



COCKTAILS

Long Island Iced Tea (Vodka, gin, tequila, rum, triple sec, & coca-cola)	15,000 RWF
Piña Colada (White rum, pineapple, & coconut cream)	12,000 RWF
Cosmopolitan (Absolute Vodka, triple sec, cranberry, & lime juice)	12,000 RWF
Tequila Sunrise (Tequila, orange juice, grenadine)	12,000 RWF
Margarita (Tequila, triple sec, & lime juice)	12,000 RWF
Tom Collin (Gin, lemon juice, sugar syrup, & soda water)	12,000 RWF
Aperol Spritz (Prosecco, Aperol, & Orange juice)	12,000 RWF
Mai Tai (White rum, triple sec, & orange juice)	12,000 RWF
Gin & Tonic (Gin, lemon juice, soda, & sugar syrup)	12,000 RWF
Mojito (White rum, menthe leaves, sugar syrup, lime juice)	12,000 RWF
Daiquiri (White Rum & sugar syrup)	12,000 RWF
Manhattan (Whiskey, Martin Ross, orange juice, Sweet Vermouth, Angostura bitters)	12,000 RWF
Kir Royale (Sparkling wine , crème de cassis)	12,000 RWF
Whiskey Sour (Whiskey, lemon juice, sugar, & dash of egg white)	12,000 RWF
B 52 (Coffee liquor, Irish cream, & triple sec)	5,000 RWF



SALADS

NICOISE SALAD

9,000 RWF

Popular salad consisting of New Potatoes, French beans, Tuna, assorted Salad leaves, Tomatoes, Black Olives, Boiled Eggs and Creamy dressing.

GREEK SALAD

10,000 RWF

Grilled Vegetables, Fresh Salad leaves, Cucumber, Carrots, Capsicum, Black Olives and Feta Cheese dressed with Spicy Vinaigrette Sauce.

TOMATO CAPRESE SALAD

8,000 RWF

Traditional Italian Salad with combinations of Mozzarella Cheese, Tomato Slices, Basil, garlic, oregano and balsamic reduction, Olive Oil.

CLASSIC HIGHLAND TASTE SALAD

8,500 RWF

Authentically done with mango, Tomato, onion, cucumber, Avocado served with vinaigrette dressing

CHEF SALAD

10,000 RWF

Grilled Chicken Strips, Lettuce, Tomatoes, Capsicum, Onions, Carrots, Cucumber with 1000 Island Sauce

BEEF CARPACCIO SALAD

8,500 RWF

Thin slices of raw Beef with Balsamic Citronade and Parmesan Shavings

SOUP

SOUP OF THE DAY

7,000 RWF

VEGETABLE SOUP

7,000 RWF

MINISTRONE SOUP

7,000 RWF

CREAM OF MUSHROOM SOUP

8,500 RWF

CREAM OF TOMATO SOUP

7,000 RWF

CREAM OF CHICKEN, COCONUT & LEMON GRASS

8,500 RWF

FISH CLEAR SOUP OR CHICKEN CLEAR SOUP

8,500 RWF

BEEF BROTH

8,500 RWF

Note: Allow 5 Minutes for Soup of day and 10-15 Minutes for other Soups



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MAINCOURSE DISHES

CHICKEN STROGANOFF

Strips of Chicken, Mushrooms, Onions and Capsicum cooked in Creamy Sauce

13,500 RWF

GRILLED SUPREME OF CHICKEN

Pan fried Chicken breast served with Mushroom sauce

13,500 RWF

WHOLE CHICKEN

Grilled whole chicken with french fries.

35,000 RWF

CHICKEN TERIYAKI

Boneless Chicken Cubes in Teriyaki Sauce

15,000 RWF

GRILLED CHICKEN DIAVOLA

Grilled Leg or Breast of Chicken (Spicy: Optional)with Sauce Aside

13,000 RWF

FISH & SEAFOOD

CAPTAIN ITALIANO

Pan seared fish fillet with Tomatoes, Olives, Onions and Balsamic salsa served on a bed of Sautéed Vegetables and Pasta

14,000 RWF

FISH LIVORNESE

Fish fillet cooked with Herbs, Olives in Tomatoes and Capers Sauce

14,000 RWF

NILE PERCH FISH FILLET

Pan seared fish fillet topped with lemon Sauce

14,000 RWF

TILAPIA FILLET

Grilled Fillet of Tilapia served with Tartar Sauce

14,500 RWF

WHOLE FISH

Traditionally baked Fish served with Sauce Provençale and Salad

30,000 RWF

MIXED SEA FOOD & CAPTAIN FISH

Grilled, Sautéed or Dip Fried Squid, Prawns served with Captain Fish Fillet.

