

Oriental Cuisine



MAIN COURSE

Classic Oriental dishes

Vegetables
Chicken Meats
Prawns

Choose Cooking Style

AND TOPPED WITH PINEAPPLE, BELL PEPPERS, AND ONIONS.

CHOW MEIN...... 9,500 rwf

CHOW MEIN IS A POPULAR CHINESE DISH OF STIR FRIED NOODLES WITH MIX VEGETABLES, SOY SAUCE, AROMATICS, HERBS AND SPICES.

SINGAPORE RICE NOODLES...... 4,500 rwf

A DISH OF STIR-FRIED RICE VERMICELLI, VEGETABLES, EGGS, AND PROTEIN IN A CURRY FLAVORED SAUCE

CHILLI CHICKEN IS MODERATETELY HOT AND TANGY, GREEN CHILIES IN VINEGAR OR GREEN CHILI SAUCE ARE SERVED ON THE SIDE FOR THOSE WHO WANT TO INCREASE THE HEAT.

CHOP SUEY...... 7,500 rwf

CHOP SUEY IS A STIR-FRIED VEGETABLE DISH THAT IS COOKED WITH MEATS SUCH AS CHICKEN, MEAT. SHRIMP AND SEAFOOD CAN ALSO BE ADDED. THIS CHOP SUEY RECIPE IS SPECIAL BECAUSE IT HAS ALMOST EVERY INGREDIENT PRESENT. CHICKEN, MEAT, SHRIMP, AND BOILED EGGS ARE ALL INCLUDED IN THE RECIPE ALONG WITH FRESH VEGGIES.

BLACK PEPPER SAUCE...... 7,500 rwf

THIS DISH WITH CHINESE BLACK PEPPER SAUCE RECIPE IS A STIR-FRY WITH BIG JUICY CHUNCKS OF ONIONS, AND PEPPERS GLAZED IN FRAGRANT PEPPER SAUCE

THAI CURRY SAUCE...... 5,000 rwf

THAI CURRY OR KAENG (PRONOUNCED "GENG") IS A COLLECTIVE NAME FOR DISHES MADE WITH THAI CURRY PASTE, COCONUT MILK MEAT, CHICKEN FISH AND/OR VEGETABLES AND LIME, GARLIC AND CHILLI AND HERBS

ALL ABOVE MAIN COURSE SERVED WITH SIDE DISHES





