



## THE LEGEND OF THE ROYAL DRUM

Local legend tells of a royal drum that was one of four, whose beat and rhythm were unequalled in the land.

The sounds of the drum were lost for many years when the drum became disenchanted with its owner and 'jumped' into the Zambezi River.

With the passing of time, the legend has been given a place of honour in the naming of the

## MAKUWA-KUWA RESTAURANT

to commemorate our African heritage and bring unequalled beat and rhythm to the land.

(v) Vegetarian contains no meat products  
(n) Contains nut products

Smoking in the restaurant is **NOT** permitted  
Thank you for your cooperation





## APPETISERS

### **herbed goat's cheese mousse**

*tulip crackers, smoked salmon, mesclun greens  
and a cream dressing*

\$8

### **crumbed brie (v)**

*rocket, basil and cranberry sauce*

\$10

### **marinated button mushrooms (v)**

*sautéed spinach, cottage cheese and fried leeks*

\$9

### **MaKuwa-Kuwa salad (v) (n)**

*lettuce, herbs, red apples, pistachio nuts and feta  
with a vinaigrette dressing*

\$10

### **cheesy potato soup**

*cheddar, haloumi, peppers and bacon*

\$8

### **spinach and watercress soup (v)**

*mixed vegetable sprouts*

\$8

### **salmon croquette**

*pumpkin seeds, tomato, herb purée and onion marmalade*

\$12

### **chicken livers**

*choux case, garlic sautéed livers and peppercorn cream sauce*

\$10



## PASTA AND VEGETARIAN

### **pasta corta (v)**

*tomatoes, parsley, capers, olives, chilli peppers and mozzarella shavings*

\$16

### **baked cannelloni (v)**

*sweet potato, asparagus, peppers, pea purée and a marmite glaze*

\$16

### **vegetable extravaganza (v)**

*bean, potato, vegetable cakes, yoghurt rice, curried chick pea and salsa*

\$14

### **vegetable timbale (v)**

*potatoes, aubergines, mushrooms, tomatoes, peppers and a balsamic reduction*

\$14

## FISH AND POULTRY

### **braised salmon**

*vegetable broth, capers and brunoise cut potatoes*

\$23

### **crusted Zambezi bream**

*sesame, sunflower and pumpkin seeds, potato purée,*

*roasted vegetables and lemon butter sauce*

\$18

### **madras crocodile**

*bacon wrapped crocodile tail, pea purée, vegetables and curry sauce*

\$20

### **pesto chicken**

*seed pesto, mozzarella stuffing, mash potato, steamed vegetables*

*and mushroom sauce*

\$18



## GAME AND MEAT

### **hunter's pot**

*kudu stew, savoury rice, and a tomato and date salsa*

\$18

### **warthog fillet**

*baked potato, vegetable stir-fry  
and an apple and barbeque sauce*

\$22

### **teriyaki pork**

*white rice, stir-fry vegetables and dried apples*

\$17

### **lamb koftas**

*couscous salad, and a mint jelly and sticky red wine sauce*

\$20

### **grilled banting sirloin**

*beef steak, with vegetable salsa and pepper sauce  
(please request starch if preferred)*

\$22

### **chateaubriand**

*beef fillet, vegetables, with butternut purée, spinach, roast potatoes  
and a choice of sauces:*

*red wine mushroom, peppercorn, barbeque or chilli sauce*

\$24



## DESSERTS

### **leo's mess (n)**

*crushed meringue, gin berry compote, yoghurt ice cream and mixed nut praline*

\$9

### **dessert kebabs**

*cake, marshmallows, and fruit, drizzled with a chocolate ganache*

\$9

### **cheesecake**

*berry and lemon flavoured with fruit coulis*

\$9

### **trio of homemade ice cream**

*in a tulip basket*

\$9

### **gluten-free pecan pie**

*with fresh cream*

\$9

### **cheese log**

*cheese of the day, crackers, preserve and sweet habanero jelly*

\$12

### **Local and imported filtered coffee and teas**

*cappuccino, espresso and teas served with biscotti*

\$3



WE THANK YOU FOR DINING WITH US,  
AND HOPE YOU ENJOY THE  
EXPERIENCE!

