NOON
Hotel Apartments

Breakfast Menu

Breakfast Corner

Selection of Cereals — **35,000/-**
Corn flakes, Weetabix, Muesli, Rice krispies, Choco pops, with milk/natural yoghurt

EGGS, OMELETTES AND SPECIALS

(Tea or Coffee and your choice of Juice)

Two Eggs Breakfast — **36,000/-**
Made your way, served with beef bacon, beef/ chicken sausages, mushrooms, baked beans, grilled tomato

Eggs Benedict — **57,000/-**
English muffins, poached eggs, hollandaise, spinach, beef bacon/smoked salmon, mixed salad

Breakfast Croissant Sandwich — **36,000/-**
Flaky croissant, beef bacon, juicy beef patty, fluffy eggs, cheddar, maple sauce, home fries, mixed salad

Cinnamon & Apple Oatmeal — **30,000/-**
Old fashioned oats porridge, apple, cinnamon & honey

Exotic Fruit Bowl — **34,000/-**
Seasonal fruits with Greek yogurt, honey, nuts & raisins

Katogo Bowl — **38,000/-**
Tender Beef/Goat, matooke and spinach in a rich broth

Kampala Breakfast — **52,000/-**
Katogo of the day, two eggs any style, chapatti, chicken/ beef sausage, spinach, avocado

Steak & Eggs — **58,000/-**
Tender beef fillet, fried eggs, mixed salad, home fries

Noon Mega Breakfast — **58,000/-**
Two eggs any style, minute steak, beef/chicken sausages, grilled tomato, mushrooms
baked beans, toast, home fries

French Toast — **30,000/-**
Bread in eggs and vanilla, strawberry compote

Pancakes — **34,000/-**
Fuffly pancakes, maple syrup, seasonal fruit

Belgian Waffle — **38,000/-**
Served with maple syrup or chocolate sauce, fresh berries

Shakshuka Breakfast — **40,000/-**
Poached eggs in a tomato-pepper sauce, served with freshly baked pita bread, Greek yoghurt, guacamole

Avocado Toast — **42,000/-**
Guacamole topped with scrambled eggs, and stir-fried steak

Salmon Open Sandwich — **45,000/-**
Smoked salmon, cream cheese, guacamole, pickled onions, dill, capers

Patisserie

Chocolate Croissant — **10,000/-**

Almond Croissant — **13,000/-**

Croissant — **9,000/-**

Cinnamon Rolls — **9,000/-**

Strawberry Danish — **10,000/-**

NOON
Hotel Apartments

NOON IN - HOUSE

Cafe Menu

Assorted Drinks

Hot Beverages

- Coffee -

Espresso
A flavorful shot with a thick crema.
Single: 6,000/-
Double: 9,000/-

Cappuccino
Equal parts espresso, steamed milk, and foam. Brewed to your perfection.
Single: 12,000/-
Double: 15,000/-

Latte
Espresso with steamed milk and little foam. Brewed to your perfection
Single: 13,000/-
Double: 15,000/-

Cafe Mocha 13,000/-
Espresso with sweet chocolate bar, steamed milk, and little foam. Made for you!

Hot Chocolate 13,000/-
Richer and thicker, made with chocolate bar, steamed milk, and little foam.

Espresso Macchiato
Espresso with a little amount of milk and foam.
Single: 7,000/-
Double: 9,000/-

Americano 12,000/-
Espresso poured over hot water, preserving more crema.

Black Coffee 10,000/-
Simple, rich, and invigorating drink made from brewed coffee and hot water.

English Coffee 13,000/-
Simple, rich, brewed to your perfection, served with milk aside.

African Coffee 12,000/-
A perfectly brewed espresso with traditional boiled milk.

Vanilla Latte 17,000/-
Our in-house blend of vanilla sauce with espresso shots, steamed milk, and a little foam.

Hazelnut Latte 17,000/-
A flavorful, well-balanced hazelnut sauce with espresso, steamed milk, and little foam.

Caramel Latte 17,000/-
A popular, indulgent coffee beverage that blends rich espresso with steamed milk and caramel sauce.

