

Indian Starters (Select any one)

Non-Vegetable

Tandoori Chicken * K 6000

Chicken baked roasted gram flour, marinate in yogurt and lemon juice with plenty of spices

Chicken Tikka * K 5000

Barbecued boneless pieces of chicken steeped in a marinade yogurt and ground masala

Chicken Pahadi Tikka * K 5000

Barbecued boneless pieces of chicken steeped in a marinade yogurt with coriander leaves and ground masala

Chicken Sheekh Kabab * K 5000

Boneless minced chicken mixed with garlic ginger, red chilli powder, Hot spice, coriander powder, fried onions, cheese, coriander leaves get cooked in oven

Reshmi Kebab * K 5000

Barbecued boneless pieces of chicken steeped in a marinade yogurt and ground masala

Chicken Garlic Tikka * k 5000

Garlic Chicken Kebabs are delicious on their own or with bread, potatoes or an accompaniment of your choice.

Chicken Steamed Kabab * K 5000

Marinated chicken in hot spices wrapped with silver foil and steamed then baked in Charcoal burner

Tandoori Fish * K 5000

Fish baked roasted gram flour, marinate in yogurt and lemon juice with plenty of spices

Tandoori Prawns * K 7000

Prawns baked roasted gram flour, marinate in yogurt and lemon juice with plenty of spices

Tandoori Platter Kebab Non-Vegetarian * K 10000

Assortment of Four different Kebabs which are Tikka, Reshmi, Sheekh & Tandoori, which all marinated in yogurt and spices roasted in Tandoor

Mutton Shaami Kebab * K 5000

Shallow fried kebabs of lamb and yellow lentil dusted with cardamom and chaat masala

Beef Sheekh Kebab * K 5000

Boneless minced chicken mixed with garlic ginger, red chilli powder, Hot spice, coriander powder, fried onions, cheese, coriander leaves get cooked in oven

Kathi Roll Chicken * K 5000

Whole wheat chapatis with capsicum, onion, tomato and Ginger-garlic paste and pieces of chicken inside. (Available in Chicken / Beef / Lamb or Fish)

Chicken Spring Roll / Chicken Samosa * K 3000

Made with minced chicken or beef marinate in yogurt goes in deep fried

Indian Starters (Select any one)

Vegetable

Tandoori Ghobi * K 4000

Barbecued marinated with yogurt and ground masala

Paneer Shashlik * K 4500

Cottage cheese bell peppers and onions with curried marination, grilled to perfection

Paneer Tikka * K 4500

Cottage cheese bell peppers in a marinade yogurt and ground masala, grilled to perfection

Hariyali Paneer Tikka * K 4000

Cottage cheese bell peppers in a marinade yogurt with coriander leaves and ground masala, grilled to perfection

Harah Bharah Kebab * K 4000

Mixing of chopped green peas with mashed potato gets deep fried to serve

Dahi Anjeeri Kebab * K 4000

Shallow fried kebab of boiled potatoes and vegetables stuffed with hung curd, figs, sesame seeds, and basil

Shammi Kabab * K 4000

Mix with Green Pease carrot and potatoes steeped in a marinade yogurt and ground masala

Barbeque Mix * K 5000

Potato/ Cottage cheese / Onion / Tomato / Capsicum /Mixing of chopped green peas

Kathi Roll Veg * K 4500

Whole wheat chapatis with capsicum, onion, tomato and Ginger-garlic paste and cottage cheese inside

Salt & Pepper Crispy Veg * K 4000

Mix with Green Vegetable Capsicum, Cabbage, Carrot Cauliflower and potatoes marinade yogurt and deep fired

Veg. Spring Roll / Veg. Samosa * K 2000

Made with mashed potato and green Pease chat masala goes in deep fried

Stuffed Papad * K 3000

Coated papad stuffing of mix veg with mashed potato gets deep fried

Vegetable Pakora * K 3500

Mix Vegetable batten with corn floor goes in deep fry

Vegetable Cutlets * K 3500

Mix Vegetable mashed coated with rawa goes in deep fry

Schezwan French Fries * K 2000

International Starters (Select any one)

Ceasar Salad * 3000

Assorted salad leaves with bacon, egg, shredded chicken and anchovies or grilled zucchini, parmesan and croutons

Garlic Bread * K 2000

Cheese Garlic Bread * K 2500

Cheese Corn Pepper Ball * K 3000

Cheese Nachos * K 3000

Spiced Chicken wings * K 4000

Chicken wings get shallow fried with sweet-n- sour gravy

Mangolian Chicken * K 5000

Deep fried in sweet-n-sour sauce

Spring Fried Chicken * K 5000

Boneless cubed chicken coated with mashed onion & corn flour goes in shallow fry to serve

Threads Chicken * K 5000

Diced Roti get bind up with marinated chicken and goes deep fried to serve

Crispy Fried Prawns * K 2000

Clean and wash prawns. Grate the coconut and add it with the chili powder, turmeric and curry leaves to the cleaned prawns.

