Spaghetti & Meat Balls**

Meat balls slowly simmered in homemade tomato sauce nestled on boiled spaghetti topped with parmesan cheese

UGX 45,000

**FOR OUR POOL TERRACE PIZZA MENU,
INQUIRE FROM YOUR SERVER**

Please alert your server if you have any allergies • Prices inclusive of government tax

GRILLS

Grilled Half Chicken

Marinated half chicken grilled on open flame served melange of vegetables, potato wedges and mushroom sauce

UGX 65,000

Beef Fillet

Grilled beef medallions accompanied by roasted squash, creamed spinach, potato rosti and rosemary jus

UGX 70,000

Rib Eye Steak

Garlic and herb marinated rib eye accompanied by sauteed vegetables, dauphinoise potato and natural jus

UGX 95,000

T-Bone Steak

Grilled T-bone steak marinated in garlic and rosemary served with pomodoro potatoes, sauteed vegetables and thyme jus

UGX 130,000

Sirloin Steak

Rosemary marinated Sirloin steak grilled to your preference accompanied by potato wedges and rosemary jus

UGX 75,000

Lamb Rack

Roasted lamb rack accompanied by oriental cous-cous, sauteed vegetable and thyme jus

UGX 135,000

Grilled Pork Chops

Grilled pork chops, baste in sage butter served with melange of vegetables, potato wedges and BBQ sauce

UGX 65,000

Pork Ribs

Char grilled pork ribs tossed in a tangy BBQ sauce accompanied by citrus potato wedges, sauteed vegetables

UGX 70,000

Grilled Cat Fish

Grilled catfish marinated in dill and lime accompanied by new potato, sauteed vegetables and spring onion velouté

UGX 95,000

Beetroot Crusted Salmon

Baked salmon topped with beetroot crust, accompanied by crushed potatoes and coriander sauce

UGX 165,000

Please alert your server if you have any allergies • Prices inclusive of government tax

AMBERS FAVORATE'S

Chicken Parmesan

UGX 65,000

Chicken fillet coated with parmesan and bread crumbs topped with mozzarella and marinara sauce

Beef Short Ribs

UGX 65,000

Slow cooked beef ribs accompanied by creamy mash potato sauteed vegetables and gravy

Surf 'N Turf

UGX 105,000

Grilled beef fillet, pan-fried prawns accompanied by melange of vegetables and trio of sauces

Goat Shank

UGX 65,000

Braised goat shank accompanied by creamy potato puree, roasted vegetables and natural thyme jus

Lamb Tagine

UGX 65,000

Lamb cubes marinated in Moroccan, slow cooked finished with dried fruits and nuts accompanied by cous-cous

Wet Fried Goat

UGX 65,000

Roasted goat pieces tossed in tomato and onion accompanied by posho

Duo Of Duck

UGX 110,000

Confit duck leg and grilled duck breast accompanied by wilted greens, mustard potatoes and red wine jus

Pan Fried Tilapia

UGX 65,000

Tilapia fillet marinated in a citrus marinade and pan fried accompanied by niçoise style vegetable

Deep Fried Tilapia

UGX 70,000

Whole tilapia deep fried accompanied by posho, sauteed vegetables and tomato gravy

Grilled Red Snapper

UGX 105,000

Grilled skin on red snapper accompanied by mash potato melange of vegetables and caper butter sauce

Pork Muchomo

UGX 65,000

Cubed pork marinated in spices, roasted finished with vegetables accompanied by fried plantain

Pumpkin Risotto

UGX 55,000

Arborio rice braised in white wine, vegetable stock, pumpkin puree, pumpkin cubes topped with parmesan cheese

Peas & Coriander Risotto

UGX 55,000

Arborio rice braised in white wine, vegetable stock, crushed peas topped with parmesan cheese

Tomato Risotto

UGX 55,000

Arborio rice braised in white wine, vegetable stock, tomato finished parmesan cheese

Side Orders

UGX 15,000

Steamed rice, Mash potato, potato wedges, French fries, sweet potato wedges, steamed matooke fingers, fried plantain, Posho/Ugali, sauteed greens, steamed vegetables

Sauces

UGX 15,000

Blue cheese sauce, BBQ sauce, Caper sauce, Cheese sauce, Creamy garlic sauce, Lemon butter sauce, Mushroom sauce, Peppercorn sauce, Napolitano sauce, Thyme jus, Rosemary jus, Turmeric sauce, red wine gravy, Honey and mustard sauce, Apple sauce

Please alert your server if you have any allergies • Prices inclusive of government tax

ASIAN CORNER

STARTERS

Paneer Pudina Tikka

UGX 30,000

Cottage cheese marinated with green chutney prepared in a clay oven and side salad

Onion Pokora (V)

UGX 25,000

Chopped onions tossed in besan flour, Indian spices and deep fried accompanied by a side salad

Masala Papad (V)

UGX 25,000

Fried papadum with onions and tomato finished with chart masala dressing

Makai Methi Kebab

UGX 30,000

Sweet corn and methi leaves mixed with potato seasoned with Indian spices roasted with bell peppers served with a side salad

Tangdi Banjara Kebab

UGX 35,000

Chicken drumsticks marinated in saffron yoghurt prepared in a clay oven

Achari Fish Tikka

UGX 40,000

Tilapia fish cubes marinated in marinated in pickled fruits and spices cooked in a clay oven

Babri Seekh Kebab

UGX 35,000

Minced goat meat flavoured with bell peppers coated with sesame seeds cooked in a clay oven