30,000 RWF



BEEF DISHES

FILLET MIGNON AU POIVRE Grilled Beef Fillet served with light pepper Sauce	14,500 RWF
BEEF STROGANOFF Strips of tender beef loin, Mushrooms and Capsicum in creamy sauce	14,000 RWF
STIR-FRIED BEEF Juliennes of beef, carrots, green pepper and leeks	14,000 RWF
BEEF CURRY Cubes of tender beef loin cooked in Authentic Indian Sauce Served with Rice or Chapatti.	14,000 RWF
LAMB CHOPS Grilled and served with Mint Sauce	15,000 RWF
LAMB CURRY Cubes of Lamb done in Authentic Indian Sauce	15,000 RWF

GRILL CORNER

Fish Brochette	12,000 RWF
Beef Brochette	12,000 RWF
Chicken Brochette	12,000 RWF

SIGNITURE DISHES

CHICKEN AGATOGO Traditionally cooked Chicken and Banana Stew served Rwandese style	12,500 RWF
CHICKEN TERIYAKI Stir Fried Oriental Chicken in Teriyaki Sauce	15,000 RWF
T-BONE T-Bone Steak Grilled and topped with Garlic Butter	15,000 RWF
PRAWNS SPECIAL Grilled or Sautéed with Chilly, Garlic and Lemon	21,000 RWF
STIR-FRIED VEGETABLES Juliennes of vegetables served with plain or fried rice	9,000 RWF
VEGETABLE JALFREZI Vegetables in Spicy Sauce served with Steamed Rice and Chapattis	10,000 RWF
IGISAFURIYA CHICKEN Cooked chicken with matoke, potato, vegetables and peanut.	17,000 RWF

All main courses are served with vegetables and choice of French fries, Roast Potatoes, Ugali or Rice



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PASTA

GNOCCHI AL MIST BY HIGHLANDS Homemade Pasta with Potatoes, Mushrooms, Cream and Tomato	10,000 RWF
TAGLIATELLE AL MIST RESTAURANT Homemade Pasta with minced Chicken and minced Beef	10,000 RWF
BEEF RASAGNA Homemade Pasta with mince meat, cream	10,000 RWF
SPAGHETTI BOLOGNESE Spaghetti long Pasta served in Mince Meat and Red Sauce	10,000 RWF
SPAGHETTI ALL'AMATRICIANA Spaghetti long served spicy Red sauce, bacon	10,000 RWF
PENNE / FUSILLI ARRABBIATA Penne Pasta served in Spicy Red Sauce	10,000 RWF
PENNE BOSCAIOLA Penne Pasta with Bacon, Mushrooms and Garden Peas	10,000 RWF
LINGUINE PASTA Linguine Pasta served with Italian Basil Sauce	10,000 RWF
PASTA PRIMAVERA Pasta served with assorted seasonal vegetables	10,000 RWF

PIZZA

MARGHERITA PIZZA Tomato and black olives filled pizza	10,000 RWF
CHICKEN FUNGHI PIZZA Chicken and mushroom filled pizza	10,000 RWF
FOUR SEASON PIZZA Mix of beef, chicken, ham with mushroom and olives	10,000 RWF
HAWAIIAN PIZZA Mix of pineapple, tomatoes, oregano black olives and cheese on top	10,000 RWF



