

Breakfast

Fresh Fruit Juice 8\$

Choice of pineapple, sweet lime, orange, watermelon & papaya (seasonal availability)

Mixed Vegetable Juice 8\$

Platter of Fresh Cut Fruits 12\$

Bowl of Cereals from a choice of cornflakes 12\$

Choice of choco flakes, dry fruit muesli or wheat flakes served with hot or cold milk



Pancakes or Waffles 10\$

Served with maple syrup, honey, fresh fruits and whipped cream.

Eggs to Order 10\$

2 pcs of white / brown bread toast and preserves choose the style of cooking for eggs from boiled, sunny side up, flip side, scrambled or omelette served with hash brown potatoes & grilled tomatoes.

Basket of Morning Bakeries 10\$

Including white or brown toast along with some cookies, croissant served with butter & Jam.

Paratha 10\$

Stuffed with potatoes, Paneer, and Vegetable served with pickles and yogurt.

Poori with Bhaji 10\$

Served with pickles and onion salad

Platter of Idli or Vada or Idli-Vada 10\$

Served with sambhar, coconut chutney* and mysore chutney

Dosa - Plain or Masala 10\$



Soup | Potage

Potage de Legumes 🌱

10\$

Vegetable soup made out of vegetables boiled in vegetable stock & seasoned with french seasonings

Minestrone

Tomato based Italian preparation made with vegetables and pasta

Vegetarian 🌱

10\$

Chicken or Seafood 🍗

12\$

Marmite de pecheur 🍗

15\$

A thick soup made from fish, olive oil, and cheese

Bhune Makai Ka Shorba 🌱

10\$

The fresh roasted corn soup served with a garnish of coriander this soup is sure to kindle your appetit



Cream of Broccoli Soup 🌱

10\$

Nutritious broccoli soup served with fresh cream.

Cream of Tomato Soup 🌱

10\$

Tomato and carrot soup flavored with fresh basil.

Tom Yum

A hot & sour thai soup made with tom yum paste

Phak 🌱

8\$

Kai or Pla or Kung | 🍗

10\$

Chicken or Fish or Prawns

Lemon Coriander

A vitamin c enriched soup with chinese seasonings and herbs

Vegetarian 🌱

7\$

Chicken or Seafood 🍗

9\$

Manchow

Pale brown coloured translucent soup with a fair visibility of fresh veggies, mushrooms or with chicken & seafood in it served with fried noodles

Vegetarian 🌱

7\$

Chicken or Seafood 🍗

9\$

Hot & Sour

A thick soup made out of contains ingredients bamboo shoots & tofu, in a broth made hot with red peppers and sour b sour by vinegar

Vegetarian 🌱

7\$

Chicken or Seafood 🍗

9\$



Salads

Russian 🇺🇸

Russian salad or salad russe also known as salade be olivier is a salad composed of diced potato, vegetables and bound in mayonnaise

15\$

Mixed 🇺🇸

Salad greens tossed with tomato, olives and bell peppers are coated in an herb vinaigrette & sprinkled with cottage cheese

15\$

Vert 🇺🇸

Green salad dressed with lettuce, capsicum, onions, green olives and cucumbers

15\$



Mixed Green Salad 🇺🇸

Greed salad dressed with Tomato, Cucumber, Carrot, Onion long with lemon lemon

10\$

Greek Salad 🇺🇸

Greek salad is made with pieces of tomatoes, sliced cucumbers, onion, feta cheese, & olives, typically seasoned with salt & oregano, and dressed with oliv olive oil

15\$

Cottage Cheese Corn 🇺🇸

A combination of cottage cheese, corns, capsicum, carrots & special dressing by the chef's

12\$

Caesar Salad

Lettuce and croutons dressed with parmesan cheese, lemon juice, olive oil, egg (optional), worcestershire sauce, garlic, and black pepper