MAIN COURSE

Palak Paneer

UGX 45,000

North Indian delicacy cottage cheese cooked in classic spinach gravy

Vegetable Jalfrezi

UGX 45,000

Mixed vegetables cooked in onion, tomato and bell peppers

Corn Palak & Mushroom Masala

UGX 45,000

Chopped spinach, mushroom, sweet corn and baby corn cooked in onion and tomato gravy

Pindi Chhole

UGX 45,000

Chick peas cooked with onion, chopped onion and coriander

Dal Tadka

UGX 45,000

Yellow lentil cooked with onion, tomato and fresh coriander

Keema Mutter

UGX 55,000

Goat mince and green peas cooked in aromatic Indian spices, onions and tomato

Mutton Masala

UGX 55,000

Mutton cubes cooked with Indian spices onions and tomato gravy

Chicken Saag

UGX 55,000

Chicken cubes cooked with spinach and Indian spices

Chicken Tandoori

UGX 55,000

Chicken spices marinated in tandoori masala sauce cooked in a clay oven

Mestil Chicken Tikka Masala

UGX 55,000

Boneless roasted chicken cubes cooked in a rich tomato gravy

Tilapia Fish Masala

UGX 60,000

Grilled tilapia cubes marinated in Indian spices cooked in tomato finished with heavy cream

Your Choice Of Biryani

UGX 55,000

A choice of chicken, fish, mutton or vegetable biryani cooked with basmati rice dried fruits and sweet onions served with traditional sambals

EXTRAS

Naan bread

UGX 15,000

Plain naan, butter naan, chili naan, garlic naan, methi naan, cheese naan, puri

Roti

UGX 15,000

Tandoori roti, roomali roti

Paratha

UGX 15,000

Plain paratha, methi paratha, aloo paratha, ajwain paratha, lachha paratha

Please alert your server if you have any allergies • Prices inclusive of government tax

LIGHT MEALS

Design Your Own Traditional Sandwich

Toasted or plain with a choice of two fillings: roast beef, chicken, tuna, ham, tomato, cheese With mayonnaise and served with French fries

UGX 45,000

Club Sandwich

Toasted classic club sandwich, centered with bacon, smoked chicken, egg, tomato, lettuce, and sweet chili mayonnaise served with French fries

UGX 55,000

The Famous BLT

Bacon, lettuce and tomato sandwich served with French fries

UGX 50,000

Grilled Chicken Ciabatta Sandwich

Pan-fried chicken breast, sliced tomato, caramelised onions avocado, rocket, mozzarella cheese, basil pesto on a grilled ciabatta bread

UGX 50,000

Chicken Wrap

Shredded chicken, lettuce, julienne vegetable, mayonnaise, cheese wrapped in a tortilla served with French fries

UGX 50,000

Beef Wrap

shredded pot roasted beef, tomato, pickled cucumber, cabbage, onions, peppers, humus, chili, minted yoghurt wrapped in tortilla served with French fries

UGX 50,000

Vegetable Wrap

Roasted melange of vegetables, baba ganoush wrapped in tortilla served with French fries

UGX 45,000

Grilled Beef Burger

Grilled ground beef patty topped with cheddar cheese, tomato, onions, lettuce. Dill cucumber on a sesame bun served with French fries

UGX 50,000

Mestil Beef Burger

Grilled ground double beef patty topped with cheddar cheese, tomato, onions, lettuce, egg, bacon Dill cucumber on a sesame bun served with French fries

UGX 65,000

Grilled Chicken Burger

Grilled chicken fillet on a sesame bun, topped with mozzarella cheese served with French fries

UGX 50,000

Fish Burger

Pub style fried battered fish on a toasted sesame bun, lettuce, tomato, onions, dill cucumber and coleslaw served with French fries

UGX 55,000

Please alert your server if you have any allergies • Prices inclusive of government tax

KIDS CORNER

Mini beef burger served with French fries	UGX 30,000
Mini chicken burger served with French fries	UGX 30,000
Hot dog served with French fries	UGX 30,000
Fish Goujons served with French fries	UGX 30,000
Spaghetti Bolognese topped with cheddar cheese	UGX 30,000
Macaroni and cheese topped with cheddar cheese	UGX 25,000

DESSERT

Baked Cheese Cake Baked Rich creamy cheese accompanied by mixed berry compote and blue berry swirl	UGX 35,000
Chilled Passion Fruit Cheese Cake A blend of cream cheese, mascarpone, whipped cream, flavoured with citrus on a biscuit topped with passion fruit syrup	UGX 35,000
Lemon Meringue Pie Sweet pastry crust filled with lemon curd topped caramelised meringue	UGX 30,000
Hazel Nut Praline Mousse Cake Hazelnut praline mousse nestled on a chocolate sponge accompanied by pistachio ice cream	UGX 30,000
Coconut Cake Coconut sponge layered with cream topped with coconut shavings accompanied by affogato	UGX 30,000
Chocolate Fondant Baked rich chocolate pudding accompanied by vanilla ice cream and anglaise sauce	UGX 30,000
Trio Of Ice Cream 3 scoops scoops of your favourite ice cream	UGX 30,000
Seasonal Fruit Slices Sliced fresh fruits accompanied by trio of sauces	UGX 30,000
Slice Cake Of The Day Inquire from your server regarding today's slice of cake	UGX 30,000

Please alert your server if you have any allergies • Prices inclusive of government tax

For Reservations:
+256 313 243000 / +256 752 007729
reservations@mestilhotels.com
www.mestilhotels.com