

Dinner Menu

Starters

Salt Baked Beetroot Borani (V) USD 12 
Chevin | Pepitas | Fennel Tops | Ciabatta

Sweet Potato & Local Squash Croquettes (V) USD 12  
Kale Chermoula | Sunflower Seeds | Garlic Aioli

Smoked Venison Carpaccio USD 20 
Sweet Rocket | Pickled Red Kraut | Parmesan | Balsamic Glaze

Pulled Beef Springrolls USD 16 
Sweet Mustard | Charred Leek | Buttered Spinach

Mezze Platter USD 20 
Springroll | Borani | Crudités | Croquettes | Nyimo Hummus

Soups

Zambezi Crayfish Chowder USD 15  
Charred Corn | Dill

Roasted Tomato USD 15  
Crème Fraiche | Basil | Caprese Toast

Butternut & Bacon USD 12 
Crunchy Chickpeas | Oregano | Coppa

Mains

Beef Fillet USD 35 
Sadza Fondant | Tenderstem Broccolini | Red Wine Shallots | Bordelaise

Venison Loin USD 34 
Buttered Samp | Glazed Carrots | Cauliflower Custard | Chimichurri

Braised Beef Shortrib USD 30 
Pommes Purée | Zucchini | Battered Onion | Sweet Rocket Gremolata

Slow Roasted Pork Belly USD 28 
Apple Mostarda | Green Beans | Dijon Catalan | Sweet Potato Mash

Catch of the Day USD 30 
Courgette Tempura | Minted Peas | Fennel Beurre Blanc

Butterflied Zambezi Crayfish USD 29   
Citrus Rice | Peri-peri | Garlic Flatbread

Dinner Menu

Mains

Berbere Hasselback Butternut USD 26  
Labneh | Herbed Millet | Tahini Dressing | Almonds

Chickpea Tikka USD 26   
Swiss Chard | Cucumber Raita | Spiced Kachumbari | Poppadom

Charred Baby Onion and Garden Pea Risotto USD 24  
Arborio Rice | Parmesan | Cheese Crisp

Textures of Cauliflower USD 24   
Cauliflower Steak | Brown Rice | Cauliflower Custard | Cashew Nuts | Crumbed Cauliflower Floret

Sides

Citrus Rice USD 6 

Buttered Samp USD 6 

Pommes Puree USD 6 

Sweet Potato Mash USD 7  

Sauces: USD 5 

Bordelaise, Chimichurri, Beurre Blanc, Peri-peri

Dessert

Sticky Mnyi Pudding USD 12   
Bitter Butterscotch | Amarula Gelato | Candied Walnuts

Whipped Amasi Cheesecake USD 14  
Hobnob Crumble | Strawberry Compote | Candied Orange Zest

Sultana & Almond White Chocolate Blondie USD 14   
Rosemary Meringue | Lemon Curd | Macadamia Praline

Cheese Selection USD 20  
Melon Preserve | Berry Compote | Pickled Vegetables | Lavache

Dark Chocolate Fondant USD 14
Scoop of Amarula ice cream | Sesame Seed Tuille