



HOTEL LUBUMBASHI - GOLF

Experience WARMTH. COMFORT. MEMORIES.

Step into a world of elegance, exceptional service, and unforgettable moments.
Where every guest is treated like family.

FROM THE GRILLS

Succulent selections prepared to perfection on our open grills.

Salmon Fillet **\$35**

Grilled salmon fillet served with capers sauce.

King Prawns **\$35**

Jumbo-sized prawns marinated in garlic and herbs, flame-grilled for a smokey, ocean-fresh flavor.

Sole Meunière **\$35**

A classic French preparation of delicate sole fillet, lightly flavored and pan-fried in a golden lemon-butter sauce.

T-Bone Steak **\$30**

Marinated bone steak with black pepper, grilled to your preference.

Grilled Capitaine **\$30**

A local favorite; firm, white Nile Perch grilled with a touch of citrus and local spices.

Grilled Chicken **\$25**

Half a chicken marinated in house spices and charred over an open flame for a crispy skin and juicy interior.

Lamb Chops with Mint Sauce **\$25**

Tender rib chops grilled to juicy perfection and served with a refreshing, traditional garden mint sauce.

Beef Fillet Steak **\$25**

Seasoned simply, done to your preference.

Pork Ribs with BBQ Sauce **\$25**

Rack of tender pork ribs glazed in our signature barbecue sauce.

Grilled Tilapia **\$18**

Freshwater Tilapia seasoned with garden herbs and grilled until lightly charred and tender.

INTERNATIONAL SELECTION

Classic flavors from around the globe.

Spaghetti Bolognese **\$20**

A hearty Italian classic featuring a slow-simmered meat sauce with tomatoes, celery, carrots, and onions.

Spaghetti Carbonara **\$20**

A creamy sauce made with eggs, aged hard cheese, cured pork, and cracked black pepper.

Spaghetti Arrabbiata **\$18**

A spicy, vibrant pasta tossed in a fiery garlic, tomato, and dried red chili pepper sauce.

Cheese Platter **\$15**

A curated selection of local and imported cheeses, served with crackers, nuts, and seasonal fruit.

SOUPS

Warm and comforting starters.

Sea Food Bisque **\$10**

A velvety smooth soup crafted from a rich shellfish reduction with a hint of cream and coastal spices.

Cream of Tomato **\$8**

A timeless classic made from vine-ripened tomatoes, blended with fresh cream and garnished with golden croutons.

Cream of Broccoli **\$8**

A nutritious and silky blend of garden-fresh broccoli florets and light cream.

Tomato Shorba **\$8**

An aromatic Indian-style spiced tomato broth infused with ginger, garlic, and fresh coriander.

Mix Veg Soup **\$8**

A hearty, farmhouse-style soup packed with a seasonal medley of finely chopped garden vegetables.

Clear Vegetable Soup (Minestrone) **\$8**

A light and healthy broth loaded with chunky vegetables and savory herbs.

Clear Chicken Soup **\$8**

A clear broth featuring tender shredded chicken breast and subtle aromatic seasonings.

Manchow Soup (Veg or Chicken) **\$8**

Indo-Chinese favorite - a dark, spicy, and tangy soup served with crunchy deep-fried noodles.

Hot & Sour Soup (Veg or Chicken) **\$8**

A bold and peppery broth balanced with vinegar and soy, filled with veggies.

SALADS

Fresh, crisp, and vibrant selections.

Special Combo **\$18**

Our signature chef's selection featuring a curated mix of seasonal proteins (Beef, Chicken & Egg), greens, and classic dressing.

Chicken Caesar Salad **\$15**

Crisp lettuce tossed in Caesar dressing, topped with boiled egg, tender grilled chicken, crunchy golden croutons and a dusting of shaved parmesan cheese.

Greek Salad **\$12**

A refreshing Mediterranean mix of cucumbers, ripe tomatoes, onions, salty feta cheese, and Kalamata black olives.

Avocado Delight **\$12**

Perfectly sliced ripe avocado, cucumber, tomato, onion and yellow pepper with passion fruit dressing.

