



W E L C O M E T O C A S S I A
L O D G E

R E S T A U R A N T

&

B A R

E n j o y t h e a m a z i n g v i e w s o n K a m p a l a a n d l a k e V i c t o r i a



S T A R T E R S

Soup of the day Fresh homemade soup (Ask your waiter)	19,000 U sh
Russian Tomato Soup Pure tomato blend with a dash of vodka, a touch of cream and bread croutons	20,000 U sh
Cassia's Caesar Salad Your classic, nice and garlicky, crispy bacon or chicken with bread croutons and parmesan cheese	25,000 U sh
Avocado and Bacon Salad Avocado pear and bacon slices tossed with vinaigrette dressing	25,000 U sh
Bruschetta Toasted bread with a topping of basil marinated tomato, garlic and onion	20,000 U sh
Pineapple Cashew salad Served in half a pineapple, with chicken, Tomato, cheese and roasted Cashew nut	28,000 U sh



C H E F ' S P I C K S

F armers H ouse M ixed G rill C hicken, pork chop, beef sausage and mini-steak S erved with B elgian fries	37,000 U sh
F ish à C hips F ried T ilapia fillet coated with butter S erved with B elgian fries and T artar sauce	34,000 U sh
G oat N yamachoma G rilled goat chops marinated juicily with K achumbari salad S erved with L yonnais potatoes	40,000 U sh
C assia T errace G rilled F ish G rilled tilapia fillet with dill butter sauce S erved with parsley potatoes and fresh vegetables	36,000 U sh
B ouchee a la R eine C hicken vol au vent with M ushrooms and bœuf chamef S erved with B elgian fries O r M ashed Potatoes	37,000 U sh



MAIN COURSES

BEEF

- Hunter's Steak** 38,000 Ush
Steak with mushroom sauce, dished with red wine
Served with chips and vegetables
- Steak au Poivre** 38,000 Ush
Grilled to perfection with brandy and peppercorn sauce
Served with creamed potatoes and vegetables
- Rwenzori Hunter's Beef Kebab** 33,000 Ush
Cubes of beef spiked with Savannah vegetable
Served with hot chilli sauce and Belgian fries

PORK

- Pork Nyamachoma (bruchette)** 33,000 Ush
Lightly spiced pork cubes on a spit
Served with tomato, onion and avocado salad
- Honey and Ginger Glazed Pork Cutlets** 39,000 Ush
Chops of pork in honey and ginger sauce
Served with Belgian fries and a salad
- Pan Fried Pork Fillet** 40,000 Ush
Trio of tender loins of pork fillet with
garlic herbs mushrooms, served with hash brown potatoes



C H I C K E N

C hicken B reast	38,000 U sh
C reamy mushroom sauce S erved with steamed vegetable rice and a S ide salad	
T awa C hicken	39,000 U sh
B oneless chicken fried in mild madras spices S erved with steamed rice and vegetables	
D rums of H eaven	32,000 U sh
G inger and herbs marinated C hicken wings S erved with spicy garlic sauce and steamed rice	

F I S H

V ictoria C atch of the D ay	36,000 U sh
F ried whole tilapia with L ight soy corn starch sauce S erved with B elgian fries	
B rochette de T ilapia grilled sauce dijoinnaise	36,000 U sh
G rilled tilapia brochette mustard sauce S erved with parsley potatoes	
S amaki W a N azzí	36,000 U sh
F illet of lake fish braised in coconut and C oriander sauce served with rice and condiments	
B aked N ile Perch T hermidor	39,000 U sh
B aked in mushroom, mustard and white wine sauce S erved with creamed potatoes and salad	

All our prices include V A T and service charge



P A S T A S

C hicken and M ushroom C arbonara 30,000 U sh

Pasta with strips of chicken, fresh mushrooms
A nd a creamy cheese sauce

S paghetti B olognese 28,000 U sh

S paghetti with minced meat and tomato sauce
T opped with Parmesan cheese

Penne V egetariana 30,000 U sh

Penne with homemade pesto, sundried tomatoes
and mozzarella cheese

V E G E T A R I A N

M iloni S ubzi 34,000 U sh

A combination of garden vegetables, gently simmered in
masala sauce and coconut milk served with basmati rice

C ombo of stuffed Z ucchini & A ubergine 30,000 U sh

F illed with a seasoned mixture of fresh mushrooms,
bell pepper, tomato, fresh basil and mozzarella
with a cashew nut crust, served with couscous



LUNCH & SNACKS

BURGERS

(Served with Belgian fries)

