



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 disenchanting 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.

✓ Vegetarian contains no meat products

🌶️ Spicy

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

A surcharge will apply to payments made in local currency.





Please note all prices are stated in USD.
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✓vegetarian | 🌶️spicy

Starters

MaKuwaKuwa salad ✓

*cinnamon butternut | lettuce | crumbled feta cheese | cucumber ribbons
slow roast tomatoes | olives | toasted pine nuts | lemon olive oil*
US\$8

carrot gazpacho ✓

coconut cream | herb oil | pepitas | micro greens
US\$7

sweet potato soup ✓

garlic chips | extra virgin olive oil
US\$7

beef tongue in vinaigrette

Confit garlic | rosemary | mint | edible sprouts mix | crusty bread.
US\$10

amarula chicken liver pâté

seed cracker | spicy plum chutney | crispy greens | blood orange vinaigrette.
US\$10

deep- fried goat cheese balls ✓

beetroot tartare | parmesan crisp | rocket salad | minted yogurt
US\$11

pork and apple spring roll

apple slaw | marinated cherry tomatoes | balsamic reduction | crispy greens
US\$9

prawn cocktail

*lime & coriander prawns | peppadew emulsion | micro greens
Italian grissini*
US\$10



Mains

thai salmon curry 🍷

baby potatoes & sweet corn ragout | petit pois & fine beans medley | pineapple and tomato salsa | fizzled leeks
US\$24

boneless oxtail & short ribs

cep & samp arancini | roast carrots | port wine sauce.
US\$24

zambezi bream fillet

sweet potato gnocchi | eggplant, tomato caponata | basil & wine sauce
US\$19

grilled sirloin steak

*butternut puree | green beans | wild mushroom polenta
truffle crust | peppercorn sauce.*
US\$22

confit guineafowl duo

*guinea fowl leg | guinea fowl rillettes | sorghum & sweet corn
| peppadew & spinach | gravy*
US\$22

pork belly

*rolled pork belly | balsamic beetroot marmalade | crushed baby potatoes
roasted carrots | apple cider jus.*
US\$20

lamb shank

*creamy spinach & black bean risotto | mixed vegetable brunois
parmesan | mint jus*
US\$24

butternut & ricotta ravioli 🍷

roast butternut | sage cream sauce | parmesan | rocket
US\$16

aubergine parmigiana 🍷

basil linguine | arrabiata sauce | basil pesto
US\$15



Dessert Menu

coconut & pineapple pudding

brandy snap | smoked butterscotch | coconut sorbet
US\$7

baked lemon cheesecake.

crusty meringue | berry compote
US\$8

selection of ice cream, sorbet & frozen yogurt

(3 scoops of your choice)

*home- made ice cream - rum & raisin | apple & mint | strawberry.
sorbet - coconut*

frozen yogurt - honey & beet | sugar free lemon
US\$7

crème brûlée

*Irish coffee brûlée | pink peppercorn
meringue | seasonal berries*
US\$7

frangipane tart

*berry & lemon frangipane | lemon curd hazel
nut praline | rum & raisin ice - cream.*
US\$7

classic opera cake

Vanilla ice cream | dulce du leche | honeycomb
US\$7

MaKuwaKuwa cheese board

assorted cheeses | melba toast | home-made preserves
US\$12

