



Hakki Pasha Dining

MENU



“Indulge in Tastes inspired by African Adventure!”

In the late 19th century, a man by the name of Hakki Pasha ventured into the wild lands of East Africa, seeking to collect geological and zoological specimens. Some called him foolish for entering such a dangerous land, but Hakki Pasha was determined to make his mark on the world.

Armed with little more than his wits and a handful of brave men, he set off on his expedition into the unknown. The East African landscape was both breathtakingly beautiful and treacherous: there were vast plains, dense forests, and towering mountains that seemed to reach up to the heavens.

The journey was fraught with danger at every turn: Hakki Pasha and his team had to deal with wild animals, hostile tribes, and treacherous terrain. But Hakki Pasha was undeterred, driven by an unquenchable thirst for knowledge and discovery.

As he collected specimens, he encountered countless challenges and obstacles along the way, but his persistence paid off. He discovered new animal species, studied the local geology and geography, even helped establish Ottoman trading posts in the area.

Hakki Pasha's journey through East Africa was not just an important scientific exploration, but a dramatic adventure that captured the imagination of people around the world.

His bravery and dedication to his work inspired generations of explorers to come, and his legacy lives on to this day.

“Hakki Pasha All Day Dining: Where You Embark on a Culinary Safari!”

Starters

Pasha Soup of the day
Served with freshly baked bread.
UGX 25,000

Basil Pesto Tart.
Infused with mature camembert cheese,
basil pesto and sundried tomatoes,
served with a fresh garden salad.
UGX 65,000

Explorer Spicy Chicken Wings
Served with Rockford and spicy peri peri sauce.
UGX 45,000

Ottoman Caesar Salad
Fresh garden leaves topped with smoked streaky bacon,
eggs and parmesan shavings.
Finished with homemade Caesar dressing.
UGX 60,000

Hakki Chicken and Avocado Salad
Herb infused chicken and fresh avocado set
on a bed of garden leaves.
Finished with a creamy honey and mustard dressing.
UGX 35,000

Ganda Grilled Goat Kebabs
Finished with sweet mint dressing.
UGX 65,000

Nile Cajun Fish Cakes
Pan fried tilapia infused with Cajun, lemon and garlic.
Served with crisp garden greens and homemade lemon aioli.
UGX 35,000

"Indulge in a symphony of taste as our starters take center stage, crafting culinary masterpieces that ignite your appetite and leave you hungry for an encore."

Mains

Jinja Grilled Tilapia

Complimented by creamy new potato, French green beans and cocktail tomatoes, finished with a ginger and coconut cream.

UGX 70,000 (Full Fish)
UGX 75,000 (Fish Fillet)

Kyoga Fish and Chips

Tilapia or Nile perch fried in beer batter served with homemade chips, pea puree and tartar sauce.

UGX 70,000 (Tilapia)
UGX 75,000 (Nile Perch)

Double Decker Beef Burger

Homemade 300g beef burger covered with mature cheddar cheese, crispy onion rings, spicy tomato relish and fresh avocado. Served with homemade chips.

UGX 70,000 (Double-Decker Size)
UGX 45,000 (Traditional Size)

Discovery Chicken Burger

250g chicken breast fried golden brown topped with mozzarella cheese pickled dill cucumber and smoky bacon finished with smoked paprika cheese sauce.

Served with homemade chips and garden salad.

UGX 70,000 (Double-Decker Size)
UGX 45,000 (Traditional Size)

Nubian Club Sandwich

Serve the traditional way with bacon, chicken breast, ham, cheddar cheese. Finished with homemade garlic mayo. Served with homemade chips and garden salad.

UGX 70,000

Beef Baguette

Tender beef fillet tossed together with red onion, wild oyster mushroom and cooked in a rich beef jus. Finished with mature brie. Served with chips and garden salad.

UGX 65,000

Rack of Goat

Served with potato wedges, butternut puree and garden vegetables. Finished with red wine jus.

UGX 80,000

Anglo Steak Egg and Chips

300g prime sirloin steak, topped with a fried egg and served with homemade chips and fresh garden salad.

UGX 70,000

Stanley Goat Curry

Slowly braised Goat knuckle in a sweet mild curry with dates, apricots, lemon and coriander served with a health portion parmesan pom puree.

UGX 75,000

Grills

All grills are accompanied with your choice of potato wedges, creamy mashed potato or steamed basmati rice.

T-bone Steak:	UGX 90,000
Sirloin Steak:	UGX 75,000
Ribeye Steak served on the bone:	UGX 85,000
Half peri peri Chicken:	UGX 75,000
Pork Ribs:	UGX 90,000

Sauces

Whisky & Mushroom Sauce:	UGX 15,000
Madagascar Green Peppercorn Sauce:	UGX 15,000
Garlic and Parsley Butter and Red wine Jus:	UGX 15,000

Dessert

Traditionally Malva Pudding
Served with crème Anglia's
UGX 35,000

Trio of Chocolate
Crunchy chocolate brownie, dark chocolate mousse and
strawberry covered in milk chocolate serve with a dollop of cantily cream.
UGX 55,000

Baked Cheese Cake
Baked cheese cake served with a berry compote and vanilla bean ice cream
UGX 55,000

Fruit Platter
Selection of summer fruit and berry's, served with vanilla syrup and wiped cream
UGX 40,000

Red Wine and Blueberry Ice Cream
Homemade red wine and blueberry ice cream served with an almond toile biscuit
UGX 50,000

"Celebrate life's sweetest moments with our decadent desserts,
where every spoonful is a symphony of indulgence and a
reminder that life is meant to be savored."