Vegetarian 🇺🇸

15\$

Non-Vegetarian 🇺🇸

20\$

Calamari Salad 🇺🇸 🍤

20\$

Calamari fish rings stirred with olives, cherry tomatoes, dressing and served together

Thon 🇺🇸 🍤

20\$

A combination salad, lettuce, thon and bound with mayonnaise & special seasonings



Congolese Cuisine



Poulet a la Moambe 🇨🇩 25\$

Chicken cooked in pericarp of palm nuts, a fruit of the african oil palm

Soso Na Loso 🇨🇩 20\$

Chicken with rice

Mulenda 🇨🇩 8\$

Okra

Sombe 🇨🇩 8\$

Regional Green Veggies

Lenga Lenga 🇨🇩 8\$

Regional Green Veggies

Mbisi ya Mayi 🇨🇩 🇨🇩 20\$

Poisson de mere

Poisson fumme 🇨🇩 20\$

Dry Fish

Bitoyo 🇨🇩 20\$

Salty Dry fish



CONGOLESE CUISINE

The primary staple conjures up the image of pasty white fufu (manioc tubers, pounded in coarse form), which is eaten out of a communal bowl. Traditionally, this chunky carbohydrate cassava (fufu is a derivative of it) is accompanied by varying side dishes, depending on wealth, season, and availability of the people. This could include sweet potatoes, perch, bananas, plantains fish or bushmeat.

French Cuisine

Entrée / Starters

Canapé De Saumon Fumme 🇮🇳 🍳 25\$

Classic smoked salmon on crispy brown toast with sour cream

Cocktail de Crevette or Crab 🇮🇳 🍳 20\$

Prawn or crab meat served with cocktail sauce & Salad

Toast au Champignons 🇮🇳 10\$

Saute mushrooms in heated butter in a single layer on an ungreased baking sheet. cream evenly over toast. sprinkle with parsley



Cossa au Royale 🇮🇳 🍳 45\$

Jumbo prawns sautéed with herbs, spices and served with salad

Tomates aux Crevette 🇮🇳 🍳 25\$

Fresh red tomatoes filled with shrimps a very famous belgium delicacy for cold starter

Fish Fingers 🇮🇳 🍳 25\$

Finger cuts of white fish deeped in to better and crumbed in to breadcrumbs and deep fried, ser served hot and crispy with sweet chilly sauce

Cuisses de Grenouille 🇮🇳 25\$

The delicate flavour of frog legs, enhanced with savoury spices & southeed until crispy, then dressed with a parsley and herbs

Cossa au Pilli 🇮🇳 🍳 45\$

A tangy and spicy dish of prawns



FRENCH CUISINE

Predominantly influenced by the moorish cooking style and then by the Italian chefs later, French cooking focused on spiced meats and depending on the weather and conditions, the vegetables were pickled in the jars and used. Now, the emphasis of French cuisine is on the presentation and often the edible items are used for colouring the food too!

Poisson | Fish

Salmon

Tandoori Salmon 45\$

Salmon fish marinated with tandoori spices and cooked in tandoor

Brochette de Salmon 45\$

Salmon fish marinated with chef special. and cooked in tandoor.

Capitaine

Brochette de Capitaine 35\$

Chunks of capitaine fish grilled with marinated seasonings on hot ambres

Capitaine Meuniere 35\$

Meuniere sauce made of butter, lemon & parsley served with fish capitaine lightly floured & sautéed



Capitaine Avec Sauce 35\$

(Provincial or Champignons) Fish cooked with your choice of sauce

Capitaine Grille Avec Sauce Tartare 35\$

Grilled capitaine served with portion of crispy french fries & tartar sauce

Tilapia

Tilapia Grille 25\$

Grilled tilapia served with portion of crispy french fries

Pangasius 40\$

Grilled fillet Pangasius served with a portion of crispy french fries.