Bruschetta with Cheese toppings * K 4000

Diced tomato and basil, mushroom and thyme, melon and feta

Chaat - Strew Potato Basket * K 4000

Potato basket filled with tamarind and yogurt marinated chickpeas, peanuts and cucumber

Soups

Cream of Either Mushroom, Chicken or Tomato Soup * K 1500

Garnish with cream and garlic toast

Chilled Cucumbered Fresh Herb Soup * K 1500

With lemon lime sorbet

Tomato Soup * K 1500

A simple soup made with fresh tomatoes, that is sure to become one of your favorites.

Thai Soup * K 1500

Indian Main Course

(Non-Vegetable)

Chicken Tikka Masala * K 5000

Succulent pieces of chicken marinated in yogurt and exotic Indian spice marinated with tomatoes

Butter Chicken * K 5000

Boneless chicken get mixed with yogurt lime juice and little chilly gets marinate in tomato paste and chicken stock melt with butter to serve

Chicken Malai Tikka Masala * K 5000

Succulent pieces of chicken marinated in yogurt and exotic Indian spice marinate in onion pest get serve in white gravy

Chicken Karahi * K 5000

Chicken pieces mixed with Ginger Garlic pest marinade with yogurt and tomato ketchup with little onion fried

Chicken Kolhapuri * K 5000 🌶️

A very aromatic dish that heavily pronounces the flavors from the south western part of India

Chicken Hariyali Masala * K 5000 🌶️

A very aromatic dish that heavily pronounces the flavors from the south western part of India

Chicken do Pyaza * K 5000

Succulent pieces of chicken marinated in yogurt and exotic Indian spice marinated with tomatoes

Mutton Maas * K 5000 🌶️

A traditional Indian dishes preparation of mutton in a spiced red curry

Fish Curry * K 5000

An Indian tradition dish in which Fish goes with mustard cumin seeds and cooked with Ginger Garlic pest and onion gravy

Prawn Kolyada * K 6000

Clean Prawn deep in brown vinegar and marinated for 1 hour mix the well beaten egg whit with corn floor and little chilly in it for a test to serve

Prawn Masala * K 6000

Medium size prawn goes with mustard cumin seeds and cooked with Ginger Garlic pest and onion gravy

Beef Kheema Masala * K 5000

Minced beef It is extremely versatile and just changing the masala can result in a great new taste each time. Masala Kheema tastes delicious with Paratha / Roti / Naan

Beef Curry * K 5000

Cubed beef is simmered in a spicy liquid until nearly dry, then combined with an onion mixture seasoned with curry leaves. It's delicious served with white rice.

Choices of Vegetarian or Non- Vegetarian in Curry & Masala Options are available in (Chicken / Beef / Lamb / Fish & Prawn)

Indian Main Course

(Vegetable)

Paneer Lababdar * K 4500

Cottage cheese simmered in fenugreek flavored tomato essence, topped with cream

Mushroom Mutter * K 4500

Mushroom and green peas get mixed with white gravy to serve

Mutter Paneer * K 4500

Cottage cheese and green peas get mixed with onion gravy

Aloo Dum Banarasi * 4500

Potato barrels packed with cottage cheese and dried fruits simmered in an onion based gravy

Moong Soya Paneer Payaza * K 4500

A mélange of steamed sprouts and soft tofu with stir fried onion and tomatoes

Vegetable Karahi * K 4500

Take a wok put oil and heat it up and fry onion put ginger garlic paste, chopped tomatoes and mix well, red crushed chillies, hot spice, then add vegetables and mix it well

Vegetable Kolhapuri * K 4500

It's a popular spicy mixed **vegetable** preparation has many variations. This is a traditional **recipe** and uses a mixture of desiccated coconut with other spices as the base for the gravy..

