

With plenty of polish, Kabira continues to hold its own country club in the city, consistency, comfort, and a few extras worth the trip.

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Country clubs are most commonly situated on the outskirts or in the suburbs, and for good reason. First and foremost, they require substantial grounds for outdoor activities. After all, what would a country club be without a golf course, where members strike deals while getting a bit of exercise? For the record, an 18-hole golf course spans roughly 8.5 kilometres, translating to about 1,000 steps for those counting.

Incidentally, the first known country club was founded in Brookline, Massachusetts, in 1882. Today, the United States boasts nearly 10,000 country clubs, offering not only world-class golf courses but also fertile ground for networking and business dealings. The cost of joining a country club in the US varies widely depending on location, amenities, and exclusivity. As a rule of thumb, initiation fees can range from a few thousand dollars to several hundred thousand, exclusive of mandatory annual dues.

Back in 2001, when real estate mogul Sudhir Ruxaria built Kabira Country Club, it stood unrivalled in scope and amenities. With first-class dining, an expansive bar fitted with multiple TV sets (perfect for sports lovers), ample and secure parking, easy accessibility, an Olympic-size swimming pool, a state-of-the-art gym, and quality accommodation, the only noticeable omission was a golf course.

Nevertheless, one would not be wrong to describe it as a country club within the city, minus the hefty membership fees, save for the gym and swimming pool. Over the years, Sudhir has ensured the property receives regular facelifts, from updated furniture and new linen to refreshed interior décor. The aim is clear: to maintain a modern, polished, and glitzy appeal.

Menu has something for everyone

We have dined at Kabira Country Club on numerous occasions, and one thing remains consistent: the quality of food and service. On our most recent visit, I was tempted to try the smoked pork belly with apple and crackling, a rarity in Kampala, largely due to limited supply and, perhaps, lack of culinary adventure among chefs who often prefer safer menu options.

For pork lovers, I wholeheartedly recommend this dish. It is lovingly slow-roasted, allowing the fat to render and the meat to cook confit-style in its own juices. The result? Juicy, incredibly tender, yet perfectly sliceable meat, crowned with what might just be the crispiest crackling you will ever taste. Quite simply, ambrosia fit for the gods.

Vegetarians are not left behind. For those seeking more than the usual beans or peas, the Moroccan Mezze platter is impressive and satisfying, a vibrant Mediterranean spread featuring *tzatziki*, falafel, hummus, marinated peppers, olives, fruits, and vegetables.

And if you are wondering about the classics, steaks, grilled chicken, or pizza, rest assured, they are all available. The menu also includes favourites such as bangers and mash and fish and chips, ensuring there is something for everyone.

My overall take on the Kabira Country Club menu is that it strikes a careful balance: eclectic yet approachable, varied without being overwhelming, unlike some overblown Kampala menus. The serving staff are attentive and knowledgeable, and the food arrives promptly, well-plated, and consistently tasty.

Kabira still delivers where it counts



Some of the best dishes served at Kabira Country Club. PHOTOS/K. KIRONDE II.