

Safari Bush Breakfast Buffet

Chilled orange juice, Pineapple Juice and juice of the day
Seasonal fresh fruits and berries
Bakeries: Pastries, Croissants, Danish, Muffin, Banana Bread
Assorted Breads and Rolls
Butter, preserves, honey, local spreads
Selection of cereal and muesli
Milk, low fat milk, skim milk
Fruit and plain low fat yogurts

HOT BUFFET

Fluffy scrambled eggs, mixed herbs
Kachumbari Quiche
Smoked bacon
Grilled smoked ham
Pork and herb sausages
Chicken sausages

Oven dried Plum Tomatoes
Home style fried potatoes, caramelized onions, peppers
Brioche French toast, maple syrup

Coffee, decaffeinated coffee
Selection of teas

Savannah Breakfast Buffet

Mango nectar, watermelon juice, coconut water
Seasonal organic fruits, passion fruit syrup
Healthy granola and dried fruits
Safari muesli, coconut curls
Banana bread, coffee vanilla pound cake, local fruit preserve and honey
Danishes and Croissant
Artisan Cheese Display
Smoked Salmon

Hot Buffet

Scramble egg and Vegetable Chapatti Wrap
Smoked Salmon and Potato Cake, tomato salsa
Banana Pancake, cinnamon Syrup
Hash Brown Potatoes
Grilled Cades Bay Tomatoes
Sautéed mushroom with garlic and herbs
BBQ Beef Sausage
Smoked Bacon
Chicken Sausage

Coffee, decaffeinated coffee
Selection of teas

Plated Breakfast

To Start

Choice of chilled orange or Safari blended juice
Bakery basket with croissants, muffins, Danish and banana bread, butter and preserves

First course

Sliced Local fruits, passion fruit yogurt, Banana Muffin

Main course

Soft Poached eggs, sautéed spinach, grilled sourdough, smoked bacon, oven roasted tomato
Choice of chilled orange, pineapple or grapefruit juice

Coffee, decaffeinated coffee, selection of teas

Sunrise Breakfast Buffet

Chilled orange juice, Pineapple Juice and juice of the day
Seasonal fresh fruits and berries
Bakeries: Pastries, Croissants, Danish, Muffin, Banana Bread
Assorted Breads and Rolls
Butter, preserves, honey, local spreads
Selection of cereal and muesli
Milk, low fat milk, skim milk
Fruit and plain low fat yogurts

HOT BUFFET

Scramble with smoked salmon
Quiche Lorraine
Smoked bacon
Grilled smoked ham
Pork and herb sausages
Chicken sausages

Oven dried Plum Tomatoes
Home style fried potatoes, caramelized onions, peppers
Brioche French toast, maple syrup

Coffee, decaffeinated coffee
Selection of teas

Lunch Buffet

Salad Station

Mixed greens, cucumber, tomatoes, carrot julienne, herb dressing
Sweet potato salad, crispy bacon, chive, whole grain mustard dressing
Pineapple style coleslaw, coconut, raisins
Fusilli pasta salad, sundried tomato, Asparagus, parmesan, citrus vinaigrette
Baby octopus, potato and chili salad with roasted garlic dressing
Spiced Chicken and Mango Salad,
Tangy Tuna Fish salad, Parsley
Panzanella salad

Sandwiches and Wraps

Grilled Nile Perch wrap, lettuce, tomato, cucumber, chipotle mayonnaise
Roast turkey and brie, focaccia bread, cranberry mayonnaise
Slow roasted beef on Baguette, Tomato Jam, Horseradish
Grilled vegetable on Ciabatta
Tuna salad, lettuce, olive tapenade on pita bread

Soup

Creamy Pumpkin Soup

Hot Station

Penne Pasta with tomato sauce, chicken, olives, parmesan cheese

Desserts

Hot apricot jelly
Vanilla cake
Raspberry cake
Three chocolate mousse
Yogurt tartlet
Fruit tartlet

Coffee, decaffeinated coffee, selection of teas
Assorted soft drinks and mineral waters
Iced Tea

*Prices quoted in U.S. dollars
Add 15% service charge and 10% VAT
Prices subject to change*

Leopard “BBQ”

Soup Station

Chilled Kachumbari Soup

Salad Station

Mixed garden greens, oven cured tomatoes, toasted cashew nuts, papaya seed dressing
Local watermelon, red onion and feta cheese Salad
Celery, apple and walnut salad, light herb mayonnaise
Red potato salad, bacon, chives, mustard dressing
Seafood Salad, citrus and asparagus

Make Your Own Salad

Turkey, Shrimp, Roast Corn, Beetroot, Chickpea, Jalapeno, Asparagus, Cherry Tomatoes
Assorted Dressing

From the BBQ

Flamed beef burger,
Zanzibar spiced catch of the day, grilled pineapple relish
Marinated Boneless chicken thighs
Mango BBQ glazed pork bell ribs
Roasted Sweet Potatoes
Coconut Rice
Grilled Seasonal Vegetables
Assortment of buns
Sliced tomato, crisp lettuce, caramelized onions, pickles
Ketchup, BBQ sauce, mayonnaise, mustard