Kingklip

Kingklip Grille 40\$

Grilled kingklip served with portion of crispy french fries

Sole

Sole bonne Fumme 40\$

Sole fish smoked & cooked with sauce blanche & served with small prawn rings

Sole Meuniere 40\$

Meuniere sauce made of butter, lemon & parsley served with fish sole lightly floured & sautéed

Sole Grille Avec sauce Tarter 40\$

Grilled sole served with portion of crispy french fries and tartar sauce



Volaille/Poultry | Mutton

Volaille/ Poultry

Chicken Strips with Sauce Champignons 25\$

Demi-Poulet Grille Avec Frites 25\$

Half of a farm raised rotisserie chicken marinated, grilled & served with crispy french fries

Poussine Grille au Pille 30\$

Farm raised rotisserie poussine marinated, grilled and served with crispy french fries

Caille Grille 35\$

Quail cooked with spirit and served hot & spicy



Mutton

Mouton grillé 35\$

Mutton chops stuffed with sizzling onions & tomatoes in continental styles





MEAT

Succulent, Layered And differently Textured -
The Different Meats Bring with Them The Variegated
Combinations That Tickle The Taste Senses
With Each Meat Complimenting each Ingredient
You Are In For
A Gastronomic Journey

Viande | Meat

Steak Of Choice

Choice of suce provincial | sauce chompignons | sauce béarnaise | povero vert & puree de pome | sauteed vegetables | French fries | crispy fried onion rings served with Choice of Steak

350 Gms | AAA GRADE | Premium QUALITY

T Bone Steak 40\$

Prime Rib Steak 35\$

Rump Steak 35\$

Top Side Steak 35\$

Fillet Steak 35\$



Brochette de filet a la sauce provinciale 35\$

Chunks of beef roasted in hot ambers and served with sauce provincial

Escalopes de veau Cordon Bleu 35\$

A pan fried boneless veau seasoned with marjoram and stuffed with cheese in cordon bleu preparation

Cote de boeuf Grille 35\$

Flambéd chops of Beef grilled with chefs seasonings

Spaghetti Bolognaise 25\$

A meat sauce served on a bed of spaghetti with a good sprinkling of grated cheese

Tournedos

A Flambe au poivre vert 35\$

Fillet of beef flambe with spirit and cooked with green capsicum

A la crème champignons 35\$

Fillet of beef roasted in chompignons sauce

Grille Sauce Béarnaise 35\$

Fillet of beef grilled and cooked with bearnaise sauce






INDIAN CUISINE

India Has Always Been An Amalgamation of
Varying Culture Perspectives of Food.
That's Why You're in For A Surprising Complex Food Tastes
Within A Single Dish.

Fusing The Past and The Present -
The Spices Do A Delectable Dance With the Tongue.



Indian Cuisine

(Shuruaat | Starters)

Sultani Kebab Platter  35\$

Special selection of various kebabs with the authentic touch of the chef

Hotel Lubumbashi Special Tandoori Murgh 25\$

A chicken half marinated overnight in Indian spices & char grilled on hot ambers served with tandoori salad

Murgh Alishan Kebab 25\$

Chicken breast filled chicken minced and indian spiceys with cheese

Murg Malai Tikka 20\$

Chicken chunks marinated in white cream overnight in Indian spices and char grilled on hot ambers



Karara Seekh Kebab 20\$

Mince of meat and spices ground together bound with egg and then char grilled on hot ambers

Kasoondi Fish Tikka 30\$

A special marination of mustard oil & paste done by chef & char grilled on hot ambers

Jhinga Tandoor Se  40\$

Jumbo prawns marinated with authentic Indian spices overnight and char grilled on hot ambers



Chicken Tikka 20\$

Boneless chicken marinated within yogurt along with Indian spices

Gosht Gilafi Seekh Kebab  20\$

A delicacy made with minced lamb and bell peppers

Gosht Boti Kebab 25\$

Mutton chunks marinated overnight in Indian spices & char grilled on hot ambers

Vegetarian

Karari Roti

Our own speciality

10\$

Kabuli Chane Ki Seekh

Minced chickpeas & vegetables mixed with indian herbs & char grilled on hot ambers