French Press 23,000/-
A classic coffee brewing device that steeps coarse ground coffee in hot water resulting in a rich, full-bodied cup.

- Tea -

Black Tea 10,000/-
A popular, fully oxidized tea from the Camellia sinensis plant.

English Tea 12,000/-
A full-bodied, robust, rich blend to go well with milk aside..

African Tea 12,000/-
A perfectly boiled traditional milk with oxidized tea plant

Dawa Tea — 15,000/-
A popular East African herbal drink, particularly known in Uganda as a remedy for cold, cough, and flu symptoms.

Chamomile Tea — 13,000/-
A popular caffeine-free herbal drink made with fresh brewed chamomile and hot water

Hibiscus Tea — 13,000/-
A popular caffeine-free herbal infusion made from calyces of Hibiscus sabdariffa flower.

Green Tea — 13,000/-
Freshly brewed leaves and buds of the Camellia sinensis served hot to your perfection.

Peppermint Tea — 13,000/-
1. A refreshing, caffeine-free herbal infusion made from peppermint plant leaves
2. A popular drink normally mixed with fruit-flavored syrups such as lemon, etc

Noon Cold Corner

Iced Cafe Latte — 14,000/-
A refreshing coffee drink on the rocks made with espresso and milk.

Caramel Iced Latte — 17,000/-
A refreshing coffee beverage made with espresso, milk and ice cubes.

Iced Mocha — 15,000/-
A chocolate-flavored variation of an iced latte, combining espresso, chocolate sauce milk, and ice cubes

Iced Cappuccino — 14,000/-
A chilled, refreshing coffee drink blending strong espresso, milk and foam.

Iced Vanilla Latte — 17,000/-
A refreshing chilled coffee drink made with espresso, milk and vanilla sauce.

Iced Hazelnut Latte — 17,000/-
A refreshing chilled coffee drink made with espresso, milk and hazelnut sauce.

Frappuccino — 25,000/-
Blended iced coffee drink made with ice cream vanilla, espresso milk, and ice. Top up with whipped cream.

Fresh Juices

Passion	**14,000/-**
Mango	**14,000/-**
Watermelon	**14,000/-**
Pineapple	**14,000/-**
Carrot	**16,000/-**
Beetroot	**16,000/-**
Pineapple and Mint	**18,000/-**
Apple	**18,000/-**
Orange	**20,000/-**

Smoothies

Mango — **18,000/-**
A blend of fresh mango chunks with vanilla yoghurt and milk.

Banana — **18,000/-**
A blend of sweet bananas with vanilla yoghurt and milk.

Strawberry — **18,000/-**
A fresh blend of strawberries with vanilla yoghurt and milk

Avocado — **18,000/-**
Creamy, nutritious, easily customized to your taste preferences; avocado, vanilla yoghurt, and milk.

Tropical — **20,000/-**
Blended fresh seasonal fruits with vanilla yoghurt and milk.

Blueberry — **18,000/-**
A blend of fresh blueberry and blueberry puree with vanilla yoghurt and milk.

Non-Dairy — **25,000/-**
A perfect blend of seasonal fruits with almond milk. .

Fruit Boosters

Bloom — **20,000/-**
A nutrient-dense, vibrant, and refreshing sweetness of carrots with the tang/bright flavor of oranges.

Mint Gimlet — **20,000/-**
A highly refreshing, tropical drink that balances the sweet, acidic taste of fresh pineapple with the cooling, crisp aroma of mint.

Breakthrough — **20,000/-**
The natural sweetness of mango, beetroot, and carrot rich in minerals and vitamins.

Calm and Clear — **20,000/-**
A mint, lemon, green apple, pineapple, and cucumber refreshing, nutrient-dense beverage balanced with zesty lemon and cucumber sweet-tart.

Revitalize — **20,000/-**
A vibrant, nutritious juice combining earthy beetroot with sweet apple, tangy orange and tropical passion for antioxidants, energy, and immune boost

Cleanser — **20,000/-**
The trio works well blended providing a refreshing drink with a balance tart lemon, sweet pineapple, and savory celery.