SANDWICHES & BURGERS

POPPY SUBMARINE SANDWICH Baguette bread filled with Lettuce, Chicken or Beef flakes, Tomatoes and Avocado	10,000 RWF
MIST CLUB SANDWICH Triple Decker s/w with crispy Lettuce, onion, Chicken, Tomato and fried Egg	9,000 RWF
HIGHLAND BURGER Fresh ground Chicken or beef on a Sesame Seed Burn (Plain and simple)	9,000 RWF
BEEF, CHICKEN BURGER A selection of toping cheese, egg or fried onions	10,000 RWF
CROQUE MADAM/ CROQUE MONSIEUR white bread, butter, cheese, ham, Mornay sauce, and a fried egg.	6,000 RWF
VEGETABLE BURGER Stuffing mixed vegetables.	7,000 RWF

DESSERTS

TIRAMISU Layers of Lady Finger Biscuit soaked in expresso coffee, Mascarpone Cheese and cocoa dusting	6,000 RWF
MIST FRUIT SALAD Tropical Fruits with Ice Cream	5,000 RWF
CREPE OF 1000 HILLS FLAMBE Thin pan cakes in Orange Sauce	6,000 RWF
ESKIMISE TARTE Meringue Base of Chocolate and Vanilla Ice Cream with Chocolate Sauce toping	6,000 RWF
BANANA SPLIT Sliced Banana served with roasted Nuts and hot chocolate Sauce	5,500 RWF
TROPICAL FRUIT CUTS Selection of traditional fruits in season	6,000 RWF
TRIO OF ICE CREAM Vanilla, strawberry and chocolate ice cream with cookies	5,000RWF



SOFT DRINK

Highland Filtered Water	1,000 RWF
Soda	1,500 RWF
Panache	1,500 RWF
Mineral Water	1,000 RWF
Red Bull	5,000 RWF
Bavaria	4,000 RWF

FRESH JUICES

Mixed Fresh Juice	7,000 RWF
Passion	6,000 RWF
Mango	6,000 RWF
Pineapple	6,000 RWF
Tree Tomato	6,000 RWF

HOT BEVERAGES

Hot Chocolate	4,000 RWF
Black tea	3,000 RWF
Spiced tea	3,000 RWF
African tea	3,000 RWF
Hot milk	3,000 RWF

SMOOTHIES & MILKSHAKE

Mango Banana	8,000 RWF
Strawberry Banana	8,000 RWF
Choco Peanuts	8,000 RWF
Strawberry	8,000 RWF
Vanilla	8,000 RWF
Chocolate Blend	8,000 RWF
Chocolate-Banana	8,000 RWF

COFFEE

Irish Coffee	8,000 RWF
Caffè Mocha	4,000 RWF
Americano	3,000 RWF
Espresso Macchiato	3,000 RWF
Cappuccino	3,000 RWF
African Coffee	3,000 RWF
Café Latte	3,000 RWF
Espresso	2,000 RWF
Double Espresso	3,000 RWF



BEER

Leffe Blonde	5,000 RWF
Smirnoff Ice	4,000 RWF
Guinness	2,500 RWF
Heineken	2,500 RWF
Amstel	2,500 RWF
Mützig	2,000 RWF
Primus	2,000 RWF
Skol Malt	2,000 RWF
Virunga (light, mist, Gold)	2,000 RWF
Smirnoff Guarana	5,000 RWF

APÉRITIFS

	<i>Glass</i>	<i>Bottle</i>
Martini Bianco	8,000 RWF	50,000 RWF
Martini Rosso (black)	8,000 RWF	50,000 RWF
Campari Bitters	4,000 RWF	50,000 RWF
Ricard	4,000 RWF	50,000 RWF

RUM

	<i>Tot</i>	<i>Bottle</i>
Malibu	3,000 RWF	90,000 RWF
Captain Morgan	4,000 RWF	75,000 RWF
Captain Morgan Spiced	4,500 RWF	75,000 RWF
Bacardi Blanc	3,500 RWF	70,000 RWF

GIN & TEQUILA

	<i>Tot</i>	<i>Bottle</i>
Patron Silver	10,000 RWF	250,000 RWF
Hendrick's Gin	7,000 RWF	180,000 RWF
Beefeater Pink	4,000 RWF	95,000 RWF
Olmecca Silver/ Golden	5,000 RWF	115,000 RWF
Jose Cuervo	5,000 RWF	100,000 RWF
Camino Tequila	3,500 RWF	70,000 RWF
Gordon's Dry Gin	4,000 RWF	75,000 RWF
Patron Coffee		250,000 RWF



