

## LUNCH MENU

### **chilled market soup - US\$8**

cucumber salad garnish

### **biltong & mushroom soup - US\$10**

creamy velouté | buffalo biltong | truffle oil | biltong & garlic roll

### **fig and camembert salad - US\$15**

honey glazed figs | grilled camembert cheese | pecan nuts | pickled beetroot.  
crispy greens | balsamic reduction

### **cous-cous prawn salad - US\$12**

tomato | onion | lettuce | fresh herbs

### **black bun beef burger - US\$17**

pastrami | balsamic onion | emmental cheese | mushroom & onion texture | fries | side salad

### **skewered salmon - US\$20**

butter bean and garlic puree | charred summer greens | lemon

### **roasted chicken breast - US\$13**

star anise carrots | baby potatoes | green beans | basil pesto

### **fillet of Zambezi bream - US\$18**

butternut risotto | brunois vegetables | parmesan | lemon butter

### **creamy spinach gnocchi - US\$20**

toasted pine nuts | truffle oil

### **pumpkin polenta with balsamic roasted beets - US\$12**

arugula | parmesan



## DESSERTS

### **coffee chocolate fondant - US\$10**

coffee & chocolate lava cake | amarula reduction | crushed honeycomb | vanilla pod ice cream

### **flexi ganache – US\$8**

caramel popcorn | meringue | caramel ice cream

### **safari brownie sundae – US\$8**

home-made ice cream of your choice: coconut | vanilla | caramel | brownie croutons | caramel sauce

### **espresso martini baked cheesecake - US\$12**

whipped cream | Kahlua & coffee syrup | fresh berries