Sunrise — **20,000/-**
Beetroot, orange, ginger, and pineapple combine to make a vibrant and detoxification drink.

Milkshakes

(*All Milkshakes are priced at* **18,000/-)**

Vanilla
A blend of vanilla ice cream, milk, and flavoring or sweeteners into a thick, sweet, cold mixture.

Strawberry
A thick blend of strawberry ice cream, milk and flavoring or sweeteners.

Chocolate
A thick blend of chocolate ice cream, milk and flavoring or sweeteners.

Caramel
A thick blend of vanilla ice cream, milk, caramel sauce and flavoring or sweeteners.

Mango
A thick blend of vanilla ice cream, milk, fresh mango cutlets and flavoring or weeteners.

Peanut Butter
A blend of peanut butter, vanilla ice cream, milk and flavoring or sweeteners.

Oreo
A simple, indulgent drink made by blending vanilla ice cream milk, and Oreo cookies.

Coffee
A thick, blended drink combining coffee flavored with vanilla ice cream and milk.

Ice Teas

Passion	**14,000/-**
Strawberry	**14,000/-**
Kiwi	**14,000/-**
Peach	**14,000/-**
Blueberry.	**14,000/-**

Lemonades

(*All Lemonades are priced at* **20,000/-**)

Classic Lemonade
Simple, refreshing beverage made from fresh lime juice, sugar, and Sprite.

Strawberry Lemonade
A refreshing drink, a combination of lime juice, strawberry puree, sugar and Sprite.

Pineapple Lemonade
A fresh, tropical drink that combines the sweet, tangy flavor of pineapple with the sharp acidity of lemon.

Passion Lemonade
A refreshing, tangy-sweet drink blending tart lemon juice with tropical flavor of passion fruit.

Coconut Lemonade
A creamy, tropical, and refreshing beverage that combines citrus with coconut puree and soda water.

Kiwi Lemonade
Vibrant green summer refreshing drink made by blending fresh kiwi, lime juice and Sprite.

Deep Ocean Breeze
A vibrant, citrus-forward, and visually striking drink with bright blue, orange-flavored notes of Blue Curacao puree.

Mocktails (Nojitos)

(*All Nojitos are priced at* **25,000/-)**

Classic Nojito
A non-alcoholic cocktail that mimics the flavor of a classic Cuban Mojito by combining lime, fresh mint, sugar, and soda water.

Coconut Nojito
A refreshing non-alcoholic twist on the Classic Mojito combining coconut flavor with fresh lime and mint.

Strawberry Nojito
Refreshing beverage made with muddled lime wedges and fresh mint leaves with crushed ice, flavored with our homemade strawberry puree.

Kiwi Nojito
Refreshing non-alcoholic cocktail featuring muddled lime, fresh mint sugar and premium kiwi fruit, topped with soda water.

Peach Nojito
A fruity twist, refreshing Cuban cocktail, combining traditional mint lime and fresh juicy peach.

Passion Nojito
A tropical, tangy, and refreshing twist on a Cuban cocktail combining traditional mint, lime, and exotic sweet-tart flavor of passion fruits.

Pineapple Nojito
A tropical twist on the standard mojito made with fresh pineapple lime, and soda water.

Blueberry Nojito
A refreshing, non-alcoholic twist with fresh blueberries, lime and soda water.

Deep Blue Sea
A vibrant refreshing twist on the Classic Mojito, combining the traditional mint & lime flavors with subtle orange notes & a striking blue color of Blue Curacao puree.

Extras

Nuts	**12,000/-**
Raisins	**10,000/-**
Whipped cream	**10,000/-**
Cookies	**15,000/-**
Cake chunks	**17,000/-**

NOON
Hotel Apartments

Food Menu

(A la carte)

Starters

Corn Ribs — 31,000/-
Seasoned juicy corn kernels, garlic butter, parmesan aioli.

Cassava Chips — 31,000/-
Crispy Cassava sticks & lightly spiced guacamole.

Spinach & Feta /Beef Samosas — 34,000/-
Served with lemon garlic tahini sauce.