Mediterranean Salad **\$12**

A bright combination of mixed grilled vegetables, chickpeas, bell peppers, parsley, and lemon, with balsamic dressing.

Green Salad **\$10**

A simple, garden-fresh assortment of sliced cucumbers, carrots, tomatoes, and seasonal lettuce leaves.

SNACKS & LIGHT BITES

Perfect for sharing or as a light prelude to your meal.

Beef Skewers **\$20**

Tender cubes of beef marinated in a blend of local spices and flame-grilled on skewers.

Fish Skewers **\$20**

Succulent chunks of fresh white fish, lightly seasoned and grilled to a delicate finish.

Spicy Chicken Wings **\$18**

Crispy chicken wings tossed in a bold, fiery glaze served with a side of cooling dip.

Chicken Schnitzel **\$18**

A thin, tenderized chicken breast coated in seasoned breadcrumbs and fried until golden and crisp.

Cheese Nachos with Tomato Chilli Salsa **\$10**

Crunchy corn tortilla chips smothered in melted cheese and served with fresh salsa.

Beef Meatballs **\$10**

Savory, hand-rolled beef meatballs seasoned with herbs and deep fried.

Samosas (Beef or Chicken) **\$8**

Four pieces of crispy, golden pastry triangles stuffed with your choice of savory fillings.

French Fries (Masala or Plain) **\$8**

Classic golden-fried potato batons, tossed in salt or a spicy masala seasoning.

Omelette (Fried, Masala, or Cheese) **\$6**

A fluffy two-egg preparation made to your liking - plain, masala, or cheese.

BURGERS, WRAPS & SANDWICHES

Handcrafted favorites served fresh.

Toasted Club Sandwich **\$15**

A double-decker delight layered with grilled chicken, fried egg, ham, crisp lettuce, tomato, and creamy mayo.

Chicken Burger **\$10**

Juicy seasoned chicken patty topped with fresh greens and our house sauce on a toasted bun.

Beef Burger **\$10**

Premium ground beef patty grilled to perfection, served with classic dressing.

Chicken Sandwich **\$10**

Tender chicken breast served between fresh bread, prepared exactly how you like it.

Chef Baguette (Omelette or Sausage) **\$10**

A crusty French baguette stuffed with greens, lettuce, fluffy omelette & sausages.

Vegetable Burger **\$8**

Flavorful plant-based patty made from garden vegetables and legumes, topped with crisp salad.

Veg Sandwich **\$8**

Fresh garden vegetables and light spreads served on your choice of bread style.

Shawarma (Vegetable, Chicken, or Beef) **\$6**

A warm shawarma wrap filled with thinly sliced marinated protein, crunchy cabbage, mayo and ketchup.

LOCAL DELIGHTS

** All dishes are served with your choice of: Bukari, Riz, Frites, Kwanga, Pomme nature or Pomme Saute*

Poussine **\$25**
A whole baby chicken, tenderly prepared and seasoned with a blend of local aromatic herbs.

Quail **\$25**
Delicately roasted wild quail, offering a rich and gamey flavor, unique to the region.

Mutton Grille / A La Congolese **\$25**
Served sautéed with onion and bell pepper or cooked in our traditional Congolese sauce.

Beef Stew **\$20**
Beef cooked in creamy gravy served with rice or bukari and mixed salad.

Chicken à la Moambe **\$18**
The quintessential Congolese dish - tender chicken cooked in pericarp of palm oil.

Bitoyo Grille / A La Congolese **\$18**
Traditional salted fish, expertly prepared and sautéed with onions and tomatoes for a deep, savory umami taste.

Poisson Fumé Grille / A La Congolese **\$16**
Smoked fish rehydrated in a fragrant tomato and onion reduction.

Soso na Losso **\$15**
A traditional seasoned chicken cooked in tomato sauce, served alongside steamed rice.

Mbisi ya Mayi Grille / A La Congolese **\$15**
Freshwater fish prepared with greens to highlight its natural sweetness and soft texture.

ACCOMPANIMENTS

Traditional sides to complete your meal.

