

Food & Drink

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St Anthony expands, exciting..?

St. Anthony Restaurant. Although the facility has expanded, is it worth the hype?

BY KADUMUKASA KIRONDE II



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Weekend Cuisine

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Titbits
St Anthony Restaurant in Nakasero on Lumumba Avenue is renowned for their *luwombos* and we had no hesitation in ordering same.

A longtime favourite for Kampala's lovers of hearty local cuisine, St Anthony Restaurant has unveiled a larger dining space on Lumumba Avenue. But while the expansion promises more comfort and capacity, diners may still be waiting for the menu innovation and atmosphere upgrade to match the ambitious new look.

When it came to good decent local food in a comfortable environment, two places came to mind viz. 2K over on Hoima road and St Anthony situate in Nakasero on Lumumba Avenue. Ten years or so ago 2K Restaurant made a big move when they relocated to their very own building and they have never had any regrets.

Back in the late 90s, before the turn of the century, 2K was a mere store front come lock up shop in Bakuli adjacent to the corner of Namirembe and Hoima Road. From the one shop they gradually expanded horizontally and by the time they moved to their new premises, around 2014, they occupied at least four of the shops on the ground floor including the veranda.

However, most important of all is that the move was seismic and in one fell swoop, from a greasy spoon local food joint they became a luxury local food establishment in a four storied building which they had not only built from scratch, but owned lock stock and barrel. Last but not least the move also entailed a more expansive menu including a two tier menu that was a la carte on the ground floor while upstairs in air conditioned luxury was a resplendent buffet reasonably priced.

A few years ago, St Anthony decided to enlarge their restaurant

by putting up a pre-fabricated building in the front by sacrificing some of the parking space while at the same time leaving the old structure in place. The new edifice is a huge impersonal cavernous warehouse like dining area that is crying out for interior decoration. I profess to not being privy to the budget for the project but if one can afford to put up such a structure then surely the interior must be considered to be part of the deal.

I am sure that I speak for many when I say that with the new building in place we expected to see a new menu that would be eclectic and in keeping

with the new building cause some excitement among the devoted diners who lunch there every day. This could well take the form of a buffet in the same price range which presently obtains. As things stand at the present, Shs 40,000 will get you a *luwombo* with a few sides and greens. A buffet for the same amount of money is bound to be a game changer and maybe then offer an a la carte menu in the old building that still remains.

Work in progress

Notwithstanding, when we recently had lunch there it was very noticeable that it was still a works in progress; at least interior decoration wise. Regardless behind every silver cloud there is a silver lining and the matooke was excellent though sadly arrived still hot but had been left out on the kitchen counter thus was no longer piping hot verging to the point of being tepid. Matooke is one of those items that needs to be served as soon as it is dished and consumed within ten minutes!

St Anthony is renowned for their *luwombos* and we had no hesitation in ordering same. While portions are generous and the meat/chicken tender, I was disappointed and found the taste to be insipid. A glass of juice is fifteen thousand bob which to my way of thinking is overly priced; a tenner would have been more apt. The waiting staff are on top of the game and Rachel who served us was amiable and pleasant

which added much fillip to the place. The service is swift and efficient and the cleanliness is out of this

world with the cloak rooms impeccably clean.

QUICK GLANCE

Place: St Anthony Restaurant
Address: Lumumba Avenue
Smoke-free zone: Not allowed
Recommended items: The matooke though sadly was not deservedly piping hot and arrived at our table tepid
Service: Good
Ambience: Sterile and hum-drum

Open: Open daily for breakfast and lunch. They close at 7pm.

Menu: Breakfast *katogo* Shs 8,000, Black tea, Shs 4,000, African tea Shs 6,000, lemon tea Shs 6,000, chapatti Shs 4,000
Local food beef *luwombo* Shs 35,000, beef stew Shs 35,000, goat *luwombo* Shs 38,000, mushroom *luwombo* Shs 25,000, groundnut *luwombo* Shs 25,000, Shs 25,000, pilao Shs 35,000, beans Shs 25,000,
Drinks: Passion juice large Shs 15,000 and small Shs 10,000, cocktail juice Shs 15,000, soda Shs 3,500, water Shs 3,000, beer Shs 8,000,

The Crowd: Ugandan business people within the area including those who drive into the city

The Bar: Soda, beer and very overpriced juice.

The damage: We paid Shs 84,000 for our meal inclusive of two small bottles of mineral water

Sound level: Good

Rating: Worth a visit

Parking: Available and very secure

If you go: Daily 8am until 7pm. They do not serve dinner

RATINGS: Not to be missed, worth a visit, OK/so so, don't waste your time.

Luwombo one of the dishes served at St Anthony's.
PHOTO/ KIRONDE