Falafel Bites — 42,000/-
Crispy vegan bites made of chickpeas, fresh herbs & warm spices, served with lemon aioli sauce. Served with in-house pitta bread.

Chicken Wings — 45,000/-
Crispy/ BBQ/ Spicy served with blue cheese & chive dip.

Steak Tacos — 43,000/-
Beef tenderloin, spicy house chimichurri, pico de gallo

Crispy Calamari Rings — 47,000/-
Panko crusted calamari, lemon aioli sauce

Soups

Green Soup — 32,000/-
Spinach, broccoli, fresh herbs, house bread

Roast Tomato & Garlic Soup — 32,000/-
Roasted tomatoes, confit garlic, olive oil, fresh herbs, house bread

Butternut Soup — 35,000/-
Creamy butternut squash, cinnamon, cumin, house bread

Beef Broth & Mushroom Soup — 38,000/-
Beef broth, carrot, celery, leek, house bread

Salads

Noon Garden Salad — 38,000/-
Garden leaves, cherry tomatoes, avocado, cucumber ribbons, candied sunflower seeds

Classic Greek salad — 38,000/-
Lettuce, Cucumbers, Tomatoes, Onions, Feta Cheese, Olives Olive oil- Lemon vinaigrette

Beetroot & Rocket Salad — 38,000/-
Goat cheese, honey walnuts, balsamic glaze

Chicken Caesar Salad — 40,000/-
Grilled chicken breast, mixed lettuce, egg, with croutons and garlic-anchovy dressing

Tuna Niçoise Salad — 45,000/-
Tuna chunks, potatoes, green beans, tomatoes, hard-boiled egg, olives, Dijon vinaigrette

MAIN COURSE DISHES

Chicken

Kung Pao Chicken — **62,000/-**
Wok-Fried chicken, Asian greens, steamed rice and cashew

Chicken Al Limone — **64,000/-**
Tarragon & lemon zest, baby potatoes, ratatouille vegetables

Poulet Mafé — **64,000/-**
Chicken stew, peanut, steamed rice, plantain, sauté spinach

Chicken Souvlaki — **65,000/-**
Buttered rice, cashew hummus, cucumber yoghurt & dill sauce,
mixed salad, flat bread

Beef

Prime Fillet Steak — **75,000/-**
Creamy mashed potato, sauté spinach, mushroom or pepper sauce

Roasted Beef Brisket — **65,000/-**
Creamy mashed potatoes, collard greens, pepper sauce

Madras Beef curry — **52,000/-**
A coastal fused madras curry comprising of coastal pilled ingredients with
a coastal aroma, served with steamed rice, mashed potatoes and wedges.

Meat Lovers Platter — **150,000/-**
Half chicken, 2x fillet steaks, 2x goat kofta kebabs, citrus BBQ sauce,
black peppercorn sauce

Goat & Lambs

Spicy Goat Fry — **58,000/-**
Tender boneless goat, cilantro, pico de gallo, fries

Char-Grilled Goat Kofta Kebabs — **62,000/-**
Buttered rice, cashew hummus, cucumber yoghurt & dill sauce, roasted tomato, flat bread

Goat Pilaf — **58,000/-**
Tender goat meat, basmati, warm spices, cucumber yoghurt & dill sauce

Herb Crusted Lamb Chops — **85,000/-**
Garlicky baby potatoes, chimichurri

Fish / Seafood

Brown Butter Roasted Tilapia Fillet — 62,000/-
Warm tartare sauce, potato wedges, ratatouille vegetables

Swahili Coconut Tilapia — 88,000/-
Tomato, curry, coconut milk, sautéed spinach

Fillet of Salmon — 110,000/-
Parsley potatoes, lemon caper butter sauce, ratatouille vegetables

Pastas

Pasta Alla Norma — 48,000/-
Rigatoni, pomodoro, crisp eggplant, fresh basil and parmesan