Makemba (Banana Plantain) **\$10**
Sweet and starchy ripe plantains, sliced and fried until golden brown with caramelized edges.

Lenga-Lenga **\$5**
Fresh amaranth leaves sautéed with onions and a touch of oil.

Ngai-Ngai **\$5**
Tangy and refreshing sorrel leaves cooked down into a bright side.

Sombe **\$5**
Finely mashed cassava leaves slow-cooked with garlic and traditional spices.

Mulenda **\$5**
Okra prepared for a silky texture and mild, earthy flavor.

INDIAN VEGETARIAN APPETIZERS

Flavorsome vegetarian starters from the clay oven and wok.

Paneer Tikka **\$20**

Fresh cottage cheese marinated in spiced yogurt and grilled in the tandoor for a smoky finish.

Hara Bhara Kabab **\$20**

Deep fried green patties made with green peas and potatoes, flavored with aromatic spices.

Paneer Chilli / Paneer Schezwan **\$20**

Cottage cheese cubes tossed in a wok with bell peppers and onions.

Mushroom Chilli **\$18**

Fresh mushrooms sautéed with green chillies, garlic, and spring onions in a savory Indo-Chinese glaze.

Veg Manchurian **\$15**

Crispy vegetable dumplings tossed in a tangy and spicy sauce.

Cheese Ball **\$15**

Crispy breaded spheres filled with a gooey, seasoned cheese center.

Honey Chilli Potato **\$15**

Crispy potato tossed in a sweet and spicy honey-chilli glaze with a sprinkle of sesame seeds.

Pakorras (Paneer, Potato, Onion or Mix) **\$12**

Gram flour battered fritters fried until golden and served with mint chutney.

Cheese Chilli Toast **\$8**

Crispy toasted bread topped with a melted cheese blend and finely chopped green chillies.

Punjabi Samosa **\$8**

Hand-crafted, flaky crust meets a filling of tempered potatoes, roasted cumin, and coriander seeds.

INDIAN NON-VEGETARIAN STARTERS

Tandoori and shallow-fried meat and fish delicacies.

Fish Tikka / Fish Koliwada / Fish Finger **\$30**

Fish chunks cooked in clay oven, fried in traditional Koli batter, or coated in crunchy breadcrumbs.

Tandoori Chicken **\$25**

Chicken marinated in a secret blend of spices and roasted to perfection in the clay oven.

Mutton Seekh Kebab **\$25**

Finely minced lamb seasoned with royal spices, cooked on skewers in the clay oven.

Mutton Chapli Kebab **\$25**

Shallow fried minced lamb patties seasoned with Indian herbs, served with mint chutney.

Murgh Tikka / Murgh Malai Tikka **\$20**

Boneless chicken chunk marinated either in a spicy red yogurt or a creamy mild cashew-nut blend.

Murgh Seekh Kebab / Murgh Chapli Kebab **\$20**

Savory minced chicken skewers from the tandoor or shallow fried traditional minced chicken patties.

Noorani Seekh Kebab **\$20**

A unique bicolored kebab featuring a delicate blend of minced chicken and royal spices.

Peppery Chicken **\$20**

Tender chicken pieces tossed with plenty of freshly cracked black pepper.

Chicken Chilli / Chicken Salt & Pepper **\$20**

Wok-tossed chicken prepared with a spicy soy-chilli base or a light, crispy salt-and-pepper seasoning.

INDIAN MAIN COURSE

Rich, authentic aromatic curries.

Malvani Fish Curry / Prawns Masala **\$30**

Coastal delicacies featuring fresh fish or plump prawns cooked in a coconut-infused Malvani masala.

Mutton Rogan Josh / Bhuna Gosht / Kadai Mutton **\$25**

Authentic Kashmiri lamb curry, slow-cooked mutton in its own juices, or stir-fried in an iron wok.

Butter Chicken / Chicken Tikka Masala / Handi Chicken **\$20**

Tandoori chicken in smooth buttery tomato sauce, or smoky tikka in medium-spiced gravy.

Paneer Tikka Masala / Paneer Palak **\$18**

Grilled cottage cheese in creamy tomato-onion gravy OR soft paneer cubes in smooth spinach puree.