Khatte Baingan * K 4500

Thin eggplant cooked with tomatoes and fennel, scented with ginger powder

Yellow Dal Fry * K 3000

Yellow Pulse delicious and easy to make quick to serve with chapati or rice. ...

Black Dal Fry * K 3000

Its also called Maki Dal **Black** Eyed Peas are a great addition to any diet accompaniment to plain white rice or Roti Naan

Rajmah Dal * K 3000

Red Kidney Beans Prepare the special and delightful Black **dal** with **rajmah** with a mix of pulses ... paste and whole spice powders in true North Indian style of **cooking**.

Chicken Handi Biryani * K 5000

Marinated chicken cooked with layered long grain basmati rice with raita of your choice

Vegetable Biryani / Pulao * K 4000

A delectable preparation of basmati rice with seasonal vegetables and aromatic herbs cooked on dum with raita of your choice

Choices of Vegetarian or Non- Vegetarian Biryani / Pulao / Rice
Options are in (Chicken / Beef / Lamb / Fish & Prawn)

Indian Breads

Plain Naan / Butter Naan * K 800

Garlic Naan / Kashmiri Nan * K 800

Plain Roti / Butter Roti * K 700

Plain Kulcha / Butter Kulcha * K 800

Plain Paratha / Butter Paratha * K 800

Aloo Paratha / Gobi Paratha * K 1000

Keema Paratha * K 1000

Tandoori Basket * k 3000

(Mixing of Indian bread Roti Nan & Paratha)

Raita

Plain Yoghurt * K 800

Mix Veggie Raita * K 1000

Bundi / Cucumber / Pineapple or Aloo Raita * K 1000

Butter Milk / Sweet or Salted Lassi * K 1000

Papudam Fried / Grilled or Masala Fried Papudam * K 700

Beverages

Tea / Coffee with 2ps Cookies * K 1000

Mineral Water / Assorted Soft Drink * K 500

Glass of Assorted Juice / Glass of Milk * K 1000

Dessert

Fresh Fruits Salad * K 1000

Imported Ice Cream * K 1000

Dessert of the day * K 1000

Chinese Cuisine

Soups

Vegetable * K 1500

Non-Vegetable * K 2000

Sweet Corn Soup

With a choice of either vegetable, Chicken or Egg drops

Hot and Sour Soup

With a choice of either vegetable, Chicken or Egg drops

Noodle Soup

With a choice of either vegetable, Chicken or Egg drops

Clear Soup

With Choice of either Mix Veggie or Chicken goes in clear stock water

Manchow Soup

With Choice of Chopped Vegetable, Chicken or Egg drops in Soya sauce

Riverside Special Soup

A very special soup with a choice of either vegetable, Chicken or Egg drops

Starters (Vegetarian)

Mushroom in choice of sauce * K 4000

Potato in Hot Garlic Sauce * K 4000

Mushroom Pepper salt * K 4000

Crispy Szechwan Vegetable * K 4000

(Fried Vegie in Szechwan sauce)

Kung Pao Potatoes * K 3500

Starters (Non-Vegetarian)

Mangolian Chicken * K 5000

Boneless cubed chicken gets fried in sweet-n-sour sauce

Chicken Tit Bits * K 5000

With choice of cubed Vegetable or Chicken fried in curry sauce

Chicken Lolipop * K 5000

Chicken wings deep fried in corn flour

Main Course Vegetarian

- Vegetable Mushroom * K 4000
- Diced Vegetable in Garlic Sauce * K 4000
- Sweet-n-sour Vegetable * K 4000
- Vegetable Chow Chow * K 4000
(Diced vegetable in white sauce)

Main course in Non-Vegetarian

- Chicken in garlic sauce * K 5000
- Chicken with Mushroom & Bamboo Shoot * K 5000
- Chicken with Onion and Capsicum * K 5000
- Sweet-n-sour Chicken * K 5000
- Chicken Manchurian Fried * K 5000
- Chicken Szechwan Fried * K 5000
- Ginger Chicken * K 5000
- Chilli Chicken * K 5000
- Chicken with Green Peppers * K 5000
- Chicken with Cashew nuts * K 5000
- Lemon Chicken * K 5000
- Ants on the Tree * K 5000
- Chicken Wing Balls * K 5000
(6 Per Portion)
- (An Option of Beef) * K 5000

Rice Noodles

- Vegetarian * K 3000
- Non Vegetarian * K 4000

Fried Rice

- Szechwan Rice
- Szechwan with Noodles
- Crispy Szechwan Noodles
- Hakka Noodles
- Crispy Noodles
(With Choice of Chicken, Egg, or Mix / Beef)