15\$

Achari Paneer Tikka

Cottage cheese cubes marinated in authentic indian pickled spices & char grilled on hot ambers & garnished with fresh coriander leaves and lemon juice

20\$



Malai Broccoli

Broccoli and creamed cheese cooked together to simply melt in mouth

25\$

Panchratna Kebab Platter

Assorted selection of vegetarian kebabs

25\$

Aloo Nazakat

Potatoes scooped and stuffed with cottage cheese, onion and cheese with indian spices & char grilled on hot ambers

15\$

Paneer Papdi Stick

Cottage cheese deeply fry with roast papad and serve with green sauce

15\$



INDIAN CUISINE

Some of Indian's Foods date back five thousand years. The Indus Valley people consumed barley, rice, tamarind, eggplant and cucumber cooked with oils, ginger, salt, green peppers, and turmeric root. The Aryans brought used leafy vegetables, lentils, and milk products such as yogurt and ghee (clarified butter),spices such as cumin, coriander, and black pepper. The greeks brought saffron, while the chinese introduced tea. The portuguese and British made red chili, potato and cauliflower popular. The biggest contributors are the Mughals, who saw food as an art, and many of their dishes are cooked with as many as twenty-five spices , rose water, cashews, raisins and almonds.

Main Course

Butter Chicken

20\$

A creamy red gravy chicken preparation with delicious mild test

Chicken Tikka Masala

20\$

Chicken marinated in yogurt and Indian spices and then served in a tomato cream sauce.

Chicken Rara

20\$

A unique preparation of boneless chicken pieces cooked with chicken mince in onion tomato masala.

Smoked Chicken

20\$

Marinated Chicken pieces cooked with Indian spices and burning coal smoke add its special flavor



Mutton Rogan Josh

23\$

Hot kashmiri delight, gives very distinct test to red gravy and juice of kashmiri chillies melts in to mouth purely

Nalli Nihari

23\$

A special pakistani delicacy, meat cooked overnight with herbs and spices and bhaghaar done with ghee served hot

Mutton Afghani

23\$

Boneless meat cooked with special combinations of spices in to gravy and giving rich texture

Mutton Palak

23\$

A treasure house of vitamins and minerals, Marinated lamb cubes cooked Blanch spinach with Indian spices.

Kadai Chicken | Mutton

25\$

A choice of chicken or mutton cooked in vegetarian gravy, onions & capsicum

Keema Matar

23\$

Finely minced lamb & green peas cooked together with india spices & served with butter pav

Jhinga Masala

30\$

Prawns roasted with shahi gravy and cooked with authentic indian spices

Goan Fish Curry

30\$

Boneless fish cooked with coconut base



Main Course

Paneer Tikka Lababdar 18\$

Paneer tikka cooked with vegetarian curry, onions, capsicum and veg gravy

Leshsooni Paneer 18\$

Cottage cheese cubes cooked with sautéed garlic and kadhai masala

Baby Vegetable Peshawari 18\$

Fresh exotic baby vegetables cooked with kadhai masala

Malai Kofta 18\$

Vegetarian balls cooked in creamy reach gravy

Shaam Savera 18\$

A treasure house of vitamins, cottage cheese Spinach koftas cooked in tomato gravy.