VODKA

Absolute Citron 1 ltr
 Absolut Vodka 1 ltr
 Smirnoff Vodka 1 ltr

Tot
 4.000 RWF
 4.000 RWF
 3.000 RWF

Bottle
 80,000 RWF
 80,000 RWF
 55,000 RWF

COGNAC

Rémy Martin
 Courvoisier
 Martel V.S.O.P 70 cl
 Martel V.S
 Hennessy V.S.O.P
 Grand Marnier
 Hennessy V.S

Tot

 10,000 RWF

Bottle
 305,000 RWF
 220,000 RWF
 210,000 RWF
 200,000 RWF
 320,000 RWF
 110,000 RWF
 190,000 RWF

CHAMPAGNE

Veuve Clicquot
 Moët & Chandon
 Mignon Blanc De Blancs
 Laurent-Perrier
 Ruinart Blanc De Blancs
 Ruinart Brut

Bottle
 250,000 RWF
 220,000 RWF
 250,000 RWF
 250,000 RWF
 500,000 RWF
 350,000 RWF

LIQUOR

Jagermeister
 Cointreau
 Amarula (G)
 Molly's

Glass / Tot
 5,000 RWF
 6,000 RWF
 10,000RWF
 5,000RWF

Bottle
 110,000 RWF
 110,000 RWF
 80,000 RWF
 80,000 RWF

WHISKEY

Glenfiddich 12 years
 Glenfiddich 15 years
 Glenfiddich 18 years
 J/W Double Black
 Glenlivet 1824
 J/W Black Label
 Chivas Regal 12 years
 Jack Daniel's
 Jameson
 Jim Beam
 J/W Red Label
 J & B Rare
 Ballantine's

Tot
 6,000 RWF
 8,000 RWF

 5,500 RWF
 5,000 RWF
 4.500 RWF
 4.500 RWF
 4.500 RWF
 3.000 RWF
 3,500 RWF
 4.000 RWF

Bottle
 180,000 RWF
 230,000 RWF
 280,000 RWF
 170,000 RWF
 160,000 RWF
 150,000 RWF
 130,000 RWF
 130,000 RWF
 90,000 RWF
 100,000 RWF
 70,000 RWF
 70,000 RWF
 65,000 RWF



WHITE WINES (DRY)

	<i>Bottle</i>
White Wines (dry)	45,000 RWF
KWV Chardonnay	45,000 RWF
Domaine Bergon (Chardonnay)	45,000 RWF
Pinta Negra	45,000 RWF
Baron D'Arignac	45,000 RWF

RED WINES (DRY)

	<i>Glass</i>	<i>Bottle</i>
La Baume Saint Paul		80,000 RWF
Domaine de La Baume		60,000 RWF
Ponte Villoni		45,000 RWF
Calvet Cabernet Sauvignon		45,000 RWF
Calvet Bourgogne		45,000 RWF
Baron D'Arignac 1.5 ltrs.		45,000 RWF
Nederburg Cabernet Sauvignon		45,000 RWF
Domaine Bergon Grain d'Automne Merlot		45,000 RWF
Jacob's Creek Merlot		45,000 RWF
Drostdy Red Wine	7,000 RWF	80,000 RWF
Cellar Cask	7,000 RWF	80,000 RWF
KWV Merlot	7,000 RWF	45,000 RWF
Van Loveren Cabernet Sauvignon		50,000 RWF
Van Loveren merlot		50,000 RWF

SPARKLING WINES

	<i>Glass</i>	<i>Bottle</i>
Signore Giuseppe prosecco		45,000 RWF
Baron D'Arignac		45,000 RWF
Canetelli Prosecco		45,000 RWF
Liboll Extra Dry		50,000 RWF

ROSE

	<i>Glass</i>	<i>Bottle</i>
Cinzano Vermouth Rosso	7,000 RWF	45,000 RWF
Four Cousins Rose 1.5l	7,000 RWF	45,000 RWF

HOUSE WINE BY GLASS

	<i>Glass</i>
Red Wine	7,000 RWF
White Wine (Dry or Sweet)	7,000 RWF
Cellar Cask	7,000 RWF