Chefs hamburger Homemade Beef Burger traditional style	20,000 U sh
Double Cheese Burger Juicy Beef Burger topped with two types of melted cheese	28,000 U sh
Chicken Burger Chicken burger with Cheese, bacon, mushroom, jalapeno pepper and sweet chilli sauces	28,000 U sh
Guacamole dip with Nacho chips	15,000 U sh

SANDWICHES

(Toasted or plain, served with Belgian fries)

Cassia Club Sandwich Triple Decker with bacon, cheese, mayonnaise, gherkins and eggs	25,000 U sh
Design your sandwich Choose three items of the following: Steak, chicken, cheese, bacon served with lettuce, tomato and chips	25,000 U sh

All our prices include VAT and service charge



K I D S I C O R N E R

F ish F ingers or sausage 25,000 U sh
W ith B elgian F ries and T artar S auce

Plate of C hips 12,000 U sh

D E S S E R T S

B elgian C hocolate M ousse 18,000 U sh
B lend of chocolate, cream and A marula

C oupe Jacques 16,000 U sh
F resh F ruit S alad

C r pe C assia 18,000 U sh
T wo pancakes braised in caramelised orange syrup
with a dash of brandy and a scope of vanilla ice cream

G ateau de Pommes 20,000 U sh
W arm apple cake with a scoop of vanilla ice cream

C hoice of Ice C ream 18,000 U sh
C hoose three scoops from our selection;
V anilla, C hocolate and S trawberry

M ilkshake
F lavours of V anilla, C hocolate, S trawberry 20,000 U sh



W I N E L I S T

Wine by the glass (red/white) 15,000 Ush

W H I T E

Chardonnay 75,000 Ush

Sauvignon Blanc 75,000 Ush

R E D

Cabernet Sauvignon 95,000 Ush

Merlot 90,000 Ush

Shiraz 90,000 Ush

S P A R K L I N G / C A V A

Brut Dubois 75,000 Ush



A P E R I T I F S & S P I R I T S

M A R T I N I	M artini R osso	6,000 U sh
	M artini B ianco	6,000 U sh
G I N	G ordonis	7,000 U sh
	G ilbeys	6,000 U sh
	U ganda W aragi	5,000 U sh
W I S K E Y	J ohnnie W alker B lack L abel	9,000 U sh
	J ohnnie W alker R ed L abel	7,000 U sh
	G rants	7,000 U sh
	J ack D aniels	7,000 U sh
	J & B	8,000 U sh
	J ameson	8,000 U sh
C O G N A C & B R A N D Y	M artell V S	9,000 U sh
L I Q U O R S	A marula	6,000 U sh
	C ointreau	8,000 U sh
	T equila	7,000 U sh
V O D K A	A bsolut	7,000 U sh
	S mirnoff R ed	6,000 U sh
R U M	C aptain M organ	6,000 U sh
	B acardi	6,000 U sh

All our prices include V A T and service charge



B E V E R A G E S

F R E S H

F resh P assion J uice S mall/ B ig	6,000/8,000 U sh
F resh L emonade S mall/ B ig	6,000/8,000 U sh

S O F T D R I N K S

M ineral water	4,000 U sh
C oca C ola/ P epsi P roducts	4,000 U sh
N ovida	5,000 U sh
A lvaro	5,000 U sh
C oke Z ero	6,000 U sh
R ed bull	10,000 U sh

B E E R S

N ile special & G old	7,000 U sh
B ell	7,000 U sh
C lub	7,000 U sh
T usker L ager/ M alt/ L ight	7,000 U sh
C astle L ight	7,000 U sh
H eineken	10,000 U sh
S mirnoff Ice	9,000 U sh

W A R M D R I N K S

E nglish & A frican T ea	8,000 U sh
H ot C hocolate	8,000 U sh
H ouse C offee	8,000 U sh
E spresso / C apuchinno single	10,000 U sh
E spresso / C apuchinno-D ouble	12,000 U sh

All our prices include V A T and service charge



B R E A K F A S T M E N U

After enjoying our continental breakfast buffet, feel free to order any of the following options for your cooked breakfast

Eggs your style

Boiled, Sunny side-up, Omelette, Scrambled or Poached

Accompaniments

Make your choice to accompany your eggs (choose 3):

Bacon, Fried Potatoes, Beef Sausages, Baked Beans, Roasted Tomato, Sautéed Oyster Mushrooms or Cheese

Pancakes

The way you like them best with apple, bacon, cheese, syrup, or powdered sugar.