Paneer Makhan Palak 18\$

Paneer cooked with spinach gravy & topped with dollop of butter

Paneer Bhurji 18\$

Small cubed cottage cheese sautéed with kadhai gravy

Dhingri Dum Sunheri 18\$

Mushroom cooked with vegetarian masala and spicy onions

Methi Mutter Malai 18\$

Fresh peas and methi cooked together in creamy white gravy

Tuvar Tarunnum 12\$

Yellow lentils cooked with Indian herbs and tempered with baghar on top

Amritsari Soya Keema Taka Tin 18\$

Dhaba style spicy tava soya keema mutter and served with butter pav

Dum Ka Urad 15\$

Black dal enriched with butter, cream and bouquet garni of spices

Karari Seekh Masala 18\$

Crispy vegetable seekh kabab served on bed of kadhai masala

Paneer Pasanda 18\$

Paneer slices stuffed with green chutney, mashed paneer, and nuts mixture, and cooked in a flavorful onion-tomato gravy.



Indian Breads

Tandoori Naan 3.5\$

(Butter | Plain | Khasta | Garlic)

Paratha 3.5\$

(Olive | Mirchi | Lacchha | Plain)

Tandoori Roti 3\$

(Butter | Plain | Missi | Khasta)

Kulcha 5\$

(Paneer | Onion | Bharwan)

Rumali Roti 4\$



Indian Rice

Chawal 8\$

Steamed plain rice

Curd Rice 10\$

Khichadi

Dal Khichadi 15\$

Chicken Khichadi 20\$

Rice mixed with roasted chicken and Indian Spices

Pulao 15\$

Selection of jeera | peas | subz

Indian Rice

Murgh Tikka Biryani 25\$

Boneless chicken tikka cooked in tandoor and given dum to perfection

Gosht Seekh Biryani 30\$

Succulent lamb seekh kabab cooked in tandoor and given dum to perfection

Burbhani Raita 5\$

Yogurt spiked with caramelized garlic & roasted chilly

Handi Biryani

Gosht 30\$

The rice and lamb is cooked together along with flavours from the whole spices

Chicken 25\$

The rice and chicken is cooked together along with flavours from the whole spices

Subz 20\$

The rice and vegetables is cooked together along with flavours from the whole spices



Sizzlers

Veg Peri Peri 30\$

Baby corn, mushroom mixed vegetable steak with peri peri sauce and served sizzling hot

Chicken Steak Sizzler 35\$

Chicken steak stuffed with sizzling spices and herbs in mexican style

Sizzler Royale 45\$

The excellent preparation of jumbo prawns and smoky flavour with different style of presentation sizzler royal gives you the authentic test of royal kitchens of saxon's



Light Refreshments

Hamburger 10\$

Choice of vegetarian, chicken or beef burger

Halloumi 10\$

Halloumi fingers accompanied with sweet chills sauce

Bullet De Beef 10\$

Mince of beef deeply fried serve with fritters

Shawarma 5\$

Vegetarian, Chicken, Beef

Light Refreshments

Samosa

Panjabi Samosa 8\$

Mix Samosa 8\$

Chilly Honey Potatoes 8\$

Potatoes with tangy sweet & sour test

Papad 3\$

Choice of masala, fried or roasted Garlic Bread

Cheese chili toast (6 pcs) 8\$

Toasted bread with Cheese & Chili

Tzatziki Sauce with bread 8\$

Toasted bread serve with sajiki sauce





CHINESE CUISINE

Chinese cuisine is an important part of Chinese culture, in which color, smell and taste are the three traditional aspects used to describe Chinese food, as well as the meaning, shape and nutrition of the food.

Fusion Chinese Cuisine

- Dim Sum (6 pcs)*
- Vegetarian* 10\$
- Chicken or Seafood* 15\$
- Spring Roll (6 pcs)*
- Vegetarian with Cheese* 10\$
- Chicken or Seafood & Coriander and Cheese* 15\$
- Chicken Schezwan* 20\$
- Chicken Black Pepper* 20\$
- Prawns with Pickled Pepper & Ginger* 25\$



- Chilly Chicken* 20\$
Dry or gravy
- Chicken Manchurian* 20\$
Dry or gravy
- Chicken lollipop (8 pcs)* 18\$
- American Chopsuey* 20\$
Chopsuey
- Veg Manchurian* 15\$
Dry or gravy