Chopsuey & Chowmen

Vegetarian * K 4000

Non Vegetarian * K 4500

Sweet-n-sour Chopsuey

(Fried Noodles mix with sweet-n-sour sauce)

Chowmein

(Steamed Noodles with white sauce)

Steamed Rice Noodles

(Steamed rice in white sauce)

Triple Szechwan

(Rice & Noodles in mix gravy)

(With Choice of Chicken, Prawns or Mix / Beef)

Non-Vegetable Sizzlers * K 6000

Sizzling Chicken

Sizzling Steak

Sizzling Prawns

Sizzling Vegetable * K 5000

Soya garlic sauce, Mustard sauce, Chilli Garlic sauce, for Chinese Sizzlers, Chips, Noodles, Rice and vegetable will be served

Riverside Special Sizzlers * K 6000

Sizzling Crumbed Steak

Sizzling T-Bone Steak

Sizzling Chicken

It comes with fried Egg rice, baked beans, chips, vegetable, onions and special gravy

Sandwich

Plain Sandwich * K 2000

Only two slice of Bread and Butter

Choice of Sandwich * K 3000

Options Chicken / Cheese / Vegetable accompany with French Fried

Omlet Sandwich * K 3000

Masala Omlet with Toast accompany with French Fried

Club Sandwich * K 4000

Its club of three layers which are mashed potato, Omelets or chicken or Vegetable accompany with French Fried and Lettuce

Malawi Special

SOUP

Mushroom Soup * K 1500

Green Pease Soup * K 1500

Tomato Soup * K 1500

Starter

Bauma Chicken * K 4000

Marinate in grated cheese and yogurt

Beef Thailand * K 4000

Beef with spices and cornflower and papulika coated in cake flour in shallow fry

Beef Kabab * K 4000

Boneless beef cooked in charcoal

Bread Cub with Ground Nut * K 4000

Mashed ground nut cooked with cut breads

Main Course

Fried fillet of Chicken with butter sauce * K 5000

Accompany with chips and salad comes with Rice or Nsima

Fillets of Chambo with Mushrooms in butter and black pepper sauce * K 5000

Accompany with chips and mayonnaise salad

Fried Fillet of Chambo * K 5000

Two pan fried fillets of Chambo served with vegetables, chips and tartar sauce

Grilled open Chambo * K 5000

Served with chips and Salad one can have with Nsima or Rice

Chicken in Basket * K 5000

Half Chicken Roasted served with chips and salad or Nsima or Rice with boiled Vegetables

Fillet Steak * K 6000

Grilled to your choice served with Vegetables, Chips, Nsima or Rice

T-Bone steak * K 6000

Grilled to your choice and served with chips & salad, Nsima or Rice and Vegetables

Curries

Chicken / Beef or Vegetable * K 5000

Serve with Rice or Nsima

Riverside Special Piri-Piri Chicken * K 5500

Half Chicken fried in chilli sauce and served with chips

Plain Rice / Plate of Chips * K 1500

Test of Local food

Non-Vegetable

Nkhuku Yobwalitsa * K 4500

Made with local chicken tomato with oil can serve with Nsima/Rice/Chips

Dove Mayaya * K 4500

Maunda Nkhunda, prepare fresh young pigeon braai in charcoal can accompany with Nsima/Rice/Chips

USIPA Micheni * K 4500

Malawian special small fish stew with cocked with onion tomato can accompany with Nsima/ufa/Ngaiwa

Beef with black pepper sauce (Malawian Sizzling) * K 4500

Beef long goes with green papper and carrot onion long ¼ Chips ¼ Rice ¼ Noodles

Chambo Malawian Sizzling) * K 5000

Whole chambo, red sauce, Aromati, papulika, whole tomato onion and green papper can serve with Rice / Chips / Beans

Test of Local food

Vegetable

Malawian Bowa * K 4000

Mashroom with ground nut flour cocked with onion tomato can serve with Nsima/Rice/Ngaiwa

Therere Kawawa * K 4000

Ocra, Rebut cocked with tomato onion little pumpkin lives can serve with Nsima/Rice/Ngaiwa

Bonongwe Kawawa * K 4000

Bonongwe Tomato, onion pest with or without oil can serve with Nsima/Rice/Ngaiwa

Bean with ground nut stew * K 3500