From the Pizza Oven

Seafood Pizza
Pepperoni Pizza

Desserts

Hot crepe with vanilla ice cream
Apple tart
Banana & chocolate cake
Hazelnut pudding
Mixed fruit salad

Plated Luncheon

Appetizer

Mixed local greens
Salad shrimp and avocado cocktail, spicy cocktail sauce

Entrée

Stuffed Chicken Breast with spinach, goat cheese and prosciutto
Pumpkin and sundried tomato risotto, Thyme Jus

Desserts

Kahlau parfait with banana salad

Selection of specialty breads from the bakery

Coffee, decaffeinated coffee
Selection of teas

Savannah BBQ Dinner Buffet

Array of sliced breads, rolls and baguette

Salads

Mixed green salad, cherry tomato, cucumber, carrots, celery, apples, herb dressing
Curry chicken and pear salad, raisins, celery and almonds
Vine ripened tomato and avocado salad, red onion, lemon vinaigrette
Salmon Nicoise Salad, olives, red onion, slow cooked egg, oregano dressing
Chickpeas and Biltong Salad, Smoked Tomato vinaigrette
Char grilled vegetables, feta cheese, black olives, roasted garlic dip
Chilled Shrimp, cocktail sauce, slice lemon

From the Flame Grilled

Beef Boerewors and Onion Kebobs
Jumbo Shrimp Skewers
Marinated strip loin Medallions

Hot Buffet

Fish of the day, lemon-caper ragout
Oven roasted safari spiced rub chicken, natural jus
Garlic mashed potatoes
Herb mushroom ugali cake
Roasted vegetable Lasagna,
Green bean and carrots tossed in olive oil

Desserts

Hot apple strudel
Pineapple gelatin
Mango cheese cake
Chocolate cake
Raspberry mousse
Caramel slice cake
Crème brulee
Fruit Tartlet
Sliced fruit

Lodge Dinner

Salad Station

Green lettuce, garlic parmesan croutons, shaved parmesan, dressing
Grilled green asparagus, blue cheese crumble, hazelnut vinaigrette
Fingerling potato and cucumber salad, mustard dressing
Fire roasted beetroot salad, Honey lime dressing
Marinated Tomato and red onion, basil pesto
Crisp chicken salad, mango-chili sauce

Seafood Station

Perch ceviche, chili, cilantro, lime
Smoked salmon platter, traditional condiments

Indian Station

Goat curry
Tandoori chicken
Yellow lentil dhal
Vegetable masala
Steam Basmati rice
Cucumber raita, mango chutney
Naan bread

Carving Station

Slow cooked beef sirloin, natural jus

Hot Buffet

Safari Spiced marinated pork chopped, pineapple jam
Fish of the day, pepper-honey ragout
Grilled Lobster, passion fruit butter
Butternut squash cous cous
Roast potato with rosemary and garlic
Cauliflower gratin
Ginger sautéed carrots

Dessert Station

Bread & butter pudding
Chocolate mousse
Pear and rum cake
Ginger Crème brulee
Berry tartlet
Saker cake
Vanilla rice pudding
Passion fruit panna cotta

Poolside Dinner

Cold Appetizers

Baby green salad, poached pear, goat's cheese, walnuts, aged balsamic dressing

Land and Ocean

Grilled beef tenderloin & rosemary shrimp skewer
Sweet Potato Gratin, asparagus wrapped with leeks, brandy-cream sauce

Dessert

Opera Cake, berry compote, mango sauce

Pacific style

Soup

Hot & Sour Soup

To Start

Mixed Garden Green Salad, Julienne Vegetables, Assorted Dressings
Green Papaya and Lobster, Sweet Chili Lime Dressing
Soy Marinated Chicken and Cabbage Salad, Sesame Dressing
Pickle Mango and Cucumber Salad
Thai Beef Salad
Tabouleh Salad, Lemon, Tomatoes and Parsley
Roasted Pumpkin and Sweet Corn

Street Food

Chicken Satay with peanut sauce
Soy marinated beef skewers
Tempura shrimp
Green curry braised duck and eggplant
Seared seafood cake
Wok fried noodles with shrimp and oyster sauce

Hot Buffet

Grilled 4 oz Beef tenderloin, Sweet and Sour Peppers
Soy Glazed Salmon, Scallions
Sweet and Sour Pork
Egg Fried Rice, Garden Peas
Sautéed Vegetables, ginger and sesame seed
Fried Plantain

Dessert

Ginger Cardamon Crème Brule
Roasted pineapple
Green tea mousse
Mango rice pudding
Sugar spiced banana fritter
Chocolate and chili cake
Mixed fruit salad

Family Style

To Start

Roasted pumpkin and cashew nut salad
Avocado and Mango, lime and cilantro
Marinated vine ripened tomato and crumble feta cheese
Lemon grass chicken and green bean salad

Mains

Grilled Chicken breast with apricot chutney
Roasted strip loin, red wine jus
Pan seared Nile Perch, curry pineapple relish
Rosemary Roasted cassava
Pumpkin Biryani
Array of seasonal Vegetables

Dessert

Cream cheese strudel
Tiramisu
Local berry tartlet
Sliced fruit