- Chilly Paneer* 20\$
- Noodles*
- Hakka or Singapore* 15\$
- Chicken or Seafood* 20\$
- Thai Green Or Red Curry Served With Steamed Rice*
- Vegetarian* 18\$
- Seafood or Chicken* 25\$
- Fried Rice*
- Vegetarian* 15\$
- Seafood or Chicken* 20\$



Hotel Lubumbashi Special wood-fired pizza

Pizza Blanca 15\$

Cheese, Oregano, Bell Paper

Pizza Margarita 15\$

Made of salsa sauce and homemade mozzarella cheese

Pizza Vegetarian 18\$

Tomato, Capsicum, Oregano, corn, Mushroom

Mediterranean 18\$

Pizza combination of vegetarian onion, capsicum, mushroom and garlic with salsa sauce

Pizza Pepperoni 20\$

Cheese, Salami, Capsicum, Garlic & Oregano



Pizza Regina 20\$

Jambon, Mushroom, cheese, oregano

Pizza Paradiso 22\$

Lard, Fetta cheese, Avocat

Pizza Poulet 20\$

Poulet, Cheese & Oregano

Pizza Four Seasons 25\$

Sauce, Cheese, Chicken & Prawns

Pizza Fruit De Mer 25\$

Prawn & Calamari

Murge Tikka Pizza 22\$

Chicken tikka, Red capsicum, onions, olives and jalapenos

Pizza Au Thon 23\$

Cheese Thon

Pizza Deluge De Viande 25\$

Viande, Cheese

Pizza Crevette 25\$

Crevette & Oregano

Pizza Calzone 27\$

Jambon, Mushroom, Cheese





DESSERT

Indulge into the sweetness of the dining experience with dessert that range from sweet to gourmet delight. Including fusion of sweet dishes that lend themselves to a dessert that's irresistible as it sounds - you definitely have a heavenly ending to the food story.

Dessert

Signature Dish 🍷

Malva Pudding 🍷

15\$

A spongy cape dutch pudding made with apricot jam & served with custard sauce

Sizzling brownie with ice-cream 🍷 20\$

chocolate brownie with a scoop of ice-cream on top served with a generous pouring of melted chocolate on the ice-cream and served on hot sizzler plates

Sizzling Tawa Kulfi

15\$

Frozen malai kulfi served sizzling chocolate brownie & chocolate sauce



Crepes Flambe

15\$

A french dessert consisting of a crepe, a sauce of caramelised sugar and butter, orange juice, zest prepared in a table side flambe performance with liqueur

Shireen E Jannat

15\$

Sliced gulab jamun with vanilla ice cream & drizzled with chocolate fudge

Crème of Caramel

10\$

Rich custard dessert with a layer of soft caramel on top

Crème Bralee

10\$

This classic dessert also known as burnt cream, consist of rich vanilla flavoured custard base topped with hard caramel

Scoop of Ice Cream 🍷

10\$

Choice of vanilla, strawberry, chocolate, caramel

Vanilla Panna Cotta

10\$

Italian dessert of sweeten cream thicken and aromatised with vanilla & served with caramel sauce

Shahi Tukda

10\$

These sweet authentic-style bread pieces are deep fried in ghee until crispy and then topped with creamy rabri.



Appetiser & Beverages

Dhungar Oundhi Lassi 🍷

8\$

Try our special "clove smoked" lassi

Butter Milk

4\$

Indian yogurt drink with choice of plain or masala

Milk Shake

8\$

(variety of shakes of fruits and ice cream)



Aerated Drinks

3\$

Service of aerated drinks

Fresh Lime Soda

5\$

Choice of salted or sweet

Tea (Thé)

5\$

Choice of Indian masala, black, green, lemon

Café

8\$

Choice of black, espresso, cappuccino, latte, alpeno, americano

Cold Coffee

8\$

With or without ice cream