Mix Veg / Veg Kolhapuri / Veg Kofta **\$18**

Sautéed garden vegetables, bold fiery coconut-based curry, or delicate vegetable dumplings.

Dal Makhani **\$15**

Black lentils and kidney beans slow-cooked overnight with butter, cream, and subtle spices.

Dal Tadka **\$12**

Yellow lentils tempered with a sizzling infusion of ghee, cumin seeds, garlic, and dried red chillies.

RICE, NOODLES & SIDES

Basmati preparations and Indo-Chinese staples.

Mutton Biryani **\$30**

A royal treat of tender lamb and fragrant Basmati rice, slow-cooked 'Dum' style with saffron.

Chicken Biryani / Seafood Fried Rice **\$25**

Succulent chicken layered with basmati rice, or wok-tossed fried rice with fresh prawns and fish.

Subz Dum Biryani **\$20**

Vegetarian masterpiece of seasonal garden vegetables and basmati rice, infused with rose water and spices.

Chicken Fried Rice **\$20**

Classic Indo-Chinese style stir fried rice with shredded chicken, egg and vegetables.

Veg Fried Rice / Veg Hakka Noodles / Veg Pulao **\$15**

Finely chopped vegetable fried rice, thin vegetable noodles, fragrant green pea pulao, or soft dal khichdi.

Jeera Rice **\$10**

Steamed Basmati rice tempered with roasted cumin seeds and fresh coriander.

Steam Rice **\$8**

Fluffy, long-grain Basmati rice, steamed to perfection.

Choice of Raita **\$3**

Pineapple, Mix Veg, or garlic-infused Burhani.

INDIAN BREADS

Fresh from the tandoor.

Aloo / Paneer Paratha **\$5**

Thick flatbread stuffed with spiced potatoes or cottage cheese, served with curd.

Paneer Kulcha **\$5**

Soft leavened bread stuffed with seasoned crumbled cottage cheese.

Naan (Butter, Garlic, or Cheese) **\$3.5**

Classic leavened bread with choices of butter glaze, garlic, or melted cheese.

Lacha Paratha (Butter) **\$3.5**

A multi-layered, flaky whole wheat flatbread brushed with butter.

Roti (Butter) **\$3.0**

Traditional whole wheat tandoori flatbread served warm.

BEVERAGES

Hot brews and refreshing cold beverages.

Tea (Masala, Black, Ginger, or Green) **\$5**

Fragrant freshly brewed tea served hot to your exact preference.

Coffee (Black, Americano, or Espresso) **\$5**

Freshly roasted aromatic coffee beans served premium style.

Cappuccino / Latte **\$6**

Rich espresso topped with velvety steamed milk and a delicate layer of foam.

Cold Coffee **\$6**

A refreshing blend of chilled milk, sugar, and bold coffee, whisked until frothy.

Lassi (Sweet or Salted) **\$6**

A classic, creamy yogurt-based drink, served chilled sweet or savory.

Milkshake **\$6**

Thick and indulgent milkshakes - Vanilla, Chocolate, or Strawberry.

Fresh Juice **\$8**

Freshly squeezed seasonal juice - Watermelon, Orange, Pineapple, or Mix.

Buttermilk (Plain or Masala) **\$4**

Light cooling traditional dairy drink tempered with roasted cumin and fresh herbs.

DESSERTS

Churros with Nutella Chocolate

Golden-fried Spanish dough pastries dusted in cinnamon sugar with rich Nutella.

\$10

Crème Caramel

A silky-smooth custard dessert glazed with a delicate layer of clear caramel sauce.

\$10

Fruit Platter

A refreshing selection of seasonal sliced fruits, hand-picked at peak ripeness.

\$10

Ice Cream

Two scoops of premium, creamy ice cream - Vanilla, Strawberry, or Chocolate.

\$7

Gulab Jamun

Traditional Indian milk-solid dumplings soaked in warm fragrant cardamom syrup.

\$6

HOTEL LUBUMBASHI - GOLF

Merci Beaucoup

Thank you for dining with us.
We look forward to welcoming you again.

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