Blue Cheese Gnocchi — 58,000/-
Creamy blue cheese, green peas, rocket leaves

Noon Pesto — 62,000/-
Fusilli, basil and cashew pesto, chicken, parmesan

Prawns in Pink Sauce — 80,000/-
Prawns, bucatini, cream, pomodoro, parmesan

***Choice of Penne, Spaghetti, Fettuccini ***

Vegetarians / Vegan

Buddha Bowl — 48,000/-
Steamed rice, falafel, cumin-spiced chickpeas, avocado, roasted butternut kale & beetroot Honey turmeric tahini or Green mint tahini sauce

Burgers & Sandwiches

Caprese Sandwich — 45,000/-
Basil pesto, mozzarella, fresh basil, tomato, olive oil

Noon Club Sandwich — 48,000/-
White or brown bread, chicken, beef, boiled egg, lettuce, tomato coleslaw, fries

Chicken Schnitzel Sandwich — 48,000/-
White or brown bread, crispy chicken breast, lettuce, pickles, herb mayo coleslaw, fries

Chicken & Goat Cheese Quesadilla — 48,000/-
Chicken, goat cheese, cheddar, guacamole, cilantro, black beans, cumin coleslaw, fries

Noon Beef Burger — 48,000/-
200g ground beef, special sauce, gouda, tomato, red onion, coleslaw, fries

Grilled Chicken Burger — 48,000/-
200g ground chicken, BBQ mayo, gouda, tomato, red onion, coleslaw, fries

Pizzas

Margherita Pizza — 45,000/-
Pomodoro, fresh basil, mozzarella

Mediterranean Pizza — 45,000/-
Pomodoro, olives, feta, cherry tomatoes, peppers, pesto, onions, mozzarella

Pollo Pizza — 50,000/-
Pomodoro, chicken, onions, mozzarella

Spicy Meat Lovers — 65,000/-
Pomodoro, spicy beef steak, minced goat, chicken, mozzarella

Tonno Cippola — 50,000/-
Pomodoro, tuna fish, onion, capers, orégano, mozzarella

Extra Sides

Vegetables — 15,000/-
Sautéed or Creamed Spinach, Mixed Green Salad, Vegetable Stir Fry, Steamed Vegetables

Starch — 15,000/-
Cheesy Garlic Bread, Creamy Mac + Cheese, Triple Cooked Fries, Buttered Rice, Coconut Rice, Jollof Rice, Vegetable Fried Rice, Creamy Mashed Potatoes,Potato Wedges, Parsley Potatoes, Sweet Potato Mash, Fried Plantains

Sauces — 15,000/-
Black peppercorn, BBQ, Mushroom, Gravy, Lemon Butter, Tartar Sauce

Kids Corner

Breaded Chicken Breast — 35,000/-
French fries, mushroom sauce

Fish Goujon — 38,000/-
French fries, coleslaw, tartar sauce

Bangers & Mash — 35,000/-
Beef/chicken sausages, mashed potatoes, gravy, vegetables

Stir Fried Noodles — 32,000/-
Mixed vegetables, chicken

Dessert

Strawberry Cheese Cake — **36,000/-**
Creamy New York style cheesecake, topped with fresh strawberries and a glossy strawberry glaze

Chocolate Mousse — **36,000/-**
Silky chocolate mousse topped with whipped cream and chocolate curls

Sticky Toffee Pudding — **28,000/-**
Soft date pudding drenched in hot toffee sauce, served with vanilla ice cream

Lemon Meringue Tartlet — **32,000/-**
Zesty lemon tartlet with crunchy pastry base and pillowy meringue finish

Chocolate Brownie — **34,000/-**
Rich, fudgy chocolate brownie with a soft, gooey center and crisp edges

Fruit Bowl — **32,000/-**
Seasonal fruits

Ice Cream of the Day — **26,000/-**
Ask about today's flavors

NOON
Hotel Apartments

Cake Menu

Noon Cakes

LOAF CAKES	Loaf Cakes	Loaf Cakes
Banana	13,000/-	90,000/-
Lemon	13,000/-	90,000/-
Marble	13,000/-	90,000/-
Coconut	13,000/-	90,000/-
Carrot	13,000/-	90,000/-
Fruit	13,000/-	90,000/-

CREAM CAKES	Per Slice	1KG	1.5KG	2KG
Red Velvet	17,500/-	70,000/-	105,000/-	140,000/-
Caramel	21,500/-	85,000/-	127,500/-	170,000/-
White Forest	14,500/-	60,000/-	90,000/-	115,000/-
Black Forest	20,000/-	80,000/-	120,000/-	160,000/-
Chocolate Fudge	22,500/-	90,000/-	135,000/-	180,000/-
Cookies & Cream	22,500/-	90,000/-	135,000/-	180,000/-
Strawberry Cheesecake	30,000/-	100,000/-	150,000/-	200,000/-

NOON
Hotel Apartments

NOON IN - HOUSE

Menu

NOON IN - HOUSE

Virgin Classic Piña Colada — 31,000/-
A creamy, non-alcoholic tropical mocktail made by blending fresh pineapple, creamy coconut, and ice cubes.

Pink Colada — 32,000/-
A creamy tropical frozen mocktail that blends the classic flavors of pineapple and coconut with fresh or frozen strawberries.

Passion Colada — 28,000/-
A tropical, creamy, and fast mocktail blending traditional coconut and pineapple flavors with intense passion fruit purée.

Mango Colada — 32,000/-
A tropical blended mocktail combining the traditional flavors of pineapple and coconut with fresh or frozen mango.

Blueberry Colada — 31,000/-
A fruity, purple-hued twist on the classic tropical mocktail that blends blueberries with traditional creamy coconut and pineapple flavors.

Sunrise Section

Strawberry Sunrise
A fantastic crisp apple blend with citrusy orange goodness and a touch of strawberry.
Glass: 31,000/-
Pitcher: 130,000/-

Blue Curaçao Sunrise
A crisp apple blend with fresh citrusy orange goodness and a touch of blue curaçao purée.
Glass: 29,000/-
Pitcher: 142,000/-

Lavender Sunrise
A unique twist of orange, apple, and lavender purée for a floral-fruity finish.
Glass: 30,000/-
Pitcher: 154,000/-

Cucumber Sunrise
A refreshing twist of apple, orange, and cucumber purée. Citrusy, sweet and a hint of freshness.
Glass: 28,000/-
Pitcher: 130,000/-

Sparkling Section

Classic Mimosa
A fancy, bubbly, and perfect combination of citrusy orange and our in-house non-alcoholic sparkling wine.
Glass: 27,000/-
Pitcher: 146,000/-

Strawberry Mimosa
A fancy, bubbly, and perfect combo of citrusy orange, our in-house non-alcoholic sparkling wine, and a hint of strawberries.
Glass: 25,000/-
Pitcher: 132,000/-

Red Sangria
A wine-based punch mocktail composed of our in-house non-alcoholic red wine, chopped fruits, and club soda for added fizz.
Glass: 28,000/-
Pitcher: 154,000/-

White Sangria
A wine-based punch mocktail composed of our in-house alcohol-free white wine, fresh chopped fruits, and club soda for added fizz.
Glass: 28,000/-
Pitcher: 154,000/-

Noon Signature Section

Noon Lavender Cooler
A refreshing sweet lavender flavored drink with lime, simple syrup and sprite
Glass: **26,000/-**
Pitcher: **142,000/-**

Noon Cucumber Fizz
A tropical blend of cucumber puree, lime juice, simple syrup, sprite for fizzy and sweet flavor
Glass: **27,000/-**
Pitcher: **154,000/-**

Noon Hazelnut Vanilla Punch
A creative nutty twist on a classic mocktail that blends traditional flavor of mint, lime, simple syrup with rich, sweet taste of hazelnut vanilla puree, topped with ginger beer.
Glass: **26,000/-**
Pitcher: **154,000/-**

Noon Peach Gimlet
A refreshing hit of peach puree, simple syrup, lime juice and a sweet touch of club soda.
Glass: **27,000/-**
Pitcher: **142,000/-**

Noon Watermelon Splash
A refreshing touch of watermelon flavored nojito with a fizz blend if mint, lime and sprite soda
Glass: **27,000/-**
Pitcher: **132,000/-**